

# *Wild Thyme Catering*

## *Gold Package*

### *Appetizers:*

*Bruschetta with Petit Mozzarella, Grilled Seasoned Focaccia, and a Balsamic Glaze*

### *Buffet:*

*French Rolls with Herb Butter*

*Strawberry and Walnut Salad with Orange Blue Cheese Vinaigrette*

*Pancetta, Onion & Tomato Pasta topped with Sour Cream*

*Scampied Chicken Breast Filets*

*Tropical Rice Pilaf*

*Marinated Sauteed Vegetable and Pepper Medley*

### *Dessert:*

*Fresh Berry Assortment with Almond Crème Fresh*

*\$30.00/Person\**

*\* Glassware, Plate ware, Tables, Linen and Silverware rental are not included Suggested (2) two servers and (1) one Culinary manager @ \$150 per employee and \$200 per Culinary manager*

***Gold Package Substitution Options:***

*Chicken Cordon Bleu*

*Shrimp Carbanara*

*Chicken Carbanara*

*Mediterranean Stuffed Chicken*

*Pork Loin with Mustard Port Sauce*

*Curried Chicken*

*Asian Beef with sautéed Vegetables and Peppers*

*Bourbon Glazed Chicken Filets*

*Grilled Tri-Tip with Carmelized onions*

*Stuffed Peppers*