



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



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.



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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.





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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.



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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

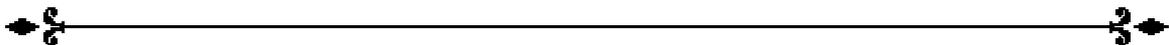
Chicken Breast stuffed with rice and a blend of three cheeses and roasted vegetables, then slathered in a tangy herbed cream sauce.

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.





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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.





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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.