

***Thyme 2 Dine, LLC***  
Catering and Personal Chef Service  
610-217-2107  
*www.thyme2dine.name*

**Catering Menu**

**Hot Buffet:**

**Entrees- Choose 2 (add'l entrees \$2 extra per person):**

Chicken Marsala, Chicken Parmesan, Chicken Alfredo,  
Chicken Piccata, Chicken Cordon Bleu, Chicken Legs & Thighs (marinated or BBQ),  
Baked Ham w/Pineapple Glaze, Pork Loin w/Apple Bourbon Sauce or Apple Brandy Glaze,  
Sausage & Peppers, Hamburger BBQ, Baked Ziti, Pot Roast with Gravy, Meatballs (Swedish or  
Marinara)

**Starch-Choose 1 (add'l starch \$1 extra per person):**

Mac & Cheese, Penne Ala Vodka, Pasta in Garlic & Olive Oil, Penne in Marinara Sauce, Red Skinned  
Mashed Potatoes, Rice Pilaf, or Oven Roasted Red Potatoes

**Vegetable-Choose 1 (add'l veg \$.50 extra per person):**

Green Beans, Glazed Carrots, Vegetable Medley, or Corn

*Included with buffet: Dinner Rolls/butter and a Tossed Garden Salad w/ assorted dressings  
Coffee Station (coffee, tea & hot chocolate) and water pitchers  
**Linen Napkins add \$1 per person (color choices available)***

An Assortment of desserts can be provided by T2D (chef's choice) for an additional \$1 per person or  
you may bring your own baked goods or desserts at no extra charge)

***Linen table clothes Included in price (color choices available)***

\* Headcount and menu choices, must be confirmed by 12:00pm on the Wednesday before  
your event date or we will not be able to guarantee all menu options will be available. Any  
questions please call Heather Regina, Event Coordinator at 610-217-2107 or 610-432-7813  
prompt #2.

\*\*Thyme 2 Dine automatically adds 20% gratuity to all catering invoices. Acceptable forms  
of payment are: Cash, Credit Card or Check (Please make checks out to Kathy Krom). Thank  
you.