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Thyme2Dine

Where creativity meets quality

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



Finger Buffet Menus

Buffet menus can be tailored to your personal tastes.
Bespoke menus can be created. Contact Chef Jon to discuss.
Price includes disposable crockery and cutlery.
Minimum number of guests approximately 20.

From £8.50 per person
Desserts £4.50 per person
(when ordered with a buffet menu)

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Foundation Buffet

White and Wholemeal sandwich platters (four triangles per person)

Tortilla chips with salsa

Pork pie wedges

Cocktail sausage rolls

Assorted nibbles

Extras

Spring rolls and sweet chilli dip

Onion bhajis with mango chutney

Samosa's with sweet chilli dip

Mini cheese and tomato pizza

Glazed BBQ chicken

Coronation chicken tartlet

Quiche Lorraine

Filled Vol au vents (chicken, tuna, mushroom)

New potato salad

Crunchy homestyle coleslaw

Tomato pasta salad

Mixed leaf platter, cherry tomatoes, cucumber, spring onion and French dressing

Foundation plus 2 extras £8.50 per person

Foundation plus 4 extras £9.75 per person

Foundation plus 6 extras £11.00 per person

Desserts (Choose 2)

Dark chocolate torte

Chocolate profiteroles

White chocolate and raspberry cheesecake

Tarte au citron

Fresh fruit platter

Cheeseboard

Chefs mini dessert platter

£4.50 per person when ordered with a buffet menu

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