



DINNER PARTIES : BBQ : STREET FOOD : PRIVATE CHEF

Weekend Menu

by

Thyme2Dine

Where creativity meets quality

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

You could: Arrive to an Afternoon Tea with Fizz!

Wake up to brunch ready to start the day, then look forward to a yummy bbq or sit down meal.

Have a browse at all of our menu then design your own package, or just a single meal. That's fine also!

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

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 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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Brunch

Cumberland Sausages
 Bacon
 Scrambled Free-range Eggs
 Roasted Cherry tomatoes & Mushrooms
 Potato Hash Browns
 Toast and preserves.
 Fruit platter
 Croissants/Danish
 Assorted Cereal
 Fresh Fruit salad
 Juice.

Dishes will be made to accommodate any dietary needs.

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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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Traditional Menu

Includes flavoured breads and petit fours.

*The host selects two options for each course (plus vegetarian if required) for their guests to choose from.

Bespoke menus, crockery, cutlery and glassware can be provided.
Contact Chef Jon to discuss.

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First course (*host select 2)

Leek and potato soup finished with toasted croutons.

Classic minestrone soup.

Chicken liver, sage and marsala pate served with toasted brioche and spiced red onion jam.

Smoked salmon and crème fraiche toast.

Sautéed wild mushrooms in a garlic and chive sauce, atop of a toasted bruschetta.

Melon and Parma ham drizzled with a honey syrup.



Main course (*host select 2)

Chicken breast wrapped in smoked bacon, with a brandy and Dijon sauce.

Poached supreme of chicken, with a wild mushroom sauce.

Lime crusted salmon, with a sticky honey and soy sauce.

Baked fillet of fish, with creamed leek sauce and roasted lemon garnish.

Slow roasted beef, yorkshire pudding with red currant and port jus.

Beef wellington with burgundy and rosemary jus.

Pork loin topped with black pudding, with cider and thyme jus.

Slow roasted pork belly with apple rosti and cider and sage jus.

Served with a panache of seasonal vegetables.



Vegetarian

Greek vegetable moussaka.

Mediterranean vegetable gateaux with pesto, lemon oil and goats cheese sauce.

Provençal vegetable tart with tomato and basil coulis.

Roasted vegetable and brie wellington with sundried tomato and pepper sauce.

Ravioli of mushroom with basil cream.



Sweets (*host select 2)

White chocolate and cherry mousse.

White Chocolate and raspberry panacotta.

Classic tiramisu.

Dark chocolate and salted caramel delice.

Lemon and ginger cheesecake.

Baileys laced bread and butter pudding with vanilla custard.

Sticky toffee pudding with caramel sauce and sauce Anglaise.

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Italian Menu

Includes flavoured breads and petit fours.

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First course (*host select 2)



Garlic pizza bread with cheese on a tomato base (v)
Fegattini di pollo. Chicken liver pate with toasted bread served with cranberry sauce
Cocktail di gamberi. Prawn cocktail with marie sauce served with salad garnish
Funghi al aglio. Garlic mushrooms with a cream and white wine sauce (v)
Caprese with olives, tomatoes and mozzarella served with olive oil, balsamic glaze and pesto (v)

Main course (*host select 2)

Pollo alla crema. Chicken breast cooked with mushrooms in a creamy sauce
Pollo caldo. Chicken breast cooked with Italian salami in a spicy tomato sauce
Salmone ai gamberetti. Salmon steak cooked with prawns and garlic in a tomato and cream sauce
Linguini with tiger prawns, courgettes and a shellfish sauce
Lamb shank served with a mint and red wine sauce
Medallions of Pork in an apple and calvados sauce
Beef meatballs al forno with pasta, smoked mozzarella, spinach and garlic cloves in a pomodoro chilli sauce
Beef braised in red wine
Spaghetti alla beef bolognese
Vegetarian lasagne (v)
Beef lasagne
Risotto funghi with wild mushrooms (v)

Desserts (*host select 2)

Hot, gooey chocolate pudding served with vanilla gelato
Tiramisu
Zingy lemon and white chocolate cheesecake served with a raspberry and strawberry coulis.
Sticky chocolate and praline torte served with Italian coconut gelato
Gelato - 3 Scoops Choose from:
Vanilla / Chocolate / Italian Coconut / Mango / Sicilian Pistachio



To finish

Limoncello to finish your meal the Italian way, with a shot of lovely lemony liqueur



Surf 'n' Turf Menu

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First course (*host select 2)

Smoked haddock served on bubble & squeak mash with a creamy sauce

Crispy salt & pepper prawns and battered white fish goujons with a mild chilli dip

Salmon & dill fishcakes with a tomato and basil sauce

Main course (*host select 2)

Baked cod fillet wrapped in prosciutto, on a bed of pan-fried greens with a tomato and herb sauce

Grilled sirloin steak with garlic king prawns accompanied with home cut chips and salad garnish

Jamaican jerk chicken served with authentic 'rice & peas'

Pork fillet and mushrooms served with a creamy brandy sauce

Sweets (*host select 2)

Profiteroles served with rum flavoured chocolate sauce

Oreo cookie cheesecake

Key-lime pie

Triple chocolate cake

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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.

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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

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Old Red's Stallion BBQ

Look through our extensive menu and choose between:

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

Peri Peri chicken breast
Garlic and chilli chicken breast
Cajun chicken breast
Chicken tikka breast
Lemon and herb chicken breast
Tuscan rosemary chicken breast
Mississippi chicken breast

Pork Dishes

Memphis pork ribs
Honey and pepper pork chop
Oriental loin pork steak
Apple and cider burger
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
Steak chilli burger
Prime steak with vine tomatoes
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
English lamb cutlets with mint glaze
Lamb, mint and coriander burger

Fish and seafood Dishes

Thai sweet chilli tiger prawn skewer
Honey and soy king prawn skewer
Lemon and honey mustard salmon fillet
Sticky lemon salmon fillet

Vegetarian Dishes

Portobello and halloumi burger
Garlic mushroom, mozzarella and roasted tomato flatbread
Portobello garlic mushroom steak
Roasted vegetable and feta flatbread
Sweet chilli halloumi skewers
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
Caesar salad – kos lettuce sprinkled with grated cheese, Caesar dressing and crunchy croutons
Simple green salad with a lemon mustard dressing
Couscous salad – mixed leaves, chickpeas, olives, peppers and coriander
Gourmet house salad – baby spinach, rocket and watercress dressed with lemon and sea salt
Italian pasta salad – pasta in a light tomato sauce with red peppers and sweetcorn



Red's Street Food

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Disposable crockery and cutlery are included

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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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