

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 \$30, 16 inch \$60, 18 inch \$85**

Fresh Vegetable Crudite

served with buttermilk ranch dip **\$12 inch \$26 16 inch \$50, 18 inch \$75**

Fresh Fruit Platter

fresh melons, bunches of seasonal berries & grapes **\$12 inch \$30, 16 inch \$60, 18 inch \$85**

Cheese & Fruit

assorted domestic and imported cheeses garnished with seasonal fruits **\$12 inch \$40, 16 inch \$75, \$18 inch \$115**

CT Crowd Pleaser

an assortment of Italian meats, stuffed sweet peppers, marinated mozzarella, olives sliced breads, gourmet vinegar and olive oil **\$12 inch \$40, 16 inch \$75, \$18 inch \$115**

Shrimp Cocktail

2 lb. Platter of Jumbo Shrimp and Cocktail Sauce **\$55**

WARM DISPLAYS

(more options are available)

Crab Au Gratin

served with sliced baguette (can also be passed hors d'oeuvre) **\$55 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)
\$45 9 inch dish

Baked Brie En Croute

stuffed with apple walnut, cranberry pecan & other seasonal favorites, served with water crackers **\$45 7 inch brie**

HORS D'OEUVERS

The following are priced per dozen

Chicken Satay Skewers

served with a spicy peanut dipping sauce **\$30**

Mini Crab Cakes

served with a chipotle remoulade sauce **\$36**

Stuffed Mushroom Caps

with spinach and feta cheese **\$24**

Seared Prosciutto

Asparagus wrapped with provolone cheese & prosciutto **\$36**

Frank En Croute

always a crowd pleaser **\$24**

Grilled Cheese Squares

can be made kid friendly or with imported cheese **\$24**

Scallops with bacon

wrapped with bacon drizzled with BBQ sauce **\$36**

Vegetable Dumplings

served with ginger soy dipping sauce **\$28**

Sweet and Sour Meatballs

\$24

Deviled Eggs

\$24

Cucumber Rounds

topped with blue cheese, cream cheese, bacon and scallions **\$24**

Spanakopita

a perfect blend of spinach, feta cheese, sautéed onions and garlic in phyllo **\$36**

Quesadilla Triangles

choice of cheese served with sour cream \$22, vegetables or chicken served with fire roasted salsa, or BBQ pulled pork served with roasted corn relish **\$26**

Mini Assorted Quiche

roasted vegetable, bacon tomato, country ham, spinach mushroom **\$30**

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 **\$15 per person**

Chicken Balsamico

sauteed chicken breast with sun dried tomatoes and garlic in a balsamic reduction **\$12 per person**

Artichoke Chicken

sauteed chicken breast with artichoke hearts, sun dried tomatoes, shallots and garlic in a white wine sauce **\$13 per person**

Chicken Parmesan

Sauteed chicken breast with san marzano tomato sauce and topped with melted mozzarella cheese **\$12 per person**

Venice Chicken

sauteed chicken breast with onions, spinach and white balsamic marinated grape tomatoes in a light marsala sauce **\$12 per person**

Chicken Francaise

sauteed egg battered dipped chicken breast in a light lemon white wine sauce **\$12 per person**

Chicken Piccata

sauteed chicken breast with white wine, capers, lemon and fresh herbs garnished with diced tomatoes **\$12 per person**

Stuffed Pork Loin

roasted pork loin stuffed with dried cranberries and leeks served with a marsala sauce **\$110 (serves 8-10)**

Beef Tenderloin

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

Pork Tenderloin

grilled pork tenderloin with a tangy sun dried tomato sauce **\$15 per person**

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) **\$24 per person**

Poached Salmon

salmon poached with lemon and fresh herbs served with cucumber creme fraiche **\$120 (serves 8-10)**

Crabmeat Stuffed Salmon

Lump crabmeat stuffed salmon served with a shallot mustard sauce **\$180 (serves 8-10)**

Vegetable Stuffed Salmon

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

Shepherd's pie

A perfect blend of beef, carrots, onions, corn & fresh herbs topped with cheesy mashed potatoes **\$75 per 1/2 pan**

Raviolis

Cheese raviolis served with a mushroom, spinach & sun dried tomatoes in a light cream sauce **\$60 per 1/2 pan**

Eggplant Rollatini

Breaded eggplant stuffed with a blend of mozzarella, ricotta & fresh herbs topped with marinara sauce and roasted tomatoes **\$60 per 1/2 pan**

Eggplant Parmesan

Battered eggplant layered with mozzarella, ricotta, parmesan & a fresh tomato sauce **\$60 per 1/2 pan**

Tortellini Pasta

Tri color cheese tortellini with sauteed broccoli, roasted garlic & olive oil **\$55 per 1/2 pan**

Savory Macaroni & Cheese

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

\$45 per 1/2 pan

Three Cheese Lasagna

Layered with ricotta, mozzarella, parmesan, marinara sauce & fresh pasta **\$55 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 **\$70 per 1/2 pan**

Vegetable Paella

Sautéed peppers, onions, zucchini, cauliflower, 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 **\$11 per lb.**

Carrots

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

Grilled Vegetables

Grilled vegetables with garlic & olive oil **\$12 per lb.**

Asparagus

Asparagus tossed with garlic & olive oil then grilled to perfection **\$14 per lb.**

Rice Pilaf

Basmati Rice with carrots, onions & celery **\$35 per 1/2 pan**

Roasted Red Potatoes

Roasted red potatoes with rosemary & garlic **\$35 per 1/2 pan**

Mashed Potatoes

Creamy mashed potatoes **\$40 per 1/2 pan**

Garlic Mashed Potatoes

Creamy garlic mashed potatoes **\$40 per 1/2 pan**

Potato Au Gratin

Thin sliced potatoes baked with shallots, rosemary & sharp cheddar cheese **\$55 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 \$15 and served with a side salad

Other options available. Please don't hesitate to ask!

Apricot Mango Chicken Salad

Our apricot mango chicken salad, made with toasted almonds **\$15**

Virginia Ham

Virginia ham with Swiss & raspberry mayonnaise **\$15**

Grilled Chicken Sandwich

Grilled chicken breast with roasted red peppers, provolone cheese, chive and thyme mayonnaise **\$15**

Portobello

Balsamic marinated portobello with provolone cheese & roasted red peppers **\$15**

Roasted Turkey

House roasted turkey breast with cheddar cheese & dijonaise **\$15**

Tuna Salad

Albacore tuna with celery & onion **\$15**

SIDE SALADS

Salads are priced per pound

Cucumber Salad

Sliced & tossed with red onion, red peppers & apple cider vinaigrette **\$10**

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 **\$10 per lb.**

Antipasto Pasta Salad

tri color rotini pasta with pepperoni, grape tomato, cucumber, red onion, black olives, red bell peppers, pepperoncini & Italian vinaigrette **\$11 per lb.**

Potato Salad

Red bliss potatoes, hard boiled eggs & red onion in a creamy dijon dressing garnished with fresh chives **\$9 per lb.**

Quinoa Tabouli

Quinoa with cucumbers, grape tomatoes, scallions, carrots, fresh mint & parsley in a lemon olive oil vinaigrette **\$11 per lb.**

Black Bean Salad

With corn, red bell peppers, scallions, red onion & cilantro in a sherry lime vinaigrette **\$10 per lb.**

Wild Rice Salad

Wild rice with red peppers, dried cranberries, red onion, toasted pecans, cilantro & balsamic dressing **\$12 per lb.**

California Cole Slaw

Chopped cabbage, onion, bell peppers & carrots in a cider vinaigrette **\$9 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 **\$13.5 per quart**

Soups

Minestrone with sausage, Italian Wedding, French Onion, Chicken vegetable orzo, Hearty mushroom, Artichoke chicken wild rice, Tomato basil and more **\$13.5 per quart**

Chili

Beef chili, Santa Fe chicken chili & fire roasted vegan chili **\$16 per quart**

DESSERT

Assorted Bars & Cookies

Lemon, Raspberry Almond, Snickerdoodle, Macaroon Brownie, Peanut Butter Brownie, Salted Caramel, Chocolate Chunk, Macadamia White Chocolate & more \$

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 10" **\$32**

French Toast Bake

made with blueberries & cream cheese **\$40 per 1/2 pan**

Scrambled eggs

with peppers, onions & cheddar cheese **\$40 per 1/2 pan**

Chicken Salad Display

Apricot mango toasted almond chicken salad with mixed greens, lettuce, sliced tomato, assorted breads & croissants (serves 20) **\$150**

Smoked Salmon Display

smoked salmon, dill spread, tomatoes, red onion and assorted breads (serves 20) **\$225**

Egg Wraps

ask about flavors minimum 6 wraps **\$8 per person**

French Toast

made with cinnamon & vanilla **\$35 per 1/2 pan**

Muffins, Danish & More

please ask about options **\$5 per person**