



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  
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FB: Thyme 2 Dine - Private Chef Services

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## **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 then 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

Basic plus 4 extra items

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.*

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