



Chips and Salsa

Grapes/Cheese platter

Mexican Roll ups served with salsa

Chips with Sour cream and onion Dip

Cheese ball served w/crackers

Hummus and Pita chips- Choice of classic, chipotle or Roasted Pepper

Mexican Corn Salsa Dip Served with Tortilla Chips

Above Appetizers are \$1.50 per person/ Approx 2 Appetizers per person

Caprese Skewers - Tomato, Fresh Basil, Fresh Mozzarella, served on a skewer

Mini Chicken Tacos served with Creamy Avocado Dip

Vegetable platter served with house made Ranch dip

Mini chicken Egg rolls served with soy sauce

Mini Quiche

Mini Pigs in a blanket

7 layer Mexican Dip/ Served with tortilla Chips

Black Bean taco fritters served with fresh made avocado cream

Fruit display or Fruit Kabobs served w/yogurt dip

Little smokies w/ BBQ sauce

Homemade Guacamole w/Tortilla Chips

Above Appetizers are \$2.50 per person/ Approx 2 Appetizers per person

Goat cheese Bruschetta- Creamy goat cheese , tomato basil topping

Chicken Satay served with peanut sauce- Fresh Chicken marinated with house made curry sauce

Bourbon Whiskey Meatballs (or choose different sauce)

Maple and Bourbon Turkey meatballs

Spanikopita

Teriyaki Beef on a skewer - house made teriyaki then seared to perfection

Blackberry Brie Phyllo Cups

Stuffed mushrooms with herbed blue cheese

Stuffed mushrooms with herbed goat cheese

Brie Display served with Apples -Minimum of 20 ppl

Large Shrimp Cocktail served with Cocktail sauce

Gourmet Cheese platter served with crackers-

Fruit Display

Crab cakes served with remoulade sauce

Smoked salmon served on top cucumber with dill cream

Feta/Bacon stuffed puff pastry

Spinach and Artichoke dip served with crisp tortilla chips

Crustini with Apricot jam/brie and fresh strawberry

Spinach and cheese puff pastry

Mini Beef Wellington

Greek Salad Skewers- Tomato, feta, kalamata olives and cucumber

Warm Crab Dip served with gourmet Tortilla chips

Beautiful Fruit nut & Artesian Cheese display (5 or 6 different kinds of choice cheese) served w/ crustini and water crackers

Above Appetizers are \$3.50 per person/ Approx 2 Appetizers per person

Mini Sandwiches- Fresh Hawaiian bread served with your chose of ham, turkey, Roast Beef, Chicken Salad, Tuna Salad, Veggie/Hummus- served with mayo and mustard \$3.50 per person

Meat and cheese display served with crackers - \$3.50 per person

Vegetable Antipasto with Tuscan Olives- \$3.50 per person

Desserts- Approx 2 Pieces per person \$2.00

Angel food and strawberry skewers drizzled with chocolate

mini cheese cakes

Petite Fours

Chocolate dipped Strawberries

Chocolate dipped cannoli

Butter bars

Brownie bites

Lemon Bars

Pumpkin Roll

Cookies- Chocolate chip, peanut butter, sugar cookie

Fruit cobbler or Crisp- Choose from Cherry, apple, or peach

Servers and Bartender service is \$25 per hour a minimum of four hours required.

Domestic Beer Bottles, cans, 8 or 16 gallon kegs are available. White or Red Wine Sold per bottle.

If you do not see something on the list please feel free to give me a call or email! We can add or change pretty much any appetizer/dessert to fit your preference.

50% deposit is due a minimum of fourteen days before the event or as soon as possible to secure/save the date. Final payment is due the evening of the event **BEFORE** the event begins.

Thank you for this opportunity to work with you! I am truly excited to help make your party a HUGE success!

Please do not hesitate to call/ email or text me if you have any questions at all!

Stephanie Eastwood

Chef/Owner

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