



A Thyme for All Seasons

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Specialty Caterers and Event Planners

(702) 614-7124

We would like to introduce you to our specialty catering services. **A Thyme for All Seasons** has prepared an informative portfolio, which is enclosed, describing our operation in detail.

We would like to make ourselves available for not only the corporate catering needs but your personal entertaining needs as well. We can assist you with your office breakfasts and luncheons, in-office events, boxed lunches, client meetings, employee picnics, personal dinner parties, cocktail parties, celebrations or just 'a night off from cooking and being spoiled by a gourmet dinner'.

In addition to the services described in our portfolio, we pride ourselves on the extraordinary personalized custom options we tailor to each individual customer. You can be assured you will always receive a professional staff, beautiful presentations, fantastic food and affordable prices. I invite you to look over the enclosed information, and then give us a call at (702) 614-7124 so that we may discuss your needs.

We look forward to making your event memorable and extraordinary!

Sincerely,

Michael C. Siwiec

Michael C. Siwiec
Executive Chef

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Menu Selections

Breakfast

A La Carte Breakfast Selections

Brunch Selections

Luncheons

Boxed & Brown Bag Meals

On A Budget

Drop Off Platters

Desserts

Epicurean Selections

Hors d'Ouerves

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Children's Dinner Menu

Vegetarian

Vegetarian Hors d'Oeuvres

Lo-Carb Selections

Holiday and Wedding Menus

Barbecue Menus

Additional Ideas

BREAKFAST ITEMS

<p style="text-align: center;"><i>A Select Breakfast \$10.95pp</i></p> <p style="text-align: center;"><i>Assorted Bagels</i> <i>With Sliced Tomatoes and Choice Cream Cheese</i> <i>Gourmet Breakfast Lasagna</i> <i>Assorted Muffins & Danishes</i> <i>Chilled Breakfast Fruit Juice</i> <i>Assorted Jams & Creamy Butter</i></p>	<p style="text-align: center;"><i>Gourmet Lasagna Breakfast \$12.45pp</i></p> <p style="text-align: center;"><i>Gourmet Breakfast Lasagna</i> <i>Perfectly layered with Fresh Morning</i> <i>Eggs, Mild Cheeses, Salsa and Breakfast</i> <i>Sausage layered with Tortilla Shells</i> <i>Fresh Morning Croissants</i> <i>Assorted Jams & Creamy Butter</i> <i>Seasonal Fruit Platter</i> <i>Chilled Breakfast Juices</i></p>
<p style="text-align: center;"><i>A Country Breakfast \$9.95pp</i></p> <p style="text-align: center;"><i>Assorted Breakfast Bagels</i> <i>Fresh Fruit Salad with Mint</i> <i>Country Egg Pies (Quiche Style)</i> <i>With a Fine Cheese Blend, Diced Tomatoes and Morning Bacon</i> <i>Fresh Squeezed Orange Juice</i></p>	<p style="text-align: center;"><i>Mexicana Breakfast \$12.45pp</i></p> <p style="text-align: center;"><i>Assorted Chilled Fruit Juices</i> <i>Breakfast Burritos Mexicana</i> <i>Southwestern Potatoes</i> <i>with a Pepper and Onion Medley</i> <i>Seasonal Fresh Fruit Salad</i> <i>Sweet Breakfast Tortilla Chips</i></p>
<p style="text-align: center;"><i>The Executive Continental \$9.45pp</i></p> <p style="text-align: center;"><i>Chilled Fresh Orange Juice</i> <i>Assorted Gourmet Bagels</i> <i>Select Cream Cheese</i> <i>Seasonal Fresh Fruit Salad</i> <i>Selection of Gourmet Danish</i> <i>Bottled Spring Water</i></p>	<p style="text-align: center;"><i>Breakfast Americana \$9.95pp</i></p> <p style="text-align: center;"><i>Chilled Breakfast Juices</i> <i>Traditional Scrambled Eggs</i> <i>Selection of Morning</i> <i>Sausage & Maple Bacon</i> <i>(1 sausage/1 bacon strip per guest)</i> <i>Fresh Baked Croissants</i> <i>Assorted Jams and Creamy Butter</i> <i>Seasonal Fruit Platter</i></p>
<p style="text-align: center;"><i>French Bistro Breakfast \$9.95pp</i></p> <p style="text-align: center;"><i>Chilled Breakfast Fruit Juice</i> <i>Royal Berry French toast</i> <i>Fresh Baked Croissants</i> <i>Seasonal Strawberries</i> <i>with Delectable Whipped Cream</i> <i>Creamy Butter & Gourmet Jams</i></p>	<p style="text-align: center;"><i>A Continental Breakfast \$6.95pp</i></p> <p style="text-align: center;"><i>Assorted Breakfast Muffins</i> <i>Morning Select Danish</i> <i>Chilled Breakfast Fruit Juice</i> <i>Creamy Butter</i></p>

Diamond Breakfast \$13.45pp

*Bagels with a Choice Cream Cheese Selection
Spring Herb Lox Platter*

Includes Smoked Salmon, Bermuda Onion, Chopped Hard-Boiled Egg, Capers and Tomatoes

Fresh Baked Croissants and Selection of Mini Muffins

Creamy Butter & Gourmet Jams

Fresh Squeezed Orange Juice

All Breakfast Selections are Served with Fresh Brewed Coffee and Coffee Condiments

Surcharge Applies to Events with Less Than 15 Guests

Al La Carte Breakfast Selections

<p><i>Breakfast Lasagna</i></p> <p><i>A Selection of Gourmet Flour Tortillas, Three Cheeses, Scrambled Country Eggs and Salsa Fresco all Layered to Perfection to Create a Wonderful Breakfast Feast</i></p>	<p><i>Royal Berry French Toast</i></p> <p><i>An Award Winning Recipe of lightly dipped cinnamon toast pleasantly topped with a seasonal assortment of wild berry glaze</i></p>
<p><i>Seasonal Berry Parfait</i></p> <p><i>On the Lighter Side, a Delicately Layered Parfait with a Seasonal Assortment of Wild Berries, Wholesome Granola and Vanilla Honey Yogurt. A Treat You Will Dream About!</i></p>	<p><i>Breakfast Burritos</i></p> <p><i>Chorizo Sausage, Perfectly Scrambled Eggs, Three-Cheese Medley & Salsa Fresco Served in a Freshly Toasted Flour Tortilla.</i></p>
<p><i>Country Fresh Eggs</i></p> <p><i>Additional Items Available to Blend Crisp Bacon, Virginia Ham, Assorted Cheeses, Mushrooms, Sweet Bell Peppers, Crumbled Breakfast Sausage, Vidalia Onions, Tomatoes and Fresh Herbs</i></p>	<p><i>Country Egg Pies (Quiche Style)</i></p> <p><i>Selections Available – Arugula & Bacon Spinach, Caramelized Onion & Guyere Button & Wild Mushrooms with Fine Herbs Spinach and Fresh Mozzarella Each Serves 6 -8</i></p>

Omelets Made to Order (Chef Service Required)

*Jumbo Lump Maryland Crabmeat, Baby Gulf Shrimp, Smoked Maine Salmon
Crisp Bacon, Virginia Ham
Assorted Cheeses, Mushrooms, Sweet Bell Peppers, Vidalia Onions, Tomatoes
Fresh Herbs
Egg White Omelets Available
Sliced Tomatoes, Shaved Onions, Red Oak Leaf Lettuce, Cream **Cheese***

Surcharge Applies to Events with Less Than 15 Guests

BRUNCH SELECTIONS

Butler Served

*Mimosas, Bellinis, Hawaiians and Bloody Mary's
Fresh Orange Juice, Cranberry Juice, Pineapple Juice and Ruby Red Grapefruit Juice*

Dark Roasted Decaffeinated and Regular Colombian Coffee & Imported Teas

Gourmet Breakfast Quiches

*Arugula & Bacon
Spinach, Caramelized Onion & Guyere
Button & Wild Mushrooms with Fine Herbs
Spinach and Fresh Mozzarella*

*Crème Brulee French Toast
With Pure Vermont Maple Syrup*

*Apricot-Honey Glazed Virginia Ham
Honey Mustard Sauce*

Homemade Buttermilk Biscuits

Sautéed Hash Browned Potatoes

*Fresh Seasonal Fruit Presentation
Honeydew Melon, Cantaloupe, Golden Pineapple, Kiwi,
Mango, Papaya, Blackberries, Bananas & Strawberries
Served with a Vanilla Yogurt Dipping Sauce*

*Almond Croissants, Walnut Danish Swirl and Cheese-Raisin Danish
Raspberry Butter*

Miniature Assorted Fresh Baked Bagels

Surcharge Applies to Events with Less Than 15 Guests

LUNCHEONS

The Classic Lunch \$12.95 pp

Mixed Green Salad with Shaved Cheese & Toasted Croutons with a Selection of Creamy Ranch or Balsamic Vinaigrette

*Assorted Sandwiches May Include:
Honey-baked Ham, Roasted Beef or Turkey
with Lettuce, Tomato and Select Cheeses
Served On A Kaiser Roll With Mayonnaise or
Mustard*

*Gourmet Wraps May Include:
Chicken Caesar Wrap, Classic Tuna Salad
Wrap and California Wrap*

*Seasonal Pasta Salad
A Selection of Deli Pickles*

*Fresh Baked Cookie and Gourmet Brownie
Triangle Basket*

Wrap-It Up Lunch \$12.95 pp

Mixed Green Salad with Shaved Cheese and Toasted Croutons with a Selection of Creamy Ranch or Balsamic Vinaigrette

*Gourmet Over-Stuffed Wraps
Selection May Include:
Chicken Caesar Wrap, Classic Tuna Salad,
Grilled Chicken BLT Wrap
Traditional Egg Salad, California Wrap, BBQ
Chicken Wrap, Warm Roasted Beef with
Horseradish Mayo Wrap
or Vegetarian Wrap*

*Seasonal Pasta Salad
A Selection of Deli Pickles*

Fresh Baked Cookie Basket

All American Lunch \$14.45pp

Selection of Closed face Sandwiches on Assorted Fresh Breads and Croissants

Sandwich fillings may include:

Roasted Beef, Smoked Turkey

Ham & Cheese, Classic Tuna Salad

Egg Salad, Grilled Vegetables with Pesto & Goat Cheese or Grilled Chicken

Fresh Vegetable Crudités with Herb Dips

International & Domestic Cheeses with Fresh Fruit & Crackers

A Selection of Deli Pickles

Assorted Homemade Cookie Basket

Summer Lunch Menu \$12.45 pp

Mixed Green and Iceberg Salad with Toasted Croutons and Shaved Cheese Served with a Creamy Ranch or Balsamic Vinaigrette Dressings

*Oriental Pasta Salad with Diced Sweet Peppers tossed with an Oriental Sesame Dressing
Summer Orzo Salad tossed with a Light Basil Vinaigrette*

Hawaiian Chicken Medallions served with a Citrus Pineapple Salsa on a Bed of White Rice

Surcharge Applies to Events with Less Than 15 Guests

LUNCHEONS (continued)

Roasted Beef Menu \$14.45pp

Roasted Beef with a Savory Brown Gravy

Honey-glazed Carrots

Roasted Country Potatoes

Assorted Fresh Baked Rolls

Sweet Cream Butter

Brownie Triangle Basket

Fresh Baked Cookie and Gourmet

The South Pacific Island Lunch \$13.45pp

*Mixed Green Salad with Pineapples and
Walnuts with a Citrus Vinaigrette*

Citrus Grilled Chicken

Seasonal Vegetable Medley

Traditional White Rice

Assorted Fresh Baked Rolls

Creamy Butter

*Fresh Baked Cookie and Gourmet Brownie
Triangle Basket*

Country Beef Luncheon \$23.45pp

*Beef Tenderloin with Leeks and a Balsamic-
Thyme Reduction*

*Baby Spinach Leaves
with Smoked Bacon, Wild Mushrooms and
Aged Sherry Vinaigrette*

Red Bliss Potatoes with Green Beans,

Tomatoes and Red Onions

*Freshly Baked Country Rolls with Whipped
Sweet Butter*

Thai Boneless Chicken Breast \$15.45 pp

*Thai Boneless Chicken Breast Marinated in
Lime, Coriander, & Garlic served with a
Pineapple Salsa.*

*Angel Hair Pasta Salad
with Red Peppers & Sesame Oil Dressing*

*Mixed Seasonal Greens with Citrus
Vinaigrette Dressing*

Assorted Petit Fours

The Tarragon Luncheon \$13.45pp

*Tarragon Chicken Salad with Green Apples
and Walnuts*

Arugula Salad with A Balsamic Vinaigrette

Seasonal Tropical Fruit Salad

Assorted Fresh Baked Rolls & Butter

Salads Lunch Menu \$10.95pp

*Mediterranean Salad
with Grilled Chicken*

Thai Noodle Salad

Tropical Fruit Salad

Seasonal Pasta Salad

Assorted Fresh Baked Rolls & Butter

Surcharge Applies to Events with Less Than 15 Guests

LUNCHEONS (continued)

Country Farm Menu \$14.45pp

*Mesclun Herb Salad
with a French Vinaigrette*

*Roasted Chicken accented
with a Wild Mushroom Cream Sauce*

Garlic Mashed Potatoes

Seasonal Roasted Vegetables

Fresh Baked Cookies & Gourmet Brownies

Chicken Roulade Menu \$14.45pp

*Mixed Green Salad with Shaved Cheese and
Creamy Ranch Dressing*

*Chicken Roulade with Smoked Mozzarella,
Portobello Mushrooms and Roasted Celery
on a Bed of Wilted Spinach and Leeks*

*Penne Provencal with Broccoli, Red
Peppers, Oregano and Lemon Vinaigrette*

*Freshly Baked Sourdough Bread
Whipped Sweet Butter*

Roma Lasagna Menu \$12.45pp

*Traditional Caesar Salad with Toasted
Croutons, Parmesan Shavings and
Creamy Caesar Dressing*

Lasagna de Roma

Toasted Garlic Bread

Fresh Baked Cookie Basket

The California Luncheon \$14.45pp

*Mixed Green Salad
with Raisins and Crumbled Bleu Cheese with
a Balsamic Vinaigrette*

*Sautéed Breast of Chicken with a
Portobello Cream Sauce
Long Grain Wild Rice*

Steamed Broccoli in a Garlic Butter Sauté

Fresh Baked Dinner Rolls & Butter

Fresh Baked Cookie Platter

<p><i>Southern Fried Chicken Menu \$12.45pp</i></p> <p><i>Traditional Mixed Green Salad Toasted Croutons & Creamy Ranch Dressing</i></p> <p><i>Buttermilk Dipped Southern Fried Chicken</i></p> <p><i>Country Baked Beans</i></p> <p><i>Assorted Individual Snack Chips</i></p> <p><i>Fresh Whole Fruit Basket</i></p> <p><i>Fresh Baked Cookies and Gourmet Brownies</i></p>	<p><i>Italian Influence Menu \$13.45 pp</i></p> <p><i>Traditional Caesar Salad</i></p> <p><i>Chicken Marsala de Roma</i></p> <p><i>Seasonal Vegetables</i></p> <p><i>Venetian Garlic Bread</i></p> <p><i>Fresh Baked Cookies and Gourmet Brownies</i></p>
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Surcharge Applies to Events with Less Than 15 Guests

BOXED & BROWN BAG MEALS

<p><i>Premium Boxed Breakfast</i></p> <p><i>Breakfast Burrito with Eggs, Sausage, Cheese And Salsa</i></p> <p><i>Fresh Whole Fruit</i></p> <p><i>Assorted Chilled Fruit Juice</i></p> <p><i>Starbucks Chilled Frappucino</i></p>	<p><i>The Cobb Box</i></p> <p><i>Diced Chicken, Avocado, Tomatoes, Crumbled Bleu Cheese, Crispy Bacon, Green Onions and Olives</i></p> <p><i>On a Bed of Mixed Greens with a Balsamic Vinaigrette</i></p> <p><i>A Fresh Baked Dinner Roll</i></p> <p><i>Assorted Gourmet Cookie</i></p> <p><i>Bottle of Spring Water</i></p>
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<p style="text-align: center;"><i>The Salad Box</i></p> <p style="text-align: center;"><i>Iceberg Lettuce Wedge with Creamy Ranch Dressing</i></p> <p style="text-align: center;"><i>Old Fashion Chunky Tuna Salad Sliced White Toast</i></p> <p style="text-align: center;"><i>A Bag of Potato Chips</i></p> <p style="text-align: center;"><i>Gourmet Brownie</i></p> <p style="text-align: center;"><i>Bottled Spring Water</i></p>	<p style="text-align: center;"><i>A Traveler's Box</i></p> <p style="text-align: center;"><i>Assorted Gourmet Wrap</i></p> <p style="text-align: center;"><i>Fresh Whole Fruit</i></p> <p style="text-align: center;"><i>Fresh Baked Cookie</i></p> <p style="text-align: center;"><i>Assorted Snack Chips</i></p> <p style="text-align: center;"><i>Bottled Spring Water</i></p>
<p style="text-align: center;"><i>Select Boxed Breakfast</i></p> <p style="text-align: center;"><i>Fresh Whole Fruit</i></p> <p style="text-align: center;"><i>Assorted Chilled Fruit Juice</i></p> <p style="text-align: center;"><i>Morning Breakfast Muffin</i></p> <p style="text-align: center;"><i>Bottled Spring Water</i></p>	<p style="text-align: center;"><i>An American Bag</i></p> <p style="text-align: center;"><i>Fresh Whole Fruit Mixed Green Salad with a Creamy Ranch Dressing</i></p> <p style="text-align: center;"><i>Assorted Gourmet Sandwich with Crisp Lettuce</i></p> <p style="text-align: center;"><i>Condiment Mayo and Mustard Side</i></p> <p style="text-align: center;"><i>Assorted Snack Chips</i></p> <p style="text-align: center;"><i>Bottled Spring Water</i></p>

This service is a drop-off service only.
Please note there will be no return clean up service for this menu.
Thank you and Bon Appétit!*

ON A BUDGET

*This Section Does Not Allow For Substitutions or Changes From These Specific Menus
These Are For Groups Of 30 Guest or Larger*

A Light Californian Luncheon Buffet **\$10.45 pp**

*Green Iceberg Salad with Toasted Croutons
and Ranch Dressing*

*Sautéed Breast of Chicken with
Pineapple Teriyaki Sauce*

Broccoli and Cauliflower Mèlange

Fresh Baked Cookie Basket

The Reservation Lunch **\$10.45 pp**

*Green Iceberg Salad with Toasted Croutons
& Ranch Dressing*

*Chef Selection of Assorted Sandwiches
Served On A Kaiser Roll
A Selection of Deli Pickles*

Bag of Snack Chips

Fresh Whole Fruit Basket

Aloha Teriyaki Chicken Menu **\$11.45pp**

*Mixed Greens with Toasted Croutons and
Balsamic Vinaigrette Dressing*

*Grilled Chicken Medallions with a Teriyaki
Glaze*

Seasoned White Rice

A Basket of Fresh Baked Cookies

That's A Wrap! Lunch **\$10.45 pp**

*Green Iceberg Salad with Sliced Cucumbers
and Ranch Dressing*

*Gourmet Wraps
Chef's Selection
may include any of the Following:
Grilled Chicken Wrap, California Wrap,
Classic Tuna Salad, Traditional Egg Salad or
Vegetarian Wrap
A Selection of Deli Pickles*

Bag of Potato Chips

Fresh Baked Cookie Basket

Sunrise Continental Breakfast Platter \$6.95pp

(with no beverage service)

Assorted Fresh baked Gourmet Muffins

Select Seasonal Fruit Danish

Fresh Morning Doughnuts

Seasonal Melon Slices

Surcharge Applies to Events with Less Than 15 Guests

Drop Off Platters

All Platters Serve Approximately 15-18 Guests. This Service is a Drop-off Service Only.*

Please Note There Will Be no Return Clean Up Service For This Menu.

Thank You and Bon Appétit!

Garden Crudités Platter \$38

Garden Crudités Platter with Assorted Vegetable Selections: Broccoli, Cauliflower, Carrot

Batons, Celery Wands, Cucumber Slices and Red Pepper Sleeves

Served with a Traditional Ranch Dipping Sauce

Seasonal Gourmet Fruit Platter \$44

A Beautiful Presentation of Assorted Flavorful Fresh Seasonal Fruits

Gourmet Fruit and Cheese Platter \$52

Seasonal Fruit and Gourmet Cheese Platter served with an Assortment of Cracked Wafers. A Beautiful Assortment of Flavorful Fresh Seasonal Fruits Accented with a Mélange of Domestic Cheese, Which May Include Smoked Gouda, Wisconsin Sharp Cheddar, Creamy American and an Herb Goat Cheese. The Medley of Wafers Includes Mediterranean Flat Bread, Toast Rounds and Other Complimentary Crisps

Gourmet Appetizer Platter \$66

A Seasonal Fruit and Gourmet Cheese Platter comes with an Assortment of Cracked Wafers and Fresh Baked Cookies. A Beautiful Assortment of Flavorful Fresh Seasonal Fruits accented with a mélange of Smoked Gouda, Imported Camembert, Wisconsin Sharp Cheddar, Boursin and an Herb Goat Cheese. The Medley of Wafers includes Mediterranean Flat Bread, Toast Rounds and Complimentary Crisps. A Sweet Addition of Fresh Baked Cookies accompanied with an Assortment of Nuts

Assorted Gourmet Sandwich Platter \$66

*Selection May Include Honey Baked Ham, Roasted Beef and Roasted Turkey Breast with Creamy Swiss or Traditional American Cheeses
Each Sandwich is accented with Crisp Lettuce and Garden Fresh Tomato
Condiments served on the Side*

Buffalo Wing Platter \$38

*Appetizer Buffalo Wing Platter Served in a Traditional Hot Sauce Style with Celery Sticks
With a Creamy Ranch Dressing*

Drop Off Platters (continued)

Tea Sandwich Platter \$65

*Finely Shredded Crabmeat Mixed with Chopped Chives and Mayonnaise
Cream Cheese and Chives with Cucumber
Soft Pears, Bleu Cheese and Walnuts
Poached Chicken or Turkey with Garlic Mayonnaise or Butter*

Assorted Gourmet Wrap Platter \$65

*Selection May Include a Combination of Traditional California Style, Chicken Caesar
BBQ Chicken or Chef's Selection*

Roman Antipasto Platter \$87

Platter includes Italian Salami, Ham, Olives, Italian Provolone, Fresh Mozzarella Roasted Red Peppers, Banana Peppers, Pepperoncinis and Marinated Artichokes

Gourmet Chocolate Strawberry Platter \$38*

One Dozen of the World's Finest Strawberries Hand Dipped in Gourmet Milk Chocolate and Decorated with a Double-Dip or Decorated with a Drizzle Two Types of Chocolate

Gourmet Chocolate Snack Platter \$70*

*Gourmet Summer Strawberries and Pretzels Dipped in Belgian Chocolate
With a Beautiful Presentation*

Gourmet Dessert Platter \$55

Decadent Cheesecake Truffles, Gourmet Brownie Triangles and Assorted French Petit Fours

These platters are also available for multiple location deliveries for customer appreciation platters, holiday gifts, private gatherings or any other occasion.

Delivery charge may apply.

Five Business days advance notice is necessary for group deliveries.

**Indicates Seasonal Prices*

Desserts

Miniature Pastries & Sweets

*Fresh Fruit Tartlets, Meringues, Petit Cheesecake Truffles
Blueberry Cheesecake, Pear Frangipane,
Raspberry Linzers, Gourmet Chocolate Mousse Cups, Truffles, and Petits Éclairs*

Celebration Cakes

*Traditional Sheet Cakes for any Occasion with script and decorative balloon bouquets
Monthly deliveries available for staff are birthdays and anniversaries*

Homemade Assorted Cookies

*Butter Cookies, Coconut & Almond Macaroons, Chocolate-Dipped Vanilla Bean Palmiers
Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia and Chocolate Chunk Cookies*

Triangles of Brownies

Citrus Lemon Squares

Assorted Seasonal Fruit Pies

Ice Cream Sundae Station

*Ice Cream Bar to Include Crème Fresh Ice Cream with Toppings Galore
Toppings May Include Sprinkles, Caramel, Chocolate Syrup
Whipped Cream and Sundae Cherries*

Chocolate Fountain

*Flowing Rich Chocolate with Assorted Gourmet Fruit and Seasonal Snacks Skewered to Dip
This is a Wonderful Event Piece*

Gourmet Belgian Chocolate-Dipped Dessert Platters

*Includes Decadent Strawberries, Gourmet Pretzels, Graham Crackers, Oreos, Peanut Butter
Pillows and Marshmallows Grande that are Dipped in Either Dark, Milk or White Chocolate,
Then Sprinkled with Coconut, Finely Chopped Walnuts, Mini-Chocolate Sprinkles
Peanut Butter Striping Double-Dipped or Decorated with Two Types of Chocolate*

ON A BUDGET

*This Section Does Not Allow For Substitutions or Changes From These Specific Menus
These Are For Groups Of 30 Guest or Larger*

<p><i>A Light Californian Luncheon Buffet</i> <i>\$10.45 pp</i></p> <p><i>Green Iceberg Salad with Toasted Croutons and Ranch Dressing</i></p> <p><i>Sautéed Breast of Chicken with Pineapple Teriyaki Sauce</i></p> <p><i>Broccoli and Cauliflower Mélange</i></p> <p><i>Fresh Baked Cookie Basket</i></p>	<p><i>The Reservation Lunch</i> <i>\$10.45 pp</i></p> <p><i>Green Iceberg Salad with Toasted Croutons & Ranch Dressing</i></p> <p><i>Chef Selection of Assorted Sandwiches Served On A Kaiser Roll A Selection of Deli Pickles</i></p> <p><i>Bag of Snack Chips</i></p> <p><i>Fresh Whole Fruit Basket</i></p>
<p><i>Aloha Teriyaki Chicken Menu</i> <i>\$11.45pp</i></p> <p><i>Mixed Greens with Toasted Croutons and Balsamic Vinaigrette Dressing</i></p> <p><i>Grilled Chicken Medallions with a Teriyaki Glaze</i></p> <p><i>Seasoned White Rice</i></p> <p><i>A Basket of Fresh Baked Cookies</i></p>	<p><i>That's A Wrap! Lunch</i> <i>\$10.45 pp</i></p> <p><i>Green Iceberg Salad with Sliced Cucumbers and Ranch Dressing</i></p> <p><i>Gourmet Wraps Chef's Selection may include any of the Following: Grilled Chicken Wrap, California Wrap, Classic Tuna Salad, Traditional Egg Salad or Vegetarian Wrap A Selection of Deli Pickles</i></p> <p><i>Bag of Potato Chips</i></p> <p><i>Fresh Baked Cookie Basket</i></p>

Sunrise Continental Breakfast Platter \$6.95pp
(with no beverage service)

Assorted Fresh baked Gourmet Muffins
Select Seasonal Fruit Danish
Fresh Morning Doughnuts
Seasonal Melon Slices

Hors d'Ouerves
Passed or Butler Style Service Requires
(Staff Service Required)

Hot Passed

Maine Crab Cakes with Chipotle Aioli
Scallops wrapped in Hickory Smoked Bacon
Seared Scallop and Melted Leek Tartlet
Chorizo Stuffed Mandoori Dates
Crab Flautas with Lime Cream and Guacamole
Rock Shrimp and Lemongrass Lollis with Peanut Sauce
Mini Grilled Ham-and-Cheese Sandwiches with Béchamel and Cayenne Pepper
Twice-Baked Fingerling Potatoes with Cantal Cheese & Crumbled Bacon
Sliced Beef Tenderloin Crostini with Smoked Tomato Jam
Pork Riblettes with Kansas City Mustard
Moroccan Spiced Lamb Kabobs with Cool Yogurt Tatziki
Crispy Seasoned Chicken Meat on a Crisp Corn Tortilla with Chipotle and Avocado
Chicken Quesadilla with Guacamole and Pepper Confetti
Pulled Pork on a Biscuit with Apple & Celeriac Slaw
Sesame Chicken Satay Served with
Thai Peanut Sauce, Teriyaki Glaze, Orange Ginger Sauce or Barbeque Sauce
Sesame Beef Satay
Served with Thai Peanut Sauce, Teriyaki Glaze, or Barbecue Sauce

Steamed Pork Dumplings with Ginger Scallion Dipping Sauce

Scallion Pancake with Hoisin Sauce

Coconut Shrimp with Ginger Orange Sauce

Crab-Stuffed Mushrooms

Moroccan-Spiced Lamb Chops with Cool Yogurt Taziki

Baby Lamb Chops with Pommery Mustard Crust

***Hors d'Ouerves
Passed or Butler Style Service Requires
(Staff Service Required)***

Cold Passed

Cold-Roasted Clams with Lemon, Cucumber, & Cilantro

Chilled Jerk Chicken on Fried Plantain Chip with Sweet Tomato Chutney

Curried Chicken on California Endive with Walnuts and Sultans

Beef Carpaccio Crostini with Lemon Zest & Shaved Parmesan

Grilled Shrimp and Mango Salsa on a Tostada

Tuna Tartar on Crispy Wonton with Radish Sprouts

Tuna Tartar Spoons with Soy Yuzu & Fried Taro

Tuna Tartar Cucumber Roll with Fried Wontons

Smoked Salmon wrapped Asparagus

Cold/Room Temperature Passed

Smoked Chicken Mousse Éclair with Green Peppercorns

Mille-Feuille of Smoked Salmon & Crème Fraiche

Dill Pancakes with Salmon Caviar and Lemon Crème Fraiche

Smoked Salmon Cheese Cake Lolli-Pops with Almond and Dill Crunch

Maine Lobster & Crab Salad on a Corn Crisp

Smoked Salmon in Potato Cups with Osetra Caviar

Jumbo Cocktail Shrimp with Spicy Cocktail Sauce
Ginger and Lime Grilled Sugar Cane Shrimp
Artichoke Bottoms with Fresh Lobster Salad & Chervil
Crab Salad or Lobster Salad in Cucumber Roll with Fried Wontons

Children's Dinner Menu

Served Family Style

Children's Appetizers

~Ants on a Log~

(Celery Sticks with Peanut Butter and Raisins)

~Miniature Hamburgers and Cheeseburgers~

~Chicken Fingers~

with Sweet and Sour, Barbecue and Honey Mustard Sauce

~Macaroni and Cheese~

~Pigs in a Blanket~

(Hot Dogs wrapped in a Bread Dough Blanket)

~Peanut Butter and Jelly Finger Sandwiches~

(No crust, of course)

Children's Desserts

Ice Cream Sundae Station

Ice Cream Bar to Include Fresh Vanilla Ice Cream with Toppings Galore

Toppings may Include Sprinkles

Caramel, Chocolate Syrup, Whipped Cream and Sundae Cherries

Homemade Assorted Cookies

Brownie Triangles

Chocolate Dipped Tiger Tails

Chocolate Dipped Rice Crispy Treats

Vegetarian Selections

Vegetarian Breakfast \$10.95 pp

Fresh Squeezed Orange Juice

Morning Orchard Apple Juice

*Breakfast Burritos Vegetarian
Served with Fresh Morning Eggs
Cheese Duo, Broccoli
Mushrooms and Tomatoes*

*Southwestern Potatoes
with a Pepper and Onion Medley*

Assorted Breakfast Breads

Sweet Breakfast Tortilla Chips

Fresh Brewed Coffee and Hot Breakfast Tea & Coffee Condiments

Vegetarian Luncheon \$12.45 pp

*Mixed Seasonal Greens, Toasted Croutons and Shaved Cheese with Citrus
Vinaigrette*

*Gourmet Quiche
Arugula & Cheddar
Spinach, Caramelized Onion & Guyere
Button & Wild Mushrooms
with Fine Herbs
Spinach and Fresh Mozzarella*

*Angel Hair Pasta Salad
with Red Peppers & Sesame Oil Dressing*

Vegetarian Hors d'Oeuvres

Hot

Sweet Potato Latkes with Caramelized Pear and Sour Cream

Potato & Scallion Pancake with Sour Cream & Chive

Warm Pumpkin Tartlets with Spiced Peppitas

Falafel with Tzatziki or Hummus

Shanghai Spring Rolls with a Sweet-n-Sour Dipping Sauce

Crispy Fried Vegetable Spring Rolls with Sweet Chili Sauce

Warm Brie Toast with Pecans and Red Wine Reduction

Wild Mushrooms and Boursin in Phyllo Pastry

Bartlett Pear, Almond, and Brie in a Phyllo Purse

*Spinach and Feta wrapped in Phyllo Pastry Mushrooms Stuffed with Spinach
and Feta*

Twice Baked Fingerling Potatoes with Cantal Cheese

Vegetarian Hors d'Oeuvres

Cold

House Rolled Thai Vegetable Spring Rolls with Thai Dipping Sauce

Crostini with White Bean Puree and Asparagus

Oven Dried Cherry Tomato on Parmesan Crisp

Asparagus, Citrus and Shallot Phyllo Tartlets

Hard Boiled Quail Eggs with Smoked Paprika

California Rolls with Pickled Ginger and Wasabi

Crostini with Chick Pea Puree and Kalamata Wedge

Crostini with Eggplant Caponata and Basil

Goat Cheese & Pecan Napoleons

Sautéed Jumbo Lump Maryland Crab Cake, Lemon-Dijon Mayonnaise

Bruschetta with Roast Red Pepper and Fresh Basil on Tuscan Toast

Chilled Jumbo Gulf Shrimp with Tomato Horseradish Sauce

Barbecue Menus

Pricing is based on Menu Selection, Guest Count and Venue

*A Traditional Barbeque
The Deluxe Cook-Out
The Premier Buffet
The Hawaiian Buffet*

*A Mexican Feast
The O. K. Corral Buffet
The Wild West Buffet
The Nevadan Buffet*

A TRADITIONAL BARBECUE

*Mouth Watering Charbroiled Hamburgers and Cheeseburgers
All Beef Hot Dogs
Complete Condiment Station: Ketchup, Mustard, Mayonnaise, Pickles, Relish, Onion, Sliced
Tomato, Shredded Lettuce, Sauerkraut, Served With Our Own Fabulous Chili
New Potato Salad
Mixed Green Salad
Seasonal Fruit Salad
Assorted Fresh Baked Cookies and Brownies*

THE DELUXE COOK-OUT

*Boneless Barbeque Chicken Breasts
Mouth Watering Charbroiled Hamburgers and Cheeseburgers
Separate All Beef Hot Dog Grill Station
Complete Condiment Station: Ketchup, Mustard, Mayonnaise, Pickles, Relish, Onion, Sliced
Tomato, Shredded Lettuce, Sauerkraut, Served With Our Own Fabulous Chili
New Potato Salad
Mixed Green Salad
Seasonal Fruit Salad
Assorted Fresh Baked Cookies and Brownies*

THE PREMIER BUFFET

*Prime Cut Succulent Tri-Tip
Boneless Barbeque Chicken Breasts
Separate All Beef Hot Dog Grill Station
Complete Condiment Station: Ketchup, Mustard, Mayonnaise, Pickles, Relish, Onion, Sliced
Tomato, Shredded Lettuce, Sauerkraut, and Our Own Fabulous Chili
New Potato Salad
Mixed Green Salad
Seasonal Fruit Salad
Fresh baked rolls and Creamy Butter
Assorted Fresh Baked Cookies and Brownies*

Barbecue Menus
Pricing is based on Menu Selection, Guest Count and Venue
(Continued)

THE NEVADAN BARBECUE

Grilled Beef Flank Steak Served Thinly Sliced on Sourdough Rolls with a BBQ Mop Sauce
Grilled Chorizo Sausages with Vidalia Onions, Green & Red Bell Peppers
Grilled Rosemary Garlic Marinated Chicken
Roasted Potato and Sweet Potato Salad
Traditional Baked Beans
Seasonal Fruit Salad
Sweet Corn Bread with a Creamy Butter

THE HAWAIIAN BUFFET

Sweet Onion-Pineapple Teriyaki Grilled Brochette Skewers of:
Tender Beef and Vegetables or Juicy Chicken and Vegetables
Ocean Fresh Swordfish with Vegetables & Vegetarian Brochettes
Separate All Beef Hot Dog Grill Station
Complete Condiment Station: Ketchup, Mustard, Relish, Chopped Onion
Served With Our Own Fabulous Chili
Vegetable Fried Rice
Pineapple Cole Slaw
Seasonal Fruit Salad
Hawaiian Rolls with Creamy Butter

THE O.K. CORAL BUFFET

Slow Roasted Barbeque Beef Brisket
Barbeque Chicken with Sweet 'n' Bold BBQ Sauce
Separate All Beef Hot Dog Grill Station
Condiment Station: Ketchup, Mustard, Relish, Chopped Onion, Sauerkraut
Served With Our Own Fabulous Chili
New Potato Salad
Traditional Cole Slaw
Seasonal Fruit Salad
Fresh Baked Rolls and Creamy Butter
Assorted Fresh Baked Cookies and Brownies

Barbecue Menus

Pricing is based on Menu Selection, Guest Count and Venue

THE WILD WEST BUFFET

*Savory Barbecued Beef Ribs with a Hot-n-Spicy BBQ Mop Sauce
Barbeque Chicken with a Sweet 'n' bold BBQ Sauce
Separate All Beef Hot Dog Grill Station
Condiment Station: Ketchup, Mustard, Relish, Chopped Onion, Sauerkraut
Served With Our Own Fabulous Chili
Gourmet Pasta Salad
Mixed Green Salad with a Creamy Ranch Dressing
Seasonal Fruit Salad
Spicy Jalapeno Corn Bread with Creamy Butter
Assorted Cookies and Gourmet Brownies*

ADD-ON SELECTIONS

*Grilled Fish Tacos
Grilled Lobster
Grilled Salmon
Grilled Mahi Mahi
Grilled Shrimp
NY Steaks
Veggie Kabobs*

*Homemade Tamales
Homemade Enchiladas
Fajita Bar
Jamaican Jerk Chicken or
Ribs
Pasta Station
Tortillas Made Fresh*

*On Site
Hawaiian Roasted Pig
Veggie Burgers
Veggie Dogs*

Entertainment Packages

*Balloon Arches/
Towers
Balloon Twisters
Belly Dancers
Bingo
Caricature Artists
Carnival Games
Carnival Hi-Striker*

*Casinos
Clowns
Craft Tables
Dance Troupes
Decorations
DJ
Dunk Tanks
Face Painters*

*Food Carts
Fortune Tellers
Game Booths
Game Leaders &
Prizes
Hawaiian Dancers
Horseshoes
Hypnotists*

*Jugglers
Karaoke
Line Dancing
Demonstration
Live Bands
Magicians
Mariachi Bands
Money Booth*

Paddle Boats
Petting Zoos
Pony Rides
Raffles
Reptiles
Sand Art
Stilt Walkers
Sumo Wrestling
Tattoo Artists
(temporary)
Trackless Train
Velcro Walls
Water Slides
Costumed
Characters
Celebrity
Impersonators

Beverage Service

Staffed Beverage Stations
Self-Serve Beverage Stations
Breakfast Beverage Station
Coffee Beverage Station
Full Premium Bars
Margarita Bars

Ice Cream Floats
Specialty Drink Stations
Holiday Beverage Cart

A staffed rolling cart will be rolled throughout your event offering themed drinks for all to enjoy.

Works great for serving holiday coffees, warm mulled ciders and hot chocolate with a variety of holiday snacks while distributing holiday party invitations, holiday bonuses, grand opening galas, employee appreciations.

Themes

Hawaiian Luau
Mardi Gras Madness
All American
Old-Fashioned Carnival
Around the World

Beach Bash
Mexican Fiesta
Shakespearean Knights
Christmas Holiday

Fabulous 50's,
(60's, 70's, 80's...Pick a
Decade)
Wild, Wild West

Lawn Games

Egg Toss
Sack Races
Balloon Sit
Hoola-Hoop Contest

Hot Potato
Three-legged Races
Cheese ball Feast

Water Balloon Toss
Wheelbarrow Races
Tug-O-War

Inflatable's

Jumpers
Slides
Dunk Tanks

Bouncy Boxing
Bungee Run
Velcro Walls

Big Red
Obstacle Course
Water Events

Side Cart Stations

Cotton Candy Station
Sno-Cones with a
Rainbow of Flavors
Popped Popcorn

Hot Dog Station
Fresh Baked Churros
Ice Cream Novelty Station
Hot Pretzels

Nachos and Cheese
Chocolate Fountains

Additional Items

Bars
Beverage Fountains
Candelabras
Chairs
Flatware & China
Tables

Tents
Floral and Balloon Bouquets
Garden Equipment
Linens
Microphone Systems
AV Projection Screens

Office & Meeting Needs
Platforms & Dance Floors
Promotional Aids
Shower & Wedding Needs
Speakers

Venues

Let us assist you with finding that special location for your event. We have access to some of the most spectacular sites available. Maybe your own home or yard could be transformed into that special reception site! We can create a variety of available venues for the perfect atmosphere for your extraordinary event.

Conference Rooms, Garden Settings, Outdoor Park Locations, Wedding & Reception Halls

Staffing

A professional staff will be available to handle all of your serving needs:

Bartenders & Barbacks

Chefs and Carvers

Coat Checkers

Host/Hostess

Security Services

Servers

Valet & Parking Services

Our staff is unmatched by their professional, gracious and attentive service. We are pleased to provide the finest cuisine along with excellent service tailored to fit your needs and the needs of your guests. We can create a popular theme for your event by including a personalized themed menu, great props, dramatic accents, buffet decorations and entertainment packages. Transformation for themed events will have an additional fee.

And More...Options are limitless. Please call for unique creations or special dietary requests.

Prices & Menus are subject to change without notice.



Please call us at (702) 614-7124 Fax (702) 614-0806

E-mail

Event Coordinator: monicasiwiec@cox.net

Executive Chef: chef_michael@cox.net

General Information: athymeforallseasons@cox.net



HOLIDAY MENUS

A Thyme for All Seasons

.....

Specialty Caterers and Event Planners

(702) 614-7124

We would like to introduce you to our specialty catering services. **A Thyme for All Seasons** has prepared an informative portfolio, which is enclosed, describing our operation in detail.

We would like to make ourselves available for not only the corporate catering needs but your personal entertaining needs as well. We can assist you with your personal dinner parties, cocktail parties, celebrations or just 'a night off from cooking and being spoiled by a gourmet dinner'.

In addition to the services described in our portfolio, we pride ourselves on the extraordinary personalized custom options we tailor to each individual customer. You can be assured you will always receive a professional staff, beautiful presentations, fantastic food and affordable prices. I invite you to look over the enclosed information, and then give us a call at (702) 614-7124 so that we may discuss your needs.

We look forward to making your event memorable and extraordinary!

Sincerely,

Michael C. Siwiec

Michael C. Siwiec

Executive Chef

P.O. Box 230252 • Las Vegas, Nevada 89123

Fax: (702) 614-0806

Email: monicasiwiec@cox.net

Holiday and Wedding Menus

The Traditional Event Menu

Carving Station

(Please select one station Item)

Serving Oven Roasted Turkey with Traditional Gravy

Sliced Honey-Clove Baked Ham

Hand Sliced Rosemary Crusted Roast Beef Au Jus

Traditional Caesar Salad with Herbed Parmesan Croutons

Traditional Holiday Iced Relish Trays

Fresh Cranberry Sauce with Citrus Zest

Rosemary Roasted Potatoes

Traditional Sage-Chestnut Stuffing

Cinnamon Orange Glazed Carrots

Green Beans Almandine with Caramelized Shallots

Fresh Baked Dinner Rolls with Sweet Butter

Assorted French Pastries

Fresh Baked Cookie & Gourmet Brownie Platter

Seasonal Fruit Display

The Celebration Menu

Napoleon Salad with Roasted Eggplant, Sweet Bell Peppers, Vine-Ripened Tomatoes, Fresh Mozzarella with Olive Tapenade and Basil Vinaigrette

Roasted Yellow Pepper Soup topped with Shaved Parmesan and Focaccia Croutons

Entrée

*Herb Roasted Chicken Breast in a White Wine Sauce
Topped with Sun-Dried Tomatoes, Artichoke Hearts and Fresh Mushrooms
Served with Basil Basmati Rice Pilaf*

Grilled Asparagus Bundles

Dessert

*Tiramisu Cake
In a pool of Mocha Anglaise Sauce*

The Festive Holiday Menu

Buffet Style Station

Serving Sliced Honey-Clove Baked Ham

Swedish Meatballs

Traditional Penne Pasta with a Homemade Marinara

Mixed Green Salad with Domestic Cheese Shavings and a Traditional Ranch Dressing

Fresh Cranberry Sauce with Citrus Zest

Rosemary Roasted Potatoes

Cinnamon Orange Glazed Carrots

Fresh Baked Dinner Rolls with Sweet Butter

Old-Fashioned Holiday Pie

Fresh Baked Cookie & Gourmet Brownie Platter

A Merry Holiday Menu

Carving Station

*Serving Oven Roasted Turkey with Traditional Gravy
& Sliced Honey Baked Ham*

Field Green Salad with Vine Ripe Tomatoes and Seasonal Dressings

Fresh Cranberry Sauce with Citrus Zest

Rosemary Roasted Potatoes

Traditional Sage Stuffing

Cinnamon Orange Glazed Carrots

Green Beans Almandine with Caramelized Shallots

Fresh Baked Dinner Rolls with Sweet Butter

Old-Fashioned Holiday Pie

Fresh Baked Cookie & Gourmet Brownie Platter

An Evergreen Holiday Menu

Carving Station

*Serving Oven Roasted Turkey with Traditional Gravy
Sliced Honey-Clove Baked Ham*

Hand Sliced Rosemary Crusted Roast Beef Au Jus

Mixed Green Salad with Domestic Cheese Shavings and Traditional Ranch Dressing

Traditional Holiday Iced Relish Trays

Fresh Cranberry Sauce with Citrus Zest

Rosemary Roasted Potatoes

Traditional Sage Stuffing

Cinnamon Orange Glazed Carrots

Green Beans Almandine with Caramelized Shallots

Fresh Baked Dinner Rolls with Sweet Butter

Old-Fashioned Holiday Pie & Fresh Baked Cookies

A Currier & Ives Holiday Buffet

Appetizers

Please Choose 3 Hot and 3 Cold Appetizers

Cold Appetizers

Crudités Presentation Basket with Roasted Red Pepper Dip

Traditional Hummus with Crispy Pita Chips

Guacamole and Fresh Salsas with Crisp Tortilla Chips

Jumbo Shrimp Cocktail Platter with Traditional Cocktail Sauce

Marinated Vegetables and Imported Olive Tray

Fresh Seasonal Fruit Display

Domestic Cheese Display with Table Crackers

Grilled Marinated Vegetable Platter

Hot Appetizers

Cocktail Meatballs served with a Sweet & Sour or Barbecue Dipping Sauce

Warm Crab and Artichoke Dip in a Sourdough Bread Bowl with Crispy Pita Chips

Warm Spinach, Artichoke and Parmesan Dip with Crispy Baguette Rounds

Warm Blue Cheese Dip with Walnut Bread Crisps

Baked Brie with Sun Dried Apricots & Bread Rounds

Crab Stuffed Mushrooms with Garlic butter

Chicken Satay with a Tangy Barbecue or Spicy Peanut Sauce

Garden Fresh Salads

Field Greens Salad & Vine Ripened Tomatoes served with an Authentic Balsamic Vinaigrette Traditional Caesar Salad with Herbed Parmesan Crostini

Traditional Holiday Iced Relish Trays with Olives and Fresh Vegetables

Carving Station

Serving Oven Roasted Turkey with Pinot Noir Reduction Sauce

Sliced Honey-Clove Baked Ham

Hand Sliced Rosemary Crusted Prime Rib Au Jus

Gourmet Accompaniments

Fresh Cranberry Sauce with Citrus Zest

Fresh Cranberry Relish

Rosemary Roasted Potatoes

Traditional Sage-Chestnut Stuffing

Cinnamon Orange Glazed Carrots

Green Beans Almandine with Caramelized Shallots

Fresh Baked Dinner Rolls with Sweet Butter

Dessert

Assorted French Pastries

A Variety of Fresh Baked Pies

Seasonal Fruit Display

Fresh Coffee and Hot Tea Service with Coffee Condiments