

## AIRPORT

United States, OR - Portland-Hillsboro Airport (KHIO)

## CONTACT

catering@delisky.com  
+41 44 586 31 10

## ORDER DETAILS

Delivery Date:

Delivery Time (LT):

A/C Registration:

Handling:

Heating Equipment:

Name:

Phone:

Email:

Bulk or ready to serve?

## BREAKFAST & BAKERY

PASTRIES	QTY
Bagel Tray, 2 pieces <i>Assorted Bagels served with Butter, Jam, Assorted sweet &amp; savory Cream Cheese spreads</i>	
Breakfast Pastry Tray <i>Chef du Jour selection of 3 from the following selections: Fresh baked Scones/assorted Muffins &amp; Breakfast Breads/assorted Pastries, Cinnamon Rolls/Chocolate Croissants</i>	

YOGHURTS	QTY
----------	-----

Yogurt

CEREALS	QTY
---------	-----

Assorted Cereal & Granola  
*Served with Milk or Yogurt*

MUESLI & FRUITS	QTY
Traditional sliced seasonal Fruit <i>Served with Honey Yogurt for dipping</i>	
Seasonal Berry Bowl	
Pineapple, Melons & NW Berries <i>Tossed in our Balsamic Glaze with Lavender</i>	
Cantaloupe & Honeydew Melon <i>Pieces tossed with our Mango-Poppy Seed Vinaigrette with fresh Mint</i>	
Watermelon & NW Raspberries <i>Tossed with our Strawberry vinaigrette (seasonal)</i>	
Bleu Pear <i>Sweet &amp; savory blend of Pears, Celery, Bleu Cheese, Pistachios &amp; fresh Herbs, tossed in our Honey-Thyme vinaigrette</i>	
Cottage Cheese & Fruit <i>select from Pineapple, Mango or Peaches (seasonal)</i>	
COLD CUTS	QTY
Lox & Bagels <i>Laser-sliced Smoked Salmon garnished with sliced Tomato &amp; Red Onion, Capers, Herb Cream Cheese, Pickled Asparagus Spears &amp; Lemon wedge paired with assorted Bagels</i>	
BLINIS & PANCAKES	QTY
Harvest Pumpkin Pancakes, 3 pieces <i>Served with Apple-Ginger Compote with real Maple Syrup &amp; Butter</i>	
Potato Pancakes, 2 pieces <i>Shredded Potato Rounds Served with Sour Cream &amp; Apple Butter</i>	
Breakfast Crepes Apple Cinnamon <i>Topped with Ginger Cream Cheese</i>	
Breakfast Crepes NW Berry <i>Topped with Ginger Cream Cheese</i>	

HOT BREAKFAST	QTY
<p>Omelets  <i>3 eggs filled with your choice of the following cheeses, meats &amp; vegetables: Meats:Bacon/Ham/Sausage/Smoked Salmon/Vegetarian Sausage. Cheeses:Tillamook Cheddar/Chevre/Dill Havarti/Parmesan/Provolone/Swiss. Vegetables:Broccoli/Onions/Spinach/Zucchini/Mushrooms/Red Peppers/Tomatoes</i></p>	
<p>Egg Scramble  <i>3 eggs scrambled with your choice of the following cheeses, meats &amp; vegetables: Meats:Bacon/Ham/Sausage/Smoked Salmon/Vegetarian Sausage. Cheeses:Tillamook Cheddar/Chevre/Dill Havarti/Parmesan/Provolone/Swiss. Vegetables:Broccoli/Onions/Spinach/Zucchini/Mushrooms/Red Peppers/Tomatoes</i></p>	
<p>Simply Thyme French Toast, 2 pieces  <i>Egg-drenched Croissant filled with Apricot Cream Cheese &amp; Hazelnuts served with real Maple Syrup &amp; Butter</i></p>	
<p>Individual Breakfast Frittatas with roasted vegetables</p>	
<p>Individual Breakfast Frittatas with crumbled sausage</p>	
<p>Quiche Lorraine  <i>Sold whole: serves 6</i></p>	
<p>Cheddar Cheese &amp; Ham Quiche  <i>Sold whole: serves 6</i></p>	
<p>Mushroom &amp; Spinach Quiche  <i>Sold whole: serves 6</i></p>	
<p>Smoked Salmon Quiche  <i>Sold whole: serves 6</i></p>	
<p>Breakfast Burrito  <i>Flour Tortillas filled with Fajita Scrambled Eggs &amp; Tillamook Cheddar Cheese, served with Sour Cream &amp; Mango Salsa; Choice of Peppered Bacon, Ham or Pork Sausage</i></p>	
<p>Breakfast Bake  <i>Our version of this classic Egg Custard Breakfast Casserole with Sun Dried Tomatoes, Cippolini Onion, fresh spinach</i></p>	
<p>Breakfast Bake  <i>Our version of this classic Egg Custard Breakfast Casserole with Feta Cheese &amp; Sourdough Bread Cubes, layers of Hash Browns, diced Ham &amp; Onion Broccoli, Herbs &amp; Tillamook Cheddar Cheese</i></p>	
<p>Breakfast Bake  <i>Our version of this classic Egg Custard Breakfast Casserole with Herbed Oven-Roasted Potatoes &amp; Seasonal Vegetables with Parmesan Cheese</i></p>	
<p>Peppered Bacon, 3 pieces</p>	
<p>Ham Steak</p>	
<p>Maple Sausage Links, 3 pieces</p>	
<p>Vegetarian Sausage Patties - 2 pieces</p>	
<p>NY Steak</p>	
<p>Flank Steak</p>	
<p>Hard Boiled Eggs - 2 pieces</p>	

COLD BREAKFAST SETS	QTY
<p><b>Yogurt Parfait Breakfast Box</b>  <i>Yogurt, fresh Fruit, our Granola, a morning Pastry &amp; Fruit Juice</i></p>	
<p><b>Continental Breakfast Box</b>  <i>2 morning Pastries with Butter &amp; Jam Fresh Fruit, Yogurt with our fresh-made Granola &amp; Fruit Juice</i></p>	
HOT BREAKFAST SETS	QTY
<p><b>Sandwich Breakfast Box</b>  <i>3 Egg Scramble with Tillamook Cheddar Cheese; choice of English muffin, Bagel or Croissant; Choice of Bacon, Sausage or Garden Sausage; Served with our Breakfast Potatoes, paired with fresh Fruit, morning Pastry &amp; Fruit Juice</i></p>	
<p><b>Healthy Thyme Breakfast Box</b>  <i>Whole Wheat Bagel, low-fat fruited Cream Cheese, fresh Fruit &amp; our Granola, Hard Boiled Egg, paired with Yogurt &amp; Fruit Juice</i></p>	
<p><b>Omelet &amp; Meat Breakfast Box</b>  <i>Includes choice of Peppered Bacon, Sausage or Garden Sausage; served with Breakfast Potatoes, paired with fresh Fruit, morning Pastry &amp; Fruit Juice; 4 Egg Omelet with your choice of Meat filling: Ham&amp;Cheese/Denver/Mexicana or Smoked Salmon&amp;Dill Havarti</i></p>	
<p><b>Omelet Vegetarian Breakfast Box</b>  <i>Includes choice of Peppered Bacon, Sausage or Garden Sausage; served with Breakfast Potatoes, paired with fresh Fruit, morning Pastry &amp; Fruit Juice; 4 Egg Omelet with your choice of Vegetarian filling: Spinach, Caramelized Onion with Chevre Cheese/Seasonal Roasted Vegetable with Provolone Cheese</i></p>	
<p><b>Burrito Breakfast Box</b>  <i>Large flour Tortilla with 3 Egg Fajita Scrambled topped with Tillamook Cheddar Cheese; choice of Peppered Bacon, Sausage or Garden Sausage; served with Sour Cream &amp; Mango Salsa paired with our Breakfast Potatoes, fresh Fruit, a morning Pastry &amp; Fruit Juice</i></p>	
<p><b>Breakfast Bake Box</b>  <i>Our version of this classic Egg Custard Breakfast Casserole with Sun Dried Tomatoes, Cippolini Onion, Spinach Feta cheese with Sourdough Bread cubes; paired with Yogurt, fresh fruit, a morning pastry &amp; fruit juice</i></p>	
<p><b>Breakfast Bake Box</b>  <i>Our version of this classic Egg Custard Breakfast Casserole with Layers of Hash Browns, Broccoli, diced Ham &amp; Onion Herbs &amp; Cheddar Cheese; paired with Yogurt, fresh fruit, a morning pastry &amp; fruit juice</i></p>	
<p><b>Breakfast Bake Box</b>  <i>Our version of this classic Egg Custard Breakfast Casserole with Herbed Oven-Roasted Potatoes, &amp; Seasonal Vegetables with Parmesan cheese; paired with Yogurt, fresh fruit, a morning pastry &amp; fruit juice</i></p>	

COLD MEALS

SNACKS	QTY
<p>Tuscan Sampler  <i>Bruschetta Toasts ready to top with Tomato Concasse_ &amp; White Bean Hummus, Prosciutto Wrapped Pickled Asparagus, Antipasto Skewers</i></p>	
<p>Mediterranean Sampler  <i>Tabouli, Hummus, Mint Yogurt dip, Kalamata Olives &amp; Feta Cheese served with Pita Bread Wedges</i></p>	
<p>South of the Border Sampler  <i>Guacamole, Salsa, served with Corn Tortilla Chips</i></p>	
<p>NW Flavors Sampler  <i>Asparagus Bites Wrapped in Phyllo with Parmesan Cheese, NW Canape_s - Oregon Bleu Cheese &amp; Port-braised Apples, Orange-Fennel Crusted Chicken Skewers Served with our Stone Ground Mustard Dip, Wild Alaskan Salmon Appetizer Served with our Red Onion Caper Salsa, Antipasto Skewers - Sun Dried Tomato, Kalamata Olive, Artichoke Heart with fresh Basil, Simply Thyme Sweet Spring Cheese Torta - Our Chevre Cheese blend folded with dried Apricots fresh Rosemary &amp; crystallized Ginger - served with assorted crackers</i></p>	
CRUDITEES	QTY
<p>Crudites Tray  <i>Assortment of 9 fresh seasonal vegetables served with two dipping sauces, Hummus &amp; our Dill Ranch</i></p>	
CANAPÉS	QTY
<p>Canapes - Oregon Bleu Cheese &amp; Port-braised Apple, 3 pieces</p>	
<p>Canapes - Chevre with Fig - Cippolini Compote, 3 pieces</p>	
<p>Canapes - Peppered Bacon, Leeks &amp; Chevre Cheese, 3 pieces</p>	
<p>Canapes - Sun Dried Tomato-Olive-Artichoke Tapenade, 3 pieces</p>	
<p>Canapes - Peppered Bacon, Leeks &amp; Chevre Cheese, 3 pieces</p>	
<p>Canapes - Smoked Salmon, Brie &amp; Red Pepper Jam, 3 pieces</p>	
SANDWICHES	QTY
<p>Petite Finger Sandwiches Tray  <i>1 1/2 sandwiches per person, Assorted Chef du Jour trimmed Sandwiches: Tuna Salad &amp; Chicken Salad, Turkey with Provolone Cheese, Honey Glazed Ham with Swiss Cheese, Roast Beef with Tillamook Cheddar Cheese</i></p>	
<p>Gourmet Thyme Sandwich Tray  <i>Our favorite sandwich collection: Smoked Turkey on a Croissant, Grilled Flank Steak on an Herbed Focaccia, Grilled Chicken Breast on an Herbed Focaccia, vegetarian options upon request only</i></p>	
<p>NW Sandwich Wraps Tray  <i>Assortment of Grilled Flank Steak, Chicken &amp; Crab Wrapped Sandwiches focusing on the flavors of the Pacific NW</i></p>	

STARTERS	QTY
Tartlets - Herbed Roasted Tomato, 3 pieces	
Tartlets - Brie & Mushroom paired with Herbs & Hazelnuts, 3 pieces	
Tartlets - Caramelized Pear, 3 pieces <i>Layered with Stilton &amp; Prosciutto</i>	
Asparagus Bites, 4 pieces <i>Wrapped in Phyllo with Parmesan Cheese</i>	
Zucchini-Wild Rice Cakes, 4 pieces <i>Served with our Ginger Aioli</i>	
Crab Cakes, 4 pieces <i>Served with our Ginger Aioli</i>	
Wild Alaskan Salmon, 4 pieces <i>Spice rubbed, served with our Red Onion-Caper Salsa</i>	
Sicilian Shrimp, 4 pieces <i>Wonton wrapped served with our Sun Dried Tomato-Basil Aioli</i>	
Lamb Lolly Pops, 3 pieces <i>Basted with Garlic Olive Oil served with our Mango-Mint Chutney</i>	
Antipasto Skewers, 2 pieces <i>Sun Dried Tomato, Kalamata Olive, Artichoke Heart &amp; fresh Mozzarella with fresh Basil</i>	
SUSHI	QTY
Sushi and Sashimi <i>Assorted Sushi &amp; Sashimi, served with traditional Soy Sauce, Wasabi &amp; Ginger (Special Restaurant pickup fee \$25.00). Market price</i>	
SALADS	QTY
NW Harvest Salad, per person <i>Mixed Greens with shaved Carrots, Bleu Cheese, chopped Hazelnuts &amp; Strawberries tossed in Huckleberry vinaigrette</i>	
Simply Thyme Garden Salad, per person <i>Mixed Greens with shaved Carrots, sliced Cucumber &amp; Tomato, julienne Zucchini &amp; Red Pepper with shredded Tillamook Cheese, topped with our Herb Croutons &amp; your choice of dressing</i>	
Caesar Salad, per person <i>Romaine tossed with Artichoke Hearts, Parmesan Cheese &amp; our herbed croutons served with traditions Caesar dressing</i>	
NW Cobb Salad, per person <i>Mixed Greens with chopped Bacon, sliced Hard Boiled Egg, Bleu Cheese, Grape Tomatoes &amp; Avocado topped with crushed Hazelnuts, served with our Dill Ranch dressing</i>	
Chef Salad, per person <i>Romaine with wedged Hard Boiled Egg &amp; Red Onion with julienne cuts of Turkey, Ham, Swiss &amp; Cheddar Cheese topped with our Herb Croutons &amp; your choice of dressing</i>	
Spinach Salad, per person <i>Tossed with Red Pepper, Cippolini Onions, Feta Cheese &amp; spiced Pecans, served with our Balsamic vinaigrette</i>	
Greek Salad, per person <i>Chopped Romaine tossed with Tomato, Cucumber, Kalamata Olives, Red Pepper, Feta Cheese &amp; Red Onion, served</i>	

with Greek dressing

Tuscan Pasta salad, per person  
*Gemellini pasta tossed with Sun Dried Tomatoes, fresh Spinach & Pine Nuts with our Lemon-Herb vinaigrette*

NW Bounty Pasta salad, per person  
*Bow-Tie Pasta tossed with Broccoli crowns, dried Cranberries, Red Pepper and crushed Hazelnuts with our Basil-Herb vinaigrette*

Thai Pasta salad, per person  
*Soba noodles with julienne Red & Yellow Peppers, Snow Peas, Carrots & Green Onion paired with our Thai Peanut dressing*

Mediterranean Pasta salad, per person  
*Orzo paired with Artichoke Hearts, Kalamata Olives & Herbs Tossed with Red Pepper & Feta Cheese*

Chicken Hazelnut salad, per pint

Egg salad, per pint

Dill Tuna salad, per pint

Dungeness Crab salad, per pint

Grilled Chicken, per person  
*add-on for salad*

Baked Salmon, per person  
*add-on for salad*

Ahi Tuna 6oz, per person  
*add-on for salad*

Grilled Shrimp 7, per person  
*add-on for salad*

Grilled Flank Steak, per person  
*add-on for salad*

Portabella Mushroom (2ea), per person  
*add-on for salad*

PLATTERS	QTY
Gourmet Thyme Cheese Display <i>Select NW &amp; Imported Cheeses Served with assorted Crackers, garnished with fresh Fruit &amp; Nuts</i>	
Crudites Tray <i>Assortment of 9 fresh seasonal vegetables served with two dipping sauces, Hummus &amp; our Dill Ranch</i>	
Grilled Vegetable Display <i>Zucchini, Portabella Mushrooms, Asparagus, Red &amp; Bell Peppers marinated &amp; grilled to perfection</i>	
Anti-Pasto Vegetable Display <i>savory display of Country Olives, Kalamata Olives, Sun Dried Tomatoes, Artichoke Hearts, Pepper- Dew Pepper, Picked Asparagus, Spiced Green Beans &amp; Cippolini Onions</i>	
Deli Tray <i>Assorted Deli Meats &amp; Cheeses served with Artisan sliced Breads &amp; an assortment of spreads</i>	
Italian Meat Tray <i>Selection of Italian meats, cheeses, peppadew, cippolini onion, country olives. Served with crackers and Dijonnaise.</i>	
Focus on Protein Tray <i>Select sliced Deli Cheeses &amp; Meats, Grilled Chicken Skewers &amp; Hard Boiled Egg</i>	
NW Smoked Salmon Display <i>Served with diced Red Onion, Herb Cream Cheese, Lemon Wedge, Cippolini Onion, Dill &amp; Capers - paired with Artisan sliced Breads</i>	
Shrimp Cocktail <i>Wine-poached Shrimp served with traditional Cocktail Sauce &amp; our Ginger Aioli, garnished with Lemon Wedges</i>	
Seafood Tray <i>Wine-poached Shrimp, pan-seared Scallops, Dungeness Crab Cakes, spice-rubbed baked Wild Alaskan Salmon &amp; Smoked Salmon served with a variety of our house sauces. Market price</i>	
Gourmet Seafood Display <i>Butter-poached Lobster Tail, Grilled Shrimp, pan seared Scallops, Dungeness Crab Cakes, Smoked Salmon spice-rubbed baked Wild Alaskan Salmon served with a variety of our house sauces. Market price</i>	
Sliced Seasonal Fresh Fruit <i>Traditional sliced Fruit served with Honey Yogurt for dipping</i>	
CHEESE	QTY
Gourmet Thyme Cheese Display <i>Select NW &amp; Imported Cheeses Served with assorted Crackers, garnished with fresh Fruit &amp; Nuts</i>	
CHILDREN MEALS	QTY
Peanut Butter & Jelly <i>Creamy Peanut Butter &amp; fruited Jam topped with Banana Chips</i>	
Boxed Lunch	
COLD MEAL SETS	QTY
Classic Thyme Spinach Salad Box <i>Tossed with Oven Roasted Red Peppers, Cippolini Onion, Feta Cheese &amp; spiced Pecans, served with our Honey-Thyme vinaigrette; include a fresh baked Cookie, trail mix, 4 oz. fresh fruit Salad &amp; bag of Chips</i>	



**Classic Thyme Northwest Garden Salad Box**

*Mixed greens, cucumber, tomato, shredded carrots, broccoli, red pepper, hazelnuts & Balsamic vinaigrette; include a fresh baked Cookie, trail mix, 4 oz. fresh fruit Salad & bag of Chips*

**Classic Thyme Greek Salad Box**

*Romaine topped with Feta, Greek olives, red pepper, red onion, tomato, cucumber, roasted chickpeas & Greek dressing; include a fresh baked Cookie, trail mix, 4 oz. fresh fruit Salad & bag of Chips*

**Classic Thyme Chicken Caesar Salad Box**

*Romaine topped with sliced Grilled Chicken Breast (4 oz.), Artichoke Hearts, Parmesan Cheese & our Herbed Croutons served with traditional Caesar dressing; include a fresh baked Cookie, trail mix, 4 oz. fresh fruit Salad & bag of Chips*

**Classic Simply Thyme Chicken Salad Box**

*Mixed Greens with sliced Grilled Chicken Breast (4 oz.), Grape Tomatoes, sliced Red Onion & Cucumber, Tillamook Cheddar Cheese & our Herbed Croutons, served with our Dill Ranch; include a fresh baked Cookie, trail mix, 4 oz. fresh fruit Salad & bag of Chips*

**Classic Thyme Chef Salad Box**

*Mixed greens, sliced swiss & cheddar, turkey, ham, egg wedged, tomato, cucumber & Dill Ranch; include a fresh baked Cookie, trail mix, 4 oz. fresh fruit Salad & bag of Chips*

**Classic Thyme Chef Salad Vegetarian Box**

*Grilled portabella mushroom or savory tofu substitution for vegetarian considerations; include a fresh baked Cookie, trail mix, 4 oz. fresh fruit Salad & bag of Chips*

**Gourmet Thyme Berry Patch & Greens Salad Box**

*Mixed Greens topped with NW Berries, Bleu Cheese, Cippolini Onions, topped with toasted Hazelnuts, served with our Strawberry or Huckleberry vinaigrette; include a fresh baked Chocolate-Dipped Cookie, trail mix & Herbed Focaccia with Butter*

**Gourmet Thyme Half and Half Salad Box**

*Fruit Salad, mixed greens, tomato, cucumbers, red pepper & Balsamic vinaigrette; include a fresh baked Chocolate-Dipped Cookie, trail mix & Herbed Focaccia with Butter*

**Gourmet Thyme NW Steak Harvest Salad Box**

*Mixed Greens with sliced Grilled Flank Steak (4 oz), Oven Roasted Potatoes, Chevre Cheese & sliced Red Onion, served with our Honey-Thyme vinaigrette; include a fresh baked Chocolate-Dipped Cookie, trail mix & Herbed Focaccia with Butter*

**Gourmet Thyme Salmon Caesar Salad Box**

*Romaine, Smoked Salmon, parmesan cheese, red onion & our Herbed Croutons served with traditional Caesar dressing; include a fresh baked Chocolate-Dipped Cookie, trail mix & Herbed Focaccia with Butter*

**Gourmet Thyme Grilled Chicken Pasta Salad Box**

*Gemellini Pasta, Sun Dried Tomatoes, Fresh Spinach & Parmesan Cheese served with our Lemon-Herb vinaigrette topped with sliced Grilled Chicken (4 oz.); include a fresh baked Chocolate-Dipped Cookie, trail mix & Herbed Focaccia with Butter*

**Gourmet Thyme NW Cobb Salad Box**

*Mixed Greens topped with sliced Grilled Chicken (4 oz.), chopped Bacon, sliced Hard Boiled Egg, Bleu Cheese, Grape Tomatoes & sliced Avocado, topped with crushed Hazelnuts, served with our Dill Ranch dressing; include a fresh baked Chocolate-Dipped Cookie, trail mix & Herbed Focaccia with Butter*

**Elegant Salad - Salmon Savory**

*Romaine topped with baked Wild Alaskan Salmon (4 oz.), paired with NW Berries, Cippolini Onion, crumbled Stilton Cheese & toasted Hazelnuts, served with our Lemon-Herb vinaigrette*

**Elegant Salad - Dungeness Crab**

*Romaine, cippolini onions, cucumbers, peppadew, almonds, apricots & Lemon Thyme Vinaigrette*

**Elegant Salad - Grilled Shrimp Quinoa**

*Lemon parsley grilled shrimp on a bed of mixed greens and quinoa with pine nuts, shredded carrots, raisins & Balsamic vinaigrette*

**Executive Elegant Salad**

*any of the above listed Elegant Salads with Double Portion of Protein, Dinner Bread & Butter with Chocolate Dipped Cookie*

<p><b>Classic Thyme Double Play Sandwich Box</b>  <i>on Parmesan Cheese Roll Topped with green leaf, Tomato, Tillamook Cheddar &amp; Dijonnaise; includes a fresh baked Cookie, trail mix 4 oz. Potato Salad &amp; bag of Chips</i></p>	
<p><b>Classic Thyme Dilled Tuna Sandwich Box</b>  <i>on Good Seed with fresh Tuna Salad made with diced Onion, Pickle Relish Dill &amp; Dijonnaise, topped with Green Leaf Lettuce, Tomato &amp; Tillamook Cheddar; include a fresh baked Cookie, trail mix 4 oz. Potato Salad &amp; bag of Chips</i></p>	
<p><b>Gourmet Thyme Smoked Salmon Sandwich Box</b>  <i>on Good Seed, topped with Cucumbers, Green Leaf, Brie &amp; Herb Mayo; include a fresh baked Chocolate Dipped Cookie, trail mix, 4 oz. Potato Salad &amp; bag of Chips</i></p>	
<p><b>Classic Thyme BLT Sandwich Box</b>  <i>on Good Seed Bread topped with green leaf, Tomato &amp; Herb Mayo; include a fresh baked Cookie, trail mix 4 oz. Potato Salad &amp; bag of Chips</i></p>	
<p><b>Classic Thyme Honey-Glazed Ham Sandwich Box</b>  <i>on a Sourdough topped with Green Leaf Lettuce, Tomato Provolone Cheese &amp; Dijonnaise; includes a fresh baked Cookie, trail mix 4 oz. Potato Salad &amp; bag of Chips</i></p>	
<p><b>Classic Thyme Roast Beef Sandwich Box</b>  <i>on Parmesan Cheese Roll Topped with Green Leaf Lettuce, Tomato Tillamook Cheddar &amp; Dijon-Horseradish Mayonnaise; includes a fresh baked Cookie, trail mix 4 oz. Potato Salad &amp; bag of Chips</i></p>	
<p><b>Gourmet Thyme Grilled Flank Steak Sandwich Box</b>  <i>on herbed Focaccia, topped with Green Leaf, Provolone, grilled Sweet Onions &amp; Chipotle Mayo; include a fresh baked Chocolate Dipped Cookie, trail mix, 4 oz. Potato Salad &amp; bag of Chips</i></p>	
<p><b>Gourmet Thyme Prosciutto Sandwich Box</b>  <i>on herb Focaccia, topped with Green Leaf, Fig Thyme Compote &amp; Herb Mayo; include a fresh baked Chocolate Dipped Cookie, trail mix, 4 oz. Potato Salad &amp; bag of Chips</i></p>	
<p><b>Classic Thyme Oven Roasted Turkey Sandwich Box</b>  <i>on Wheat topped with Green Leaf Lettuce, Tomato, Provolone Cheese &amp; Herb Mayonnaise; includes a fresh baked Cookie, trail mix 4 oz. Potato Salad &amp; bag of Chips</i></p>	
<p><b>Gourmet Thyme Oven Roasted Turkey Sandwich Box</b>  <i>on herbed Focaccia, topped with Green Leaf Lettuce, sliced Red Onion, sliced Brie &amp; Herb Mayo; include a fresh baked Chocolate Dipped Cookie, trail mix, 4 oz. Potato Salad &amp; bag of Chips</i></p>	
<p><b>Gourmet Thyme Club Croissant Sandwich Box</b>  <i>Oven Roasted Turkey &amp; Peppered Bacon topped with Tomato, Green Leaf Lettuce, Provolone &amp; Herb Mayo; include a fresh baked Chocolate Dipped Cookie, trail mix, 4 oz. Potato Salad &amp; bag of Chips</i></p>	
<p><b>Gourmet Thyme Smoked Turkey Sandwich Box</b>  <i>on a Croissant, Topped with Green Leaf, our Cranberry Chutney, Sunflower Seeds &amp; Herb Cream Cheese; include a fresh baked Chocolate Dipped Cookie, trail mix, 4 oz. Potato Salad &amp; bag of Chips</i></p>	
<p><b>Gourmet Thyme Grilled Chicken Sandwich Box</b>  <i>on an herb Focaccia topped with Green Leaf, sliced Red Onion &amp; our Sun Dried Tomato-Basil Aioli; include a fresh baked Chocolate Dipped Cookie, trail mix, 4 oz. Potato Salad &amp; bag of Chips</i></p>	
<p><b>Gourmet Thyme Grilled Chicken Sandwich Box</b>  <i>on Croissant, Topped with green leaf, caramelized onion, and goat cheese; include a fresh baked Chocolate Dipped Cookie, trail mix, 4 oz. Potato Salad &amp; bag of Chips</i></p>	
<p><b>Classic Thyme Roasted Zucchini Sandwich Box</b>  <i>on a Rustic Focaccia Bread topped with our Kalamata Olive-Sun Dried Tomato Pesto marinated Oven-Roasted Zucchini, paired with Herb Cream Cheese topped with Green Leaf Lettuce &amp; Tomato; includes a fresh baked Cookie, trail mix 4 oz. Potato Salad &amp; bag of Chips</i></p>	
<p><b>Classic Thyme Grilled Vegetable Sandwich Box</b>  <i>on Herb Focaccia topped with green leaf, red onion with hummus, feta, portabella &amp; red pepper; include a fresh baked Cookie, trail mix 4 oz. Potato Salad &amp; bag of Chips</i></p>	
<p><b>Classic Thyme Egg Salad Sandwich Box</b>  <i>on Good Seed Bread, Fresh Egg Salad topped with Green Leaf Lettuce &amp; Tomato; include a fresh baked Cookie, trail</i></p>	

*mix 4 oz. Potato Salad & bag of Chips*

**Gourmet Thyme Marinated Portabella Mushroom Sandwich Box**

*On a Whole Grain Bun, topped with fresh Spinach, Sun Dried Tomato-Basil Aioli & our Tomato Salsa; include a fresh baked Chocolate Dipped Cookie, trail mix, 4 oz. Potato Salad & bag of Chips*

## HOT MEALS

SNACKS & STARTERS	QTY
Chicken Skewers, 3 pieces <i>Traditional Satay, sauced with your choice of Coconut Curry, BBQ or Teriyaki</i>	
Chicken Skewers, 3 pieces <i>Orange-Fennel Crusted, served with Stone Ground Mustard dipping sauce</i>	
Chicken Skewers, 3 pieces <i>Pistachio Crusted, served with our Cranberry-Black Pepper Chutney</i>	
Peppered Flank Steak Skewers, 3 pieces <i>Served with our Raspberry - Chipotle dipping sauce</i>	
Baked Artichoke Dip <i>Served with artisan sliced breads, also available with Dungeness Crab</i>	
Spanakopita, 4 pieces	
Cocktail Meat Balls, 6 pieces <i>Sauced with your choice of Jamaican Jerk or Bourbon BBQ</i>	
Baked Ravioli, 3 pieces <i>Served with Pesto Alfredo for dipping</i>	
Petite Cordon Bleu Chicken Bites, 4 pieces	

SOUPS	QTY
<p>Simply Thyme Chicken, 1 quart, 3 persons  <i>Sliced Grilled Chicken, Egg Noodles simmered in rich stock with Herbs</i></p>	
<p>Thai Tomato- vegetarian, 1 quart, 3 persons  <i>Our Tomato Soup sweetened with Coconut Milk, Lemon Grass &amp; Thai Basil</i></p>	
<p>Southwest Potato Chili - vegetarian, 1 quart, 3 persons  <i>Savory flavors from diced Red Onion &amp; Tomato with Chef's Herbs garnished with seasoned Sour Cream</i></p>	
<p>Wild Mushroom &amp; Asparagus - vegetarian, 1 quart, 3 persons  <i>Flavors from rich Vegetable Broth &amp; savory Herbs paired with fresh Asparagus &amp; Wild Rice</i></p>	
<p>Broccoli, Carrot &amp; Cheddar - vegetarian, 1 quart, 3 persons  <i>Broccoli Soup seasoned with hints of Dijon, garnished with aged Cheddar Cheese &amp; Green Onion</i></p>	
<p>Winter Squash - vegetarian, 1 quart, 3 persons  <i>Butternut Squash &amp; Thyme Soup flavored with fresh Ginger, garnished with toasted Hazelnuts</i></p>	
<p>Potato Leek &amp; Bacon, 1 quart, 3 persons  <i>Cream of Mushroom Soup made with Wild Rice &amp; fresh Rosemary, along with local Mushrooms, sauteed with Onion</i></p>	
<p>Beef Barley Minestrone, 1 quart, 3 persons  <i>Hearty Vegetables, Tomatoes, Kidney Beans, diced Flank Steak, Barley &amp; Fresh Herbs.</i></p>	
<p>Manhattan Chowder, 1 quart, 3 persons  <i>Savory flavors from diced Red Onion, Tomato &amp; Celery with Chef's Herbs, Bacon, Potatoes and Clams</i></p>	
<p>Smoked Salmon Chowder, 1 quart, 3 persons  <i>Wild Alaskan Salmon paired with Potatoes, Shallots &amp; Leeks give flavor to our rich chowder, garnished with Dill Sour Cream</i></p>	

MAIN DISHES - MEAT	QTY
Grilled Pork Medallions <i>Marinated &amp; topped with our Mango Salsa</i>	
Dijon-Rosemary Pork Loin <i>Served with Pork Au Jus &amp; our Apple-Thyme Compote</i>	
Pan Seared Pork Rib Chop <i>Served with Shallot-Lavender Demi</i>	
Beef & Mushroom Stroganoff <i>Served with Egg Noodles</i>	
Cheese Burger <i>Condiments on the side</i>	
Buffalo Burger <i>Served on grilled Herb Focaccia Condiments on the side</i>	
Marinated Flank Steak <i>Sliced &amp; served with Wild Mushroom Demi</i>	
Beef Tamale Casserole <i>Shredded Beef, saute_ed Peppers &amp; Onions layered between Corn Tortillas with our Three-Chili Mole sauce</i>	
NY Strip Steak <i>Rubbed with Garlic &amp; Black Pepper</i>	
Beef Tenderloin - Petite Medallion <i>Served with Tarragon Bearnaise Sauce or Merlo Demi</i>	
Beef Tenderloin - Grande Cut <i>Served with Tarragon Bearnaise Sauce or Merlo Demi</i>	
Surf & Turf <i>Filet Mignon topped with Wild Mushroom Demi, paired with butter-poached Lobster Tail, served with a Lemon Butter Sauce. Market price</i>	

MAIN DISHES - FISH & SEAFOOD	QTY
Wild Alaskan Salmon - Spice rubbed <i>Served with our Red Onion_Caper Salsa</i>	
Wild Alaskan Salmon - Hazelnut Crusted <i>Topped with Thyme Butter</i>	
Wild Alaskan Salmon - Citrus marinated <i>Garnished with fresh Basil</i>	
Wild Alaskan Salmon - Maple-Teriyaki <i>Garnished with Sesame Wontons</i>	
Wild Rice Crab Cakes <i>Pan-seared, served with our Remoulaude</i>	
Jumbo Scallops <i>Pan-seared, simmered in Buerre Blanc Sauce</i>	
Wild Alaskan Halibut - Parmesan Crusted <i>Topped with fresh Basil Pesto. Market price.</i>	
Wild Alaskan Halibut - Pan-seared <i>Served with Saffron Cream Sauce. Market price</i>	
Grilled Filet & Prawns <i>Filet Mignon topped with glazed Onions, accompanied by grilled Jumbo Prawns, served with a Lemon Butter Sauce</i>	
MAIN DISHES - POULTRY	QTY
Stuffed Chicken Breast Proscuitto & Provolone Cheese-filled <i>Topped with Merlot sauce</i>	
Stuffed Chicken Breast Spinach, Feta Cheese & Pine Nuts-filled <i>basted in White Wine</i>	
Stuffed Chicken Breast with our Kalamata-Artichoke Heart Tapenade	
Breaded Chicken Breast herb-crusted with sour cream	
Breaded Chicken Breast hazelnut crusted	
Breaded Chicken Breast pistachio crusted	
Chicken Coconut Curry <i>With Sweet Potatoes, Carrots &amp; Edaname served with Basmati Rice</i>	
Chicken Marsala <i>Masala Wine-infused Demi with Mushroom Tomato &amp; Artichoke Hearts</i>	
Chicken Tamale Casserole <i>Chunky Chicken with saute_ed Peppers &amp; Onions, layered between Corn Tortillas with our Three-Chili Mole sauce</i>	
Teriyaki Chicken Stir Fry <i>Served with Basmati Rice</i>	
Chicken Paprikash <i>Oven Roasted Chicken Breast topped with Hungarian Paprika sauce, served with traditional herbed Spatzle Noodles</i>	
BBQ Chicken pieces <i>thigh &amp; breast</i>	

MAIN DISHES - VEGETARIAN	QTY
Roasted Vegetable Lasagna <i>served with herbed focaccia</i>	
Cheese - Herb Polenta Cakes <i>Topped with our Cippolini-Roasted Pepper Compote; served with herbed focaccia</i>	
Stuffed Portabella Mushroom <i>Filled with chopped Spinach &amp; Red Pepper with our blend of Cheeses &amp; Herbs; served with herbed focaccia</i>	
Vegetable Coconut Curry <i>Spiced Tofu with Sweet Potato, Carrots &amp; Edaname, served with Jasmine Rice; served with herbed focaccia</i>	
PASTA & RISOTTO	QTY
Beef Lasagna <i>served with herbed focaccia</i>	
Pasta Penne <i>Tossed with Pesto Cream Sauce with Apple Chicken Sausage; served with herbed focaccia</i>	
NW Pasta <i>Gemellini Pasta with our Lemon-Dill Cream Sauce paired with Smoked Salmon; served with herbed focaccia</i>	
Classic Thyme Mac & Cheese <i>Our 3-Cheese cream Sauce tossed with herbs &amp; sun Dried Tomatoes; served with herbed focaccia</i>	
Spaghetti <i>Topped with a Tomato-Basil meat Sauce; served with herbed focaccia</i>	
Fettuccini <i>Topped with Pesto Cream Sauce; served with herbed focaccia</i>	
Linguine & Prawns <i>Topped in a White Cream Sauce with Prawns Sugar Peas &amp; Bell Peppers; served with herbed focaccia</i>	
SIDE DISHES	QTY
Garden Patch Couscous <i>Israeli Couscous tossed with Sun Dried Tomato, diced Carrots, Peas &amp; Bacon pieces</i>	
Mediterranean Orzo <i>Paired with Artichoke Hearts, Kalamata Olives &amp; Herbs topped with Feta Cheese</i>	
Classic Thyme Macaroni & Cheese <i>Our 3-cheese Cream sauce with Penne Pasta, Herbs &amp; Sun Dried Tomatoes</i>	
Saffron Rice <i>Tossed with dried Apricots &amp; sliced Almonds</i>	
Rustic Rice <i>Blended with Wild Mushrooms &amp; Port Reduction</i>	
Jasmine Pilaf	
Glazed Carrots <i>Seasoned with crystallized &amp; fresh Ginger</i>	
Braised Brussel Sprouts <i>Seasoned with Herbs, Onion &amp; Mushrooms</i>	

Haricots Verts  
*Paired with Shallots, fresh Herbs & Balsamic Vinegar*

Grilled Marinated Asparagus

Green Beans Almandine

Plum-Ginger Asparagus

Green Bean Medley  
*Paired with Orange & Golden Carrots Seasoned with Dill*

Broccoli  
*Tossed in Lemon-Thyme Butter*

Roasted Cauliflower  
*Seasoned with Fennel & Curry*

Grilled Seasonal Vegetables  
*Red Peppers, Zucchini, Asparagus, Portabella Mushroom, Carrot & Red Onion*

Herbed Oven Roasted Red Potatoes

Potato Au Gratin  
*Rich blend of Cheese, fresh Herbs & Fennel*

Sour Cream & Chive Smashed Potatoes

Bleu Cheese & Herbs Smashed Potatoes

White Cheddar & Bacon Smashed Potatoes

Garlic & Basil Pesto Smashed Potatoes

Herbed Oven Root Vegetables  
*Sweet Potato, Yams & Beets with sliced Fennel & Herbs*

Additional Veggies  
*for chosen main dishes*

Additional Starch  
*for chosen main dishes*

Additional Dessert  
*for chosen main dishes*

Additional Roll&Butter  
*for chosen main dishes*

Additional Veggies  
*for chosen main dishes*

Additional Starch  
*for chosen main dishes*

Additional Dessert  
*for chosen main dishes*

Additional Roll&Butter  
*for chosen main dishes*



CHILDREN MEALS	QTY
----------------	-----

Chicken Tenders, 3 pieces  
*Served with Dill Ranch for dipping Chicken Only*

Macaroni & Cheese Triangles, 6 pieces

Spaghetti  
*With a Tomato-Basil Marinara with Meat Balls*

DESSERTS & FRUIT

DESSERTS	QTY
----------	-----

Gourmet Dessert Tray  
*Cheese Cake Bites, Petite Baklava & Dessert Bar*

Apple Pie  
*Served with Cinnamon Creme Fraiche*

Creme Brulee - Chocolate

Creme Brulee - Ginger

Chef du Jour Dessert of the Day

Dessert Bar Tray, 3 pieces  
*Fruited & chocolate varieties*

FRUIT	QTY
-------	-----

Sliced Seasonal Fresh Fruit  
*Traditional sliced Fruit served with Honey Yogurt for dipping*

Whole Fruit  
*each fruit*

Banana Spice

BERRIES	QTY
---------	-----

Chocolate Dipped Strawberries

CAKES & TARTS	QTY
---------------	-----

Chocolate Layered Cake

NY Cheese Cake  
*Served with NW Berry Coulis*

COOKIES	QTY
Fresh Baked Cookie Tray, 3 pieces <i>Chunky Chocolate Chip with Hazelnuts</i>	
Fresh Baked Cookie Tray, 3 pieces <i>Oatmeal with White Chocolate &amp; Cranberries</i>	
Fresh Baked Cookie Tray, 3 pieces <i>Crunchy Peanut Butter</i>	
Fresh Baked Cookie Tray, 3 pieces <i>Sugar Cookie</i>	
Fresh Baked Cookie Tray, 3 pieces <i>Check for our seasonal cookies available</i>	

ICE CREAM	QTY
Ice Cream <i>Available upon request, Packed in individual cooler with dry ice</i>	

NON-FOOD

DISPOSABLES	QTY
Disposable Set-Ups	