

CHIVE AND THYME CATERING MENU

Phone: 908 323 2200

HORS D'OEUVERS DISPLAYS

The following displays are priced per platter

(12 inch for 6-8 people, 16 inch for 12-15 people, 18 inch for 18-20 people)

Grilled Vegetable Crudite

served with fire roasted salsa or hummus **\$12 inch \$27, 16 inch \$54, 18 inch \$80**

Fresh Vegetable Crudite

served with buttermilk ranch dip **\$12 inch \$24, 16 inch \$48, 18 inch \$70**

Fresh Fruit Platter

fresh melons, bunches of seasonal berries & grapes **\$12 inch \$27, 16 inch \$54, 18 inch \$80**

Cheese & Fruit

assorted domestic and imported cheeses garnished with seasonal fruits **\$12 inch \$36, 16 inch \$70, \$18 inch \$105**

CT Crowd Pleaser

an assortment of Italian meats, stuffed sweet peppers, marinated mozzarella, olives sliced breads, gourmet vinegar and olive oil **\$12 inch \$36, 16 inch \$70, \$18 inch \$105**

Shrimp Cocktail

2 lb. Platter of Jumbo Shrimp and Cocktail Sauce **\$50**

Mini Assorted Quiche

roasted vegetable, bacon tomato, country ham, spinach mushroom **\$24**

WARM DISPLAYS

(more options are available)

Crab Au Gratin

served with sliced baguette (can also be passed hors d'oeuvre) **\$50 9 inch dish**

Spinach, Artichoke and Boursin Cheese Dip

served with sliced baguette (also can be passed hors d'oeuvre, shrimp can also be added)
\$40 9 inch dish

Brie En Croute

stuffed with apple walnut, cranberry pecan & other seasonal favorites, served with water crackers **\$40 7 inch brie**

HORS D'OEUVERS

The following are priced per dozen

Chicken Satay Skewers

served with a spicy peanut dipping sauce **\$25**

Mini Crab Cakes

served with a chipotle remoulade sauce **\$28**

Stuffed Mushroom Caps

with spinach and feta cheese **\$21**

Seared Prosciutto

wrapped Asparagus with provolone cheese **\$28**

Frank En Croute

always a crowd pleaser **\$18**

Grilled Cheese Squares

can be made kid friendly or with imported cheese **\$21**

Scallops

wrapped bacon drizzled with BBQ sauce **\$28**

Vegetable Dumplings

served with ginger soy dipping sauce **\$24**

Sweet and Sour Meatballs

\$18

Deviled Eggs

\$18

Cucumber Rounds

topped with blue cheese, cream cheese, bacon and scallions **\$21**

Spanakopita

a perfect blend of spinach, feta cheese, sautéed onions and garlic in phyllo **\$28**

Quesadilla Triangles

choice of cheese served with sour cream \$18, vegetables or chicken served with fire roasted salsa, or BBQ pulled pork served with roasted corn relish **\$21**

ENTREES

The following are priced per person

Chicken and Shrimp

sauteed chicken breast and shrimp in a white wine sauce with fresh herbs, garlic and garnished with diced tomatoes **\$13 per person**

Chicken Balsamico

sauteed chicken breast with sun dried tomatoes and garlic in a balsamic reduction **\$10 per person**

Artichoke Chicken

sauteed chicken breast with artichoke hearts, sun dried tomatoes, shallots and garlic in a white wine sauce **\$11 per person**

Chicken Parmesan

Sauteed chicken breast with san marzano tomato sauce and topped with melted mozzarella cheese **\$10 per person**

Venice Chicken

sauteed chicken breast with onions, spinach and white balsamic marinated grape tomatoes in a light marsala sauce **\$10 per person**

Chicken Francaise

sauteed egg battered dipped chicken breast in a light lemon white wine sauce **\$10 per person**

Chicken Piccata

sauteed chicken breast with white wine, capers, lemon and fresh herbs garnished with diced tomatoes **\$10 per person**

Stuffed Pork Loin

roasted pork loin stuffed with dried cranberries and leeks served with a marsala sauce **\$100 (serves 8-10)**

Pork Tenderloin

grilled pork tenderloin with a tangy sun dried tomato sauce **\$12 per person**

Beef Tenderloin

whole beef tenderloin seasoned with fresh herbs and cooked to perfection served with au poivre sauce or a wild mushroom demi- glace **\$175 (serves 8-10)**

Crab Cakes

panko crusted jumbo lump crab meat made with red peppers, onions, celery, scallions and fresh thyme served with a chipotle remoulade sauce (2-4oz. cakes per order) **\$18 per person**

Poached Salmon

salmon poached with lemon and fresh herbs served with cucumber creme fraiche **\$88 (serves 8-10)**

Crabmeat Stuffed Salmon

crabmeat stuffed salmon served with a shallot mustard sauce **\$112 (serves 8-10)**

Vegetable Stuffed Salmon

salmon filet filled with a colorful blend of sun dried tomatoes, spinach, mushrooms and onions **\$96 (serves 8-10)**

Shepherd's pie

A perfect blend of beef, carrots, onions, corn & fresh herbs topped with cheesy mashed potatoes **\$70 per 1/2 pan**

Raviolis

Cheese raviolis served with a mushroom, spinach & sun dried tomatoes in a light cream sauce **\$55 per 1/2 pan**

Eggplant Rollatini

Breaded eggplant stuffed with a blend of mozzarella, ricotta & fresh herbs topped with marinara sauce and roasted tomatoes **\$55 per 1/2 pan**

Eggplant Parmesan

Battered eggplant layered with mozzarella, ricotta, parmesan & a fresh tomato sauce **\$55 per 1/2 pan**

Tortellini Pasta

Tri color cheese tortellini with sauteed broccoli, roasted garlic & olive oil **\$50 per 1/2 pan**

Savory Macaroni & Cheese

Elbow macaroni with cheddar cheese, shallots & fresh thyme then baked to perfection

\$40 per 1/2 pan

Three Cheese Lasagna

Layered with ricotta, mozzarella, parmesan, marinara sauce & fresh pasta **\$50 per 1/2**

pan

Vegetable Lasagna

Sauteed zucchini, broccoli, spinach, peppers, onions & carrots layered with our three cheese blend, marinara sauce and fresh pasta **\$55 per 1/2 pan**

Lasagna Bolognese

A combination of lean ground beef & sausage layered with our three cheese blend, marinara and fresh pasta **\$65 per 1/2 pan**

Vegetable Paella

Sauteed peppers, onions, green beans, artichoke hearts, chickpeas, tomatoes & basmati rice laced with saffron and smoked paprika garnished with pepperoncini (V) **\$65 per 1/2**

pan

Hearty Moroccan Stew

A perfect blend of spices with sweet potatoes, eggplant, zucchini, chickpeas, fire roasted tomatoes & onions garnished with cilantro (V) **\$65 per 1/2 pan**

SIDES

Broccoli

Sauteed broccoli with roasted garlic & olive oil **\$9 per lb.**

Carrots

Sauteed carrots with rosemary **\$9 per lb.**

Grilled Vegetables

Grilled vegetables with garlic & olive oil **\$9 per lb.**

Asparagus

Asparagus tossed with garlic & olive oil then grilled to perfection **\$12 per lb.**

Rice Pilaf

Basmati Rice with carrots, onions & celery **\$30 per 1/2 pan**

Roasted Red Potatoes

Roasted red potatoes with rosemary & garlic **\$30 per 1/2 pan**

Mashed Potatoes

Creamy Yukon Gold mashed potatoes **\$30 per 1/2 pan**

Garlic Mashed Potatoes

Creamy garlic Yukon Gold mashed potatoes **\$30 per 1/2 pan**

Potato Gratin

Thin sliced potatoes baked with shallots, rosemary & sharp cheddar cheese **\$40 per 1/2 pan**

Garden Salad

Mixed greens with cucumber, carrots, tomatoes, red bell pepper & balsamic vinaigrette **\$2.5 per person**

Caesar Salad

Chopped romaine with our caesar dressing, house made croutons & parmesan cheese **\$3 per person**

Artichoke and Feta Salad

Mixed greens topped with artichoke hearts, roasted red peppers, feta cheese, red onion, cucumbers & our balsamic vinaigrette **\$3.5 per person**

Spinach Salad

A bed of baby spinach with hard boiled eggs, cucumber, bacon, red onion, tomato & our mustard vinaigrette **\$3.5 per person**

ASSORTED COLD SANDWICHES SERVED ON ASSORTED BREADS, ROLLS AND WRAPS SERVED WITH LETTUCE AND TOMATO

All sandwiches below are \$9 and served with a side salad

Add one of our cafe favorites, Panko Crusted Crab Cake or Chive & Thyme Shrimp Salad for \$2.00 more

Apricot Mango Chicken Salad

Our apricot mango chicken salad, made with toasted almonds **\$9**

Virginia Ham

Virginia ham with Swiss & raspberry mayonnaise **\$9**

Grilled Chicken

Grilled chicken breast with roasted red peppers, provolone cheese, chive and thyme mayonnaise **\$9**

Portobello

Balsamic marinated portobello with provolone cheese & roasted red peppers **\$9**

Roasted Turkey

House roasted turkey breast with cheddar cheese & dijonaise **\$9**

Tuna Salad

Albacore tuna with celery & onion **\$9**

SIDE SALADS

Salads are priced per pound

Traditional Macaroni Salad

Elbow macaroni tossed with celery, red onion & mayonnaise **\$8 per lb.**

Orzo Pasta Salad

Tossed with feta cheese, red onion, spinach, grape tomatoes & white balsamic vinaigrette **\$9 per lb.**

Antipasto Pasta Salad

tri color rotini pasta with pepperoni, grape tomato, cucumber, red onion, black olives, red bell peppers, pepperoncini & Italian vinaigrette **\$10 per lb.**

Potato Salad

Red bliss potatoes, hard boiled eggs & red onion in a creamy dijon dressing garnished with fresh chives **\$8 per lb.**

Quinoa Tabouli

Quinoa with cucumbers, grape tomatoes, scallions, carrots, fresh mint & parsley in a lemon olive oil vinaigrette **\$9 per lb.**

Black Bean Salad

With corn, red bell peppers, scallions, red onion & cilantro in a sherry lime vinaigrette **\$8 per lb.**

Wild Rice Salad

Wild rice with red peppers, dried cranberries, red onion, toasted pecans, cilantro & balsamic dressing **\$10 per lb.**

California Cole Slaw

Chopped cabbage, onion, bell peppers & carrots in a cider vinaigrette **\$8 per lb.**

SOUPS

Vegan Soups

Kale, quinoa & white bean, Curried zucchini, Turmeric roasted cauliflower, Thai red lentil curry, Hearty black bean, Carrot ginger and more **\$12 per quart**

Soups

Minestrone with sausage, Italian Wedding, French Onion, Chicken vegetable cous cous, Hearty mushroom, Artichoke chicken wild rice, Tomato basil, Louisiana gumbo, New England clam chowder and more **\$12 per quart**

Chili

Beef chili, Santa Fe chicken chili & fire roasted vegan chili **\$15 per quart**

DESSERT

Assorted Bars - Ask about our selections

Lemon, Raspberry Almond, Snickerdoodle, Macaroon Brownie, Peanut Butter Brownie, Salted Caramel & more \$

Assorted Cupcakes

Vanilla, Chocolate, Carrot, Red Velvet \$

BRUNCH

Also available - Breakfast Danish, Sausage & Bacon

Homemade Quiche

Choice of Roasted Vegetable, Tomato Bacon Cheddar, Country Ham & Swiss, Spinach Mushroom, Broccoli Cheddar and more **\$30 9 inch dish**

French Toast Bake

made with blueberries & cream cheese **\$35 per 1/2 pan**

Scrambled eggs

with peppers, onions & cheddar cheese **\$30 per 1/2 pan**

Chicken Salad Display

Apricot mango toasted almond chicken salad with mixed greens, lettuce, sliced tomato, assorted breads & croissants (serves 20) **\$140**

Smoked Salmon Display

smoked salmon, dill spread, tomatoes, red onion and assorted breads (serves 20) **\$200**

Egg Wraps

ask about flavors minimum 5 wraps \$

French Toast

made with cinnamon & vanilla **\$30 per 1/2 pan**

Muffins, Danish & More

please ask about options \$