

Wild Thyme Catering

Platinum Package:

Appetizer:

31/35 Cocktail Shrimp with Scallion Lime Salsa and Spicy Cocktail

Spinach, Artichoke and Asiago Cheese Dip

Buffet:

French Rolls with Herb Butter

Romaine, Spinach, Asparagus and Tropical Fruit Salad with a Creamy Basil Plum Dressing

Seared Sea Scallops Atop Bok Choy in an Asian Sriracha Cream Sauce

Marinated Beef Tips with Wild Mushrooms and Shallots in Savory Merlot Demiglaze

Twice Baked Loaded Potato

Tropical Rice Pilaf

Marinated Sauteed Vegetable and Pepper Medley

Dessert:

Fresh Berry Assortment with Almond Crème Fresh

*\$37.00/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*

Platinum Package Substitution Options:

Shrimp Scampi

Louisiana Crawfish Boil

Rib Eye with Bourbon Mushroom Sauce

Bacon Wrapped Petit Filet

Strip Steak with Blue Cheese

Pan Seared Dolphin with Lemon Butter Cream Sauce

Baby Back BBQ Pork Ribs

Sirloin Marsala