



## *It's All About Thyme*

This is a sample of some of the delicious menu items prepared by the staff of ***It's All About Thyme***. We have a large selection of items that we can offer you for that special catered event. We can also prepare most any recipe that you would like.

Contact us at (317) 745-6801 and enjoy your next catered event with that gourmet touch.

You can also visit us on our web page. [www.itsallaboutthyme.com](http://www.itsallaboutthyme.com)



### **Cold Hors D' Oeures**

#### ***Cheese & Fruit Skewers***

A variety of cubed cheese and fruit skewers (grapes, pineapple and melon cubes), cubed cheese and savory tid bits (olives such as Calamata, Spanish and black, salami).

#### ***Italian Cheese Skewers***

Fresh mozzarella, grape tomatoes and fresh basil skewers.

#### ***Cheese Trays***

A variety of domestic and imported cheese, served with various crackers and sliced breads.

#### ***Veggie Tray***

A variety of veggie served with ranch dip (broccoli, cauliflower, radishes, carrots, celery, yellow and red peppers, English cucumbers).

#### ***Chicken Salad***

Roasted chicken, celery, onion, chopped nuts and sliced grapes, tossed in a light mayonnaise sauce served on Mini croissants.

#### ***Marinated Chicken Skewers***

Marinated grilled chicken cubes, grape tomatoes, snow peas skewers.

#### ***Tortellini Skewers***

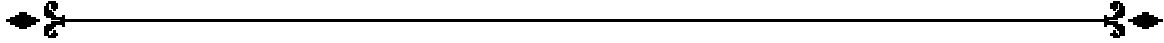
Lemon marinated tortellini and sun dried tomato wrapped in fresh basil skewers.



## *It's All About Thyme*

### ***Fresh Fruit Platter***

A variety of seasonal fruits served in a fresh pineapple bowl filled with a French cream for tipping.



## **Hot Hors D' Oeures**

### ***Cherubs on Horseback***

A buttery combination dried apricots soaked in wine to soften, wrapped with bacon, skewered and baked.

### ***Devils on Horseback***

Water chestnuts wrapped in bacon and marinated in a sweet and savory sauce skewered and baked.

### ***Ginger Orange Chicken Skewers***

Chicken cubes, marinated in a grated ginger, orange, mustard, honey and soy sauce. Grilled and garnished with toasted sesame seeds.

### ***Stuffed Mushrooms***

Mushrooms stuffed with lump crabmeat tossed in a savory fresh herb butter and crispy panko bread crumbs.

### ***California Spread***

A California style spinach and artichoke hot spread served with assorted crackers and sliced baguette.

### ***Scallops Wrapped in Bacon***

Sea scallops wrapped in apple wood smoked bacon, topped with an Asian ginger glaze.

### ***Meatballs***

Meatballs in your choice of sauces: BBQ, Sweet & Savory or Swedish.





## *It's All About Thyme*

### **Salads**

#### ***Tossed Salad***

Spring mix & romaine with sliced Fresh red/yellow sweet peppers, English cucumbers and grape tomatoes Served with choice of two dressings.

#### ***Creamy Coleslaw***

Home made from a long time family recipe.

#### ***Pasta Salad***

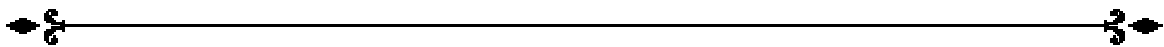
Made with three cheeses (Swiss, cheddar, parmesan), roasted peppers, black olives, scallions and tossed with a Dijon-Mayonnaise dressing.

#### ***Marinated vegetable Salad***

A blend of broccoli, cauliflower, fresh mushrooms, black olives and grape tomatoes marinated overnight in a white balsamic vinaigrette.

#### ***Tortellini Salad***

Cheese tortellini tossed with mushrooms, broccoli, cauliflower, black olives and grape tomatoes, marinated in a tangy vinaigrette.



### **Sample Main Entrees**

#### ***Crusted Pork Loin***

Pork loin crusted with dijon, parmesan & panko then roasted to provided a moist and succulent roast with a delicate crisp crust.



## *It's All About Thyme*

### ***Classic French Chicken Cordon Bleu***

Boneless Chicken Breast rolled around ham and Swiss cheese then gently coated with seasoned Panko bread crumbs. The chicken is browned in the oven to give it a nice crisp texture.

### ***Chicken/Broccoli/Penne Bake***

Tender chunks of roasted chicken, broccoli and penne pasta tossed in a cheesy Alfredo sauce. Served with glazed baby carrots.

### ***Baked Parmesan Chicken Breast***

Chicken breasts seasoned with our house rub then dribbled in buttery panko bread crumbs and parmesan cheese.

### ***Grilled Chicken Breasts***

Seasoned with our homemade rub and grilled to perfection...fully cooked, yet so moist.

### ***Stuffed Chicken Breast Primavera***

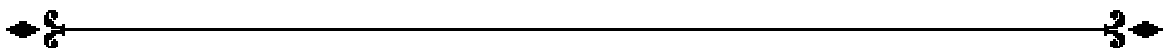
Chicken Breast stuffed with rice and a blend of three cheeses and roasted vegetables, then slathered in a tangy herbed cream sauce.

### ***Panzanella***

Stuffed pork chops with Panzanella made from Tuscan summer bread salad. A combination of day-old Italian bread, onion, garlic, basil and tomatoes.

### ***Fiesta Chicken***

Chicken breast baked on a bed of Spanish rice and topped with cheddar and jack cheese, served with black bean and corn salsa.





## *It's All About Thyme*

### **Side Dishes**

#### ***French Green Beans***

French organic green beans, slow cooked in a savory sauce with onion and diced ham.

#### ***Creamy Mashed Potatoes***

Real potatoes made with just the right amount of butter and heavy cream.

#### ***Cheesy Potato Casserole***

Shredded potatoes, baked with three cheeses and a seasoned cream sauce.

#### ***Potatoes Au Gratin***

Thinly sliced potatoes, baked with Gruyere cheese in an herbed cream sauce.

#### ***Mac and Cheese***

Macaroni baked with a three cheese béchamel sauce and topped with seasoned bread crumbs.

#### ***Fresh Spinach and Mushrooms***

Fresh spinach and mushrooms sautéed and blended with a creamy béchamel sauce served over choice of pasta.





## *It's All About Thyme*

### **Sweet Treats**

#### ***Tarts***

Special Key Lime tarts or Cheese Cake tarts.

#### ***Fried Won-Ton Squares***

Fried Won-ton Squares dusted with cinnamon sugar, tipped with a swirl of cream cheese and topped with a fresh raspberry.

#### ***Dessert Tray***

A variety of homemade treats makes up this tray, it comes with a variety of home made cookies, bars and brownies.

#### ***Peach Cobbler***

Homemade peach cobbler.

#### ***Carrot Cake***

Homemade carrot cake with cream cheese icing.



### **Breakfast Buffet**

#### ***Fruit Tray***

Assorted fruit tray with yogurt dip.

#### ***Breakfast Pastries***

Sweet rolls and buttery croissants.

#### ***Egg Casserole***

Cheesy egg casserole or Cheesy egg and ham casserole.

#### ***Breakfast Meats***

Bacon, Sausage and Ham slices.