



DINNER PARTIES : BBQ : STREET FOOD : PRIVATE CHEF

Buffet Menu

by

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

Insta: thyme2dine101

Twitter: @DineThyme2

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

Chefs mini dessert platter (Choose 2)

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

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



Now select your extras to personalise your buffet!

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

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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