



THYME

for seasoning

CATERING & EVENTS

Continental

Assortment of muffins, Danish, bagels, and cinnamon rolls nicely displayed on platters buffet style with all needed condiments and utensils. \$4.5

Parfait Bar

Granola, yogurt, fresh fruit, for a healthy and delicious alternative to the usual fare. \$4 or individual cups \$5

Bagels with Cream Cheese and Fresh Cut Fruit

Beautifully displayed assortment of popular bagels with flavored cream cheeses and fresh cut fruit. \$4.5

Burrito Breakfast

Platters of assorted veggie & meat burritos with cheese, peppers, onion, Comes wrapped in foil and labeled along with jalapeños, sour cream, and homemade salsa. \$4.5

Chef attended omelet station

Have some important guest coming in? How about a fresh omelets made to order. Choice of toppings, cheddar cheese, spinach, bacon, ham, fresh jalapenos, salsa, feta, onions, mushrooms, toast, muffins, jams and butter with OJ and coffee. \$15 (minimum 20 people)

Do Not see what you would like? That is ok! I love to personalize your menu for you! Just send me an email or text/Call and I would be happy to help! I love what I do, so I am excited to help you in all of your catering needs!

Breakfast Scramble Casserole

Choose from:

Feta cheese, spinach, and mushroom. \$6

Sausage or bacon, onion, peppers, cheddar cheese, and hash browns. \$7

Veggie, mushrooms, peppers, onions, hash browns. \$6

ALL Served with house made salsa

The full breakfast buffet!

Comes with scrambled eggs, sausage and/or bacon, seasoned red skin breakfast potatoes, biscuits & gravy, fresh cut fruit, choice of coffee or orange juice. \$10

A La Carte

Scrambled Eggs With Shredded Cheese \$2 Bacon OR Sausage \$2

Seasoned Red Skin Potatoes \$2

Biscuits & Gravy \$2

Fresh Cut Fruit \$2.5

Bagels With Cream Cheese \$2

Cinnamon Rolls W/ Scratch made Cream Cheese Icing \$2

Assorted Muffins & Danish \$2

DRINKS

Freshly Ground & Brewed Coffee \$1.25

Fresh Orange OR Apple Juice \$1.25 (minimum 25 people)

Assorted Bottled Juices \$1.25

Add Fresh Brewed Coffee & Juice \$2 (minimum 25 people)

Thyme for Seasoning Catering & Events is a small local business Owned and operated in the Kansas City Metro. Chef Stephanie takes pride in making everything from scratch and fresh. We use fresh local ingredients as much as we can! Every menu can be individualized for your convenience.

48 hour notice on all catering orders, delivery fee is \$20



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Box Lunches

We all have them. Perfect for the office and on the go! Our box lunches are served in a individual box with all the necessary condiments. Labeled for your convenience. With each box you will get, your choice of sandwich, wrap or salad, chips, fresh fruit and a homemade chocolate chip cookie.

Choose from:

Fresh sliced Turkey/cheddar

Ham/Swiss

Roast Beef/Pepper Jack

Homemade Chicken Salad

Homemade Tuna Salad

Chicken/Provolone

Veggie w/Hummus spread

Chose from White or Wheat bread or we can put any sandwich in a wrap for you! **\$9**

Do not want to mess with all the boxes? Then let's put them on a nice display tray for your event. Choose from the sandwiches above, all cut in half for easy access. All appropriate plates and plastic ware is included. **\$9**

Boxed Salads

Sometime we are just in the mood for a fresh yummy salad! Includes all condiment, fresh fruit and homemade cookie! \$9.00

Garden Salad- carrots, cucumber, cherry tomato, red onion rings, Choice of ranch or Italian

Grilled Chicken Caesar Salad- croutons, parmesan cheese, cherry tomato and house made Caesar dressing

Greek- Romaine, tomatoes, feta, red onions, olives and peppers, house made Greek dressing

Chef Salad- Fresh greens, diced ham, turkey, grated cheese, carrots, tomatoes, cucumber and egg. Choice of Ranch or Italian

Salad Bar

Do not want to mess with all the boxes? Do you prefer a buffet salad bar? Chose from any salad and serve buffet style for your convenience. Or we can personalize it just for you!

Hot Pasta Buffet

There are no short cuts here! Everything is homemade. Comes with your choice of Caesar or House salad, garlic bread and assortment of homemade desserts. All condiments are included. \$12.00

Italian Sausage and Marinara Sauce

Grilled Chicken and Alfredo Sauce

House made meatballs with Marinara

House made Italian Sausage lasagna.

House made Veggie Lasagna.

Grilled Chicken and Pesto Cream Sauce

Want shrimp or salmon instead? Add to any pasta for \$2



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HOUSE MADE DESSERTS

\$1.25 per person

Home Made Cookies

Home Made Brownies

Home Made Lemon Bars

Butter Bars or Brownie cookie Bars

DRINKS

Can Soda/Bottled Water - \$1/person

Bottled Soda - \$2 person

Fresh Brewed Tea - \$1.25 person (minimum 25 people)

Home Made Lemonade - \$1.25 person (minimum 25 people)

APPETIZERS \$2.50 per person

Cheese & Fruit Tray

Pita Wedges w/Chipotle, Roasted Red Pepper, and Original Hummus

Spanakopita

Fresh Cut Fruit w/yogurt dip or Vegetable Tray w/Ranch dip

Spinach and Artichoke dip Served with crisp tortilla chips

Appetizers \$3.50 per person

Crab Cakes served w/remoulade sauce

Smoked Salmon served on top cucumber slice w/dill cream

Large Shrimp Cocktail served with Cocktail Sauce

Stuffed mushrooms w/herbed goat cheese or herbed blue cheese

Every menu can be individualized for your convenience!

I am happy to help!



Soup & Salad Bar- Choice of soup and salad \$10

Soup and Half Sandwich Bar- Choice of soup and up to 3 sandwiches \$10

Salad and Half Sandwich bar- Choice of salad and up to 3 sandwiches \$10

Soup and Baked Potato Bar- Choice of Soup, Baked potatoes served w/Butter, sour cream, bacon, shredded cheese, bacon bits and green onions \$9

Taco Salad Bar- Tortilla Chips, Ground Beef and chicken, Refried beans, rice, Shredded cheese, lettuce, sour cream, black olives, jalapeños, and house made salsa \$12

All soups are homemade

Chicken & Noodle Broccoli and Cheese

Tomato Basil Chili Beef Stew

Vegetarian Chili Home-style Potato

Sandwiches or Wraps

Ham & Swiss or Turkey & Cheddar

Roast Beef & Pepper Jack

Homemade Chicken Salad

Homemade Tuna Salad

Chicken and Provolone

Veggie with Hummus Spread

Salads

Garden Salad- carrots, cucumber, cherry tomato, red onion rings, Choice of ranch or Italian

Grilled Chicken Caesar Salad- croutons, parmesan cheese, cherry tomato and house made Caesar dressing

Greek- Romaine, tomatoes, feta, red onions, olives and peppers, house made Greek dressing

Chef Salad- Fresh greens, diced ham, turkey, grated cheese, carrots, tomatoes, cucumber and egg. Choice of Ranch or Italian

All Dressings are house made fresh for you!



Want to go traditional? We can do it!

Choose One Entree:

Oven Roasted Herb Chicken Breast
Sliced Bone in Ham
Sliced Oven Roasted Turkey
Sliced Oven Roasted Beef Brisket

Choose two sides:

Green Beans with onions and bacon
Homemade Bread OR Cornbread Stuffing
Buttery corn or Macaroni Salad
Mashed potatoes with gravy
Cheesy Broccoli rice casserole
Potato Salad or Cole Slaw
Scallop potatoes
Green Bean Casserole
Cinnamon and Sugar Sweet potatoes
Baked beans
Rosemary roasted red potatoes
Baby honey glazed carrots

Choose one Dessert:

Cobblers- Apple, Cherry, or Peach
Crisps- Apple Cherry or Peach
Jell-O (poke) cake W/whip cream
Pineapple upside down cake
Brownies or Cookies

*All Served with a Garden Salad Ranch and Italian dressing, Hot Rolls and Butter, Tea, Water and Coffee.

Plastic plates, napkins and cups included.

\$12 per person, Add an additional side for \$2 more per person.

We take pride into personalizing your menu! If you would like a themed buffet or just something that sounds good let us know! We can customize ANY menu!!