



Buffet Menu

(2024-2025)



Contact us:

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Socials:

FB: Thyme 2 Dine - Private Chef Services

Insta: thyme2dine101

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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 senses 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 to 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, its simply where Creativity meets Quality.

Choosing Thyme2Dine as your caterer means that rest assured 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

THYME2DINE
WHERE
CREATIVITY MEETS
QUALITY

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COLD BUFFET

Disposable plates and cutlery are included.

COLD BUFFET SELECTION

FOUNDATION

White and Wholemeal sandwich platters
(four triangles per person)

Tortilla chips with salsa dip

Pork pie wedges

Cocktail sausage rolls

Assorted nibbles

ADD EXTRAS TO PERSONALISE YOUR BUFFET

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



DESSERT SELECTION (choose 2)

ADD DESSERTS TO YOUR BUFFET

Dark chocolate torte

Chocolate profiteroles

White chocolate and raspberry cheesecake

Tarte au citron



YOUR SELECTION

CHOOSE BETWEEN

Foundation plus 2 extra

Foundation plus 4 extra

Foundation plus 6 extra

Don't forget to add your desserts!

Please enquire for pricing at: thyme2dine101@gmail.com

HOT POT BUFFET

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THE MAIN EVENT (choose 2 for all your guest to enjoy,
including veggie/vegan)

Beef Chilli Con Carne. Smokey Beef in a rich Chilli Tomato Sauce. Served with Braised Rice and Tortilla Chips

Beef Lasagne. Staffordshire Beef marinated in rich, delicious tomato sauce with and a few special veggies with lots of herbs. It is served with Seasonal Green Leaf and Crusty rolls

Staffordshire Beef & Ale Casserole with Root Vegetables. Slow Braised Beef and Vegetables in a Rich Ale Sauce. Served with Creamy Mash Potatoes and Crusty Rolls

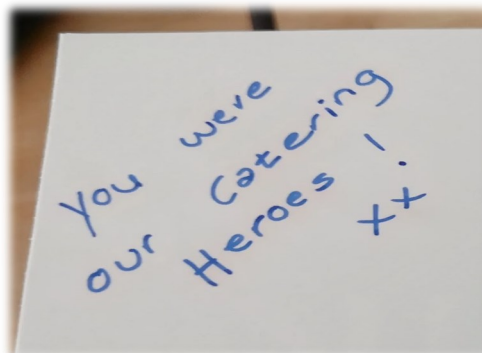
Chicken Tikka Masala. Roasted Chunks of Chicken in a Medium Spiced Creamy Sauce. Served with Braised Rice and Flatbread

Chicken Breast with a Leek and Bacon Cream Sauce. Served with New Potatoes or Creamy Mash and Roasted Root Vegetables

Cajun Chicken Bake. Marinated Chunks of Chicken in a Spicy Deep-South American Sauce. Served with Braised Rice and Tortilla Chips

Dirty Mac 'n' cheese (topped with BBQ Pulled Pork)
Rich Creamy Macaroni Cheese topped with Slow Roasted BBQ Pork. Served with Seasonal Green Leaf

Spicy Pork Meatballs in Tomato Sauce. Hand-made Meatballs in a Fiery Tomato Sauce, with Plain Pasta and Garlic Bread



HEARTY HOT POT BUFFET

HOT POT BUFFET

.....
VEGAN / VEGETARIAN ALTERNATIVES

Vegetarian Pasta-bake with Feta. Pasta cooked in Spicy Tomato Sauce with Mediterranean Vegetables. Served with Garlic Bread and Seasonal Green Leaf

Vegetable Balti. Mediterranean Vegetables cooked in a Medium Spiced Sauce with a little kick of Chilli. Served with Braised Rice and Flatbread

Vegetarian Sausage & Ale Casserole. Root Vegetables cooked together with Vegetarian/Vegan sausage and in a Rich Ale Sauce. Served with Creamy Mash Potatoes and Crusty Rolls

Vegetarian Lasagne. Veggie/Vegan mince marinated in a rich, delicious tomato sauce with and a few special veggies with lots of herbs. It is served with Seasonal Green Leaf and Crusty rolls

Dirty Macaroni Cheese. Rich Creamy Macaroni Cheese topped with BBQ'd Mediterranean Vegetables. Served with Seasonal Green Leaf

(Gluten free: Dairy free on request)

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SWEET TOOTH ? Ask us about adding desserts to your Weekend deal

ICECREAM BAR

(Minimum 16 people)

THE MAIN EVENT (Choose 3 flavours)

Vanilla Strawberry
Chocolate Mint Choc Chip
Unicorn Honeycomb
Rum and Raisin Toffee Fudge
Salted Caramel

Plus:- 3 tempting toppings and juicy, delicious sauces

Add this to your deal and we will provide 3 large tubs of ice-cream with 3 tempting toppings and sauces for you to help yourselves to all weekend.

Please enquire for pricing at: thyme2dine101@gmail.com

CHEESECAKE POTS

(Minimum 16 people)

THE MAIN EVENT

Cheesecake pots with tempting toppings

Add this to your deal and we will provide 3 pots per guest with an assortment of flavours, so you can satisfy that sweet craving at any point of your weekend.

Please enquire for pricing at: thyme2dine101@gmail.com



TRAY BAKE CAKE

(Minimum 16 people)

THE MAIN EVENT

Lemon Drizzle Carrot cake
Victoria Sponge Coffee and Walnut

Add this to your deal and we will provide an assortment of all 4 flavours, so you can satisfy that sweet craving at any point of your weekend.

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DOUGHNUT MOUNTAIN (Min 16 people)

THE MAIN EVENT

An assortment of: 6 flavours of iced ring doughnuts

Add this to your deal and we will provide an assortment of 6 flavours of doughnuts, so you can satisfy that sweet craving at any point of your weekend.

(*each guest will get 3 doughnuts)

Please enquire for pricing at: thyme2dine101@gmail.com

Please ask for :

Gluten free / Dairy free / Vegan alternatives

TESTIMONIALS Just look at what others have said about us!



What a place to have a hen do, I am so glad I was recommended this place. I would recommend Thyme 2 Dine - Private Chef Services their food was insane and there is lots of it. I can't recommend this place enough great venue and what a gem in Staffordshire

Rosie (Aug 23)

*Would like to say a massive huge thank you to
Thyme 2 Dine - Private Chef Services !*

*You were amazing all weekend ❤️ the food was
absolutely beautiful! And there was plenty for
us all 😂*

*If anyone is looking for catering for any occasion
give these guys a shout ! Such lovely people to
😊*

*Thanks again xx
Sarah-Jayne (July23)*

Absolutely beautiful food. I was at that hen party and would
highly recommend Thyme 2 Dine 😊 Ann (May23)



We had the full catering package from
Thyme2Dine for my hen weekend and the food was amazing!

The guys were so friendly and made sure we had everything we
wanted, they were very efficient with set up, serving and cleaning and it
made everything so easy.

The food was delicious and everyone was catered for with lots of really
good choices, thank you!

Sasha (Aug 23)



Thyme 2 Dine - Private Chef Services came and
cooked our Hen party an amazing BBQ on Saturday!!
There was soooo much food and it was all amazing!! They
provided all the utensils and condiments you could want!
And even left all the food that wasn't eaten so we could
have midnight snacks 😊 So lovely!! 100% recommend

Holly (Aug 23)



Thank you so much Jon for all of the food provided this weekend
at Hannah's Hen Do.

Your attention to detail for the Harry Potter theme afternoon tea was amazing
and something I think you should definitely offer in the future.

The breakfasts were delish and those homemade burgers on the bbq were spot
on!! Thank you so much for your help too on little bits and pieces to make this
weekend so special for our friend. I will certainly recommend you to others

Emma (July 23)



We chose Thyme 2 Dine to cater for our Hen Party at
the weekend and they were absolutely amazing.

From the BBQ on Friday evening to the wonderful cooked break-
fasts, croissants and fresh fruit on Saturday and Sunday, packed
lunches and Street Food (we opted for Burritos) on Saturday night
the food was nothing short of amazing. 😊

They were happy to cater for our Vegetarian guests and went the
extra mile to cook chicken Nuggets and Chips for our Bride. The
food was hot, fresh and plentiful and all of the guests, 28 in total,
were full of praise and compliments for our Chefs Jon, Jane and
Kesley and to Charlotte who helped with service on Saturday.

You were amazing and helped make the event extra special.
Thank you. Anna (July 23)