



THYME

RESTAURANT+CATERING

2024

# CATERING

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MENU

[ThymeCateringDoorCounty.com](http://ThymeCateringDoorCounty.com)

920.421.5112





# WHO WE ARE

We use only the freshest, locally sourced ingredients to make your dining experience exceptional. Working with the best area planners and event sites, we can help to create the perfect setting for the best dining experience around.

We do more than just cook your food. Our highly trained staff will help set up your event, serve your guests, and clean up after so all you need to do is enjoy every minute of your special day.





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## COLD APPETIZERS

(Priced Per Piece)

Classic Bruschetta - Italian crostini / house-made basil pesto / tomato concassè / freshly shredded Parmesan / basil chiffonade / V, GFO \$3.75

Mushroom & Olive Tapenade Bruschetta - Italian crostini / mushroom - olive tapenade / freshly shredded Parmesan / parsley / V, GFO \$3.75

Smoked Door County Whitefish Crostini - House-made smoked local whitefish / toasted crostini / Door County cherry mustard / GFO \$4.00

Roast Beef Crostini - toasted Italian bread / horseradish cream sauce / bacon-onion jam / GFO, DFO \$4.25

Melon, Prosciutto and Mint Skewers - Melon bites / prosciutto / fresh mint leaf / honey-lime drizzle / GF \$3.50

Watermelon Skewers - Watermelon / Feta cheese / fresh mint / honey-lime drizzle / V, GF \$3.50

Tuna Poke Bites - Rice cracker / marinated Ahi tuna / seaweed salad / wasabi aioli / GF, DF \$4.50

Mediterranean Skewer - Cherry tomato / salami / pepperoncini / kalamata olive / fresh mozzarella / pesto drizzle / GF \$4.25

Caprese Kabobs - Cherry tomatoes / fresh Mozzarella / basil / balsamic reduction / V, GF \$3.75

Fruit Skewers - Seasonal fresh fruit / lemon-grass marinade / VG, GF, DF \$4.00

Goat Cheese Phyllo Cups - Goat cheese / caramelized onion / fig jam in phyllo cups / pear chutney / V \$3.75





## HOT APPETIZERS

(Priced Per Piece)

Phyllo Brie Wrap - Phyllo wrapped brie cheese /  
raspberry and toasted almonds / V \$4.00

Bacon Wrapped Water Chestnuts (2) - Housemade  
BBQ sauce / GF, DF \$3.75

Thai Wontons - Wonton crisp / Thai peanut Satay  
chicken bites / green onion & fresh tomato garnish  
GFO \$4.00

Bacon Wrapped Figs - Black mission figs /  
Applewood smoked bacon / blue cheese drizzle / GF  
\$3.50

Blue Crab Cakes - Sauce Remoulade / DF \$5.00

Fontina Risotto Balls - Chive and fontina cheese /  
red pepper mayo / V \$3.75

Stuffed Dates - Honey-goat cheese / toasted  
walnuts / V, GF \$3.50

Mini Beef Wellingtons - Duxelles / puff pastry / red  
wine mushroom bordelaise \$4.50

Door County Whitefish Balls - Sriracha aioli / DF  
\$4.00

Crab Rangoon Phyllo Cup - Crab & cream cheese  
stuffing / sweet & sour / wonton crisp garnish /  
chives \$3.75

Hawaiian Meatball  
Hawaiian bbq sauce / GFO \$3.00

Bourbon Glazed Meatball / GFO \$3.00  
Bourbon honey BBQ



# STATIONED DISPLAYS

(Priced Per Person)

Crudité Platter - Assorted vegetables / Hummus / VG, GF \$5

Lemon-Rosemary Whipped Ricotta - Warm honey & black pepper / grilled french bread / V, GFO \$6

Seasonal Fresh Fruit Display / VG, GF \$5

Smoked In-House Local Whitefish Dip - Toasted crostinis / cherry - mustard compote / GFO \$7

Smoked Atlantic Salmon - Whole side / capers / red onion / lemon / GF, DF \$7

Shrimp Cocktail - Tail on shrimp / house-made cocktail sauce / lemon / GF, DF \$8

Cold Tenderloin Display - Sliced thin / horseradish cream sauce / GF, DFO \$8

Artisan Cheeses - Housemade cherry-mustard / flatbread / V, GFO \$7

Cheese & Charcuterie Display- Artisan cheeses / cured meats / homemade cherry-mustard / olive assortment / dried fruit / flatbread / GFO \$10

Table Displayed Charcuterie Board

Artisan cheeses / cured meats / homemade cherry-mustard

Olive assortment / pickled vegetables / fresh & dried fruits / Flatbread / Rice Crackers

Traditional hummus / assorted vegetables

Lemon-thyme Ricotta / French bread / GFO \$15





**PLATED OR FAMILY STYLE DINNER**

**SALADS (Choose 1)**

(served with house made dinner rolls & butter)

Classic Caesar - Crisp Romaine / Caesar dressing / croutons / shredded parmesan V, GFO, DFO

Fresh Garden - Chopped Romaine hearts / tomato / cucumber / carrots / sunflower seeds / Champagne vinaigrette V, GF, DF

Pear & Goat Cheese - Local mixed greens / Anjou pears / Door County Creamery goat cheese / candied spiced pecans / Door County dried cherries / balsamic vinaigrette / V, GF, DF add \$3

Apple-Walnut Salad - Mixed greens / zesty arugula / grapes / sliced apple / figs / toasted walnuts / blue cheese crumbles with a balsamic vinaigrette / V, GF, DFO add \$3



**PLATED OR FAMILY STYLE DINNER**

**ENTREES**

(Plated Dinner - Choose 2 - Price Indicated below)

(Family Style - Choose 2 - \$44/Person)

Steaks

Filet Mignon (family style add \$5) - 8 oz. grilled / steak sauce choice / GFO, DF \$55

Manhattan Strip Steak (Family style add \$3) -8 oz. grilled / steak sauce choice / GFO, DF \$50

Sirloin - 8 oz. grilled / steak sauce choice GFO, DF \$46

Steak Sauces - All sauces are GF

- red wine - mushroom bordelaise DF
- ancho chili-red wine demi DF
- whiskey-peppercorn cream
- creamy Parmesan-garlic mushroom
- Southwestern corn mushroom ragout
- Chimichurri DF
- Compound Butter: Garlic-Herb, Bearnaise Butter, Chipotle, Gorgonzola-Sage

Boneless Short Rib - Red wine braising jus / GF, DF \$46

Prime Rib Au Jus (Family style add \$2) - Horseradish cream / GF, DFO \$48





**PLATED OR FAMILY STYLE DINNER**

**ENTREES, CONT'D**

Poultry

Herbed-Dijon Crusted Pork Loin - Oven roasted / wild mushroom Marsala cream / GF \$38

Jerk Pork Ribeye - Grilled pork ribeye / pineapple-mango salsa / GF, DF \$40

Cherry BBQ Chicken - Grilled breast of chicken with Door County cherry bbq sauce / GF, DF \$38

Bruschetta Chicken - Pesto marinated / grilled / tomato concasse / fresh grated Parmesan / GF \$38

Bistro Chicken - Grilled / wilted spinach / artichokes / caramelized onions / goat cheese / lemon-basil sauce / GF \$38



**PLATED OR FAMILY STYLE DINNER**

**ENTREES, CONT'D**

Fresh Seafood

Crab Cakes - Sauce Remoulade / DF \$40

Door County Whitefish in Paper - Oven roasted / lemon-thyme beurre blanc / GF \$38

Atlantic Salmon - Grilled / pineapple and mango salsa / GF, DF \$40

Pecan Crusted Salmon - Oven roasted / lingonberry-Dijon sauce / GF \$41

Halibut - Pan seared / tomato olive sauce / GF, DF \$48

Vegan

Vegetable Cakes - Blend of butternut squash, shiitake mushrooms, & spinach / pan seared / roasted red pepper coulis / GF, VG \$36

Coconut Curry Vegetables - Seasonal vegetables / coconut curry sauce / basmati rice / GF, VG \$35

Mediterranean Stuffed Pepper - Bell pepper / quinoa / lentils / baby spinach & fire roasted tomatoes / tomato-basil sauce / GF, VG \$36

Children's Meals

(all children's meals served with a fresh fruit cup) \$18

Cheese Burger Sliders - Side of ketchup and potato chips

Chicken Tenders - Side of ketchup and potato chips

Mini Corn Dogs - Side of ketchup and potato chips

Mac-n-Cheese - Side of potato chips





## ACCOMPANIMENTS

Garlic and Parmesan Mashed Potatoes GF

Door County Cherry - Walnut Wild Rice Blend GF, DF

Herb Roasted Baby Red Potatoes GF, DFO

Rosemary Fingerling Potatoes GF, DFO

Chive and Fontina Risotto GF

Vegetable Rice Pilaf GF, DF

Parmesan Corn Polenta

Roasted Root Vegetables GF, DFO

Sweet Potato Mashed GF

Roasted Fresh Seasonal Vegetable Blend GF, DF

Brown Sugar Glazed Micro Carrots GF, DFO

Roasted Brussel Sprouts with Applewood Smoke  
Bacon GF, DFO

Ratatouille GF, DFO

Roasted Maple-Thyme Butternut Squash GF, DFO



## DESSERTS

Perfect for stationed dessert/coffee tables or casual occasions  
(2 dz. minimum of each)

### Small Bite/Stationed Desserts priced per piece

Door County Cherry Tartlets - \$3

Bourbon Pecan Pie Minis - \$3

Old Fashioned Lemon Bars - \$3

Double Chocolate Espresso Brownie Bites - \$3

Classic Shortbread Cookies - \$3

Almond Biscotti - \$3

Carrot Cake Bites with Cream Cheese Frosting - \$3

- **OR** - Choose three for \$8 per person or four for \$11 per person

### Assorted Dessert "Charcuterie" Tray \$12 per person

Choose four of the above with fresh fruit (strawberries, red grapes)

(Large groups: ask about setting up on our charcuterie board)

### Plated Desserts priced per person (choose one)

Fresh Strawberry Shortcake or Schaum Torte - \$5

Individual Tiramisu Cups - \$5

Door County Cherry or Apple Crisp \$5

Florida Key Lime Pie - \$5

Norwegian Rice Pudding with Fresh Strawberries - \$5

Flourless Chocolate Torte/Raspberry Coulis - \$5

\*Specialty Cakes available by request





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