



Catering Menus

The Legacy Package \$21.95 pp

Fruit Plate Appetizer
2 Entrée Choices
2 Side Choices
Signature Salad with dressings
Hot Rolls with Butter
Beverages (sweet tea, lemonade, infused water)
Food Tasting for Couple (additional \$10 pp)

Grand Wedding Package \$24.95 pp

Upgraded Fruit Plate Appetizer
2 Additional Appetizer Choices
2 Entrée Choices
2 Side Choices
Signature Salad with dressings
Hot Rolls with Butter
Beverages (sweet tea, lemonade, infused water)
Coffee and Hot Chocolate Bar
Candy Station or S'mores bar
Food Tasting for Couple (additional \$10 pp)

Entrée Options (Included with Packages)

Entrée Selections (Two Included)

Section A (Choose One)

Chicken Selections

Chicken with a Rich Marsala and Mushroom Sauce
Buttermilk Ranch Chicken with White Wine Cream Cheese Sauce
Baked Garlic and Brown Sugar Chicken
Southern Fried Buttermilk Chicken with White Gravy
Seasoned Grilled Chicken
Baked Chicken Thinly Sliced with Brown Gravy*

Pasta Selections

Chicken Parmesan with spaghetti noodles and red sauce
Baked Ziti with ground beef and red sauce
Chicken or Shrimp Alfredo

BBQ Selection

Sliced Smoked BBQ Pork with our homemade Sause
Pulled or Qtr. Smoked BBQ Chicken with our homemade sauce

Section B (Choose One)

Sweet Honey Glazed Ham*
Baked Garlic and Butter Pork Tenderloin *
Slow Roasted Thinly Sliced Roast Beef *
Pot Roast with Onions, Carrots, and Baby Potatoes
Parmesan Encrusted Tilapia with Garlic Herb and Cream Sauce

Section C (Items in Section C will have additional Charge of \$3.00pp)

Apple Smoked Ribs
Salmon Filets
Prime Rib*
Beef Tenderloin*

*Carving Station Available for an Additional \$150.00 per item

Side Selection (Two Included)

Fresh Whole Steamed Green Beans	Southern Style Green Beans
Steamed Asparagus with Butter and Garlic	Sautéed Seasonal Vegetables
Southern Bacon Collards	Broccoli Casserole
Baked Beans	Mac and Cheese
Wild Long Grain Rice	Southern Potato Salad
Garlic Smashed Red Potatoes or Cream Potatoes or Mini Baked Potatoes (Loaded or Bar) **	
Sweet Potato Soufflé or Smashed Sweet Potatoes or Mini Baked Potatoes (Loaded or Bar) ***	

**Loaded or Bar: Bacon Crumbles, Shredded Cheese, Sour Cream, & Chives +\$1.00 pp

***Loaded or Bar: Brown Sugar, Chopped Pecans, Marshmallow Whip and Honey +\$1.00 pp

Beverages

Sweet Tea, Lemonade, and Infused Water (Included with any package – Minimum Order Applies)
Coffee and Hot Chocolate Station +\$1.50 pp (Included at no additional charge with Grand Wedding Package)
Soda Package (Coke, Diet Coke, Sprite) +\$1.00 pp
Ceremony Water Bottle Station +\$100.00

Appetizers (See Additional Options)

Fresh Bruschetta Bites with Seasoned Toppings
Cucumber Canapes with Whipped Ranch Cream Cheese Spread and Topped with Grape Tomatoes
Cream Cheese and Sausage Stuffed Mushrooms
Sweet and Spicy Fried Chicken Bites and Waffles with Sweet Maple Syrup
Cocktail Meatball Skewers with Tangy BBQ Sauce
Mini Turkey and Ham Croissants with cheese
Shrimp & Grits with Cheese Sauce
Shrimp Cocktail Shooters with Cocktail Sauce
Hot Spinach & Artichoke Dip with Tortilla Chips and Fresh Parmesan
Southern Chicken Salad on mini croissants

Additional Entrées, Sides and Appetizers

Additional Entrée	\$3.00 pp
Additional Side	\$2.00 pp
Appetizer Upgrade/Additional Appetizer Each	\$2.00 pp

Brunch Menu

(Minimum of 75 Guests)

Omelet Station

\$14.99 per person (\$25 Chef fee per hour)

Prepared to order omelets, with fresh chopped vegetables, an assortment of cheeses, bacon, sausage. Served with biscuits, home fries and fresh cut fruit. Includes Coffee Station.

Southern Brunch

\$15.99 per person

Scrambled eggs, Sausage casserole, croissants with honey ham and cheese, assorted pastries, sausage links/patties and home fries, with fresh cut fruit. Includes Coffee Station.

Beverages

Sweet Tea, Lemonade, and Infused Water \$1.49pp

Soda Package (Coke, Diet Coke, Sprite) \$1.99pp

Fresh Juices (orange, apple) \$1.99pp

Orders include plastic plates, cutlery and cups. Upgrade to glassware and china with cloth napkins for \$2.50pp

Delivery, setup and cleanup are included

Additional Menu Options – Priced Per Person

We have a wide selection of hot and cold appetizers, hors d'Oeuvres, entrees and desserts. We can customize a package just for your special event. **Minimums may apply.** Just request a customized quote for your event. Food Tastings can be scheduled, ask for details.

Party Trays

Meat/Cheese Tray

Three meats (ham, turkey, roast beef) and three cheeses (Swiss, cheddar and provolone), served on fresh lettuce, garnished with tomatoes and peppers. Includes dill pickles. (Assortment of breads and condiments served on the side.)

Serves	7-9	10-12	13-15
	\$49.99	\$59.99	\$69.99

Chicken Vegetable Tray

Our marinated, grilled chicken breast, cubed, and served on a bed of green leaf lettuce, surrounded by fresh vegetables, including broccoli, cauliflower, carrots, celery, and cucumber. Served with both ranch and honey mustard dips.

Serves	7-10	12-15	18-25
	\$39.99	\$49.99	\$59.99

Fresh Fruit Tray

An assortment of fresh fruit (in season), such as melons, apples, pineapple, oranges, grapes, strawberries. Also available, our fruit yogurt dip, to accompany the fruit. 8 oz./\$2.99.

Serves	7-10	12-15	18-25
	\$39.99	\$49.99	\$59.99

Vegetable Tray

A fresh vegetable assortment including broccoli, cauliflower, carrots, celery and cucumbers. Served with ranch dip. Extra dip: 8 oz./\$2.99.

Serves	7-10	12-15	18-25
	\$29.99	\$ 39.99	\$49.99

Fruit/Cheese Tray

A selection of fruits (in season) served with Swiss, cheddar, and jack cheeses, served on a bed of lettuce.

Serves	7-10	12-15	18-25
	\$42.99	\$52.99	\$62.99

Vegetable/Cheese Tray

A combination of three cheeses and various fresh vegetables served on a bed of lettuce. Ranch dip served on the side.

Serves	7-10	12-15	18-25
	\$32.99	\$42.99	\$52.99

Fresh Vegetable "Pizza"

Chopped vegetables atop a fluffy pastry crust covered with a seasoned creamed cheese spread. Topped with cheddar cheese.

One Size (12") Serves	8-10
	\$24.99

HOT HORS D'OEUVRES OPTIONS

CHICKEN OPTIONS

Chicken & Waffles \$2.99 per person

Crispy bite-sized fried chicken served on a rosemary-infused mini waffle with a honey bourbon glaze.

Chicken & Biscuits \$2.89 per person

Fried chicken on a buttermilk biscuit with white country gravy.

Parmesan Encrusted Chicken Skewers \$2.49 per person

Juicy chicken skewered and coated in a savory Parmesan crust.

Chicken Ranchero Skewers \$2.49 per person

Tangy marinated chicken topped with cheddar cheese, red and green peppers, and crispy bacon.

Creole Chicken Sandwich \$2.89 per person

Crunchy breaded Cajun chicken served on a homemade mini bun with creamy slaw and a creole mayo.

Cajun Skewered Chicken \$2.49 per person

Crunchy breaded strips of chicken breast, skewered, fried, and served with a creamy Cajun sauce.

Sweet & Sour Chicken Kabobs \$2.69 per person

Garlic-seared chicken breast chunks with pineapple & fresh veggies skewered and served with our sweet and sour sauce.

Breaded Chicken Tenders \$2.49 per person

Crispy tender strips of chicken breast, deep fried to golden brown and served with BBQ and honey mustard sauce.

Chicken Kabobs with Apricot Glaze \$2.69 per person

Skewered chicken, mushrooms and onions with a sweet, tasty, apricot glaze.

Chicken Teriyaki Kabobs \$2.69 per person

Teriyaki seasoned skewered cubes of chicken breast, onions, and broccoli.

Spicy Chicken Wings \$2.49 per person

Spicy 1st and 2nd joint Chicken Wings served with ranch.

Jerk Chicken Wings \$2.99 Baked 1st and 2nd joint wings seasoned with our special blend of mild Jerk spices.

Chicken Quesadilla Wedges \$2.49 per person

Cheesy seasoned chicken breast served in crispy flour tortilla wedges. Salsa served on the side.

Southwestern Egg Rolls \$2.29 per person

A spicy mixture of chicken, black beans, corn and cheese wrapped and fried in a flour tortilla. Served with Ranch on the side.

Tomato Basil Chicken Skewers \$2.69 per person

Strips of chicken breast breaded with Italian bread crumbs and topped with marinara sauce and mozzarella cheese.

Chicken Florentine Crostini \$2.29 per person

Shredded chicken served on a homemade crostino with spinach, Alfredo sauce, roasted red peppers, and Parmesan cheese.

Mini Grilled Chicken Sandwiches \$2.69 per person

Tiny marinated and grilled chicken breast served on a homemade sesame seed bun.

Mini Fried Chicken Sandwiches \$2.89 per person

Tiny breaded and fried chicken breast served on a homemade bun with a pickle

BEEF OPTIONS

Steak and Potato Kabobs \$2.99 per person

Tender chunks of ribeye steak skewered with our savory oven roasted potatoes and a cherry tomato.

Italian Meatballs \$2.29 per person

Seasoned 1 oz meatballs served in a rich marinara sauce with peppers & onions.

Sweet & Spicy Meatballs \$2.29 per person

Tasty 1 oz meatballs in a sweet sauce with lots of flavor.

BBQ Franks \$2.29 per person

Miniature franks served in a tangy barbecue sauce.

Roast Beef in Mini Croissants \$2.49 per person

Roast beef seasoned with a cream sauce rolled and baked in a fluffy miniature croissant.

BBQ Smoked Sausage \$2.29 per person

Miniature smoked sausage links in a tangy barbecue sauce.

Mini Reuben Sandwiches \$2.79 per person

Miniature corned beef sandwiches served on light rye bread with Swiss cheese, sauerkraut and our Russian dressing. Served lightly toasted.

Mini Cheeseburgers \$2.79 per person

Tiny seasoned hamburger patties topped with cheddar cheese, lettuce, and tomato.

Brisket Slider \$2.99 per person

Smoky beef brisket on a homemade bun with creamy horseradish.

Mini Hot Roast Beef Sandwich \$2.99 per person

Tender sliced roast beef in, Provolone Cheese, and Horseradish Sauce served on a toasted bun.

PORK OPTIONS

Macaroni & Cheese Bites \$2.29 per person

Fried macaroni & cheese with diced tomatoes and bacon

BBQ Potato Skins \$2.49 per person

Our smoked pulled pork BBQ served in the skins of baked red potatoes and covered with cheddar cheese and BBQ Sauce.

Hawaiian Ham Sandwiches \$2.79 per person

Smoked ham served on a glazed sweet Hawaiian roll with mayo and Swiss cheese.

Dijon Pork & Apple Kabobs \$2.69 per person

Chunks of pork tenderloin and cinnamon apple wedges, skewered and baked and served with a creamy Dijon sauce.

Mini Ham & Cheese Biscuits \$2.49 per person

Miniature buttermilk biscuits filled with smoked ham and mild cheddar cheese.

Spinach, Ham & Bacon Mini Quiche \$2.29 per person

Rich quiche filled with spinach, ham, bacon and two cheeses.

Mini BBQ Sandwiches \$2.79 per person

Pulled pork on a homemade mini bun topped with BBQ Sauce and slaw.

VEGETABLE OPTIONS

Mushroom & Roasted Red Pepper Sandwiches \$1.99 per person

Sautéed, seasoned red and green bell peppers and mushrooms on herbed toasts with melted provolone cheese.

Artichoke and Roasted Red Pepper Crostini \$2.29 per person

Crunchy pesto toast topped with a creamy artichoke spread and roasted red peppers.

Spinach Stuffed Mushrooms \$2.29 per person

Mushroom caps stuffed with spinach, cornbread and assorted cheeses.

Three Cheese & Spinach Mini Quiche \$2.29 per person

Our delicious quiche filled with three cheeses, spinach and sautéed onions.

Broccoli & Mushroom Mini Quiche \$2.29 per person

Rich quiche filled with sautéed broccoli, mushrooms and onions, and two cheeses.

Vegetable Bruschetta \$2.29 per person

Marinated Vegetables on homemade bread topped with Parmesan and mozzarella cheeses.

Fried Cheese Ravioli \$2.29 per person

Ravioli filled with creamy ricotta and Parmesan cheeses and Italian spices, breaded and fried. Served with marinara sauce on the side.

HOT DIPS

Hot Artichoke Dip

Hot, parmesan-rich artichoke dip served with herb toasts and assorted crackers.

Hot Spinach & Artichoke Dip

Hot cheesy spinach and artichoke dip served with assorted crackers and herb toasts.

Hot Spinach & Cheese Dip

Hot cheesy dip with spinach, tomatoes, and onions served with assorted crackers and herb toasts.

Spicy Cheese Dip

Hot cheesy seasoned (not too spicy) cheese dip with red chili peppers served with crispy tortilla chips.

Buffalo Chicken Dip

Shredded Chicken in a cheesy buffalo sauce with tortilla chips.

Hot Crab Dip add \$.50 per person

Hot, creamy crab dip served with assorted crackers and herb toasts.

SEAFOOD OPTIONS

Jerk Shrimp Skewers \$2.79 per person

Marinated skewered shrimp served with a sweet chili glaze.

BBQ Shrimp Skewers \$2.79 per person

Marinated skewered shrimp grilled with our tangy barbecue sauce.

Shrimp Scampi Skewers \$2.79 per person

Skewered grilled shrimp in a buttery garlic & Parmesan cheese sauce.

Pineapple Salmon Skewers \$2.99 per person

Seared Chunks of Salmon Filet with Fresh Pineapple and a spicy glaze.

COLD HORS D'OEUVRES OPTIONS

Fruit Tray \$1.99 (\$2.29 with cubed cheese)

A tray with sliced melons, oranges, apples, strawberries, and other seasonal fruits.

Fruit & Cheese Display (Minimum 75 people) \$2.49

A beautiful display of fresh, sliced seasonal fruits including melons, pineapple, strawberries and other delicious selections, as available.

Watermelon Fruit Basket \$129 (Serves 40 to 50 – Subject to seasonal availability)

Carved watermelon filled with assorted melons, strawberries and grapes.

Fruit & Assorted Dips \$2.29

Cut fresh fruit served with 2 fruit dips (choose from Strawberry, Chocolate, or Pineapple Cream)

Cheese Board with Fruit & Crackers \$2.99

Assorted domestic and imported cheeses ready to slice or spread arranged on a board with slices of fresh seasonal fruit and an assortment of crackers.

Fruit Kabobs \$2.29

Chunks of fresh fruit skewered and served with our fruity yogurt dip.

Vegetable Tray \$1.99

Assorted cut fresh veggies to include carrot and celery sticks, broccoli and cauliflower florets, cucumber and other available fresh vegetables. Served with a creamy ranch dip.

Vegetable/Cheese Tray \$2.29

Assorted cut fresh veggies displayed on a tray with a center of assorted cubed cheeses. Served with ranch dip on the side.

Vegetable /Chicken Tray \$2.79

Assorted cut fresh veggies displayed on a tray with a center of cubed marinated grilled chicken breast. Served with ranch dip and honey mustard on the side.

Roasted Vegetable Tray \$2.49

Marinated and roasted yellow squash, zucchini, bell peppers, cherry tomatoes, and asparagus served with ranch and a garlic aioli.

Caprese Skewers \$2.29

Skewered Marinated Mozzarella Cheese, Cherry Tomato, and Fresh Basil with Balsamic Glaze.

DESSERT BUFFET PACKAGE

Assorted Cookies

Large \$ 1.25 Small \$.69

Baked fresh daily, assortment includes chocolate chip, sugar, old-fashioned oatmeal raisin and peanut butter.

Brownies

Large \$2.49 Small \$1.25

Lemon Bars

Large \$2.49 Small \$1.25

Dessert Sampler \$2.49 per serving

An assortment of bite-sized servings of our homemade brownies, lemon bars, raspberry cheesecake bars, and blondie bars.

Pies – Cream

\$21.99 per pie (serves 8)

Choose from Lemon Meringue, French Silk, or Boston Cream.

Pies – Fruit

\$19.95 per pie (serves 8)

Choose from Apple, Cherry, Blueberry, Peach, Pumpkin, or Pecan.

Cheesecake \$ 3.25 per slice

Choose from New York, Chocolate, or Pecan Praline.

Fruit Pizza (baked to order)

\$24.99 each (serves 8)

A crisp, sweet, buttery crust, topped with a sweet cream cheese filling and glazed fresh fruit.

Strawberry Shortcake \$ 2.49 per slice

Rich pound cake topped with fresh strawberries and whipped cream.

Cobblers \$24.99 per pan (serves 10 – 12)

Steamy hot apple, peach, or cherry cobbler.

Banana Pudding \$2.29 per serving

(large bowl or individual cups) Layers of bananas, vanilla wafers and pudding with whipped cream topping.

Chocolate or Vanilla Pudding \$ 1.75 per serving

(large bowl or individual cups) Topped with fluffy whipped cream

Layered with Pound Cake & Fruit Filling \$ 2.75 per serving

Ice Cream \$2.49 per serving

(individual cups- choose chocolate or vanilla – min. order 2 dozen) With toppings and whipped cream \$2.75/serving

Bread Pudding with Vanilla Sauce \$3.99 per serving \$35.00 per pan

Fruit Trifle \$3.49 per serving

(large bowl or individual cups) Layers of chocolate or vanilla cake, fresh berries, sweet Italian cream cheese, whipped cream, and a fruit glaze.

Cream Puffs \$1.99 each – \$2.29 with chocolate

(minimum order – 2 dozen)

Homemade pastry puffs filled with our delicious Bavarian cream.

Assorted Dessert Shots \$2.49 each

(minimum order – 2 dozen)

An assortment of our trifles, puddings, and chocolate mousse served in shot glasses.

Chocolate Covered Strawberries \$2.25 each

(minimum order – 1 dozen) Add mini chocolate chips, chopped nuts, or other assorted toppings (add \$.25 per dozen)

Chocolate Tuxedo Strawberries \$2.49 each

(minimum order – 2 dozen)

BASIC MEAL PACKAGES

(Additional charges may apply for substitutions)

Lasagna (Meat & Three Cheeses) \$11.99

Italian Green Beans, Garden Salad, Bread/Butter, Tea or Lemonade, Cobbler, Brownie or Large Freshly-Baked Cookie

Baked Chicken (Breasts, Thighs, Legs) \$11.99

Au Gratin Potatoes or Rice Pilaf, Peas, Carrots, or Green Beans, Bread/Butter, Tea or Lemonade, Cobbler, Brownie, or Large Freshly-Baked Cookie.

Baked Meatloaf \$11.99

Scalloped Potatoes, Green Beans, Peas, or Carrots, Bread/Butter, Tea or Lemonade, Cobbler, Brownie, or Large Freshly-Baked Cookie.

Barbecued Chicken (Pulled) \$11.99

Baked Beans, Slaw, Rolls, Tea or Lemonade, Cobbler, Brownie, or Large Freshly-Baked Cookie

Glazed Chicken with Mushrooms \$11.99

Au Gratin Potatoes, Green Beans, Peas, or Carrots, Bread/Butter, Tea or Lemonade, Cobbler, Brownie or Large Freshly-Baked Cookie.

Tomato-Basil Chicken \$11.99

Pasta with Pesto or Marinara Sauce, Italian Green Beans, Bread/Butter, Tea or Lemonade, Cobbler, Brownie, or Large Freshly-Baked Cookie.

Apricot Chicken \$11.99

Garden Style Rice, Carrots, Bread/Butter, Tea or Lemonade, Cobbler Brownie, or Large Freshly-Baked Cookie.

Beef Stroganoff \$11.99

Egg Noodles, Green Beans, Bread/Butter, Tea or Lemonade, Cobbler, Brownie, or Large Freshly-Baked Cookie.

Beef Stew \$11.99

with Bread/Butter, Tea or Lemonade, Cobbler, Brownie, or Large Freshly-Baked Cookie.

Spaghetti with Italian Meatballs (or with Chunky Marinara Sauce) \$11.99

Salad, Italian Green Beans, Bread/Butter, Tea or Lemonade, Cobbler, Brownie, or Large Freshly-Baked Cookie.

Baked Ham with Pineapple \$11.99

Macaroni & Cheese, Peas, Bread/Butter, Tea or Lemonade, Cobbler, Brownie, or Large Freshly-Baked Cookie.

Roast Pork with Dijon Sauce \$11.99

Scalloped Potatoes, Baked Apples, Bread/Butter, Tea or Lemonade, Cobbler, Brownie, or Large Freshly-Baked Cookie.

Barbecued Pork Shoulder \$11.99

Baked Beans, Coleslaw, Buns, Tea or Lemonade, Cobbler, Brownie, or Large Freshly-Baked Cookie.

ADDITIONAL SERVICES WITH BASIC MEAL PACKAGES

Clear Plastic Plates & Utensils - \$1 per person

China Plates & Glassware - \$3.50 per person (Only available with Level 3 Service)

Linen Tablecloth Rental - \$10 each

Guest Table Centerpiece Rental (Candles) – from \$10

Guest Table Centerpieces (Floral) – from \$35 each

Floral Centerpiece – from \$75 All orders are subject to a delivery charge of \$25.00

Choose Your Level of Service from Savor the Thyme Catering Service

Option 1- Drop Off Only – No additional charge

*We will drop off your food in aluminum pans and provide you with white foam plates and utensils. No chafing dishes are included. * Add \$20 if you need clear disposable tongs, serving spoons, and disposable table covers.*

Option 2- Drop Off/ Set Up/ Equipment – Add 20% Service Charge plus \$25 equipment pick up fee

We will leave our chafing dishes for you to use and will return following the event to clean up and pick up equipment. Black foam plates and utensils as well as all necessary serving utensils and disposable table covers are included.

Option 3- Full Service – Add 20% Service Charge plus \$25 per hour per server (minimum 2 hours)

Not only will we set up but we will leave a server to replenish the buffet, clear plates, and clean up. Black foam plates and utensils are also included. We will also provide serving utensils and disposable table covers.