



180 Church Street • Shaftsbury, Vermont • PH 802.447.3896 •
180 Church Street
PO Box 541
Shaftsbury, Vermont 05262
(802)447-3896
www.thymetables.com

Casual Gatherings

Sample Menu 1

- Creamy tomato and fresh pesto soup served with parmesan toasts
- Chicken-Curry Salad on mini-croissants or finger rolls
- Roast Beef on mini-croissants or finger rolls
- Choice of spicy sesame noodle salad or cape cod chopped salad
- Lemon pound cake

Sample Menu 2

- Tossed fresh green salad with our signature basil vinaigrette
- Traditional beef lasagna (ground chicken or turkey can replace beef upon request)
- White vegetable lasagna made with rosemary and garlic infused béchamel sauce or butternut squash lasagna
- In house herbed mozzarella bread
- Raspberry bars and traditional brownies

Sample Menu 3

- Hot turkey and hot roast beef sandwiches served with homemade mashed potatoes
- Bread Basket
- Fruited cole slaw
- Cranberry sauce
- Mini pastry display

Menu for Corporate Luncheons & Conferences

Soup Options (choose one of the following soups)

- Butternut Squash with curry
- Red pepper & smoked gouda bisque
- Cream of asparagus
- New England clam chowder
- French Onion
- Creamy Tomato and Basil Soup
- Cream of broccoli with cheese
- Vermont specialty cheese board with seasonal fruits

Gourmet Sandwich Tray (choose three of the following sandwiches)

All sandwiches served on finger rolls or mini- croissants

- Fresh herb and Panko encrusted salmon with jalapeno, cilantro and mustard sauce
- Tarragon chicken salad
- Roast beef with fresh baby spinach, red onion and manchego cheese
- Fresh turkey with lettuce and cranberry aioli
- Italian antipasto
- Fresh Maplebrook Farm mozzarella cheese, tomato and basil with balsamic glaze
- Tomato and goat cheese tarts

Choice of Salad (choose one of the following salads)

- House green salad
- Pasta salad
- Warm vegetable salad

- Cookie and Brownie tray

All packages come with bottled water, coffee, specialty teas and choice of iced tea or lemonade. Alcoholic beverages service upon request. Items listed can be mixed and matched to individual tastes and price will be determined accordingly.

New England Clam and Lobster Bake

- New England clam chowder
- Manhattan clam chowder
- Steamed clams
- Steamed lobster
- Grilled marinated London broil
- Prime cut sirloin steaks
- Baked Potato Bar served with sour cream, butter, broccoli, roasted garlic, chives & Cheddar cheese
- Seasonal grilled vegetable platter with our signature ginger soy-sauce
- Fresh grilled corn on the cob served with a variety of compound butters
- Homemade strawberry shortcake
- Cookies, brownies, seasonal desserts
- Ben & Jerry Ice cream cart

Items listed can be mixed and matched to individual tastes and price will be determined accordingly. .Non- Alcoholic and Alcoholic Beverage Selections available

Barbeque Offerings

- Barbeque Baby Back Ribs
- Barbeque Beef Brisket
- Pulled pork with our in house barbeque sauce
- Flavored Sausages
- Hamburgers and Hotdogs
- Marinated Barbeque chicken with our own marinade
- Grilled portabella mushroom stuffed with spinach, garlic and Panko smothered with melted Vermont cheddar
- Baked potatoes (sweet or white served with plenty of condiments)
- Old Fashioned Potato salad or Red Bliss potato salad with dill and mustard vinaigrette
- Baked Beans
- Fresh Fruited Cole Slaw
- Seasonal Grilled vegetable platter with our in house ginger soy sauce... Delicious
- Broccoli and Carrot Salad
- Grilled Vegetable Orzo salad with pine nuts and feta cheese tossed with our in house lemon vinaigrette
- Homemade Seasonal fruit cups and pies
- Ben & Jerry's Ice Cream with or without cart... When Available

Items listed can be mixed and matched to individual tastes and price will be determined accordingly. Non- Alcoholic and Alcoholic Beverage Selections available

Brunch Offerings

Sample Menu 1

- Ham and Vermont Cheddar Cheese Strata
- English Plum Strata
- Quiche Options:
 - Fresh Bails, Tomato, and Vermont Maplebrook Farm Mozzarella
 - Asparagus and Vermont Cheddar with dill
 - Wild Mushroom with a Gruyere cheese and marsala

Sample Menu 2

- Fresh Fruit Bowl
- Homemade Granola served with yogurt- House Favorite
- Toasted Bagels with accouterments
- Fruit
- Breads/ Mini Muffins
- Homemade cinnamon rolls made with maple syrup, makers mark bourbon and pecans
- Homemade coffee cakes

Sample Menu 3

- Grilled Chicken salad with celery and apples tossed in our own maple mustard vinaigrette – Another House Favorite
- Specialty crepes with a variety of fillings... Please ask for details
- Hot baked brie with toasted baguettes, fruits and nuts
- Bacon / Sausage platter
- Smoked salmon platter with condiments (red onion, diced eggs, capers, and pickles)

Or

- Cold Poached Salmon
- Deviled Egg platter
- Stuffed tomato with lobster or crab (market price)
- Juices, coffee, specialty teas included

Bar Service available upon request at additional cost. We offer many specialty Sangrias, Bellini's, Bloody Mary's, Mimosas, Martinis and flavored Coffees.

Items listed can be mixed and matched to individual tastes and price will be determined accordingly.

Culinary Inspirations

Passed Hors D' oeuvres:

- Jumbo Shrimp stuffed with date, stilton cheese, and basil all wrapped in bacon drizzled with molasses, garlic and basil...
House Favorite Very delicious and not messy
- Potato Pancakes with onion marmalade
- Asparagus wrapped with prosciutto
- Pigs in a blanket with spicy mustard sauce
- Artichoke and lemon stuffed mushrooms topped with parmesan cheese
- Fried coconut shrimp with pineapple salsa
- Baked brie, raspberry and almond puff pastry
- Our version of spicy Asian meatballs soaked in a red wine demi-glace
- Gourmet mini pizzas... Let's create yours
- Hand Rolled mini tuna cones with garlic, fresh ginger, soy and sesame oil tossed with wasabi topped with crème fraiche and sesame seeds..... House Favorite
- Cucumber encased smoked salmon with fresh avocado and a lemon caper cream cheese
- Butter pecan fried shrimp

Our Bruschetta Passed Hors D' oeuvres Selections:

Bruschetta with herb infused olive oil paired with one of the following:

- Seared scallop, Apple- smoked bacon and creamy melted fontina cheese finished with pea shoots (this is our version of scallops & bacon)
- Beef tenderloin with roasted red pepper and Vermont Grafton cheddar topped with arugula
- Grilled portabella mushroom topped with Jasper Hill blue hazy cheese
- Traditional- half a roasted plum tomato with fresh basil and Vermont Maplebrook mozzarella

Stationary Appetizers

- Artisan Display – Antipasto meats, cheese, olives, capers, grilled vegetables and fresh baked breads. Olive oil and Sea salts will be available.
- Parmesan cheese bowl with creamy macaroni and cheese – Please ask for details
- All Vermont cheese board with fresh fruits, crackers, and breads
- Our famous Mexican display with grilled shrimp, guacamole, salsa and chips. Shrimp and more shrimp, please ask to see our pictures
- Baked brie display – 5 different varieties of baked brie, sweet and savory, all served with baguettes
- Shrimp cocktail served in our signature trough (ask for details)
- Soup and Salad combination course

Soups:

- Butternut Squash with curry... Savory and sweet taste achieved with a curry blend and a hint of honey, red pepper and smoked gouda bisque.. red pepper with basil and gouda cheese and of course, lots of cream
- Cream of asparagus.... Delicious and creamy vegetarian option
- Gourmet Italian wedding soup... Italian meatballs with garden vegetables and stellini pasta
- Carrot, ginger and dill soup.. fresh and light served hot or cold
- Of course.... Ultimate New England Clam Chowder.... Loaded with clams, potatoes and lots and lots of cream, all seasoned with Thyme

Salads:

- Winter Waldorf salad with dried cranberries, bacon and Vermont cheddar cheese drizzled with homemade Maple- Mustard vinaigrette
- Fresh Frissee salad topped with marinated red grapes and crumbly bleu cheese garnished with popcorn shoots
- Traditional Caprese salad fresh sliced tomatoes (heirloom when in season) with Vermont Maplebrook mozzarella cheese, locally grown baby greens topped with homemade balsamic vinaigrette or our signature basil vinaigrette
- Pickled or roasted beets on a bed of fresh greens topped with Maplebrook Farm feta and raspberry vinaigrette
- Asian salad... Baby red Bok Choy topped with mandarin oranges, toasted almond and crispy Szechuan noodles and a homemade citrus rum vinaigrette
- Mediterranean Salad... Roasted red and yellow peppers with shaved manchego cheese and gourmet olives

Stationary Entrees

Meat Carving Station

- Sliced marinated London broil or Grilled sliced flank steak
- Beef tenderloin with brandy mushroom demi-glaze
- New York strip steaks or Sliced blackened pork loin
- Sliced baby-back ribs with our homemade barbeque sauce (market price)
- Grilled marinated Statler chicken or leg or rack of lamb (market price)
- Grilled duck breasts with currant sauce
-

Salad Station

- Roasted corn and black bean salad with cumin vinaigrette
- Roasted vegetables and Orzo salad with pine nuts and feta with lemon vinaigrette (can be served warm or cold)
- Marinated grilled chicken salad with apples and celery tossed in Maple mustard vinaigrette
- Spicy sesame noodles with our in house Szechuan dressing
- Fresh broccoli and shrimp with a homemade creamy garlic dressing

Pasta and Potato Station

- There is nothing that tops our flaming wheel of pasta. Gourmet pasta tossed in our flaming parmesan cheese wheel with a smorgasbord of toppings. Delicious!
- Baked potato bar... Combination of russet potatoes and sweet potatoes with all the toppings
- Homemade creamy macaroni and cheese with toppings
- Roasted Fingerling potatoes tossed with fresh Rosemary, red pepper and onion
- Roasted Yukon Gold garlic smashed potatoes
- Long grain wild rice with dried fruit with horseradish sauce
- Spicy Indian couscous

Seafood Station

- Sauteed tilapia with capers and lemon butter
- Carribean Mahi Mahi... Mahi Mahi deglazed with dark Meyers rum topped with plantains drizzled in a sweet and tangy brown sugar sauce
- Pan – seared scallops served with a lime aioli (Market Price)
- Cold poached salmon with necessary condiments
- Mushroom and water chestnut stuffed red snapper with white wine and fresh herbs

Vegetable Station Selections

- Green Beans almandine
- Grilled fresh vegetable platter with our signature soy ginger sauce
- Candied baby carrots with Vermont Maple syrup
- Roasted beets with raspberry vinaigrette and feta cheese
- Cold poached asparagus with Thyme vinaigrette and crumbly bleu cheese
- Brussels sprouts tossed in lemon and tossed hazelnuts
- Seasonal fresh eggplant ratatouille

Bar Service

As with all our functions, we offer full bar service ranging from beer and wine only to signature cocktails, specialty wines and international beers.

Please feel free to both request and offer ideas!

We love our bar options and presentations to be innovative and personalized.

Thank You for considering Thyme Tables Catering