



BBQ : STREET FOOD : OLD RED : BABY RED : PRIVATE CHEF

by

**Thyme2Dine**

*Where creativity meets quality*

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## ***Searching for the best catering experience for your event?***

You've come to the right place!

We are Thyme2Dine, a family-run catering company with a passion for producing tantalizing food that will not only overwhelm your every sense.....but be surprisingly affordable at the same time.

We cater for events of all sizes and we are committed to delivering impeccable service with affordable enticing food.

We believe that's what makes us one of the premier catering companies in Staffordshire and beyond.

### **Only the best, local ingredients**

Have you ever been at an event where the food looks great but tastes... well, just OK?

When it comes to great food, it's all about the ingredients.

It's a simple formula – high quality food needs high quality locally sourced ingredients.

At Thyme2Dine we follow this simple formula.

We're proud of the food that we offer, its simply where Creativity meets Quality.

Choosing Thyme2Dine as your caterer means that your event is in capable hands.

Your guests are been served the most delectable food from one of the most reliable catering companies and enjoy as you watch the smiles spread across their faces.

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*Chef Jon*





# Red's BBQ Menus

Personalise your event with .....

Old Red is our 1960's rice trailer that we lovingly restored to be a fully functional events trailer.

Baby Red is a custom built (by us) dedicated BBQ trailer.

We prepare and cook from both Baby Red and Old Red and can either serve your guests from the trailer

Or from our pop-up gazebo on dressed tables

Or placed on your dining table on platters/boards

Price includes disposable crockery and cutlery.

Red's BBQ menus can be tailored to your personal tastes.  
Bespoke menus can be created. Contact Chef Jon to discuss.



## Red's Pony BBQ

4oz steak burger served on a soft bun with optional cheese  
Classic pork sausage (hot dog style or lollipop style)  
Mediterranean chicken breast  
Spicy veggie burger in a soft bun  
Mixed leaf platter, cherry tomatoes, cucumber, spring onion  
and French dressing  
New potato salad  
Crunchy homestyle coleslaw  
Selection of BBQ condiments



## Red's Thoroughbred BBQ

4oz gourmet steak burger with melting Monterey jack cheese  
Sausage sizzler in a white torpedo roll with a sweet red onion relish  
Chorizo, chicken and red peppers  
Spicy bean burger with fresh hummus in a soft bun  
Mediterranean herb halloumi and fire roasted vegetables  
Italian pasta salad  
Green salad  
New potato salad  
Summer coleslaw  
Selection of BBQ condiments

## Pony and Thoroughbred desserts

A selection of:  
Cupcakes  
Chocolate Brownies  
Mini chocolate filled cups  
Shortbread

# Red's Stallion BBQ

Look through our extensive menu and choose between:

All cooked and served from Old Red/Baby Red

4 dishes (including vegetarian)  
plus 4 gourmet salads

5 dishes (including vegetarian)  
plus 4 gourmet salads

6 dishes (including vegetarian)  
plus 4 gourmet salads

All served with baskets of rustic artisan breads, rolls, baps and BBQ condiments.

## Chicken Dishes

Garlic and chilli chicken breast  
Cajun chicken breast  
Chicken tikka breast  
Lemon and herb chicken breast

## Pork Dishes

Honey and pepper pork chop  
Oriental loin pork steak  
Apple and cider burger  
American hot dogs with fried onions  
Sausages – pork or pork and apple or Cumberland

## Beef Dishes

100g Monterey Jack cheese steak burger  
130g classic steak burger  
Steak and stilton burger  
Texas slow smoked beef brisket  
Chimichurri steak strips with vine tomatoes

## Lamb Dishes

Herb and garlic lamb steak  
Rosemary, honey and garlic lamb steak  
Kentucky style lamb steak  
Lamb, mint and coriander burger

## Fish and seafood Dishes

Honey and soy king prawn skewer  
Lemon and honey mustard salmon fillet  
Sticky lemon salmon fillet

## Vegetarian Dishes

Garlic mushroom, mozzarella and roasted tomato flatbread  
Portobello garlic mushroom steak  
Roasted vegetable and feta flatbread  
Quorn hot dogs with fried onions

## Gourmet salads

Spicy rice – Curried rice in a light coronation style dressing  
Tomato and red onion – vine tomatoes topped with red onions with a balsamic dressing  
Homestyle coleslaw – white cabbage, carrot and apple with a mayo dressing  
Simple green salad with a lemon mustard dressing  
Couscous salad – mixed leaves, chickpeas, olives, peppers and coriander  
Italian pasta salad – pasta in a light tomato sauce with red peppers and sweetcorn





# Red's Street Food

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Or from our pop-up gazebo on dressed tables

Or placed on your dining table on platters/boards

Disposable crockery and cutlery are included

Red's Street food menus can be tailored to your personal tastes.

Bespoke menus can be created. Contact Chef Jon to discuss.

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## Burrito Box

Flour tortilla filled with your choice of:

Slow Roasted BBQ Beef  
Grilled Chipotle Chicken  
Pork Con Carne  
Grilled Vegetables and Feta



with rice, black beans, sour cream, cheese and pico de gallo.

Served with a crispy leaf salad.

## Taco Bar

Soft or crispy corn tortillas filled with your choice of:

Slow Roasted BBQ Beef  
Grilled Chipotle Chicken  
Pork Con Carne  
Grilled Vegetables and Feta



topped with cheese, pico de gallo and a shredded lettuce/cabbage blend.

## Wrap Bar

Soft tortillas filled with your choice of:

Chicken shawarma with garlic, pickles, lettuce and tomato.

Falafel Wrap with lettuce, tomato, tahini sauce and hummus (v)

The Beef Burger with lettuce, tomato, onions, pickles, mustard, mayo and ketchup

Philly Pork strips with grilled onions, grilled green peppers, Swiss cheese and mayo



Served with a crispy leaf salad.

## Nacho Box

Tortilla chips loaded with cheese sauce and a choice of:

Beef, sour cream, lime juice, and freshly diced tomato, onion, jalapenos and spring onions

Roast chicken breast, sour cream, lime juice, and freshly diced tomato, onion, jalapenos and spring onions

Chicken, bacon, spicy ranch, and freshly diced onion and jalapenos and spring onions

Vegetables, falafel, yoghurt and mint, and freshly diced onion and jalapenos and spring onions

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## Grilled Sandwich Box

The original thick toasted American cheese grilled sandwich filled with a choice of:

Delicious Cheddar

Ham, bacon, cheddar and a slice of tomato

Chopped chicken breast, cheddar, bacon, slice of tomato and 1,000 island dressing

Chorizo sausage, sliced fresh jalapeños and chipotle sauce (spicy)

Served with a crispy leaf salad.



## The 10" Pizza Box

Margherita on a tomato base with grated mozzarella and fresh basil (v)

Garlic pizza on a garlic butter base with caramelised red onion and grated mozzarella (v)

Pepperoni on a tomato base with grated mozzarella and fresh basil

*Try something a little different...*

BBQ Roast Chicken on a tomato base with oven roasted peppers, caramelised red onion and chilli flakes

Pepperoni/Smoked ham/BBQ chicken on a tomato base with caramelised red onions and grated mozzarella

Mediterranean on a basil pesto base with goats' cheese, sun-dried tomatoes, caramelised red onion, grated mozzarella and fresh basil (v)

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