

# *Wild Thyme Catering*

## *Silver Buffet Package*

### *Appetizers:*

*Assorted Cheese and Fruit Tray*

### *Buffet:*

*Salad Blend with Cucumber, Carrot, Black Olive, Red Onion, Shaved Parmesan Cheese and Tomato with Creamy Italian or Roasted Red Pepper Ranch Dressing*

*French Rolls with Herb Butter*

*Roasted pork Tenderloin with Mushroom wine cream sauce*

*Cajun Chicken Pasta*

*Fresh Herb mashed Potatoes*

*Fresh Marinated French Beans*

*Mini Dessert Assortment*

*\$25.00/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*

*Silver Package Substitution Options:*

*Mango Chicken Stir Fry*

*Chipotle Honey Glazed Chicken Breast*

*Lemon Chicken Picatta*

*Honey BBQ Chicken*

*Grilled Cajun Chicken with Smokey corn Salsa*

*Spinach and Mushroom Penne Pasta*

*Spaghetti and Marinara*

*BBQ Pork Sliders*

*Honey Grilled Meat loaf*

*Beef Stroganoff*

*Sausage and Peppers*

*Vegetable Lasagna*

*Seasoned Italian Sausage Lasagna*

*Chicken Marsala*

*BBQ Pulled Pork*

*Terryaki Chicken*

*Chicken and Mushroom in Cream Sauce*

*Chicken Parmesan*

*Cajun Chicken Pasta*