



DINNER PARTIES : BBQ : STREET FOOD : PRIVATE CHEF

## Weekend Menu

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***

***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 ingredients.

At Thyme2Dine we follow this simple formula.

We're proud of the food that we offer, it's 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 then add your desserts

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



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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

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# *Traditional Menu*

Includes flavoured breads and petit fours.

\*The host needs to choose 2 options for each course (plus vegetarian if required) for their guests to choose from,.

Dishes will be made to accommodate any dietary needs.

Bespoke menus, crockery, cutlery and glassware can be provided  
Contact Chef Jon for details.

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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

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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





# 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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