



PRIVATE CHEF : PRIVATE CATERER

by

Thyme2Dine

Where creativity meets quality

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.

Chef Jon 07724179812

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



Chef Jon

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

Insta: thyme2dine101
Twitter: @DineThyme2



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.

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

Insta: thyme2dine101
Twitter: @DineThyme2

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.

Provencal 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.



Bespoke menus, crockery, cutlery and glassware can be provided.

Contact Chef Jon to discuss.

Chef Jon: 07724179812

thyme2dine101@gmail.com

www.thyme2dine.net

FB: Thyme 2 Dine - Private Chef Services

Insta: thyme2dine101

Twitter: @DineThyme2



Italian 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.

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

Insta: thyme2dine101
Twitter: @DineThyme2



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

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.

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

Insta: thyme2dine101
Twitter: @DineThyme2

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

Bespoke menus, crockery, cutlery and glassware can be provided.

Contact Chef Jon to discuss.

Chef Jon: 07724179812

thyme2dine101@gmail.com

www.thyme2dine.net

FB: Thyme 2 Dine - Private Chef Services

Insta: thyme2dine101

Twitter: @DineThyme2