



WEDDINGS | BUSINESS EVENTS | PRIVATE EVENTS

Thyme2Dine

Where creativity meets quality

Chef Jon 07724179812
thyme2dine101@gmail.com
www.thyme2dine.net
FB: Thyme 2 Dine - Private Chef Services



Sharing Board Menu

One of our favourite catering options for a relaxed event is to have sharing platters.

These are served at each table for the guests to share between themselves.

This creates a relaxed and informal atmosphere and encourages guests to chat and mingle.

Minimum number of guests approximately 15.

Choose 2 boards per table

PLUS

3 hot food options for your 'hot' stations

PLUS

4 bowls for your salad station

£ 38.00 per person

Price includes crockery, cutlery and table linen.

Chef Jon 07724179812

thyme2dine101@gmail.com

www.thyme2dine.net

FB: Thyme 2 Dine - Private Chef Services

Sharing Boards (choose 2)

The Meat Platter

Roasted ham roast beef
Roast chicken
Ploughman's pickle
Horseradish
Wholegrain mustard chunky bread.

Ploughman's Platter

Mini pork pies
Piccalilli chutney
Baked ham
Extra mature cheddar
Spring onion
Cherry tomatoes
Branston pickle
Served with salads & crusty bread

Cheese Platter

Goats
Camembert
Cheddar cheese
Extra mature cheddar
Brie
Red Leicester
Celery
Grapes
Red onion marmalade
Crusty bread

Continental Meat Platter

Milano salami
Chorizo sausage
Cured prosciutto ham
Marinated olives
Antipasti skewers pickles
Cherry tomatoes
Basket of baguettes, crostini and breadstick
Balsamic reduction and olive oil

Chef Jon 07724179812

thyme2dine101@gmail.com

www.thyme2dine.net

FB: Thyme 2 Dine - Private Chef Services

Hot Food Station (choose 3)

Beef lasagne with garlic bread
Chicken tikka with rice and naan bread
Chilli con carne with nachos
Beef casserole with crusty bread
Chicken in a creamy leek and bacon sauce with crusty cob
Mexican chicken kebabs with rice
Shredded pork pittas with crumbled feta and coriander
Lamb and mint meatball tagine with chermoula.

Spanish rice with tomatoes and garlic
Spinach and mushroom lasagne with garlic bread
Vegetable pasta bake with garlic bread
Vegetarian chilli with nachos
Vegetarian sausage casserole with crusty bread

Salad Bowl Station (choose 4)

BBQ chorizo new potato salad
Strawberry, tomato and watercress salad (honey and cracked pepper dressing)
Watermelon and feta salad
Herby, quinoa, feta and pomegranate salad
Summer potato salad
Mixed bean and wild rice salad
Minty summer rice salad
Greek pasta salad
Pesto pasta salad
Curried pasta salad
Summer couscous salad
Tomato and mozzarella couscous salad
Lemon and coriander couscous salad
Mixed green leaf salad

Chef Jon 07724179812

thyme2dine101@gmail.com

www.thyme2dine.net

FB: Thyme 2 Dine - Private Chef Services