

DINNER PARTIES: BBQ: STREET FOOD: PRIVATE CHEF

## **Buffet Menu**

Thyme2Dine

Where creativity meets quality

Why not take the stress out of organising your food for your event, leave the catering to us!

Chef Jon: 07724179812 thyme2dine101@gmail.com www.thyme2dine.net

FB: Thyme 2 Dine - Private Chef Services

#### 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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## **Buffet Menus**

### Choose between hot or cold buffets and even add deserts

Buffet menus can be tailored to your personal tastes and dietary requirements.

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#### **Hot Buffet selection**

1

Beef chilli con carne Classic beef and ale casserole Vegetable Balti Braised rice

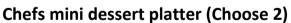
Freshly baked bread with butter
Mixed leaf platter, cherry tomatoes, cucumber, spring onion and French dressing
Crunchy homestyle coleslaw

2

Beef in red wine sauce with mushrooms
Chicken breast with a leek and bacon cream sauce
Vegetarian sausage casserole
Roasted new potatoes
Freshly baked bread with butter
Mixed leaf platter, cherry tomatoes, cucumber, spring onion
And French dressing
Crunchy homestyle coleslaw

3

Beef lasagne
Roast pork in a cider sauce
Vegetarian pasta-bake with feta Roasted new potatoes
Freshly baked bread with butter
Mixed leaf platter, cherry tomatoes, cucumber, spring onion and French dressing
Crunchy homestyle coleslaw



Dark chocolate torte
Chocolate profiteroles
White chocolate and raspberry cheesecake
Tarte au citron
Fresh fruit platter
Cheeseboard

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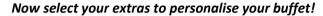
#### **Cold Buffet Selection Basic selection**

White and Wholemeal sandwich platters (four triangles per person)

Tortilla chips with salsa Pork pie wedges

Cocktail sausage rolls

Assorted nibbles





#### **Choose from:**

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

Crunchy homestyle colesiaw

Tomato pasta salad

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

Choose between:
Basic plus 2 extra items or
Basic plus 4 extra items or
Basic plus 6 extra items

#### Chefs mini dessert platter (Choose 2)

Dark chocolate torte
Chocolate profiteroles
White chocolate and raspberry cheesecake
Tarte au citron
Fresh fruit platter
Cheeseboard

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# Afternoon Tea

White and wholemeal assorted sandwiches (four triangles per person)

Chefs choice of cream cakes

Homemade Victoria sponge

Traditional shortbread

Assorted chocolates

Dishes will be made to accommodate any dietary needs.

## Why not add fizz to make it extra special!

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