

Weddings at Riverdale Manor by

THYME & SEASONS

C A T E R I N G



2020



2020 bring fresh new menus to Riverdale Manor with a fantastic amount of selections of Thyme & Seasons Catering fare. Familiar and classic menu items with a fresh twist, updated presentations, and more emphasis than ever on flavors that combine beautifully from course to course will make your wedding or special event even more memorable!

Within this packet you will find selections that are combined to create a complete menu for your event. The style of service for your event is the starting point for your menu selections. Seated served meal, stations, or buffet are the most popular formats for weddings. A seated served meal is a classic presentation well suited to formal affairs and accommodates guests of any ability. The meals are pre-selected by your guests in response to your invitation. This style of service requires the least amount of floor space if you are maximizing your guest list. A Buffet Meal can increase the variety of choices of foods that are offered but requires a considerable amount of space in the room. Buffets require three entrees and two or more side dishes. Station Style meal service offers the broadest variety of food and is the most social presentation. Station events require at least three stations, each having at least one entrée and one side dish. Station style events can also limit floor space. Combinations of these styles, such as a served salad followed by a buffet or a seated served meal with a dessert buffet, are often used to help you make your reception unique. Cost differences between Seated Served and Stations are usually small, while Buffets generally require more food and service staff.

Thyme & Seasons Catering includes the cost of all china, glass, and flatware that is necessary for your event. There are modest charges for the china, glassware, etc. for items that are not provided by Thyme & Seasons Catering, such as champagne toasts and wedding cakes. Our professional and courteous staff is ready to serve you and your guests. Each server is billed at an hourly rate of \$33 per hour (2019) *, and the number of servers that you need depends upon your menu, style of service, and your guest count. There is not any additional gratuity or service charge.

Bountiful choices of patterns, textures, and colors are available for your guest table linens and complementing napkins and buffet table linens. We provide all linens with costs starting at \$18.50 (2020) per basic linen and \$.50 per napkin. Flowers, décor, wedding cakes, music, and entertainment are personal decisions, and we are happy to refer you to our preferred vendor list for these things. Our list includes the best in the business at many different price levels. You may select vendors that are not on the list, but they may need to submit insurance or similar information before they can be approved.

We cannot provide the alcohol for beverages, but we can guide you in your selection; and we do provide bartenders and all necessary mixers, supplies, and equipment for your beverages. Please remember that Thyme & Seasons is the exclusive caterer at Riverdale Manor, and that no food or beverages can be brought onto the premises, including the changing suites, without specific permission. Please review our FAQ's for more information on the services we provide.

Pricing in this packet is based on current information and, of course, is subject to change.

Bar Set-ups

We provide the following styles of set-ups. Set-ups for bars include ice, glassware or disposable glasses, paper napkins, straws, etc. to complement the client provided alcohol. We do limit bar service to five hours, and we reserve the right to restrict service of alcohol for any reason, at any time we deem necessary. Shots and shooters, spirits on the rocks, and similar are strictly prohibited. All alcohol must be distributed by our bartenders or managers inclusive of favors with alcohol.

Beer and Wine Bar \$4.95 pp

Nonalcoholic beverages for client-provided beer and wine include unlimited Coke, Diet Coke, Sprite, Ginger Ale, and bins of ice for chilling your beer and wine.

Full-Service Bar \$7.95 pp Nonalcoholic beverages for client-provided alcohol, beer, and wine include unlimited Coke, Diet Coke, Sprite, Ginger Ale, Orange Juice, Cranberry Juice, Sour Mix, Tonic Water, Club Soda, lemons, limes, cherries, and olives.

Specialty Bars

Price dependent upon your requirements.

Thyme & Seasons can provide the glassware, mixers, and serving equipment for any specialty drinks that you would like to offer at your event. Specialty Bars, Champagne toasts, Cordials, and coffee can all add to your festivities.

No Alcohol Options

You are welcome to not provide any alcoholic beverages; however, we will need to increase the quantity of other beverages.

Soda and Punch Bar \$5.95pp

Coke, Diet Coke, Sprite, Ginger Ale, and bowls of Citrus Punch (Iced tea may be substituted for sodas or punch.)

Thyme & Seasons does not provide alcoholic beverages. Our clients must purchase and provide all alcohol separately. We can help you calculate the appropriate amounts of alcohol that you will need to provide.

Cool Weather Specialties

Poinsettia Mimosa Punch \$2.25 per 8 oz glass Cranberry juice and grenadine splashed with orange juice and sparkling with cider!

Hot Mulled Cider \$2.00 per 5oz mug Warm cider, a cold weather treat!

Hot Chocolate \$2.50 per 5 oz mug Rich, classic, real cocoa is always welcoming.

Warm Cranberry Punch \$2.50 per 5 oz mug Mulled cranberry, apple cider, and spices.

Beverages

These beverages will complement your menu and the festivities. They are provided on a limited basis per guest, and may be purchased in quantity for only some of the guests.

Coffee, Tea and Decaf Station \$1.95 pp Including cream, sugar, sweeteners, glass coffee mugs, and use of urns.

International Coffee Station \$3.25 pp

Two fresh brewed coffees from around the world and Columbian decaf, with bowls of whipped cream, shaved chocolate, powdered sugar, nutmeg, cream, milks, and sweeteners.

Tea Station \$2.00 pp

Thermal pots of hot water and an assortment of herbal, decaf, and English teas with lemon slices, half and half, and sweeteners.

Seated Coffee Service \$2.95 pp

Coffee and Decaf served tableside in china cups and saucers. **please note this style of service must be purchased for all of your guests at a seated meal.*

Sparkling Cider Toasts \$1.95 per glass

Sparkling cider served in champagne flutes for toasting!

Warm Weather Refreshments!

Iced Tea \$1.75 per 12 oz glass

Fresh brewed iced tea, served unsweetened with lemon and sweeteners. Decaf is optional.

Classic Lemonade \$2.25 per 8 oz glass A summery thirst quencher.

Blueberry Lemonade \$2.75 per 8 oz glass Freshly made lemonade with a wonderful infusion of fresh blueberry juice.

Citrus Punch \$2.75 per 8 oz glass

A blend of citrus juices, sparkled with soda, and topped with fresh fruit garnishes.

Pomegranate Punch \$3.50 per 8 oz glass

A sparkling medley of citrus and pomegranate juices.

Sparkling Pear Punch \$2.95 per 8 oz glass

A sparkling medley of pear nectar and lemon lime soda.

Bar snacks such as fresh popcorn, chips, and pretzels can be added to your event!

Hors D'oeuvres Displays and Platters

International Cheese Board V \$5.95 pp

An imaginative presentation of hard and soft cheeses garnished with gourmet cocktail crackers, French bread, and Dijon dipping sauces.

Horseradish Cheddar Spread V \$45.00

Serves 25. Tangy horseradish cheddar presented with a variety of crackers and French bread.

Sherried Cheddar and Mango spread V

\$27.50 Soft cheddar accented with sherry and a hint of curry, topped with mango chutney and chopped green onion; served with French bread.

Boursin V \$40.00

Serves 25-30. Creamy herbed garlic cheese served with garden vegetables and French bread.

Fruited Brie V \$47.25

Serves 25. A one-kilo brie topped with sliced fresh fruit attractively arranged and glazed with apricot, served with French bread.

Caramelized Brie V \$57.50 Serves 25. *Winter Only* A gorgeous whole wheel of brie topped with chopped nuts and spun high with golden caramelized sugar.

Brie with Jeweled Fruit Compote V \$55.00

Serves 25. One kilo of brie topped with a winter fruit compote of tart cherries, apricots, and raisins, served with sliced French bread.

Pistachio Brie V \$47.25

Serves 25. A one kilo brie topped with roasted pistachios and presented on a bed of raspberry coulis, served with French bread.

Holiday Cheese Board V \$52.00

Serves 20. Domestic cheeses arranged in ready-to-eat slices, garnished with fresh fruit, nuts, pralines, crackers, and French bread make a nice hors d'oeuvres accent. This also may be prepared in larger quantities.

Hummus Tray GV \$62.50 Serves 25-30

A combination of classic smooth and creamy garbanzos with garlic, olive oil, and tahini, and a roasted red pepper hummus paired with sliced fresh vegetables.

Sundried Tomato and White Bean Dip V

\$35.00 Serves 25-30

A warm vegan dip of pureed cannellini beans, garlic, green onion, and finely chopped sundried tomatoes; served with pita chips.

Fruit, Cheese and Vegetable Display V \$3.95

pp

A harvest of the season's freshest fruits and vegetables vividly displayed, served in bite size pieces with a bounty of cubed domestic cheeses, and complemented by dips and crackers.

Vegetable Display GV \$2.75 pp

A harvest of fresh-cut bite-size vegetables, attractively displayed. Served with a fresh dip.

Fresh Fruit Display GV \$3.75 pp

The brightest and ripest fruits available are carved into bite-size pieces and boldly displayed.

New for 2020! Slider Bar

Assorted Sliders 2 pp @ \$3.50 pp

A combination

Pulled Pork Sliders

Bite size potato rolls packed with slow roasted pork in a house made barbecue sauce topped with fresh coleslaw.

Mini Burgers

Fun micro beef cheeseburgers on potato rolls with lettuce tomato and ketchup.

Portabella Burgers V

Portabella Burgers with tomato aioli and fontina cheese served on bite sized potato roll

Build your own Bruschetta Bar \$5.95 pp

Your guests will be able to make their own Bruschetta creations with the freshest seasonal ingredients.

Fresh mozzarella, shaved parmesan, brie, smoked salmon and trout, prosciutto ham, salami, pancetta, and arugula; paired with corn slaw, marinated cannellini beans, arugula pesto, basil pesto, caramelized balsamic onions, sundried tomatoes, roasted peppers, and tapenade; served with grilled homemade bruschetta.

New for 2020! Raw Bar G

A fun interactive station where our chefs hand shuck

Raw Eastern Bay Oysters

Our seafood suppliers advise on the best seasonal oysters available through the year

3 dozen min. at \$3.00 each

paired with

Steamed Littleneck Clams

Delightful and flavorful
4 dozen min. at \$1.50 each
and

Chilled Shrimp

4 dozen min. at \$2.00 each

Served with
Pickled Slaw
Lemon wedges
Drawn butter
and
Chesapeake style cocktail sauce

May we suggest adding
Blue Crab Claws \$1.50 pp

From the Southwest

With a twist or two!

Mexican Trifle serves 20-25 **G** \$45.00 each
Layers of lettuce, tomato, cheddar, seasoned beef, bean dip, guacamole, salsa, sour cream, cilantro, and olives on a bed of corn tortilla chips.

Hot Jalapeno Corn Dip **GV**

\$57.50 for 3 quarts serves about 60
A creamy blend of Monterey jack and cheddar, with sweet corn and spicy jalapeno peppers, chili powder, and onion; paired with corn tortilla chips for dipping.

Chunky Guacamole **GV** \$85.00 serves 25 pp
Fresh charred corn, roasted red pepper, chunky avocado, and seasonings; served with seasoned corn tortilla flatbreads.

Salsas

Salsas are a popular way to provide a snack anytime.

Tomato Salsa **GV** \$13.95 serves 20
Traditional chopped tomato, onion, chili peppers lime and cilantro served with corn tortilla chips.

Mango and Black Bean Salsa **GV**
\$19.95 serves 20.
Chopped mango, black beans, tomato, cilantro served with baskets of corn tortilla chips

Triple Fruit Salsa **GV** \$22.50 serves 20
Pineapple, mango and kiwi with peppers and cilantro served with baskets of corn tortilla chips.

Tuscan Displays

The following items make a vivid and tasty array of Mediterranean dips and hors d'oeuvres.

Antipasto platter

of Italian meats & marinated cheeses \$5.25 pp Sliced Italian salamis and hams, and wedges of marinated provolone; presented with sliced French bread and breadsticks.

Crostini Platter ✓

Small serves about 25 \$95.00

Large serves about 50 \$180.00

A handsome display of fresh Mediterranean cheeses, including gorgonzola, brie, and feta, with roasted seasoned almonds, walnuts, roasted red pepper, spiced caramelized onion jam, olives, cherry tomato, and assorted toasted crostinis.

Marinated olives and artichokes GV \$1.95 pp Black and Green Olives and artichoke hearts marinated in olive oil and Italian herbs.

Panzanella Bruschetta ✓ \$1.95 pp Colorful and tangy chopped tomato, cucumber, capers, onion, fresh basil, and chopped spring greens; paired with bruschetta toast points.

Tapenade ✓ \$39.50 Serves 25-30

A traditional smooth olive, roasted red pepper, roasted garlic, and basil spread; paired with bruschetta toast points and sliced French bread.

Tri-color Tapenade ✓ \$49.50 Serves 25-30 Chunky chopped green and black olives, crumbled feta, and roasted red pepper, tossed with Mediterranean herbs, and paired with seasoned flatbreads.

Warm Florentine Dip ✓

\$57.50 for 3 quarts serving about 60

Creamy Spinach herb and red pepper dip served with seasoned flat breads and Italian bread for dipping.

Our Classic timeless favorites are always popular!

Crab Meat and Artichoke Fondue

\$95.00 for 3 quarts serving about 60

Tender lumps of crabmeat nestled in a warm creamy sherried sauce with cubed French bread for dipping.

Swiss Cheese and Artichoke Dip ✓

\$57.50 for 3 quarts serving about 60

A warm dip of artichoke, Swiss cheese and sundried tomato served with French bread for dipping.

Mushroom and Gouda Fondue ✓ \$57.50 for 3

qts A large cast iron skillet filled with a creamy blend of Gouda cheese and cremini mushrooms, paired with French bread cubes.

Warm Blue Cheese Dip

\$57.50 for 3 quarts serving about 60

Warm blue cheese and bacon, topped with almonds, and served with cubed French bread for dipping.

Smoked Salmon Display \$4.25 pp

Smoked salmon presented with capers, onions, dill, cream cheese, pumpernickel points, and French bread.

Cocktail Shrimp G \$7.95 pp

3 large peeled and cleaned shrimp per person, served with cocktail sauce and lemon.

Smoked Meats Charcuterie Display \$6.95pp

With Smoked Trout, Country Pate, and Salsami. Accented with coarse mustards, chopped onions, pickles, and capers. Presented with pumpernickel and French baguettes.

Deviled Egg Display (2pp) G \$3.95

Three varieties of deviled eggs: Asian Fusion, Smoky chipotle and classic bacon.

Meatballs, Meatballs, Meatballs!

Swedish Meatballs 3 pp @ \$2.25pp

Classic mini meatballs in a flavorful sour cream sauce.

Honey Garlic Meatballs 3 pp @ \$2.25pp

Mini meatballs in a sweet and savory honey roasted garlic sauce.

Bourbon Meatballs 3 pp @ \$2.25pp

Mini meatballs in a sweet and tangy pineapple, chili, and bourbon sauce.

Spicy Apple Glazed Meatballs 3 pp @ \$2.25pp

The apple cider glaze is the perfect balance of sweet and spicy!

Individual Cold Hors D'oeuvres

Steak Bruschetta with herbs and roasted red peppers \$3.25 each

Grilled flank steak served on cheesy grilled Italian bread with roasted red peppers and fresh herbs.

Filet of Beef Medallion \$3.95 each

Sliced French bread topped with a dollop of horseradish cream, thin medallions of carved beef tenderloin, bourbon glazed onions, and a watercress sprig.

Blackened Chicken \$1.95 each

Spicy Cajun strips of blackened chicken layered on cooling blue cheese dressing on French bread rounds.

Buffalo Chicken Wonton Cups \$1.95 each Wonton cups filled with a spicy blend of chopped Buffalo style chicken and celery, topped with crumbled blue cheese.

Chicken Enchilada Cups G \$1.95 each

Mini corn tortillas stuffed with roasted chicken, green chili salsa, Monterey jack cheese, jalapeños, sour cream, and salsa.

Cheddar Scone stuffed with Ham & Honey Mustard \$1.95 each

Home baked cheddar scones split and stuffed with baked ham and tangy honey mustard.

New for 2020! Mini Pumpkin Biscuits with Ham \$1.95 each

Pumpkin and raisin biscuits with baked ham and chutney

Bacon cups with deviled eggs G \$2.25 each

Small bite sized cups of crisp bacon filled with deviled egg and garnished with chives.

New for 2020! Antipasto Skewers G \$2.75 each

Skewered Italian salami cube with marinated fresh mozzarella, tomato and black olive.

Smoked Salmon on pumpernickel \$2.75 each Points of cocktail pumpernickel with rosettes of dilled cream cheese topped with smoked salmon and sprigs of fresh dill.

Cocktail Shrimp G \$2.65 each

Large peeled shrimp served with cocktail sauce and lemon.

Spicy Shrimp Bruschetta \$2.95 each

Grilled chipotle shrimp on an herbed bruschetta topped with tri-color mango salsa.

Citrus Shrimp Ceviche G \$2.65 each

Lime marinated shrimp with chopped avocado, tomato, and onion in individual cups

Coconut Chile Shrimp Tostados G \$2.65 each

Shrimp marinated in zesty coconut milk, served in bite size tostada shells with pineapple salsa and guacamole.

Individual Vegetarian Cold Hors D'oeuvres

Cornbread Crostinis V \$1.50 each

Sliced toasted corn bread topped with Boursin cheese and cranberry chutney.

Sweet Potato Wonton Stars V \$1.75 each

Crispy fried wonton shells filled with roasted seasoned sweet potato.

Tomato, Basil and Mozzarella G V \$2.50 each

Marinated fresh mozzarella cheese wrapped with a basil leaf and skewered between a split cherry tomato.

New for 2020! Mini Cheese Balls V \$2.25 each

Creamy goat cheese balls presented on a mini pretzel stick come in a variety of flavors such as pistachio, candied pecan with cranberry, and walnut with rosemary

Individual Warm Hors D'oeuvres

Miniature Beef Gyros \$2.50 each

Beef gyro stuffed in a mini pita with a cucumber tzatziki sauce.

Mini Beef Empanadas \$2.75 each

Ground beef with sautéed vegetables stuffed into puff pastry crescents and baked golden brown.

Mini Meatloaf G \$2.50 each

Homemade beef meatloaf baked in mini muffins tins with a sweet cranberry-tomato glaze and topped with whipped mashed potatoes.

Mini Burgers \$2.95 each

Fun micro beef cheeseburgers on biscuit rolls with lettuce tomato and ketchup.

New for 2020! Shredded Beef Quesadillas G

\$2.50 each

Slow Roasted Cuban Style Beef that is shredded, topped with pickled onions, and melted Monterey Jack cheese, served inside a grilled corn tortilla.

Chicken Saltimbocca G \$2.00 each

Roasted chicken breast wrapped with sage and prosciutto, passed with a red pepper aioli.

Cashew Encrusted Chicken \$2.25 each Skewers of chicken marinated in sake (Japanese rice wine) and encrusted in chopped cashews, served with an Asian sweet chili sauce.

New for 2020! Chicken Dumplings G \$1.75 each

Seasoned chicken dumpling steamed and passed with a seasoned soy sauce

Black Bean and Chicken Spring Rolls \$2.75 each

Split spring rolls of chicken, black bean, and hummus with a Caribbean Jerk Sauce.

Chicken Sate G \$1.75 each

Thai-inspired skewers of chicken passed with a peanut dipping sauce.

Chicken Picatta with a lemon sauce \$1.95 each

Lightly breaded skewers of chicken served with a classic picatta dipping sauce of capers, lemon and butter.

Chipotle Chicken Tostado G \$2.25 each

Pulled chicken in an apple cider barbecue sauce stuffed into individual tostado shells and accented with sour cream guacamole

Blackened Chicken Quesadilla G \$1.95 each

Wedges of grilled corn tortillas stuffed with blackened chicken, chunky guacamole, and melted cheddar, passed with a cilantro sour cream dip.

New for 2020! Pulled Pork Spring Rolls \$2.75 each Split spring rolls of pork, pickled red onion with a sweet chipotle BBQ sauce.

Pulled Pork Sliders \$2.25 each

Bite size potato rolls packed with slow roasted pork in a house made barbecue sauce, topped with fresh coleslaw.

Cubanito \$2.50 each

Traditional Cuban open-face mini sandwich on grilled bread topped with roast pork, ham, house-made pickles, melted Swiss cheese, and yellow mustard.

Miniature Maryland Crab Cake \$2.75 each

A perfect blend of Maryland crab and Old Bay seasoning, broiled and passed with a Chesapeake sauce.

Fish Tacos \$2.95 each

Pan-fried panko breaded white fish stuffed in a mini flour tortilla and topped with pickled red cabbage and a honey sriracha aioli.

New for 2020! Mini Crab Empanadas \$2.95 each Empanadas filled with crab meat and Boursin cheese and passed with a mango salsa. (Delightful!)

Citrus Scallops G \$2.95 each

Sea scallops flame-broiled in a citrus sauce and served on the half shell.

Sea Scallop wrapped in Bacon G \$3.00 each

Skewered sea scallops wrapped in crispy bacon.

Barbecued Shrimp G \$2.95 each

Barbecued shrimp wrapped in bacon.

New for 2020! Coconut Encrusted Ahi Tuna G

\$2.95 each

Seared skewered cubes of Ahi Tuna encrusted in coconut and passed with a lemongrass peanut sauce and tropical salsa

Individual Vegetarian Warm Hors D'oeuvres

Mushroom Caps \$1.50 each

A variety of cheese **GV**, vegetable **GV**, and meat **G** fillings roasted in mushroom caps.

Miniature Quiche \$1.50 each

A variety of meat, cheese **V**, or vegetable **V**, fillings in the classic egg mixture and tart shell.

Sundried Tomato Bruschetta **V** \$1.50 each

Toasted Italian bread drizzled with olive oil and topped with fresh chopped tomato, sundried tomato, garlic, and basil, with melted fresh mozzarella cheese.

Vegetable Spring Rolls **V** \$2.75 each

Fresh vegetables in spring roll wrappers split and served with an apricot mustard sauce.

Spinach and Mushroom Quesadillas **GV**

\$1.50
each

Fresh spinach, roasted red pepper, and sliced mushrooms grilled with swiss cheese in a corn tortilla. Passed with tomato concasse.

Samosas **V** \$2.75 each

A curried mix of peas, potato, carrots, and onion baked in flake puffed pastry served with a yogurt mint sauce

New for 2020! Baked Ravioli Bites **V** \$1.95 each

Breaded and Baked Cheese filled raviolis passed in a tangy marinara dipping sauce

New for 2020! Macaroni and Cheese Bites **V**

\$1.50 each

Petite mac and cheese bites of 4 cheese baked classic mac and cheese with crumbled breadcrumbs

Upside down mini-mushroom tartlets

V \$1.95 each

Cremini mushrooms sautéed with shallots and baked with gruyere cheese in a mini- puffed pastry tart shell.

Brie and Pear Quesadilla **GV** \$1.50 each

Wedges of rich warm pear and melted brie with a delightful snap of red onion, grilled between corn tortillas.

Fig, caramelized onion, goat cheese mini pizza

V \$2.25 each

A thin crust pizza topped with figs, caramelized onions, goat cheese baked and drizzled w/ a balsamic glaze

Spinach Purses **V** \$2.25 each

Spinach and feta cheese chopped and seasoned and baked in a Phyllo pocket

Mini Margarita Pizza **V** \$1.95 each

Miniature pizza crust topped with fresh chopped basil, tomatoes and garlic, baked with fresh mozzarella cheese

Baby Hasselback Potatoes **GV** \$2.50 each

Crispy Yukon gold potatoes sliced accordion style and seasoned with rosemary, sea salt, and chives, topped with blue cheese.

Mini Black Bean Enchiladas **GV** \$1.95 each

Mini corn tortillas baked with black beans, refried beans, enchilada sauces, green chilis and Monterey cheese.

Soup Shooters

A fun way to add great seasonal flavors to your event. For example, flavorful Gazpacho in July or zesty Curried Squash in the fall is a great accent to your menu. Select from any of our soups and we'll pass 'shot glass' size portions to your guests.

\$2.00 pp

Add a Mini Grilled Cheese Sandwich \$.65 pp

Soups

*All of our soups are homemade and add a very original touch to your menu.
This list is of some of the most popular selections, but we also prepare many other types of soup.*

\$4.75 per cup *seafood additional

Seafood Bisque \$5.50

Creamy smooth crab and shrimp bisque with a hint of sherry.

Maryland Crab Soup G \$5.50

Delightful brothy crab, tomato and vegetables with a zesty spice.

Cream of Asparagus V

Smooth cream of asparagus, tastes like a spring day!

Cream of Chicken, Brown Rice and

Mushrooms Hearty cream soup loaded with chunks of chicken, brown rice and mushrooms.

Curried Squash GV

Butternut and acorn squash pureed, accented with a delightful curry, and smoothed with cream.

Tomato Parmesan GV

Tangy cream of tomato dusted with parmesan. This is always a crowd pleaser.

Country Tomato GV

Tangy chunky cream of tomato soup.

Herbed Potato GV

Smoothed potatoes and herbs in a light cream soup.

Hearty Vegetable GV

The season's freshest vegetables in a broth soup, hearty with chunks of potato.

Chilled Mango GV

A cool tropical treat.

Chilled Gazpacho GV

Classic chilled tomato and cucumber soup is a great summertime accent to a meal.

Mulligatawny

This is our trust-us soup! Mulligatawny is curried cream of chicken and is a delightful hearty and aromatic soup your guests will love.

Country Onion

Onions simmered in beef broth and Dijon, topped with a cheesy floating crouton.

Summer Corn Chowder V

A light cream soup with corn, potato, and vegetables.

Crab and Corn Chowder \$5.50

Creamy crab, corn, potato, and vegetables.

Don't forget our Soup Shooter hors d'oeuvres!

Green Salads

Green Salads can be presented at a seated served meal or served from a station.

Roasted Seasonal Squash and Burrata Salad G V \$5.95pp

Roasted squash with garlic butter and stuffed with salad greens, fresh burrata cheese, drizzled with balsamic reduction.

Made with the best in-season squash from Acorn to Zucchini!

Apple Salad G V \$5.95 pp

Grilled Gala Apples, julienned cheddar cheese, and roasted pecans on a bed of mixed baby spinach and mesclun, served with an apple cider vinaigrette.

Autumn Salad G \$5.50 pp

Crisp maple-pecan encrusted bacon accents red grapes, gorgonzola cheese, fresh apples, and pears on a bed of tender salad greens with a cranberry vinaigrette.

Golden Beet and Seasonal Orange Salad G V \$5.50 pp

Served on a bed of greens with Chevre and sunflower seeds with a citrus honey Dijon dressing.

Made with the best in-season citrus.

Blackberry Salad G V

\$5.50 pp *seasonal availability

Spring greens topped with black raspberries, mango, kiwi and sliced almonds, served with a blackberry vinaigrette.

Caesar Salad \$4.95pp

Crisp romaine, house-baked croutons, fresh parmesan, and black pepper, with our own Caesar Dressing

Chopped Salad G V \$5.25 pp

Chopped romaine and iceberg tossed with slivers of carrots, red onion, grilled corn, and tomatoes, tossed with a creamy garlic dressing, garnished with cucumber and red cabbage, and served in a Cosmo glass.

Grilled Eggplant Salad G V \$5.75 pp

Sliced grilled eggplant layered with fresh mozzarella cheese, and topped with a concasse of sliced tomatoes and basil, served on a bed of mixed greens with our balsamic vinaigrette.

Garden Salad G V \$4.95 pp

Mixed greens topped with a colorful array of freshly sliced vegetables, served with pepper-parmesan dressing.

Italian Salad G V \$5.25 pp

Romaine lettuce tossed in a creamy roasted garlic dressing, with bold black olives, artichoke hearts, red onion, and cherry tomatoes.

Seasons Salad G V \$5.25 pp

A mix of tender salad greens tossed with blue cheese crumbles, sun dried cherries, and pecan pralines, with a balsamic vinaigrette.

Sonoma Valley Salad G V \$5.25 pp

A spring mesclun mix of seven tender baby greens tossed with feta cheese, sun dried cherries, and roasted cashews with a balsamic vinaigrette

Spaghetti Squash Salad G V \$5.25 pp

Shredded spaghetti squash lightly tossed with olives, feta, and Greek vinaigrette, served on a bed of baby spinach.

New for 2020! Strawberry Burrata Salad G V \$5.95pp

Freshly pulled burrata topped with sliced toasted almonds, slivered red onion, fresh strawberries, basil and mixed greens and a fresh basil vinaigrette

Summer Salad G V \$5.25pp

A mix of greens topped with fresh seasonal berries (blueberries, strawberries, etc.) and served with strawberry poppy seed dressing. Add \$.50 pp for a goat cheese accent!

Caprese Tomato, Basil, Mozzarella Salad G V \$5.75 pp* *at its peak midsummer to October.*

Vibrant sliced ripe heirloom tomato, fresh basil, and sliced fresh mozzarella, drizzled with balsamic vinaigrette and olive oil.

Wedge Salad G \$5.25pp

A hearty wedge of iceberg lettuce topped with chopped tomatoes, chives, and crumbled apple-wood smoked bacon. Served with a creamy blue cheese dressing.

Winter Salad G V \$5.50 pp

Baby Spinach tossed in a blue cheese vinaigrette and topped with roasted butternut squash, sautéed onions, pecans, and dried cranberries.

Warm Side Dishes V

Herbed Red Potato G Vegan \$2.95pp

Split red potatoes tossed in a rosemary-infused olive oil and fresh herbs.

Roasted Fingerling Potatoes G Vegan \$3.50

Colorful fingerling potatoes roasted in olive oil and cracked sea salt.

Garlic Roasted Potatoes G Vegan \$2.95 pp

Red and white potatoes roasted with garlic pepper and olive oil make a mouth-watering warm side dish.

Red Bliss Garlic Mashed Potatoes G \$3.25 pp

Red potatoes lightly mashed and tossed with buttery garlic and cream.

Smoky Mashed Potatoes G \$3.50

Mashed white potato brought to life with melted smoked Gouda cheese and a snap of chipotle pepper.

Potatoes Au Gratin \$3.95 pp

Sliced white potatoes baked with a creamy cheddar cheese and onion sauce.

Yukon Gold Potatoes G \$3.25pp

Tender and creamy Yukon gold potatoes lightly tossed in butter

Sour Cream Mashed Sweet Potatoes G \$3.50

Fresh sweet potatoes mashed with a touch of sour cream for a smooth finish.

Roasted Brown and Wild Rice G Vegan \$2.75pp

Brown and wild rice roasted with garlic and seasonings.

Spanish Rice G Vegan \$2.95 pp

White rice with oven-roasted sofrito, garlic, and seasonings.

Chef's Choice Seasonal Veggies G \$2.95 pp

We will select the freshest vegetables of the season that complement your entrees.

Grilled Asparagus G Vegan \$3.95pp

Fresh asparagus grilled with olive oil and seasonings is a delightful room temperature side dish

Brussels Sprouts G \$3.65pp

Fresh Brussels sprouts roasted with apple, garlic, butter, and zesty balsamic are a great fall and winter side dish.

Heirloom Honey Bourbon Roasted Carrots G \$4.25

pp Colorful young heirloom carrots roasted in a honey bourbon sauce.

Roasted Corn G \$3.00

Roasted corn accented with sweet peppers, parmesan, and rosemary.

Eggplant Parmesan \$ 3.50

Twin petite medallions of breaded eggplant, pan fried and topped with chunky tomato sauce and melted fresh mozzarella.

Grilled Green Beans G Vegan \$3.50 pp

Market fresh green beans are lightly grilled with olive oil, thyme, lemon zest.

Sautéed Green Beans & Red Peppers G Vegan \$3.25 pp

Tender green beans sautéed with herbs and highlighted with julienned red peppers.

New for 2020! Ratatouille G Vegan \$3.95

Classic spirals of eggplant, tomato, and zucchini topped with basil pine nut pesto

Root Vegetable Gratin \$3.95

Thin sliced layers of sweet potato, butternut squash, and rutabaga baked with a light cream sauce and topped with butter bread crumbs. *This is a new favorite!*

Baby Acorn Squash Vegan G \$4.50 pp *seasonal pricing Baby acorn squash stuffed with seasonal vegetables, caramelized onions, and brown sugar.

Summer Succotash G \$3.50 pp

Our twist on this classic summer vegetable combination. Locally grown fresh corn and lima beans are simmered with chopped tomato, red peppers, onions, fresh rosemary and butter.

Seasonal availability.

Hearty Vegetable Kebabs G Vegan \$3.95 each

Tomato, pepper, squash, and onion grilled with an herbed glaze.

Garden Vegetables G Vegan \$3.95 pp

A sauté of colorful yellow squash, carrots, red peppers, and broccoli.

Grilled Vegetable Roulade G Vegan \$4.25 pp

Slivered summer squash blankets marinated grilled vegetables. A summer sensation!

Roasted Winter Vegetables G Vegan \$3.65 pp

A robust blend of roasted butternut squash, turnips, parsnips, rutabagas, and onion.

Dinner Entrees

Seafood Entree Suggestions

In addition to these entrees, we work with many types of fish with great seasonal sauces and pairings. Pricing for some types of fish changes dramatically by the season, so they aren't included in this packet. If you have interest in these items let us know and we will guide you to the best values by the season.

Horseradish Encrusted Salmon \$16.00

Salmon filet encrusted and baked with a tangy blend of horseradish, garlic, lemon, and Japanese breadcrumbs served with a lemon beurre blanc.

Seared Filet of Salmon \$15.50

Brushed with fresh sage pesto and served with a hollandaise sauce.

Mediterranean Salmon G \$16.00

Seared salmon filet served over a garlic cannellini puree and topped with a chunky Mediterranean tomato sauce.

Tilapia with creamed mushrooms and horseradish butter \$17.50

Lightly breaded filets of tilapia, pan seared and napped with freshly grated horseradish and butter sauce. Served on top of creamed cremini mushrooms.

Imperial Stuffed Flounder \$26.00

Crab imperial stuffed flounder with imperial sauce.

Crab Cakes \$26.00 *market price can vary.

Maryland style crab cakes, lightly spicy, broiled and served with a Remoulade sauce

Seafood Sur La Coque \$20.00

Chopped shrimp and scallops dusted with breadcrumbs and baked on the ½ shell. Served with a light saffron cream sauce.

Fresh Fish Favorites

Bourbon Glazed Salmon G \$16.75

A sweet and tangy glaze consisting of bourbon, garlic, ginger, brown sugar and mustard

Mahi with Herbed Vinaigrette G \$18.00

A blend of cilantro, parsley, garlic, shallot, lemon zest and citrus juice. Drizzled with olive oil

Halibut with Charred Corn Relish G \$19.50

Char-grilled corn and cherry tomatoes combined with fresh parsley, balsamic vinegar and olive oil

Greek Grouper G \$18.95

Concasse of olives, tomatoes, garlic and balsamic vinegar

Meat Entree Suggestions

Filet of Beef \$27.25 (6oz) or \$36.25(8 oz)

Beef filet grilled to perfection and offered with a béarnaise sauce, au poivre G, portabella mushroom gorgonzola sauce, four peppercorn cognac sauce, or red wine & juniper berry sauce.

Medallions of carved Beef Tenderloin

\$22.50(6oz) or \$30.00(8oz)

6 oz of carved beef tenderloin roasted to perfection, topped with your choice of béarnaise sauce, a portabella mushroom gorgonzola sauce, four peppercorn cognac sauce, or red wine & juniper berry sauce.

New for 2020! Beef Osso Bucco G \$17.95 pp

Cross-cut shank of beef seared and braised in red wine and mirepoix. Served with a fresh lemon gremolata.

Prime Rib \$27.50

Minimum order of 20

Prime Rib Au Jus served medium rare presented with a dollop of Horseradish Cream.

Braised Short Ribs G \$21.95

6 oz melt-in-your-mouth short ribs slow roasted in red wine; served with orange gremolata.

Pork Filet with Plum Mostarda \$15.00

6 oz filet grilled and topped with sweet plum, rosemary, and mustard reduction.

About Entree pricing:

All entrees are priced as a single 6oz entrée unless stated otherwise. Most entrees are 6 oz but are available in an 8 oz portion. Some items may be prepared in different portion sizes if you are offering a mixed grill. Several of these entrees would be suitable on a buffet. Let us help you with your selections and with pricing these variations

All entrees are available as described for our service at Riverdale Manor or facilities with full kitchens. Allow us to guide you with your selections in other circumstances.

Mixed Grill Favorites!

A few of our favorite combinations for you to consider.

What is your favorite combo?

Chicken and Scallop Francese \$18.50

Lightly breaded and pan seared chicken breast, napped with a lemon beurre blanc, and topped with two jumbo grilled scallops; garnished with slivered toasted almonds

Petite Filet with Coconut Crusted Ahi Tuna G

\$26.00

Petite tenderloin filet (4 oz) with a juniper berry sauce and Petite Seared Ahi Tuna Steak (4 oz) encrusted in coconut served with a lemongrass peanut sauce and tropical salsa

Medallions of Beef Tenderloin with Crab

Cake

\$28.00

A classic surf and turf entree

Twin medallions of beef tenderloin (4 oz) with a juniper berry sauce and a Maryland style crab cake (4 oz), lightly spicy, broiled and served with a Remoulade sauce

Medallions of Beef Tenderloin served with

Skewered Shrimp G \$25.60

Twin medallions of beef tenderloin (4 oz) with a four-peppercorn sauce and served with four large grilled shrimp.

Vegan Entrée Suggestions V

Chile Relleno G Vegan \$14.00

Whole red pepper overflowing with flavor packed chipotle and black bean quinoa, with fresh cilantro and a corn salsa.

Baby Acorn Squash G Vegan \$12.00

Baby acorn squash stuffed with seasonal vegetables, caramelized onions, and brown sugar.

Eggplant Rollatini G Vegan \$12.75

Thinly sliced eggplant grilled and rolled with a chick pea puree, sautéed spinach, and mushrooms, topped with a chunky tomato basil sauce. 4 served as an entrée.

New for 2020! Portabella Wellington Vegan \$13.00

pp Grilled Portabella mushrooms with a duxelle of shallots, pecans, and sage, wrapped in a puff pastry and served as a roulade on sautéed spinach with a mushroom jus.

Ratatouille G Vegan \$12.75

Classic spirals of eggplant, tomato, and zucchini topped basil pesto

Vegetable Entrée Suggestions V

Southwestern Crepes V \$12.00 pp

Twin crepes stuffed with spicy black beans, tart apples, cumin, and potatoes, napped with a light corn sauce.

Stuffed Portabella Mushrooms G V \$11.85

Large portabella mushroom cap loaded with chunky bread crumbs, fresh spinach, balsamic and mozzarella cheese topped with a roasted red pepper coulis

Polenta Vegetable Torte V \$11.25

Cheesy polenta baked with yellow squash, zucchini, mushrooms, peppers, and cherry tomatoes.

Vegetable Lasagna Rolls V \$11.95

Spinach and fresh garden vegetables layered with a blend of ricotta and mozzarella cheeses, presented in twin pasta roulades.

Grilled Eggplant GV \$12.95 pp

Sliced, grilled eggplant brushed with olive oil and layered with fresh mozzarella cheese, topped with a concasse of fresh tomatoes and basil.

Stuffed Shells V 4 pp \$11.50 pp

Large shells filled with a blend of Italian cheeses, spinach, and basil, baked with a chunky tomato sauce.

Chicken Entree Suggestions

Chicken Chesapeake \$17.95

Chicken layered with crab imperial, rolled, sliced, and topped with a red pepper imperial sauce.

Chicken Galantine G \$14.95

Chicken with spinach and feta cheese, rolled, sliced, and napped with a red pepper beurre blanc.

Chicken Marsala \$16.25 8 oz

Pan-seared lightly breaded twin breasts of chicken, served with a rich mushroom and Marsala wine sauce.

Chicken Oscar \$18.25 8 oz

Twin breaded pan-seared chicken breasts topped with shaved asparagus, crabmeat, and a buttery hollandaise.

Chicken Picatta \$16.25 8 oz.

Pan seared breaded twin breasts of chicken served with a classic picatta sauce of capers, lemon, and butter.

Chicken Prosciutto \$14.95

Chicken stuffed with prosciutto ham, spinach, and provolone cheese, lightly breaded and served with a creamy dijon sauce.

Chicken and Scallop Francese \$18.50

Lightly breaded and pan seared chicken breast, napped with a lemon beurre blanc, and topped with two jumbo grilled scallops; garnished with slivered toasted almonds.

Pomodore Pollo G \$16.50 8 oz.

A traditional Italian entrée of grilled twin breasts of chicken, topped with sundried tomatoes, chevre, and spinach; served with a buttery white wine sauce.

Mediterranean Chicken \$16.50 8 oz.

Twin breasts of chicken, marinated in white wine, lemon, and garlic, grilled and topped with an artichoke, olive, butter and feta sauce.

Supreme de Volaille (Chicken Supreme) G \$16.25

A classic airline bone-in breast and wing is pan seared, then roasted. Served with fresh chimichurri.

New for 2020! Chicken Luce Del Sole G

\$16.25 8 oz

Twin breasts of chicken pan seared with a creamy sauce of artichokes, sundried tomatoes and a ray of sunshine!

Buffet Platters

When creating a buffet menu, at a minimum you will need to choose 3 entrees from this group and 2 side dishes and 1 soup or salad.

Whole Carved Tenderloin \$235.00 each

(Serves about 15 as sandwiches or 8-10 as a main course)

Whole beef tenderloin, roasted medium rare to medium, served at room temperature, thinly sliced. We include a peppercorn cognac sauce or a horseradish cream **G** and fresh bakery rolls.

Southwestern Grilled Flank Steak **G**

\$10.95pp Lean marinated flank steak grilled medium rare and served with a tropical salsa of mango and kiwi and fresh bakery rolls.

Or consider our nice variation of the flank steak with a coffee seasoned Vidalia-onion sauce!

Herbal Roast Breast of Turkey **G**

\$95.00 each (serves 15-18)

Whole turkey breast encrusted with herbs, roasted, hand carved, shaped and garnished, and served with fresh bakery rolls and condiments.

Stuffed Shells \$7.95 pp (3pp) **V**

Large shells stuffed with a blend of classic Italian cheeses and topped with marinara.

Smoked Gouda Macaroni and Cheese

V

\$6.95 pp **New for 2020!**

A hint of shallot and thyme underscore this sinfully creamy classic, broiled golden brown

Seafood Stuffed Shells \$11.25 pp (3pp)

Large shells stuffed with crab, shrimp, and sea scallops, blended with ricotta cheese and seasonings, and topped with a red pepper Mornay sauce.

Whole Poached Salmon **G** \$225.00 each

An impressive entree for 30-45 guests with a minimum of fuss. A cool, whole poached salmon deboned and served with cucumber scales and a dill cream sauce is elegant and simple to serve.

Grilled Whole Salmon **G**

Serves 30-50 \$225.00 each pair

Twin sides of a whole salmon are grilled and served warm with herbed vinaigrette

Spinach and Herb Stuffed Turkey

\$105.00 each (serves 10-15)

A boneless breast of turkey stuffed with spinach and herbs, sliced and served warm with a white wine sauce.

Crab Cake

\$13.00 each (market price and size dependent)

Roasted crab cake made of jumbo lump and back fin crabmeat, nicely seasoned, served with a cool Remoulade or Chesapeake sauce and fresh bakery rolls.

Honey Glazed Ham **G**

\$225.00 each (serves 40-45)

Whole boneless ham roasted and carved. The ham is served with a chutney and bakery rolls.

Cranberry-Orange Glazed Ham **G**

\$240.00 each (serves 40-45)

A diamond cut, clove-studded ham baked in a sweet brown sugar and cranberry-orange glaze. Served warm with a complementing fruit chutney and fresh bakery rolls.

Southern Ham **G**

\$295.00 each (serves up to 40)

Well-seasoned whole-shank bone-in ham is chef carved and served with Bourbon Mustard Sauce, house-made corn bread, and biscuits.

Apricot Glazed Pork Loin \$120.00 each **G**

(Loin serves 15-18)

Fresh pork roasted to perfection and lightly glazed with a slightly sweet apricot puree. The pork is presented with complementing fruit chutney.

Tuscan Pork Loin \$ 115.00 each

(Loin serves 15)

Pork loin stuffed with spinach, pancetta, peppers, and pine nuts, sliced into roulades and topped with a savory red pepper cream sauce.

Smoky Grilled Pork Loin **G**

\$120.00 each (serves 15-18)

Pork Loin rubbed with traditional southern spices, grilled to perfection and lightly brushed with a mild pepper glaze. Served with a Tennessee BBQ sauce.

Station Style Menus

All station style events must have three stations to create a nice flow to your event and to offer menu variety.

Carving Station G

Select your favorite combination for \$10.95 pp

Select two (2): top rounds of beef, Virginia baked ham, herbal roasted turkey, apricot glazed pork loins which are chef carved to order, served with related condiments and fresh bakery rolls. To complement the meats, roasted garlic potatoes are presented with the station.

Or consider these Meat Carving Options!

All carved meats presented with an assortment of fresh bakery rolls. Pricing is for substituting of one of the meats listed above

Whole Carved Tenderloin add \$9.95 pp

Whole beef tenderloin, roasted medium rare to medium, served at room temperature, thinly sliced. We include your choice of portabella mushroom gorgonzola sauce, four peppercorn cognac sauce, or red wine & juniper berry sauce, and a horseradish cream.

Southern Ham G add \$1.50 pp

Well-seasoned whole shank bone in ham is chef carved and served Bourbon Mustard sauce, house-made corn bread, and biscuits.

Nut Encrusted Breast of Turkey add \$1.95

pp Turkey breast encrusted with crispy nuts, roasted and served with a raspberry sauce.

Spinach and Herb Stuffed Turkey Add \$1.75 pp

A boneless breast of turkey stuffed with spinach and herbs, sliced and served warm with a white wine sauce.

Smoky Grilled Pork Loin G add \$1.00 pp

Pork Loin rubbed with traditional southern spices, grilled to perfection and lightly brushed with a mild pepper glaze. Served with a Tennessee BBQ sauce.

Southwestern Grilled Flank Steak G add \$3.50 pp

Lean marinated flank steak grilled medium rare and served with a tropical salsa of mango and kiwi or caramelized onion and horseradish cream

A fun accent for a station!

Mashed Potato Bar G

\$3.75 pp

White mashed potato with toppings to include sour cream, cheddar cheese, bacon & chives

Presented in martini glasses!

Grilled Pizza Station

\$10.75 pp

Select 3 chef grilled pizzas:

Margarita ✓

Fresh mozzarella, basil, tomato.

Lancaster ✓

Roasted corn, chopped tomato, mixed cheese.

Three Cheese and Herb ✓

Shredded Mozzarella, provolone and smoked Gouda, tomato sauce, and fresh Italian herbs.

Mediterranean ✓

Mushrooms, black olive, feta cheese, red onion.

Pepperoni add \$.50 pp

Sliced pepperoni

Meat Lover's Pizza add \$1.25 pp

Prosciutto, pepperoni, and salami.

The pizzas are served with our Italian Salad- Romaine lettuce tossed in a creamy roasted garlic dressing, with bold black olives, artichoke hearts, red onion, and cherry tomatoes.

Thai Curry Station

G \$9.75 pp

Thai Curry

Rice noodles tossed with Asian style vegetables, served with sautéed greens in a zesty coconut milk reduction. The noodles and vegetables are served with chicken or pork or a combination of both.

Add your choice of shrimp (add \$1.25)
or substitute tofu for a flavor-packed vegan dish!

Or consider

New for 2020! Thai Peanut Chicken Ramen

Ramen noodles with red peppers, mushrooms, spinach tossed in a creamy peanut coconut Thai curry sauce

Taco Station

\$ 9.25 pp 2 per person

Soft Tortillas loaded with your choice of seasoned fillings. Toppings include lettuce, tomato, shredded cheese, salsa, sour cream, and guacamole.

Tacos - Ground beef or strips of grilled chicken, or a combination of both.

Flank Steak Taco add \$1.00 each
Stuffed with seasoned grilled flank steak.

Pork Carnita add \$.75 each
Sweet, tangy, house-made pulled pork.

Cuban Shredded Beef add \$1.00 each
Slow roasted beef, peppers and onions.

Shrimp Taco add \$1.25 each
Chipotle-seasoned chopped shrimp, grilled and chopped.

Fish Taco add \$.95 each
Strips of fried, panko breaded tilapia.

Southwestern Tacos ✓ add \$.50 each for your vegan guests. A delightful medley of black beans, apples, potatoes, cumin and corn

Accented with
Spanish rice and black beans

New for 2020! Pacific Rim Station

Aloha! A combination of entrees and side dishes from Hawaii and Pacific nations makes for a fun and delicious change of pace station

\$12.00

Select 1 seafood and 2 meats and we include 2 side dishes

Coconut Crusted Ahi Tuna G

Petite Seared Ahi Tuna Steaks encrusted in coconut and served with a lemongrass peanut sauce and tropical salsa

OR

Ahi Tuna Poke Bowls G

Seared Ahi Tuna cubes tossed with cucumber, edamame, seaweed and brown rice tossed in a soy, ginger, chili garlic sauce

OR

Shrimp Ceviche G

Citrus marinated chopped shrimp tossed with cucumber, tomato, red onion, and fresh cilantro AND

Grilled Hawaiian Beef Kebabs G

Grilled marinated beef tip steak and fresh chunks of pineapple skewers with a sweet ginger garlic vinaigrette reduction

OR

Huli Huli Chicken G

Tender grilled chicken thighs with a pineapple ginger sauce

OR

Slow Cooked Hawaiian Pulled Pork Pulled pork in a tropical barbecue sauce served with small Hawaiian Rolls

Accented with

Jasmine Rice G

Warm, long grain, fragrant rice and

Kula Tropical Beet Slaw G

Red beets pickled in rice wine vinegar and topped with carrot, cucumber, daikon and lemongrass

New for 2020! Raw Bar Dinner Station

\$14.95

A fun interactive station where our chefs hand shuck

Raw Eastern Bay Oysters

Our seafood suppliers advise on the best seasonal oysters available through the year

paired with

Steamed Littleneck Clams

Delightful and flavorful and

Chilled Cocktail Shrimp

Served with

Pickled Slaw

Lemon wedges

Drawn butter

and

Chesapeake style cocktail sauce

And

Grilled Seasonal Vegetable Accents

Peppers, squash, etc.

And

Mini Steamed corn on the cob

Short ears of corn for easy nibbling

May we suggest adding

Blue Crab Claws \$1.50 pair

Salmon Station

Whole Poached Salmon G \$225.00 each

An impressive entree for 30-45 guests with a minimum of fuss. A cool, whole poached salmon deboned and served with cucumber scales and a dill cream sauce is elegant and simple to serve.

-or-

Grilled Whole Salmon G Serves 30-50

\$225.00 each pair

Twin sides of a whole salmon are grilled and served warm with herbed vinaigrette

-and-

Complete your station with selections from Green Salads, Cool Side Dishes, or Warm Side Dishes Menus!

Crepes Station

Fresh crepes are pre-made and chef-filled at the crepes station. The filled crepes are placed in hot chafing dishes to quickly service your guests. Offer two of one kind, or your favorite combination of two crepes at this station.

Crêpes De Mere \$8.50 each

These tender crepes are chef filled with a mélange of shrimp and crabmeat in a creamy Newburg sauce.

Chicken and Mushroom Crêpes \$5.95 each

These crepes are filled with creamy mixture of chicken, mushrooms, onion, and spinach. The crepes are topped with mushroom florentine sauce.

Buffalo Chicken Crepes \$5.75 each

Crepes filled with chicken tossed with Buffalo style hot sauce, honey, lime, and celery, topped with smooth and creamy blue cheese sauce

Southwestern Crepes V \$5.95 each

Crepes stuffed with a subtly spicy mixture of black beans, tart apples, potatoes, and cumin napped, with a light corn sauce.

-and-

Complete your station with selections from Green Salads, Cool Side Dishes, or Warm Side Dishes Menus!

Sauté Stations

These Sauté stations offer a variety of styles and flavors to your guests!

Shrimp and Scallop Scampi G \$15.25 pp

Large shrimp and sea scallops sautéed in a butter, lemon and white wine sauce served with white rice

Chicken Tikki-Masala \$10.25 pp

Grilled chunks of marinated chicken in a creamy tomato sauce served with Basmati rice and baskets of traditional Naan bread.

Tenderloin Tips G \$14.50 pp

Tender beef tips sautéed with mushrooms, green peppers, and onions.

Chicken Stir-Fry G \$9.75 pp

Woks of chicken and fresh chopped vegetables are chef stir-fried in aromatic Asian oils and tossed with white rice.

-and-

Complete your station with selections from Green Salads, Cool Side Dishes, or Warm Side Dishes Menus!

Freshly Grilled Kebab Station

You'll need to offer at least 2 per person of these, they are popular!

Kebabs also pair well with many of our entrees to make an attractive mixed-grill plate.

These fun, colorful, and flavorful Kebabs are grilled outdoors (weather dependent) and have a great aroma.

New for 2020! Grilled Hawaiian Beef Kebabs G \$4.95 each

Grilled marinated beef tip steak and fresh chunks of pineapple skewers served with a sweet ginger garlic vinaigrette reduction

Chicken Kebabs G \$4.50 each

Chicken marinated in buttermilk, tomato, squash, and onion, grilled and doused in a bourbon barbecue sauce.

Zesty Chicken Kebabs G \$4.50 each

Hearty chunks of chicken, peppers and garden vegetables, marinated in a tongue tingling vinaigrette.

Pork and Pineapple Kebabs G \$4.50 each

Grilled and served with a spicy coconut sauce.

Salmon and Pepper Kebabs G \$5.25 each

Grilled and served with a mango and avocado salsa.

Scallop Spiedini G \$6.95 each

A twist on an Italian classic. Two grilled jumbo sea scallops, red pepper, and scallion, marinated in fresh herb vinaigrette. Topped with a honey citrus glaze.

Shrimp Kebabs G \$5.50 each

Shrimp, tomato, squash, and onion, grilled and served with an orange BBQ sauce.

For your vegetarian guests, add a few **Hearty Vegetable Kebabs V G \$3.95** each Tomato, pepper, squash and onion grilled with an herbed glaze

-and-

Complete your station with selections from Green Salads, Cool Side Dishes, or Warm Side Dishes Menus!

Pasta Station

Select your favorite combination for
\$10.95 pp Your selection of two pastas:

cheese tortellini	fusilli
tri-color rotini	penne
small shells	bow tie
orichette	

With your selection of two sauces:

Alfredo V – heavy cream, parmesan,
garlic **Amatricana** - Tomato, garlic,
onion, pancetta

Basil pesto V – fresh basil, garlic, olive oil, parmesan

Cacio Pepe V – Heavy cream, white wine spinach, parmesan, fresh ground pepper

Caponata V – roasted eggplant, tomato and capers sauce

Marinara V – a classic tomato sauce

Pesto Alfredo V - heavy cream, fresh basil, parmesan, garlic

Provençal Sauce V - Fresh chopped tomatoes, artichoke hearts black olives and yellow squash

Puttanesca V - rustic spicy tomato, olive, onion, red pepper flakes

Ragu Alla Bolognese – Tomato, ground beef, soffrito, heavy cream, fresh basil

Vodka sauce V – tomato, cream, parmesan, butter, vodka

The pastas are served with **Caesar Salad- crisp romaine, home-baked croutons, fresh parmesan, black pepper, and our own Caesar Dressing, and Garlic Bread.**

Consider the following upgrades:

Large cheese Ravioli V \$1.25 pp additional

Marinara with Andouille Sausage \$2.25 pp additional
Classic marinara with roasted Andouille Sausage.

Strips of Grilled Chicken \$1.75 pp additional added to any of our sauces.

Seafood Alfredo \$2.75 pp additional
Creamy Alfredo sauce with crabmeat and shrimp.

Many seasonal pastas and sauces may also be available. Tell us what you have in mind!

Dessert, Treats and Sweets Menu

These desserts may be purchased as listed, or combined to create a Dessert Buffet.

Dessert Buffet \$7.95 pp

Select any 5 of the desserts listed on this page to create a personal dessert buffet of your favorites.

Cakes \$49.00 serves 16

Angel Food Cake

A layered light moist white cake with whipped cream and a crown of fresh strawberries

Brown Butter Pumpkin Cake

A nutty pumpkin cake with the spark of ginger is a cool weather specialty!

Carrot Cake

Moist, sweet carrot cake with walnuts and classic cream cheese icing.

Chocolate Strawberry Shortcake

Chocolate shortcake layered with fresh whipped cream and strawberries, topped with a fireworks bold display of sliced strawberries and blueberries

Double Chocolate Cake

Chocolate cake with chocolate icing and topped with ridiculously rich coronets of chocolate.

Flourless Chocolate Torte **G** \$49.00 Serves 12

Rich bittersweet chocolate kissed with a hint of coffee, covered in chocolate ganache and sliced almonds

Lemon Blueberry Cake

Yellow layer cake filled with tangy creamy lemon mousse, blueberry topping, and lemon glaze.

New for 2020! Mocha Cake

Coffee flavored cake with a mocha mousse filling and frosting with chocolate ganache accents

White Chocolate Strawberry Mousse Cake

Yellow cake filled with rich and creamy white chocolate mousse, with fresh strawberries, and finished with white chocolate.

Fresh Pies \$24.00 serves 8-10

Cinnamon Apple Pie

Simply classic!

Crumb Pie

Apple, Blueberry or Cherry!

An explosion of fruit with a crisp cinnamon crumb topping

Key Lime Pie

Tart Key Lime custard in a graham cracker crust topped with fresh whipped cream.

Lemon Meringue Pie

Sweet tart lemony custard topped with airy Meringue.

Peach Pie with Blueberries

Delicious peaches with a blueberry pop and lattice crust!

Pecan Pie \$28.00

Rich and delicious

Pumpkin Pie

A cool weather classic!

Petite Treats

Assorted Mini Desserts \$2.95 3pp

Cookies, Brownies, Cakes, etc. all baked in miniature.

Assorted Miniature French Pastries \$4.50 3pp

Based on the season's freshest ingredients- a classic example would include chocolate cups filled with raspberry mousse, mini fruit tarts, coconut macaroons, cheese cakes dipped in chocolate, and Pecan shortbreads.

Mini Whoopie Pies (min order 50) \$2.25

Add a touch of Lancaster County tradition!
An assortment of smaller sized whoopie pies. Chocolate or red velvet with vanilla filling, or pumpkin with cream cheese filling.

Cookies and Brownies \$1.95 pp

A variety of freshly baked cookies and brownies baked in smaller sizes.

Coconut Macaroons \$2.95 pp (1 lg or 2 petite)

Tender yet chewy and delicious coconut macaroons with a chocolate accent

Mini Cannoli \$2.95 pp

A mini classic Italian pastry shell filled with a sweetened ricotta cheese filling, and accented with chocolate.

Mini Mousse Cups **G** \$2.75 pp

Decadent chocolate, vanilla, and raspberry mousse cups in cutely garnished individual mini cups.

New for 2020! Mini Tiramisu Cups \$2.95 pp

Rum soaked Lady Fingers and mascarpone dusted with cocoa in mini cups.

Treats

Grandma's Cookies \$3.25 pp

A delightful assortment of specialty cookies with that home-baked feel, such as peanut blossoms, thumbprint cookies with jam, chocolate wedding cookies, chocolate chip, and classic sugar cookies.

Bar Cookies \$3.75 pp

Minimum order for 40pp. Choose three of the following irresistible squares: Strawberry Lemon Shortbread Bars, Tequila Lime Coconut Bars, Double Chocolate Brownies, Blondies, Blueberry Lemon Bars.

Tarts and Cheesecakes \$44.00 serves 12

Apple and Almond Tart

Almonds accent a roasted apple filled tart shell

Blueberry Pecan Tart

Pecan shortbread tart shell topped with creamy cheese blend and blueberries

New for 2020! Crustless Cherry Berry Tart **G**

Cherries and seasonal berries baked with an egg custard

Fresh Fruit Tart

Fresh fruit beautifully stacked on a custard filled shortbread shell.

Lemon Raspberry Tart (seasonal)

Fresh raspberries topping a sweetened lemon cream cheese filled shortbread crust with a raspberry coulis.

New for 2020! Orange Tart

Fresh oranges on an orange custard cream filled shortbread shell

Traditional Plain Cheesecake

With whipped cream and berry accent.

Pumpkin Cheesecake

A fall treat!

Chocolate Cheesecake

Smooth and creamy.

Dessert Stations

Chef attended dessert stations with made-to order treats! (50 pp min unless noted)

Dessert Crepe Station \$5.50 pp

Crepes filled with fresh strawberries and topped with whipped cream, or bananas and Nutella.

Warm Cobbler Station \$4.95 pp 30 pp increments *Pick just one, it serves 30; all 3 flavors serve 90. This smells amazing! Fresh out-of-the-oven apple cobbler, peach cobbler, and blueberry cobbler with a vanilla ice cream accent.*

S'mores Station \$3.95 pp

Toast skewered marshmallows over table top open-flame, and your guests can put together their own s'mores on graham crackers and chocolate bars.

Caramel Apple Station **G** \$4.25 pp

Petite tart apples on chunky skewers ready to be dipped in warm caramel and sprinkled with candy and nut toppings.

Ice Cream Sundae Bar \$4.75 pp

Vanilla ice cream, crumbled Oreos, chocolate sprinkles, jimmies, chocolate syrup, and whipped cream.

Chocolate Fondue Station \$5.25pp

Includes warm blended chocolate with cubed pound cake, strawberries, pineapples, sliced apples, pretzels, and marshmallows for dipping.

New for 2020! Rustic Tart Station \$4.95 pp 50 pp minimum *Rustic, seasonal, fruit filled tarts presented in cast iron skillet warm out of the oven, served with a vanilla ice cream accent.*

Specialty Sweets

(50 pp min unless noted)

Cannoli - full size \$3.75 each

A classic Italian pastry shell filled with a sweetened ricotta cheese filling and accented with chocolate.

Dessert Kebabs \$4.95 each (50 pp min)

Adorable Skewered homemade marshmallows, fresh fruit and pound cake

Ice Cream Sandwiches \$3.50 each (50 pp min)

Vanilla ice cream sandwiched between two homemade chocolate chip cookies.

French Macarons **G** \$3.95 (2) pp (50 pp min)

Delicate colorful almond flour and meringue cookies with buttercream sandwiched in between. Available in a variety of colors to match your decor.

Select more than 2 colors add \$.25 pp.

Mini Viennese Pastries \$5.95 3pp (50 pp min)

Classic European éclair, cream puff, petit-fores and macarons.

Seasonal Fresh Berries \$4.95 pp

With shortbread cookies, whipped cream and shaved chocolate.

Tiramisu Cups \$3.95 pp

Rum soaked Lady Fingers and mascarpone dusted with cocoa presented in individual cups



Dessert Accents **G**

Your wedding cake can be accented with the following items

Chocolate dipped strawberries \$1.95 pp

Fresh Berries accent \$2.25 pp

Scoop of Vanilla ice cream \$2.25 pp

Warm fudge sauce and berry coulis \$1.25 pp

Chafing dish of warm fudge sauce and bowls of raspberry coulis for drizzling.

Favors!

Many of our desserts make great favors (50 pp min)
We'll package them individually and you provide the label or gift tag!

French Macarons **G \$3.95 each**

Coconut Macaroons \$3.75 each

Whoopie Pie \$3.00 each

Dessert Kebabs \$4.95 each

Sandwich Cookies \$3.00 each

Heart Shaped Cookies \$4.50 each

Gingerbread Bride and Groom \$4.95 each

S'mores kits \$4.25 each

and more!

2019-2020 2 Tier Wedding Cakes

Six- and ten-inch tiered cake

Naked Cake \$140.00

Yellow cake with white butter cream
filling

Frosted Cakes

\$150.00 Yellow

Cake with Smooth
Butter cream

-or-

Stucco Butter
Cream

Choose 1 flavor and 1 filling

Cake Flavors

\$140 Naked \$150 Frosted
Chocolate
Red Velvet
Pumpkin
Carrot
Lemon

Cake Fillings

\$140 Naked \$150 Frosted
Chocolate
Peanut Butter
Strawberry
Cream cheese/butter cream
Raspberry

Specialty Cakes

Six- and ten-inch tiered cake

Naked Chocolate Strawberry Shortcake \$160.00

Naked Brown Butter Pumpkin Cake \$160.00

Chocolate with Chocolate Ganache \$170.00

You supply any topper, flowers, ribbon etc.

Fresh berry accents for the cake only \$25.00

Plate Accents

Chocolate dipped strawberries \$1.75 pp

Fresh Berries \$2.25 pp

Scoop of Vanilla ice cream \$1.25 pp

Warm fudge sauce and berry coulis \$1.25 pp

Chafing dish of warm fudge sauce and bowls of raspberry
coulis for drizzling

Plain Cakes

Sheet Cakes serve 96 \$192.00

½ Sheet cake serves 48 \$96.00

10" Kitchen Cakes serve 16 \$49.00

Late Night and Bar Snacks

Popcorn Station **G** \$150.00 serves 75

Fresh popped popcorn straight out of the popper.

Caramel corn

Lime and chili

popcorn White

Cheddar popcorn

And bags to munch it from!

It's Crunch

Time! Potato

Chip Station

\$75 for approx. 50

A salty sea of crunchy potato chips is a late-night snack treat! Seven flavors of chips from seven local *tateries*, dunked in our favorite dips can't be beat.

Kettle cooked, BBQ, ripples, classic, salt-n-vinegar, golden russet, and more!

Nobody is taking just one!

Philly Style Soft Pretzel Station

\$1.50 each (50 pp minimum)

Warm Salty Soft Pretzels hanging on our custom stand, and served with yellow or spicy mustard.

S'mores Station \$3.95 pp (50 pp minimum)

Toast skewered marshmallows over table top open-flame and your guests can put together their own s'mores on graham crackers and chocolate bars.

Caramel Apple Station **G** \$4.25 pp (50 pp minimum)

Petite tart apples on chunky skewers ready to be dipped in warm caramel and sprinkled with candy and nut toppings.

New for 2020! Milk and Cookies \$3.75 pp (50 pp minimum)

Individual bottles of milk and a bag with 2 medium chocolate chip cookies

Donut Walls \$14.50 dozen (6 doz.

Minimum) Plain cake (white or can be

iced in your colors) Sour Cream -

Blueberry - Chocolate

Yeast Donuts - Glazed -

Sugar Cinnamon Sugar -

Powder

We'll provide the boards

Some practical planning information

Seasonal Features

Thyme & Seasons frequently discovers new recipes that highlight the freshest ingredients of the season.

Certain items may not be listed on these menus because they are only available or are only at their best at certain times of the year.

Fresh cranberry chutney is a terrific autumn complement to poultry or pork, or lamb is at its best in the spring. Please ask us about any new ideas or seasonal specialties for your upcoming event

Food Allergens

Thyme & Seasons prepares a wide variety of fresh foods on a daily basis including foods that contain nuts, peanuts, shellfish, and other sea foods. These items, along with rare meats and several other common items, are known to cause food related allergic reactions and other discomfort for some people with weakened immune systems or other allergy problems.

Intolerances such as lactose or gluten can generally be accommodated. Please notify us in advance of any guests that have special dietary restrictions so we may discuss alternatives. We have marked menu items with a – G - to help guide you in finding gluten free items on our menus.

Children's Meals

If you have children in attendance, our coordinator would be happy to create menus for you.

Vegetarian and Vegan Meals

Thyme & Seasons can prepare many different entrées for vegetarian or vegan guests. We have marked menu items with a –V- to help guide you in finding vegetarian items on our menus. There are many variations in definition on what a vegetarian meal as including no meat, poultry, or fish, although it may contain cheeses and other dairy products, eggs and honey.

We define a vegan meal as including no meat, poultry, fish, dairy products (including whey or rennet), eggs, or bee pollen. Please let us know in advance of your event of how many guests have any dietary restrictions.

Served Meal for 125 Example

\$40.25 pp

Hors D'oeuvres

Fruit, Cheese, & Vegetable Display
\$3.95 pp

An elaborate fruit, cheese and vegetable display served with dips and crackers.

Served Salad

Chopped Salad **GV** \$5.25pp

Chopped romaine and iceberg tossed with slivers of carrots, red onion, cucumber, grilled corn and tomatoes tossed with a creamy garlic dressing and served in a Cosmo glass.

Served Entree

Chicken Picatta \$16.25 8 oz.

Pan seared flour dredged twin breasts of chicken served with a classic picatta sauce of capers, lemon, and white wine.

Garlic Roasted Potatoes **G** \$2.95 pp

Red and white potatoes roasted with garlic pepper and olive oil make a mouth-watering warm side dish.

Chef's Choice Seasonal Veggies

\$2.95 pp

We will select the freshest vegetables of the season that complement your entrees.

Rolls and butter

Cake cutting fee \$2.00pp

Coffee and Decaf Station \$1.95 pp

Including cream, sugar, sweeteners, and use of urns.

Bar Set-ups

Set-ups for bars include ice, glassware or disposable glasses, paper napkins, straws, etc. to complement the client provided alcohol.

Beer and Wine Bar \$4.95 pp

Nonalcoholic beverages for client provided beer and wine include unlimited Coke, Diet Coke, Sprite, Ginger ale, and bins of ice for chilling your beer and wine.

Station Meal for 125 Example

Please note all station style events require three stations.

\$ 43.90 pp

Hors D'oeuvres

Fruit, Cheese, & Vegetable Display
\$3.95 pp

An elaborate fruit, cheese, and vegetable display served with dips and crackers.

Carving Station \$10.95 pp Select two;

top rounds of beef, Virginia baked ham, herbal roasted turkey, smoky grilled pork loin, or apricot glazed pork loin, served with condiments and rolls. To complement the meats, roasted garlic potatoes are served with the station.

Pasta Station \$10.95 pp

Your selection of two pastas with two sauces from our extensive menu, which are chef prepared and served with Caesar Salad, crisp romaine, home-baked croutons, fresh parmesan, and black pepper, and our own Caesar Dressing, with Garlic Bread.

3 Grilled Whole Salmon **G**

Serves 30-50

\$225.00 each pair

Twin sides of a whole salmon are grilled and served warm with herbed vinaigrette.

Brussels Sprouts **G** \$3.65 pp Fresh

Brussels sprouts roasted with apple, garlic, butter, and zesty balsamic is a great fall and winter side dish.

Cake cutting fee \$2.00pp

Coffee and Decaf Station \$1.95 pp

Including cream, sugar, sweeteners, and use of urns.

Bar Set-ups

Set-ups for bars include ice, glassware or disposable glasses, paper napkins, straws, etc. to complement the client provided alcohol.

Beer and Wine Bar \$4.95 pp Nonalcoholic

beverages for client provided beer and wine include unlimited Coke, Diet Coke, Sprite, Ginger ale, and bins of ice for chilling your beer and wine.

Buffet Meal for 125 Example

Please note for buffet style you will need to choose 3 entrees, 2 side dishes and 1 soup or salad.

\$47.95 pp

Hors D'oeuvres

Fruit, Cheese, & Vegetable Display
\$3.95 pp

An elaborate fruit, cheese, and vegetable display served with dips and crackers.

Italian Salad \$5.25 pp

Romaine lettuce tossed in a creamy roasted garlic dressing with bold black olives, artichoke hearts, red onion, and cherry tomatoes.

(7) Smoky Grilled Pork Loin **G**

\$120.00 each (serves 15-18)

Pork Loin rubbed with traditional southern spices, grilled to perfection and lightly brushed with a mild pepper glaze. Served with a Tennessee BBQ sauce.

Chicken Marsala \$8.25 4 oz

Pan-seared lightly breaded buffet portion single breasts of chicken, served with a rich mushroom and Marsala wine sauce.

Stuffed Shells \$7.95 pp (3pp) Small

shells stuffed with a blend of classic Italian cheeses and topped with marinara.

Grilled Green Beans \$3.50 pp

Market fresh green beans lightly grilled with thyme, lemon zest, and olive oil.

Eggplant Parmesan \$ 3.50 Twin

petite medallions of breaded eggplant pan fried and topped with chunky tomato sauce and melted fresh mozzarella.

Rolls and butter

Cake cutting fee \$2.00pp

Coffee and Decaf Station \$1.95 pp

Including cream, sugar, sweeteners, and use of urns.

Bar Set-ups

Set-ups for bars include ice, glassware or disposable glasses, paper napkins, straws, etc. to complement the client provided alcohol.

Beer and Wine Bar \$4.95 pp Nonalcoholic

beverages for client provided beer and wine include unlimited Coke, Diet Coke, Sprite, Ginger ale and bins of ice for chilling your beer and wine.

