

AIRPORT

United States, OR - Aurora State Airport (KUAO)

CONTACT

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ORDER DETAILS

Delivery Date:	
Delivery Time (LT):	
A/C Registration:	
Handling:	
Heating Equipment:	
Name:	
Phone:	
Email:	
Bulk or ready to serve?	

BREAKFAST & BAKERY

PASTRIES	QTY
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Bagel Tray, 2 pieces
Assorted Bagels served with Butter, Jam, Assorted sweet & savory Cream Cheese spreads

Breakfast Pastry Tray <i>Chef du Jour selection of 3 from the following selections: Fresh baked Scones/assorted Muffins & Breakfast Breads/assorted Pastries, Cinnamon Rolls/Chocolate Croissants</i>	
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YOGHURTS	QTY
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Yogurt

CEREALS	QTY
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Assorted Cereal & Granola
Served with Milk or Yogurt

BLINIS & PANCAKES	QTY
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Harvest Pumpkin Pancakes, 3 pieces
Served with Apple-Ginger Compote with real Maple Syrup & Butter

Potato Pancakes, 2 pieces <i>Shredded Potato Rounds Served with Sour Cream & Apple Butter</i>	
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Breakfast Crepes Apple Cinnamon
Topped with Ginger Cream Cheese

Breakfast Crepes NW Berry <i>Topped with Ginger Cream Cheese</i>	
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COLD CUTS	QTY
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Lox & Bagels

Laser-sliced Smoked Salmon garnished with sliced Tomato & Red Onion, Capers, Herb Cream Cheese, Pickled Asparagus Spears & Lemon wedge paired with assorted Bagels

MUESLI & FRUITS	QTY
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Traditional sliced seasonal Fruit

Served with Honey Yogurt for dipping

Seasonal Berry Bowl

Pineapple, Melons & NW Berries

Tossed in our Balsamic Glaze with Lavender

Cantaloupe & Honeydew Melon

Pieces tossed with our Mango-Poppy Seed Vinaigrette with fresh Mint

Watermelon & NW Raspberries

Tossed with our Strawberry vinaigrette (seasonal)

Bleu Pear

Sweet & savory blend of Pears, Celery, Bleu Cheese, Pistachios & fresh Herbs, tossed in our Honey-Thyme vinaigrette

Cottage Cheese & Fruit

select from Pineapple, Mango or Peaches (seasonal)

HOT BREAKFAST	QTY
<p>Omelets <i>3 eggs filled with your choice of the following cheeses, meats & vegetables: Meats:Bacon/Ham/Sausage/Smoked Salmon/Vegetarian Sausage. Cheeses:Tillamook Cheddar/Chevre/Dill Havarti/Parmesan/Provolone/Swiss. Vegetables:Broccoli/Onions/Spinach/Zucchini/Mushrooms/Red Peppers/Tomatoes</i></p>	
<p>Egg Scramble <i>3 eggs scrambled with your choice of the following cheeses, meats & vegetables: Meats:Bacon/Ham/Sausage/Smoked Salmon/Vegetarian Sausage. Cheeses:Tillamook Cheddar/Chevre/Dill Havarti/Parmesan/Provolone/Swiss. Vegetables:Broccoli/Onions/Spinach/Zucchini/Mushrooms/Red Peppers/Tomatoes</i></p>	
<p>Simply Thyme French Toast, 2 pieces <i>Egg-drenched Croissant filled with Apricot Cream Cheese & Hazelnuts served with real Maple Syrup & Butter</i></p>	
<p>Individual Breakfast Frittatas with roasted vegetables</p>	
<p>Individual Breakfast Frittatas with crumbled sausage</p>	
<p>Quiche Lorraine <i>Sold whole: serves 6</i></p>	
<p>Cheddar Cheese & Ham Quiche <i>Sold whole: serves 6</i></p>	
<p>Mushroom & Spinach Quiche <i>Sold whole: serves 6</i></p>	
<p>Smoked Salmon Quiche <i>Sold whole: serves 6</i></p>	
<p>Breakfast Burrito <i>Flour Tortillas filled with Fajita Scrambled Eggs & Tillamook Cheddar Cheese, served with Sour Cream & Mango Salsa; Choice of Peppered Bacon, Ham or Pork Sausage</i></p>	
<p>Breakfast Bake <i>Our version of this classic Egg Custard Breakfast Casserole with Sun Dried Tomatoes, Cippolini Onion, fresh spinach</i></p>	
<p>Breakfast Bake <i>Our version of this classic Egg Custard Breakfast Casserole with Feta Cheese & Sourdough Bread Cubes, layers of Hash Browns, diced Ham & Onion Broccoli, Herbs & Tillamook Cheddar Cheese</i></p>	
<p>Breakfast Bake <i>Our version of this classic Egg Custard Breakfast Casserole with Herbed Oven-Roasted Potatoes & Seasonal Vegetables with Parmesan Cheese</i></p>	
<p>Peppered Bacon, 3 pieces</p>	
<p>Ham Steak</p>	
<p>Maple Sausage Links, 3 pieces</p>	
<p>Vegetarian Sausage Patties - 2 pieces</p>	
<p>NY Steak</p>	
<p>Flank Steak</p>	
<p>Hard Boiled Eggs - 2 pieces</p>	

COLD BREAKFAST SETS	QTY
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Yogurt Parfait Breakfast Box
Yogurt, fresh Fruit, our Granola, a morning Pastry & Fruit Juice

Continental Breakfast Box
2 morning Pastries with Butter & Jam Fresh Fruit, Yogurt with our fresh-made Granola & Fruit Juice

HOT BREAKFAST SETS	QTY
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Sandwich Breakfast Box
3 Egg Scramble with Tillamook Cheddar Cheese; choice of English muffin, Bagel or Croissant; Choice of Bacon, Sausage or Garden Sausage; Served with our Breakfast Potatoes, paired with fresh Fruit, morning Pastry & Fruit Juice

Healthy Thyme Breakfast Box
Whole Wheat Bagel, low-fat fruited Cream Cheese, fresh Fruit & our Granola, Hard Boiled Egg, paired with Yogurt & Fruit Juice

Omelet & Meat Breakfast Box
Includes choice of Peppered Bacon, Sausage or Garden Sausage; served with Breakfast Potatoes, paired with fresh Fruit, morning Pastry & Fruit Juice; 4 Egg Omelet with your choice of Meat filling: Ham&Cheese/Denver/Mexicana or Smoked Salmon&Dill Havarti

Omelet Vegetarian Breakfast Box
Includes choice of Peppered Bacon, Sausage or Garden Sausage; served with Breakfast Potatoes, paired with fresh Fruit, morning Pastry & Fruit Juice; 4 Egg Omelet with your choice of Vegetarian filling: Spinach, Caramelized Onion with Chevre Cheese/Seasonal Roasted Vegetable with Provolone Cheese

Burrito Breakfast Box
Large flour Tortilla with 3 Egg Fajita Scrambled topped with Tillamook Cheddar Cheese; choice of Peppered Bacon, Sausage or Garden Sausage; served with Sour Cream & Mango Salsa paired with our Breakfast Potatoes, fresh Fruit, a morning Pastry & Fruit Juice

Breakfast Bake Box
Our version of this classic Egg Custard Breakfast Casserole with Sun Dried Tomatoes, Cippolini Onion, Spinach Feta cheese with Sourdough Bread cubes; paired with Yogurt, fresh fruit, a morning pastry & fruit juice

Breakfast Bake Box
Our version of this classic Egg Custard Breakfast Casserole with Layers of Hash Browns, Broccoli, diced Ham & Onion Herbs & Cheddar Cheese; paired with Yogurt, fresh fruit, a morning pastry & fruit juice

Breakfast Bake Box
Our version of this classic Egg Custard Breakfast Casserole with Herbed Oven-Roasted Potatoes, & Seasonal Vegetables with Parmesan cheese; paired with Yogurt, fresh fruit, a morning pastry & fruit juice

COLD MEALS

CRUDITEES	QTY
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Crudites Tray
Assortment of 9 fresh seasonal vegetables served with two dipping sauces, Hummus & our Dill Ranch

SNACKS	QTY
<p>Tuscan Sampler <i>Bruschetta Toasts ready to top with Tomato Concasse_ & White Bean Hummus, Prosciutto Wrapped Pickled Asparagus, Antipasto Skewers</i></p>	
<p>Mediterranean Sampler <i>Tabouli, Hummus, Mint Yogurt dip, Kalamata Olives & Feta Cheese served with Pita Bread Wedges</i></p>	
<p>South of the Border Sampler <i>Guacamole, Salsa, served with Corn Tortilla Chips</i></p>	
<p>NW Flavors Sampler <i>Asparagus Bites Wrapped in Phyllo with Parmesan Cheese, NW Canape_s - Oregon Bleu Cheese & Port-braised Apples, Orange-Fennel Crusted Chicken Skewers Served with our Stone Ground Mustard Dip, Wild Alaskan Salmon Appetizer Served with our Red Onion Caper Salsa, Antipasto Skewers - Sun Dried Tomato, Kalamata Olive, Artichoke Heart with fresh Basil, Simply Thyme Sweet Spring Cheese Torta - Our Chevre Cheese blend folded with dried Apricots fresh Rosemary & crystallized Ginger - served with assorted crackers</i></p>	

CANAPÉS	QTY
Canapes - Oregon Bleu Cheese & Port-braised Apple, 3 pieces	
Canapes - Chevre with Fig - Cippolini Compote, 3 pieces	
Canapes - Peppered Bacon, Leeks & Chevre Cheese, 3 pieces	
Canapes - Sun Dried Tomato-Olive-Artichoke Tapenade, 3 pieces	
Canapes - Peppered Bacon, Leeks & Chevre Cheese, 3 pieces	
Canapes - Smoked Salmon, Brie & Red Pepper Jam, 3 pieces	

SANDWICHES	QTY
<p>Petite Finger Sandwiches Tray <i>1 1/2 sandwiches per person, Assorted Chef du Jour trimmed Sandwiches: Tuna Salad & Chicken Salad, Turkey with Provolone Cheese, Honey Glazed Ham with Swiss Cheese, Roast Beef with Tillamook Cheddar Cheese</i></p>	
<p>Gourmet Thyme Sandwich Tray <i>Our favorite sandwich collection: Smoked Turkey on a Croissant, Grilled Flank Steak on an Herbed Focaccia, Grilled Chicken Breast on an Herbed Focaccia, vegetarian options upon request only</i></p>	
<p>NW Sandwich Wraps Tray <i>Assortment of Grilled Flank Steak, Chicken & Crab Wrapped Sandwiches focusing on the flavors of the Pacific NW</i></p>	

STARTERS	QTY
Tartlets - Herbed Roasted Tomato, 3 pieces	
Tartlets - Brie & Mushroom paired with Herbs & Hazelnuts, 3 pieces	
Tartlets - Caramelized Pear, 3 pieces <i>Layered with Stilton & Prosciutto</i>	
Asparagus Bites, 4 pieces <i>Wrapped in Phyllo with Parmesan Cheese</i>	
Zucchini-Wild Rice Cakes, 4 pieces <i>Served with our Ginger Aioli</i>	
Crab Cakes, 4 pieces <i>Served with our Ginger Aioli</i>	
Wild Alaskan Salmon, 4 pieces <i>Spice rubbed, served with our Red Onion-Caper Salsa</i>	
Sicilian Shrimp, 4 pieces <i>Wonton wrapped served with our Sun Dried Tomato-Basil Aioli</i>	
Lamb Lolly Pops, 3 pieces <i>Basted with Garlic Olive Oil served with our Mango-Mint Chutney</i>	
Antipasto Skewers, 2 pieces <i>Sun Dried Tomato, Kalamata Olive, Artichoke Heart & fresh Mozzarella with fresh Basil</i>	
SUSHI	QTY

Sushi and Sashimi
Assorted Sushi & Sashimi, served with traditional Soy Sauce, Wasabi & Ginger (Special Restaurant pickup fee \$25.00). Market price

PLATTERS	QTY
Gourmet Thyme Cheese Display <i>Select NW & Imported Cheeses Served with assorted Crackers, garnished with fresh Fruit & Nuts</i>	
Crudites Tray <i>Assortment of 9 fresh seasonal vegetables served with two dipping sauces, Hummus & our Dill Ranch</i>	
Grilled Vegetable Display <i>Zucchini, Portabella Mushrooms, Asparagus, Red & Bell Peppers marinated & grilled to perfection</i>	
Anti-Pasto Vegetable Display <i>savory display of Country Olives, Kalamata Olives, Sun Dried Tomatoes, Artichoke Hearts, Pepper- Dew Pepper, Picked Asparagus, Spiced Green Beans & Cippolini Onions</i>	
Deli Tray <i>Assorted Deli Meats & Cheeses served with Artisan sliced Breads & an assortment of spreads</i>	
Italian Meat Tray <i>Selection of Italian meats, cheeses, peppadew, cippolini onion, country olives. Served with crackers and Dijonnaise.</i>	
Focus on Protein Tray <i>Select sliced Deli Cheeses & Meats, Grilled Chicken Skewers & Hard Boiled Egg</i>	
NW Smoked Salmon Display <i>Served with diced Red Onion, Herb Cream Cheese, Lemon Wedge, Cippolini Onion, Dill & Capers - paired with Artisan sliced Breads</i>	
Shrimp Cocktail <i>Wine-poached Shrimp served with traditional Cocktail Sauce & our Ginger Aioli, garnished with Lemon Wedges</i>	
Seafood Tray <i>Wine-poached Shrimp, pan-seared Scallops, Dungeness Crab Cakes, spice-rubbed baked Wild Alaskan Salmon & Smoked Salmon served with a variety of our house sauces. Market price</i>	
Gourmet Seafood Display <i>Butter-poached Lobster Tail, Grilled Shrimp, pan seared Scallops, Dungeness Crab Cakes, Smoked Salmon spice-rubbed baked Wild Alaskan Salmon served with a variety of our house sauces. Market price</i>	
Sliced Seasonal Fresh Fruit <i>Traditional sliced Fruit served with Honey Yogurt for dipping</i>	
SALADS	QTY
NW Harvest Salad, per person <i>Mixed Greens with shaved Carrots, Bleu Cheese, chopped Hazelnuts & Strawberries tossed in Huckleberry vinaigrette</i>	
Simply Thyme Garden Salad, per person <i>Mixed Greens with shaved Carrots, sliced Cucumber & Tomato, julienne Zucchini & Red Pepper with shredded Tillamook Cheese, topped with our Herb Croutons & your choice of dressing</i>	
Caesar Salad, per person <i>Romaine tossed with Artichoke Hearts, Parmesan Cheese & our herbed croutons served with traditions Caesar dressing</i>	
NW Cobb Salad, per person <i>Mixed Greens with chopped Bacon, sliced Hard Boiled Egg, Bleu Cheese, Grape Tomatoes & Avocado topped with crushed Hazelnuts, served with our Dill Ranch dressing</i>	
Chef Salad, per person <i>Romaine with wedged Hard Boiled Egg & Red Onion with julienne cuts of Turkey, Ham, Swiss & Cheddar Cheese topped with our Herb Croutons & your choice of dressing</i>	
Spinach Salad, per person	

Tossed with Red Pepper, Cippolini Onions, Feta Cheese & spiced Pecans, served with our Balsamic vinaigrette

Greek Salad, per person
Chopped Romaine tossed with Tomato, Cucumber, Kalamata Olives, Red Pepper, Feta Cheese & Red Onion, served with Greek dressing

Tuscan Pasta salad, per person
Gemellini pasta tossed with Sun Dried Tomatoes, fresh Spinach & Pine Nuts with our Lemon-Herb vinaigrette

NW Bounty Pasta salad, per person
Bow-Tie Pasta tossed with Broccoli crowns, dried Cranberries, Red Pepper and crushed Hazelnuts with our Basil-Herb vinaigrette

Thai Pasta salad, per person
Soba noodles with julienne Red & Yellow Peppers, Snow Peas, Carrots & Green Onion paired with our Thai Peanut dressing

Mediterranean Pasta salad, per person
Orzo paired with Artichoke Hearts, Kalamata Olives & Herbs Tossed with Red Pepper & Feta Cheese

Chicken Hazelnut salad, per pint

Egg salad, per pint

Dill Tuna salad, per pint

Dungeness Crab salad, per pint

Grilled Chicken, per person
add-on for salad

Baked Salmon, per person
add-on for salad

Ahi Tuna 6oz, per person
add-on for salad

Grilled Shrimp 7, per person
add-on for salad

Grilled Flank Steak, per person
add-on for salad

Portabella Mushroom (2ea), per person
add-on for salad

CHEESE

QTY

Gourmet Thyme Cheese Display
Select NW & Imported Cheeses Served with assorted Crackers, garnished with fresh Fruit & Nuts

CHILDREN MEALS

QTY

Peanut Butter & Jelly
Creamy Peanut Butter & fruited Jam topped with Banana Chips

Boxed Lunch

COLD MEAL SETS

QTY

Classic Thyme Spinach Salad Box

Tossed with Oven Roasted Red Peppers, Cippolini Onion, Feta Cheese & spiced Pecans, served with our Honey-Thyme vinaigrette; include a fresh baked Cookie, trail mix, 4 oz. fresh fruit Salad & bag of Chips

Classic Thyme Northwest Garden Salad Box

Mixed greens, cucumber, tomato, shredded carrots, broccoli, red pepper, hazelnuts & Balsamic vinaigrette; include a fresh baked Cookie, trail mix, 4 oz. fresh fruit Salad & bag of Chips

Classic Thyme Greek Salad Box

Romaine topped with Feta, Greek olives, red pepper, red onion, tomato, cucumber, roasted chickpeas & Greek dressing; include a fresh baked Cookie, trail mix, 4 oz. fresh fruit Salad & bag of Chips

Classic Thyme Chicken Caesar Salad Box

Romaine topped with sliced Grilled Chicken Breast (4 oz.), Artichoke Hearts, Parmesan Cheese & our Herbed Croutons served with traditional Caesar dressing; include a fresh baked Cookie, trail mix, 4 oz. fresh fruit Salad & bag of Chips

Classic Simply Thyme Chicken Salad Box

Mixed Greens with sliced Grilled Chicken Breast (4 oz.), Grape Tomatoes, sliced Red Onion & Cucumber, Tillamook Cheddar Cheese & our Herbed Croutons, served with our Dill Ranch; include a fresh baked Cookie, trail mix, 4 oz. fresh fruit Salad & bag of Chips

Classic Thyme Chef Salad Box

Mixed greens, sliced swiss & cheddar, turkey, ham, egg wedged, tomato, cucumber & Dill Ranch; include a fresh baked Cookie, trail mix, 4 oz. fresh fruit Salad & bag of Chips

Classic Thyme Chef Salad Vegetarian Box

Grilled portabella mushroom or savory tofu substitution for vegetarian considerations; include a fresh baked Cookie, trail mix, 4 oz. fresh fruit Salad & bag of Chips

Gourmet Thyme Berry Patch & Greens Salad Box

Mixed Greens topped with NW Berries, Bleu Cheese, Cippolini Onions, topped with toasted Hazelnuts, served with our Strawberry or Huckleberry vinaigrette; include a fresh baked Chocolate-Dipped Cookie, trail mix & Herbed Focaccia with Butter

Gourmet Thyme Half and Half Salad Box

Fruit Salad, mixed greens, tomato, cucumbers, red pepper & Balsamic vinaigrette; include a fresh baked Chocolate-Dipped Cookie, trail mix & Herbed Focaccia with Butter

Gourmet Thyme NW Steak Harvest Salad Box

Mixed Greens with sliced Grilled Flank Steak (4 oz), Oven Roasted Potatoes, Chevre Cheese & sliced Red Onion, served with our Honey-Thyme vinaigrette; include a fresh baked Chocolate-Dipped Cookie, trail mix & Herbed Focaccia with Butter

Gourmet Thyme Salmon Caesar Salad Box

Romaine, Smoked Salmon, parmesan cheese, red onion & our Herbed Croutons served with traditional Caesar dressing; include a fresh baked Chocolate-Dipped Cookie, trail mix & Herbed Focaccia with Butter

Gourmet Thyme Grilled Chicken Pasta Salad Box

Gemellini Pasta, Sun Dried Tomatoes, Fresh Spinach & Parmesan Cheese served with our Lemon-Herb vinaigrette topped with sliced Grilled Chicken (4 oz.); include a fresh baked Chocolate-Dipped Cookie, trail mix & Herbed Focaccia with Butter

Gourmet Thyme NW Cobb Salad Box

Mixed Greens topped with sliced Grilled Chicken (4 oz.), chopped Bacon, sliced Hard Boiled Egg, Bleu Cheese, Grape Tomatoes & sliced Avocado, topped with crushed Hazelnuts, served with our Dill Ranch dressing; include a fresh baked Chocolate-Dipped Cookie, trail mix & Herbed Focaccia with Butter

Elegant Salad - Salmon Savory

Romaine topped with baked Wild Alaskan Salmon (4 oz.), paired with NW Berries, Cippolini Onion, crumbled Stilton Cheese & toasted Hazelnuts, served with our Lemon-Herb vinaigrette

Elegant Salad - Dungeness Crab

Romaine, cippolini onions, cucumbers, peppadew, almonds, apricots & Lemon Thyme Vinaigrette

Elegant Salad - Grilled Shrimp Quinoa

Lemon parsley grilled shrimp on a bed of mixed greens and quinoa with pine nuts, shredded carrots, craisins & Balsamic vinaigrette

Executive Elegant Salad

any of the above listed Elegant Salads with Double Portion of Protein, Dinner Bread & Butter with Chocolate Dipped Cookie

Classic Thyme Double Play Sandwich Box

on Parmesan Cheese Roll Topped with green leaf, Tomato, Tillamook Cheddar & Dijonnaise; includes a fresh baked Cookie, trail mix 4 oz. Potato Salad & bag of Chips

Classic Thyme Dilled Tuna Sandwich Box

on Good Seed with fresh Tuna Salad made with diced Onion, Pickle Relish Dill & Dijonnaise, topped with Green Leaf Lettuce, Tomato & Tillamook Cheddar; include a fresh baked Cookie, trail mix 4 oz. Potato Salad & bag of Chips

Gourmet Thyme Smoked Salmon Sandwich Box

on Good Seed, topped with Cucumbers, Green Leaf, Brie & Herb Mayo; include a fresh baked Chocolate Dipped Cookie, trail mix, 4 oz. Potato Salad & bag of Chips

Classic Thyme BLT Sandwich Box

on Good Seed Bread topped with green leaf, Tomato & Herb Mayo; include a fresh baked Cookie, trail mix 4 oz. Potato Salad & bag of Chips

Classic Thyme Honey-Glazed Ham Sandwich Box

on a Sourdough topped with Green Leaf Lettuce, Tomato Provolone Cheese & Dijonnaise; includes a fresh baked Cookie, trail mix 4 oz. Potato Salad & bag of Chips

Classic Thyme Roast Beef Sandwich Box

on Parmesan Cheese Roll Topped with Green Leaf Lettuce, Tomato Tillamook Cheddar & Dijon-Horseradish Mayonnaise; includes a fresh baked Cookie, trail mix 4 oz. Potato Salad & bag of Chips

Gourmet Thyme Grilled Flank Steak Sandwich Box

on herbed Focaccia, topped with Green Leaf, Provolone, grilled Sweet Onions & Chipotle Mayo; include a fresh baked Chocolate Dipped Cookie, trail mix, 4 oz. Potato Salad & bag of Chips

Gourmet Thyme Prosciutto Sandwich Box

on herb Focaccia, topped with Green Leaf, Fig Thyme Compote & Herb Mayo; include a fresh baked Chocolate Dipped Cookie, trail mix, 4 oz. Potato Salad & bag of Chips

Classic Thyme Oven Roasted Turkey Sandwich Box

on Wheat topped with Green Leaf Lettuce, Tomato, Provolone Cheese & Herb Mayonnaise; includes a fresh baked Cookie, trail mix 4 oz. Potato Salad & bag of Chips

Gourmet Thyme Oven Roasted Turkey Sandwich Box

on herbed Focaccia, topped with Green Leaf Lettuce, sliced Red Onion, sliced Brie & Herb Mayo; include a fresh baked Chocolate Dipped Cookie, trail mix, 4 oz. Potato Salad & bag of Chips

Gourmet Thyme Club Croissant Sandwich Box

Oven Roasted Turkey & Peppered Bacon topped with Tomato, Green Leaf Lettuce, Provolone & Herb Mayo; include a fresh baked Chocolate Dipped Cookie, trail mix, 4 oz. Potato Salad & bag of Chips

Gourmet Thyme Smoked Turkey Sandwich Box

on a Croissant, Topped with Green Leaf, our Cranberry Chutney, Sunflower Seeds & Herb Cream Cheese; include a fresh baked Chocolate Dipped Cookie, trail mix, 4 oz. Potato Salad & bag of Chips

Gourmet Thyme Grilled Chicken Sandwich Box

on an herb Focaccia topped with Green Leaf, sliced Red Onion & our Sun Dried Tomato-Basil Aioli; include a fresh baked Chocolate Dipped Cookie, trail mix, 4 oz. Potato Salad & bag of Chips

Gourmet Thyme Grilled Chicken Sandwich Box

on Croissant, Topped with green leaf, caramelized onion, and goat cheese; include a fresh baked Chocolate Dipped Cookie, trail mix, 4 oz. Potato Salad & bag of Chips

Classic Thyme Roasted Zucchini Sandwich Box

on a Rustic Focaccia Bread topped with our Kalamata Olive-Sun Dried Tomato Pesto marinated Oven-Roasted Zucchini, paired with Herb Cream Cheese topped with Green Leaf Lettuce & Tomato; includes a fresh baked Cookie, trail mix 4 oz. Potato Salad & bag of Chips

Classic Thyme Grilled Vegetable Sandwich Box

on Herb Focaccia topped with green leaf, red onion with hummus, feta, portabella & red pepper; include a fresh

baked Cookie, trail mix 4 oz. Potato Salad & bag of Chips

Classic Thyme Egg Salad Sandwich Box
on Good Seed Bread, Fresh Egg Salad topped with Green Leaf Lettuce & Tomato; include a fresh baked Cookie, trail mix 4 oz. Potato Salad & bag of Chips

Gourmet Thyme Marinated Portabella Mushroom Sandwich Box
On a Whole Grain Bun, topped with fresh Spinach, Sun Dried Tomato-Basil Aioli & our Tomato Salsa; include a fresh baked Chocolate Dipped Cookie, trail mix, 4 oz. Potato Salad & bag of Chips

HOT MEALS

SNACKS & STARTERS

QTY

Chicken Skewers, 3 pieces
Traditional Satay, sauced with your choice of Coconut Curry, BBQ or Teriyaki

Chicken Skewers, 3 pieces
Orange-Fennel Crusted, served with Stone Ground Mustard dipping sauce

Chicken Skewers, 3 pieces
Pistachio Crusted, served with our Cranberry-Black Pepper Chutney

Peppered Flank Steak Skewers, 3 pieces
Served with our Raspberry - Chipotle dipping sauce

Baked Artichoke Dip
Served with artisan sliced breads, also available with Dungeness Crab

Spanakopita, 4 pieces

Cocktail Meat Balls, 6 pieces
Sauced with your choice of Jamaican Jerk or Bourbon BBQ

Baked Ravioli, 3 pieces
Served with Pesto Alfredo for dipping

Petite Cordon Bleu Chicken Bites, 4 pieces

SOUPS	QTY
Simply Thyme Chicken, 1 quart, 3 persons <i>Sliced Grilled Chicken, Egg Noodles simmered in rich stock with Herbs</i>	
Thai Tomato- vegetarian, 1 quart, 3 persons <i>Our Tomato Soup sweetened with Coconut Milk, Lemon Grass & Thai Basil</i>	
Southwest Potato Chili - vegetarian, 1 quart, 3 persons <i>Savory flavors from diced Red Onion & Tomato with Chef's Herbs garnished with seasoned Sour Cream</i>	
Wild Mushroom & Asparagus - vegetarian, 1 quart, 3 persons <i>Flavors from rich Vegetable Broth & savory Herbs paired with fresh Asparagus & Wild Rice</i>	
Broccoli, Carrot & Cheddar - vegetarian, 1 quart, 3 persons <i>Broccoli Soup seasoned with hints of Dijon, garnished with aged Cheddar Cheese & Green Onion</i>	
Winter Squash - vegetarian, 1 quart, 3 persons <i>Butternut Squash & Thyme Soup flavored with fresh Ginger, garnished with toasted Hazelnuts</i>	
Potato Leek & Bacon, 1 quart, 3 persons <i>Cream of Mushroom Soup made with Wild Rice & fresh Rosemary, along with local Mushrooms, sauteed with Onion</i>	
Beef Barley Minestrone, 1 quart, 3 persons <i>Hearty Vegetables, Tomatoes, Kidney Beans, diced Flank Steak, Barley & Fresh Herbs.</i>	
Manhattan Chowder, 1 quart, 3 persons <i>Savory flavors from diced Red Onion, Tomato & Celery with Chef's Herbs, Bacon, Potatoes and Clams</i>	
Smoked Salmon Chowder, 1 quart, 3 persons <i>Wild Alaskan Salmon paired with Potatoes, Shallots & Leeks give flavor to our rich chowder, garnished with Dill Sour Cream</i>	

MAIN DISHES - MEAT	QTY
Grilled Pork Medallions <i>Marinated & topped with our Mango Salsa</i>	
Dijon-Rosemary Pork Loin <i>Served with Pork Au Jus & our Apple-Thyme Compote</i>	
Pan Seared Pork Rib Chop <i>Served with Shallot-Lavender Demi</i>	
Beef & Mushroom Stroganoff <i>Served with Egg Noodles</i>	
Cheese Burger <i>Condiments on the side</i>	
Buffalo Burger <i>Served on grilled Herb Focaccia Condiments on the side</i>	
Marinated Flank Steak <i>Sliced & served with Wild Mushroom Demi</i>	
Beef Tamale Casserole <i>Shredded Beef, sauteed Peppers & Onions layered between Corn Tortillas with our Three-Chili Mole sauce</i>	
NY Strip Steak <i>Rubbed with Garlic & Black Pepper</i>	
Beef Tenderloin - Petite Medallion <i>Served with Tarragon Bearnaise Sauce or Merlo Demi</i>	
Beef Tenderloin - Grande Cut <i>Served with Tarragon Bearnaise Sauce or Merlo Demi</i>	
Surf & Turf <i>Filet Mignon topped with Wild Mushroom Demi, paired with butter-poached Lobster Tail, served with a Lemon Butter Sauce. Market price</i>	

MAIN DISHES - FISH & SEAFOOD	QTY
Wild Alaskan Salmon - Spice rubbed <i>Served with our Red Onion_Caper Salsa</i>	
Wild Alaskan Salmon - Hazelnut Crusted <i>Topped with Thyme Butter</i>	
Wild Alaskan Salmon - Citrus marinated <i>Garnished with fresh Basil</i>	
Wild Alaskan Salmon - Maple-Teriyaki <i>Garnished with Sesame Wontons</i>	
Wild Rice Crab Cakes <i>Pan-seared, served with our Remoulaude</i>	
Jumbo Scallops <i>Pan-seared, simmered in Buerre Blanc Sauce</i>	
Wild Alaskan Halibut - Parmesan Crusted <i>Topped with fresh Basil Pesto. Market price.</i>	
Wild Alaskan Halibut - Pan-seared <i>Served with Saffron Cream Sauce. Market price</i>	
Grilled Filet & Prawns <i>Filet Mignon topped with glazed Onions, accompanied by grilled Jumbo Prawns, served with a Lemon Butter Sauce</i>	
MAIN DISHES - POULTRY	QTY
Stuffed Chicken Breast Proscuitto & Provolone Cheese-filled <i>Topped with Merlot sauce</i>	
Stuffed Chicken Breast Spinach, Feta Cheese & Pine Nuts-filled <i>basted in White Wine</i>	
Stuffed Chicken Breast with our Kalamata-Artichoke Heart Tapenade	
Breaded Chicken Breast herb-crusted with sour cream	
Breaded Chicken Breast hazelnut crusted	
Breaded Chicken Breast pistachio crusted	
Chicken Coconut Curry <i>With Sweet Potatoes, Carrots & Edaname served with Basmati Rice</i>	
Chicken Marsala <i>Masala Wine-infused Demi with Mushroom Tomato & Artichoke Hearts</i>	
Chicken Tamale Casserole <i>Chunky Chicken with saute_ed Peppers & Onions, layered between Corn Tortillas with our Three-Chili Mole sauce</i>	
Teriyaki Chicken Stir Fry <i>Served with Basmati Rice</i>	
Chicken Paprikash <i>Oven Roasted Chicken Breast topped with Hungarian Paprika sauce, served with traditional herbed Spatzle Noodles</i>	
BBQ Chicken pieces <i>thigh & breast</i>	

MAIN DISHES - VEGETARIAN	QTY
Roasted Vegetable Lasagna <i>served with herbed focaccia</i>	
Cheese - Herb Polenta Cakes <i>Topped with our Cippolini-Roasted Pepper Compote; served with herbed focaccia</i>	
Stuffed Portabella Mushroom <i>Filled with chopped Spinach & Red Pepper with our blend of Cheeses & Herbs; served with herbed focaccia</i>	
Vegetable Coconut Curry <i>Spiced Tofu with Sweet Potato, Carrots & Edaname, served with Jasmine Rice; served with herbed focaccia</i>	
PASTA & RISOTTO	QTY
Beef Lasagna <i>served with herbed focaccia</i>	
Pasta Penne <i>Tossed with Pesto Cream Sauce with Apple Chicken Sausage; served with herbed focaccia</i>	
NW Pasta <i>Gemellini Pasta with our Lemon-Dill Cream Sauce paired with Smoked Salmon; served with herbed focaccia</i>	
Classic Thyme Mac & Cheese <i>Our 3-Cheese cream Sauce tossed with herbs & sun Dried Tomatoes; served with herbed focaccia</i>	
Spaghetti <i>Topped with a Tomato-Basil meat Sauce; served with herbed focaccia</i>	
Fettuccini <i>Topped with Pesto Cream Sauce; served with herbed focaccia</i>	
Linguine & Prawns <i>Topped in a White Cream Sauce with Prawns Sugar Peas & Bell Peppers; served with herbed focaccia</i>	
SIDE DISHES	QTY
Garden Patch Couscous <i>Israeli Couscous tossed with Sun Dried Tomato, diced Carrots, Peas & Bacon pieces</i>	
Mediterranean Orzo <i>Paired with Artichoke Hearts, Kalamata Olives & Herbs topped with Feta Cheese</i>	
Classic Thyme Macaroni & Cheese <i>Our 3-cheese Cream sauce with Penne Pasta, Herbs & Sun Dried Tomatoes</i>	
Saffron Rice <i>Tossed with dried Apricots & sliced Almonds</i>	
Rustic Rice <i>Blended with Wild Mushrooms & Port Reduction</i>	
Jasmine Pilaf	
Glazed Carrots <i>Seasoned with crystallized & fresh Ginger</i>	
Braised Brussel Sprouts <i>Seasoned with Herbs, Onion & Mushrooms</i>	

Haricots Verts
Paired with Shallots, fresh Herbs & Balsamic Vinegar

Grilled Marinated Asparagus

Green Beans Almandine

Plum-Ginger Asparagus

Green Bean Medley
Paired with Orange & Golden Carrots Seasoned with Dill

Broccoli
Tossed in Lemon-Thyme Butter

Roasted Cauliflower
Seasoned with Fennel & Curry

Grilled Seasonal Vegetables
Red Peppers, Zucchini, Asparagus, Portabella Mushroom, Carrot & Red Onion

Herbed Oven Roasted Red Potatoes

Potato Au Gratin
Rich blend of Cheese, fresh Herbs & Fennel

Sour Cream & Chive Smashed Potatoes

Bleu Cheese & Herbs Smashed Potatoes

White Cheddar & Bacon Smashed Potatoes

Garlic & Basil Pesto Smashed Potatoes

Herbed Oven Root Vegetables
Sweet Potato, Yams & Beets with sliced Fennel & Herbs

Additional Veggies
for chosen main dishes

Additional Starch
for chosen main dishes

Additional Dessert
for chosen main dishes

Additional Roll&Butter
for chosen main dishes

Additional Veggies
for chosen main dishes

Additional Starch
for chosen main dishes

Additional Dessert
for chosen main dishes

Additional Roll&Butter
for chosen main dishes

CHILDREN MEALS	QTY
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Chicken Tenders, 3 pieces
Served with Dill Ranch for dipping Chicken Only

Macaroni & Cheese Triangles, 6 pieces

Spaghetti
With a Tomato-Basil Marinara with Meat Balls

DESSERTS & FRUIT

DESSERTS	QTY
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Gourmet Dessert Tray
Cheese Cake Bites, Petite Baklava & Dessert Bar

Apple Pie
Served with Cinnamon Creme Fraiche

Creme Brulee - Chocolate

Creme Brulee - Ginger

Chef du Jour Dessert of the Day

Dessert Bar Tray, 3 pieces
Fruited & chocolate varieties

FRUIT	QTY
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Sliced Seasonal Fresh Fruit
Traditional sliced Fruit served with Honey Yogurt for dipping

Whole Fruit
each fruit

Banana Spice

BERRIES	QTY
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Chocolate Dipped Strawberries

CAKES & TARTS	QTY
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Chocolate Layered Cake

NY Cheese Cake
Served with NW Berry Coulis

COOKIES	QTY
Fresh Baked Cookie Tray, 3 pieces <i>Chunky Chocolate Chip with Hazelnuts</i>	
Fresh Baked Cookie Tray, 3 pieces <i>Oatmeal with White Chocolate & Cranberries</i>	
Fresh Baked Cookie Tray, 3 pieces <i>Crunchy Peanut Butter</i>	
Fresh Baked Cookie Tray, 3 pieces <i>Sugar Cookie</i>	
Fresh Baked Cookie Tray, 3 pieces <i>Check for our seasonal cookies available</i>	

ICE CREAM	QTY
Ice Cream <i>Available upon request, Packed in individual cooler with dry ice</i>	

NON-FOOD

DISPOSABLES	QTY
Disposable Set-Ups	