



Menus & Pricing



PERFECT THYME
Catering & Event Planning



Basic Pricing

Custom menus available. Prices listed are for events of 100+ guests.
75 to 99 guests, +1 ; 50 to 74 guests, +3; 30 to 49, +5

Hors d'oeuvres packages:
includes up to 1.5 hours of hors d'oeuvres services

Classic: 1 displayed, 2 passed | \$10.00

Luxe: 2 displayed, 2 passed | \$12.00

Elegant: 2 displayed, 3 passed | \$14.00

Exquisite: 3 displayed, 3 passed | \$16.00

Buffet:

includes rolls, butter, garden or caesar salad
(basic chicken, beef, or pork selection)

Classic: 1 entree, 1 starch, 1 vegetable | \$15.00

Luxe: 2 entree, 1 starch, 1 vegetable | \$17.00

Elegant: 3 entree, 1 starch, 1 vegetable | \$19.00

Exquisite: 3 entree, 2 starch, 2 vegetable | \$23.00

Additional vegetable | \$2.50

Additional starch | \$2.00

Plated:

includes rolls, butter, garden or caesar salad
(basic chicken, beef or pork selection)

Classic: 1 entree, 1 starch, 1 vegetable | \$16.00

Luxe: choice of 2 entree, 1 starch, 1 vegetable | \$18.00

Elegant: choice of 3 entree, 1 starch, 1 vegetable | \$20.00

Exquisite: duet entree, choice of 2 starch & 2 vegetable | \$24.00

Wedding packages:

includes basic china, water glass, flatware, and reception table linens

Classic: classic level buffet and hors d'oeuvres | \$32.00

Luxe: luxe level buffet and hors d'oeuvres | \$36.00

Elegant: elegant level buffet and hors d'oeuvres | \$40.00

Exquisite: exquisite level buffet and hors d'oeuvres | \$46.00

Add \$2 for Plated

Add a Bar Package starting @ \$10 per person

Hors D'oeuvres

DISPLAYED

cheese, fruit, chutney & cracker display
charcuterie display of cured meats, spreads and cheeses | +2
grilled vegetable display with balsamic reduction
warm artichoke & spinach dip with pita & crudite
manchego cheese & caramelized onion dip with baguette
warm goat cheese dip with marinara, almonds & pita | +1
duo dip: hummus and tzatziki with pita & crudite
chilled shrimp scampi display | +2
assorted ricotta crostini display
tostones with tomatillo sauce & guacamole
gourmet skewer duo - beef, chicken, or lamb
soft pretzels with mustards, chutneys, & cheese

PASSED

bourbon-glazed wings
smoked arancini balls with marinara or pesto
pork belly crostini with caramelized onion
mini chicken or beef wellington | +1
feta, watermelon and balsamic skewers
heirloom tomato caprese skewers
spanish chicken skewer with smoked paprika & lime
chili lime shrimp with guacamole shooters | +1
mini lobster mac and cheese bites
fried grit cakes with shrimp and creole sauce
tuna poke on wonton crisp | +1
mini pressed cuban sliders
smoked salmon and dill chevre on cucumber slice
zucchini-wrapped pesto chicken
smoked chicken quesadilla with cilantro lime pesto
jamaican jerk wings with pineapple rum glaze
rosemary & garlic beef skewers
mini stuffed twice baked potato
deviled eggs with bacon jam
crab stuffed mushroom caps
spicy corn & crab fritter with pico de gallo

Entree Selections

FROM THE LAND

CHICKEN

honey lavender chicken
boursin cheese and chive-stuffed chicken
prosciutto and mozzarella chicken
Greek style chicken
Jack Daniels smoked barbecue chicken
chicken picatta

PORK

herb-crusteD pork loin
fontina and spinach stuffed pork
maple bacon-wrapped pork
garlic and mustard crusteD pork
pork medallions with roasted apple glaze
mojo pulled pork

BEEF

burgundy beef tips with caramelized onions
shepherd's pie in red wine bordelaise
beef stroganoff in a mushroom cream sauce
cracked pepper-crusteD tenderloin with red wine demi | +3
marinated flank steak with chimichurri | +2
slow-roasted beef brisket with carolina barbecue | +2
short rib and orecchiette pasta | +2

VEGETARIAN

spinach and gorgonzola gnocchi
pearl couscous and vegetable stuffed acorn squash
grilled cauliflower steak with sweet and spicy chili sauce
ratatouille stack: grilled or lightly dusteD
grilled tempeh with yellow curry and vegetables
creamy corn and asparagus risotto

FROM THE SEA

citrus marinated grilled white fish with tropical fruit salsa
white fish thai coconut curry with jasmine rice
cornmeal-crusteD catfish with maple butter | +2
scarlet snapper with chili lime butter | +2
baked salmon with champagne dill cream sauce | +2
seared mackerel with blistered tomatoes, capers, garlic and oil | +3
broiled swordfish with edamame succotash | +5

Sides & Upgrades

SALAD UPGRADES

- watermelon, feta and greens salad | +2
- mixed greens, pear, candied walnut and gorgonzola | +3
- greens, roasted beets, goat cheese and pignole nuts | +3
- caprese with beefsteak tomatoes and fresh mozzarella | +3
- panzanella salad with tomatoes and burrata | +3.5
- mixed greens, grilled peach, feta cheese, mint yogurt dressing | +2
- tomato, vidalia onion and cucumber salad | +2
- grilled romaine salad with bacon, blue cheese and tomato | +2

VEGETABLE

- stewed escarole and white beans
- flash-fried brussels sprouts with balsamic and lemon
- baked asparagus
- garlicky spinach
- spinach mushroom saute
- garlic broccolini with crushed red pepper
- gingered tri-color carrots
- roasted root vegetable puree
- grilled plum tomato halves
- sauteed seasonal vegetable medley
- tomato and barley salad

STARCH

- wild mushroom & parmesan risotto
- white cheddar & bacon riotto
- sweet corn & cilantro risotto
- truffle parmesan fingerling potatoes
- manchego cheese grit cakes
- jalapeno and smoked gouda mac and cheese
- forbidden black rice
- cumin & balsamic black beans
- roasted garlic whipped potatoes
- smashed new potatoes with parsley & brown butter
- pesto tossed pasta with blistered cherry tomatoes

Food Stations

a la carte to your event package. ask your sales consultant about station only packages. prices listed are for 100+ guests. 75 to 99 guests, +1 ; 50 to 74 guests, +2; 30 to 49, +3

CHEF-ATTENDED

- wok station - fried rice or lo mein noodles | 7
- seafood saute station | 9
- paella station | 8 (add seafood +2)
- risotto station | 7
- gourmet grilled cheese station | 7
- quesadilla station | 7
- chef carving station | 8
- southern grits bar | 7
- pasta station | 7
- sweet or savory crepe station | 7

BUILD YOUR OWN

- ramen bar | 7
- gourmet mac and cheese bar | 6
- cheese & chutney crostini bar | 5
- avocado bar | 5
- street taco bar | 6
- sweet and savory mashed potato bar | 5
- biscuit bar | 5
- bruschetta bar | 5
- sandwich bar | 7

SWEETS, TREATS & LATE NIGHT SNACKS

- s'mores bar | 4
- pretzel bar | 4
- popcorn bar | 3
- candy bar | 3
- pie bar | 4
- hot chocolate bar | 4
- mini fish & chips | 5
- mini sliders & fries | 5
- mini bangers & mash | 5

Brunch

Prices listed are for events of 100+ guests. 75 to 99 guests, +1 ; 50 to 74 guests, +3; 30 to 49, +5

BUFFET

assorted breakfast pastries with butter and jams, fruit and yogurt parfait, assorted fresh whole fruit, orange juice | 8
scrambled eggs with cheddar and chive, bacon or sausage, breakfast potatoes, biscuits with assorted jams and butter | 10
scrambled eggs with cheddar and chive, bacon and sausage, breakfast potatoes, waffles with syrups and butter, fresh fruit | 14

ACTION STATIONS

omelet station with assorted meat, cheese and vegetables | 8
sweet & savory crepes with assorted add ins | 8
belgium waffle or pancake station with assorted toppings | 6
biscuits and gravy station | 5
creamy grits station with shrimp & pulled pork | 7

BEVERAGE STATIONS

coffee, iced tea or flavored lemonade | 3
specialty mocktail station | 4+
mimosa bar with assorted juices and fruit garnish | 6
bloody mary bar with assorted garnishes and add-in | 8

SIDES AND ADDS

bacon or sausage | 3
grits | 2.5
shrimp and grits | 5.5
assorted breakfast pastries | 2.5

BRUNCH PACKAGE

omelet and waffle station, breakfast potatoes or grits, sausage or bacon, fruit salad, choice of 1 brunch display & 2 passed, coffee, flavored iced tea and orange juice | 28

Bar Services

Prices listed are for events of 100+ guests. 75 to 99 guests, +1 ; 50 to 74 guests, +2; 30 to 49, +3

PACKAGE PRICING

4 hour bar packages:
includes 1 red, 1 white, 2 domestic, 1 import
beer and wine | 10
beer, wine and batch cocktail | 12
beer, wine and house level liquors | 16
beer, wine and premium level liquors | 22
beer, wine and top shelf liquors | 28

THE GOOD STUFF

wine: gallo or copperidge brands
domestic: bud light, michelob ultra, budweiser
import: corona, stella artois, becks
upgrade 1 beer selection to craft beer | 1
house liquor: new amsterdam vodka, new amsterdam gin,
durango tequila, ron diaz rum, kfb bourbon,
wakefield blended whiskey, tyler & lloyd scotch

WHAT'S INCLUDED

bar rental, setup and breakdown, bar menu and accessories
non-alcoholic sodas, mixers, garnishes & ice, acrylic cups,
beverage napkins and stirrers

ADD ONS

cash bar service: insurance, bar set-up, bartender,
mixer & garnish package | 395
mixer package: sodas and juices, club soda, tonic, sour mix,
ice, cups, napkins, straws | 4
soda only package: coke, diet coke, & sprite with ice & cups | 2
coffee, iced tea & flavored lemonade station | 3
garnish package: lemons, limes, olives, cherries | 25 per 100 guests
champagne toast with glass | 3.5
upgrade to wine barrel bar | 125
byob shopping service: no markups, you give us the list | 100
high top and linen rental | 25

Services & Fees

SERVERS

cocktail hour through dinner service; maximum 4 hour event time
1 server recommended for every 50 guests, buffet | 125
1 server recommended for every 30 guests, plated | 125
each additional hour | 25
miscellaneous setup/breakdown staff available | request quote

CHEF

cocktail hour through dinner service; maximum 4 hour event time
1 chef recommended for every 50 guests, buffet | 125
1 chef recommended for every 30 guests, plated | 125
1 chef recommended for every 30 guests, live action station | 125
each additional hour | 25

BARTENDERS

cocktail hour through dinner service; maximum 4 hour event time
1 bartender recommended for every 50 guests, buffet | 125
each additional hour | 25

ADDITIONAL FEES

tableware packages | starting @ \$2.25pp
linen packages | starting at \$3.00pp
rental coordination & planning | vendor charge + 10%
day-of coordination | 350+
month-of coordination | 600+
full-service planning | 3,200+
travel & set-up | starting @ \$150
perfect thyme service & administrative charge | 20%
tastings | \$30 per couple, \$10 each additional person
(must be paid at tastings; applied as a credit if booked)