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Mix & Match lunch selections

Items will be priced out accordingly

Option #1:

- Beef Tenderloin on a bed of fresh greens topped with shaved parmesan cheese with a side of horseradish sauce
- Grilled southwest chicken served with a side of homemade salsa
- Stuffed portabella mushroom with spinach and topped with feta cheese
- Fresh green salad with lots of fresh veggies, house dressing

Option #2:

- Tomato basil bisque soup
- Sliced beef tenderloin sandwiches with roasted red peppers, caramelized onion and horseradish cream sauce
- Veggie sandwiches with lettuce, tomato, red onion and sliced avocado
- German potato salad
- Fresh tossed green salad with our in house basil dressing
- Grilled asparagus with lemon zest and shaved parmesan cheese

Option#3:

- Caprese salad with greens
- Grilled chicken breasts
- Fruit Salad

Option #4:

- Small Green Organic Salad with peaches, blueberries, blue cheese & candied nuts
- Grilled salmon with side sauce
- Crust less tomato, basil quiche

Option#5:

- Vermont cheese tray with fresh fruit
- Caesar salad
- Turkey & vegetarian Sandwiches
- Rice mixture

Option #6:

- Fresh Green Bean Salad with fresh orange and ginger
- Chicken salad with granny smith apples, walnuts and grapes on a croissant
- Veggie, tomato, cucumber, avocado, sprouts on a toasted gluten free roll (optional)

Option#7:

- Eggplant rollatini (Gluten Free Optional)
- Fresh Green salad with feta cheese
- Garlic Bread

Option #8:

- Tortellini salad with basil vinaigrette dressing
- Roast Beef sandwiches with caramelized onion, horseradish sauce
- Fresh sliced turkey with cranberry aioli
- Vegetarian sandwiches
- Chips & Pickles

Option#9:

- Organic Fresh Green Salad
- Meat Lasagna-GF Optional
- Gluten Free Small Vegetarian lasagna- GF Optional
- Garlic Bread

Option#10:

- Gluten Free Tomato, basil, mozzarella platter
- Classic BLT sandwiches- side of mayo
- Apple, Orange & Walnut Salad- GF

Option#11:

- GF- Classic shrimp cocktail with Cajun remoulade cocktail sauce
- Fresh Fruit salad with peaches, plums, nectarines tossed lightly with yogur
- Tortellini salad with raspberry and white balsamic vinaigrette
- Caprese salad with fresh basil

Option#12:

- Citrus Salad with orange, grapefruit and beets
- Chicken Noodle soup
- Grilled Chicken breast with grilled vegetables

Option#13:

- Thai Chicken soup
- Antipasto platter with Italian meats and cheeses with crusty bread
- Butternut lasagna with a creamy white sauce

Option#14

- Cream of broccoli soup
- Fresh green salad with roasted pecans and raspberries
- Grilled chicken salad with apples, celery and maple mustard vinaigrette dressing
- Tortellini salad with baby grape tomatoes and green goddess dressing

Option#15:

- Hot Pastrami sandwich on a baguette
- Tomato, Basil Mozzarella with pesto on a baguette
- Grilled Chicken Sandwich on a baguette
- Orzo salad with Roasted Vegetables
- Chips
- Pickles

Option#16:

- Chicken Parmesan served with Linguine
- Garlic Bread
- Fresh Green Salaad

Option#17:

- Small Green Organic Salad
- Crust less Tomato and basil quiche
- Cold platter of Ham salad, Egg salad, and Tuna Salad on a bed of lettuce

Option#18:

- Kale salad with fresh mint and parsley tossed with toasted hemp seeds, flax seeds, sunflower seeds
- Seared salmon with green goddess dressing, on a bed of black mahogany rice
- Roasted tomatoes with fresh mozzarella and basil
- Curry chicken salad on mini croissants

Option#19:

- Fresh Garden Salad
- Gluten Free Baked stuffed chicken with fresh ricotta, basil, and spinach
- Meat Loaf, made with Beef & Turkey
- Broccoli
- Garlic Mashed potatoes

Option #20:

- Stuffed Chicken Breasts wrapped with Bacon
- Roasted Rosemary Potatoes
- Garlic Broccoli

Option#21:

- Tomato Bisque Soup
- New England clam chowder
- Hot meat loaf sandwiches
- Hot Pulled Pork Sandwiches
- Fresh Green Salad with a lot of vegetables

Dessert Options: (added onto to cost of meal option)

- Orange trifle cake with pastry cream and raspberries
- Five pound cake with a bowl of fresh berries and fresh whipped cream
- Apple Pie squares a crumb topping
- Chocolate chunk cookies
- Lemon curd cups
- Pecan Nut Bars
- Cookie and Brownie tray

Drinks: (added onto cost of meal option)

- Homemade Iced Tea
- San Pellegrino
- Lemonade
- Assorted Coke products
- Bottled Water