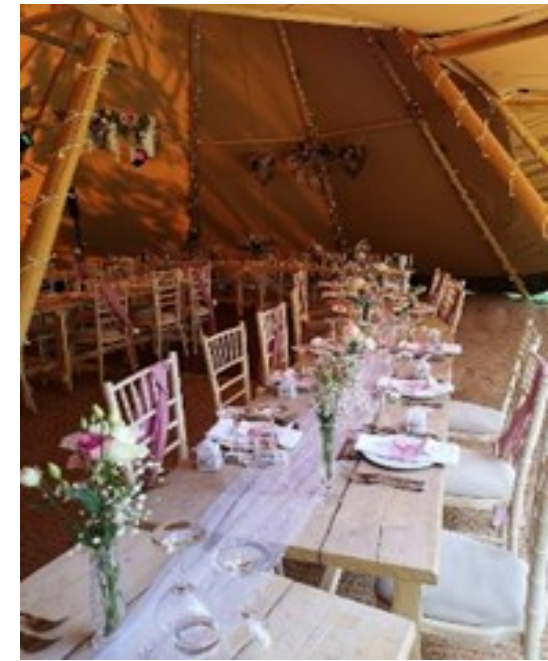




# Wedding Menu

(2024 /2025)



Contact us:

Chef Jon: 07724179812

thyme2dine101@gmail.com

www.thyme2dine.net

Socials:

FB: Thyme 2 Dine - Private Chef Services

Insta: thyme2dine101

Twitter: @DineThyme2



*Searching for the best catering experience for your special day?*

**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 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, 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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# CANAPES

Canapés to accompany welcome drinks and to tantalise your guests taste buds during photographs.

Select 6 from either the standard canapes or the large canapes. **Waitress service.**

## STANDARD CANAPES (select 6 , waitress service)

### TARTLETS FILLED WITH

- Blue cheese with pear and walnuts (v)
- Creamy chicken korma & toasted almonds
- Salmon and dill
- Smoked bacon, parmesan and sage cheese & onion

### MINI SKEWERS

- Chicken fillet marinated in lemon and tarragon
- Sun blushed tomato, buffalo mozzarella & fresh basil (v)
- Ham and melon
- Feta & roast pepper spears (v)

### ON CROUTE

- Smoked salmon pate with melba toast
- Blue cheese with chutney and grape on triangle toast (v)

### BITE SIZE

- Scottish smoked salmon blinis
- Caramelised red onion crostini
- Bacon & brie crostini
- Mini beef and horseradish yorkshire puddings

### SWEET

- Petit Fours
- Salted Caramel Brownie Bites
- Mini cheesecakes
- Belgian chocolate cups filled with flavoured mousse



## LARGE CANAPES (select 6 , waitress service)

### SAVOURY

- Classic cheeseburger
- Mini pots of bangers and mash
- Beef bourguignonne, creamed mash, crispy shallots
- Chicken shawarma
- Cajun chicken, dirty rice with lime slaw topping
- Chicken and bacon carbonara, parmesan shaving
- Mini garlic pizzette
- Prawn and chorizo jambalaya
- Battered fish taco boat
- Pork chilli pot
- Oriental pork, ginger, spring onion, noodles
- 3 bean chilli, coriander rice, sour cream and chive
- Mac 'n' cheese pots with truffle oil

### SWEET

- Salted caramel chocolate bites
- Little lemon posset pots with shortbread
- Meringue kisses
- Mini strawberry pots and cream

Please enquire for pricing at:  
[thyme2dine101@gmail.com](mailto:thyme2dine101@gmail.com)

# WEDDING BREAKFAST MENU

A more formal and traditional food concept for your special day. Waitress service to the table for all three courses.

Please choose 2 options per course (plus one veggie/vegan option if required)

## STARTER COURSE (select 2 )

Leek and potato soup finished with toasted croutons.

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

Smoked salmon and crème fraiche toasted ciabatta.

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

Melon and Parma ham drizzled with a honey syrup.



## THE MAIN COURSE (select 2)

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

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

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

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

All served with a panache of seasonal vegetables.

## VEGATARIAN/ VEGAN select 1 (if required)

Provençal vegetable tart with tomato and basil coulis.

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

Vegetarian ravioli with basil cream.



## THE DESSERTS (select 2)

White chocolate and cherry mousse.

Dark chocolate torte.

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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# FESTIVAL STYLE DINING

Festival style catering promotes a relaxed atmosphere. Sharing platters (served at the table) encourages guests to chat and mingle.

Your guests will then be invited up to the informal hot food station to choose their sumptuous mains with their salad option.

Choose 2 boards per table + 3 Hot food options for your hot food station + 4 bowls for your salad station

## STARTER PLATTERS (choose 2 per table)

### THE MEAT PLATTER

Roasted ham, Roast beef, Roast chicken  
Ploughman's pickle  
Horseradish and Wholegrain mustard  
Served with chunky bread.

### PLOUGHMANS PLATTER

Baked ham, Extra mature cheddar  
Mini pork pies, Piccalilli chutney  
Spring onion, Cherry tomatoes, Branston pickle  
Served with salads and crusty bread

### CHEESE PLATTER

Goats cheese, Brie, Stilton  
Extra mature cheddar, Red Leicester  
Celery and Grapes  
Red onion marmalade  
Served with crusty bread

### CONTINENTAL PLATTER

Milano salami, Chorizo sausage  
Cured prosciutto ham  
Marinated olives and Antipasti skewers  
Cherry tomatoes  
Flavoured oils  
Served with baguettes, crostini and breadsticks

## HOT FOOD STATION (choose 3 incl. veggie/vegan)

### MEAT OPTIONS

Beef lasagne with garlic bread  
Chicken tikka with rice and naan bread  
Chilli con carne with nachos  
Beef casserole with crusty bread  
Chicken in a creamy leek and bacon sauce with crusty cob  
Mexican chicken kebabs with rice  
Shredded pork pittas with crumbled feta and coriander  
Lamb and mint meatball tagine with chermoula.

### VEGETARIAN / VEGAN OPTIONS

Spanish rice with tomatoes and garlic  
Spinach and mushroom lasagne with garlic bread  
Vegetable pasta bake with garlic bread  
Vegetarian chilli with nachos  
Vegetarian sausage casserole with crusty bread



## SALAD BOWL STATION (choose 4)

### MEAT OPTIONS

New potato salad with chorizo  
Summer potato salad  
Mixed bean and wild rice salad  
Minty summer rice salad  
Greek pasta salad  
Pesto pasta salad  
Summer couscous salad  
Tomato and mozzarella couscous salad  
Lemon and coriander couscous salad  
Mixed green leaf salad



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# SHARING BOARD WEDDING MENU

One of our more relaxed and informal food concepts is to have sharing platters served at each table for you and your guests to share.

Please choose 3 selections for your main board (including any veggie/vegan options required), 3 side bowls and 3 mini desserts

## THE MAIN EVENT

select 3 mains plus 2 veggie/vegan

Slow cooked spiced lamb shoulder, apricots & almonds, minted yoghurt dip.

Pepper seasoned beef with salsa verde

Slow cooked smoked beef brisket

Chimichurri pork belly

Lemon roasted chicken with a citrus and herb tabbouleh

Herb marinated butterflied chicken breast

## VEGGIE / VEGAN OPTIONS

Warm savoury tarts

Portobello mushroom topped with leeks and cheese

Grilled tofu with smoky cajun sauce

Chargrilled haloumi garlic and rosemary

Grilled vegetables with vegan pesto dipping sauce



## THE SIDES

select 3 sides (can be served warm or cold)

BBQ chorizo new potato salad

Mixed bean and wild rice salad

Minty summer rice salad

Greek pasta salad

Lemon and coriander couscous salad

Mixed green leaf salad

Seasonal roasted vegetables



## THE DESSERTS (select 3 mini desserts)

Lemon posset with mini meringue

Triple chocolate layered cheesecake

Strawberries and Devon clotted cream

Mini lemon and lime meringue pot

Salted caramel brownie

Eton mess shots



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# RED'S BBQ WEDDING MENU

One of our more relaxed and informal food concepts is for your guests to be served a BBQ feast from our 1930's Rice trailer (Old Red). We prepare, cook in Old Red and can either served your guests from the the front or from our pop up gazebo on dressed tables

## RED'S PONY BBQ

### THE MAIN EVENT

4oz Staffordshire Hand-Pressed Steak Burger with Mature Cheddar Cheese Slices (optional )  
Beechwood Smoked Pork Hot Dog  
Staffordshire Chicken Breast with a Mediterranean Rub

### THE SIDES

Sliced BBQ'd Red Onions  
Freshly Baked White Baps and Rolls and Condiments

### THE SALADS

Seasonal Mixed Leaf  
Fresh Tomatoes and Cucumber wedges  
New Potatoes with Chive oil  
Crunchy Homestyle Coleslaw with Mayonnaise

*(Gluten free: Burgers, Sausages, Chicken, Bread rolls on request)*

Please enquire for pricing at: [thyme2dine101@gmail.com](mailto:thyme2dine101@gmail.com)

## PONY / THOROUGHbred VEGAN / VEGETARIAN ALTERNATIVES (choose 1)

Portabella Garlic Mushroom Steak topped with Halloumi  
1/4 Pounder Veggie/Vegan Burger with Vegan Cheese  
Veggie / Vegan Hotdog with Onions



## RED'S THOROUGHbred

### THE MAIN EVENT

4oz Staffordshire Hand-Pressed Steak Burger with Mature Cheddar Cheese Slices  
Beechwood Smoked Pork Hot Dog  
Staffordshire Chicken Breast with a Chorizo and Red Peppers  
Fire Roasted Vegetables with Mediterranean Herb Halloumi

### THE SIDES

Sliced BBQ'd Red Onions  
Freshly Baked White Baps and Rolls and Condiments

### THE SALADS

Seasonal Mixed Leaf  
New Potatoes with Chive oil  
Crunchy Homestyle Coleslaw with Mayonnaise  
Italian Pasta Salad

*(Gluten free: Burgers, Sausages, Chicken, Bread rolls on request)*

Please enquire for pricing at: [thyme2dine101@gmail.com](mailto:thyme2dine101@gmail.com)

## DESSERTS (PONY AND THOROUGHbred)

Cupcakes  
Mini chocolate cups  
Chocolate Brownies  
Shortbread

Add a selection of desserts to your BBQ

# RED'S STALLION BBQ WEDDING FEAST

One of our more relaxed and informal food concepts is for your guests to be served a BBQ feast from our 1930's Rice trailer (Old Red). We prepare, cook in Old Red and can either served your guests from the the front or from our pop up gazebo on dressed tables

## RED'S STALLION BBQ

### BEEF MAIN DISHES

100g Monterey Jack cheese steak burger  
130g classic steak burger  
Steak and stilton burger  
Texas slow smoked beef brisket  
Chimichurri steak strips with vine tomatoes  
BBQ Pulled Beef Brisket

### CHICKEN MAIN DISHES

Garlic and chilli chicken breast  
Cajun chicken breast  
Chicken tikka breast  
Lemon and herb chicken breast

### PORK MAIN DISHES

Garlic Honey and pepper pork chop  
Oriental pork loin steak  
Apple and cider burger  
American hot dogs with fried onions

### LAMB MAIN DISHES

Herb and garlic lamb steak  
Rosemary, honey and garlic lamb steak  
Kentucky style lamb steak

### FISH / SEAFOOD MAIN DISHES

Honey and soy king prawn skewer  
Lemon and honey mustard salmon fillet  
Sticky lemon salmon fillet

## RED'S STALLION BBQ

### VEGETARIAN/VEGAN MAIN DISHES

Garlic mushroom, mozzarella and roasted tomato flatbread  
Portobello mushroom and halloumi  
Portobello garlic mushroom steak  
Sweet chilli halloumi steak  
Quorn hot dogs with fried onions

## RED'S STALLION BBQ

### GOURMET SALADS

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  
Simple green salad with a lemon mustard dressing  
Couscous salad – mixed leaves, chickpeas, olives, peppers and coriander  
Italian pasta salad – pasta in a light tomato sauce with red peppers and sweetcorn

## RED'S STALLION BBQ

### THE MAIN EVENT

Choose 4 gourmet salads then choose between:

4 main dishes (including veggie/vegan)

5 main dishes (including veggie/vegan)

6 main dishes (including veggie/vegan)

All served with Rustic artisan breads, rolls, baps and BBQ condiments.

Please enquire for pricing at: [thyme2dine101@gmail.com](mailto:thyme2dine101@gmail.com)



# RED'S STREET FOOD

An informal food concept for your guests to enjoy. We prepare, cook in our 1930's Rice trailer and then serve from her or our pop up gazebo.

Choose one street food concept from below

## BURRITO BOX

Flour Tortilla filled with your choice of:  
Staffordshire Slow Roasted BBQ Beef  
Grilled Chipotle Chicken  
Pork Con Carne  
Grilled Vegetables with Chunks of Feta

### THE SIDES

Braised rice	Black beans
Sour cream	Grated cheese
Salsa	Seasonal Mixed Leaf

Please enquire for pricing at: [thyme2dine101@gmail.com](mailto:thyme2dine101@gmail.com)

## TACO BAR

Soft Corn Tortilla filled with your choice of:  
Staffordshire Slow Roasted BBQ Beef  
Grilled Chipotle Chicken  
Pork Con Carne  
Grilled Vegetables with Chunks of Feta

### THE SIDES

Grated Cheese	Shredded Lettuce / Cabbage mix
Salsa	Sour Cream

Please enquire for pricing at: [thyme2dine101@gmail.com](mailto:thyme2dine101@gmail.com)

## PIZZA BAR

Margherita (v)  
Tomato base, grated mozzarella and fresh basil

Garlic pizza (v)  
Garlic butter base, caramelised red onion & grated mozzarella

Pepperoni  
Tomato base, grated mozzarella and fresh basil

BBQ Roast Chicken  
Tomato base, oven roasted peppers, caramelised red onion and chilli flakes

Pepperoni/Smoked ham/BBQ chicken  
Tomato base, caramelised red onions and grated mozzarella

Mediterranean (v)  
Basil pesto base, goats' cheese, sun-dried tomatoes, caramelised red onion, mozzarella and basil

Please enquire for pricing at: [thyme2dine101@gmail.com](mailto:thyme2dine101@gmail.com)



## WRAP BAR

Flour Tortilla filled with your choice of:  
Staffordshire Slow Roasted BBQ Beef  
Grilled Chipotle Chicken  
Pork Con Carne  
Falafel and Roast Vegetables

### THE SIDES

Gherkins	Seasonal Mixed Leaf
Tomato wedges	Hummus
Grated cheese	

Please enquire for pricing at: [thyme2dine101@gmail.com](mailto:thyme2dine101@gmail.com)

## NACHO BOX

Tortilla chips, cheese sauce and your choice of:  
Staffordshire Slow Roasted BBQ Beef  
Grilled Chipotle Chicken  
Pork Con Carne  
Falafel and Roast Vegetables

### THE SIDES

Sour cream	Diced Tomatoes
Sliced Onions	Chopped Spring Onions
Jalapenos	

Please enquire for pricing at: [thyme2dine101@gmail.com](mailto:thyme2dine101@gmail.com)

# RED'S HOG ROAST

An informal food concept for your guests to enjoy. We prepare, cook in our 1930's Rice trailer and then serve from her or our pop up gazebo.

Choose one meat option from below

## RED'S CHICKEN

Traditional roasted whole chicken with stuffing

### THE SIDES

Cranberry sauce

Green leaf salad

Crunchy Homestyle Coleslaw

Served with a brioche bun

Please enquire for pricing at: [thyme2dine101@gmail.com](mailto:thyme2dine101@gmail.com)

## RED'S HOG

Staffordshire roasted pig with crackling

### THE SIDES

Stuffing

Apple sauce

Sea-salted new potatoes

Green leaf salad

Crunchy Homestyle Coleslaw

Served with a brioche bun

Please enquire for pricing at: [thyme2dine101@gmail.com](mailto:thyme2dine101@gmail.com)

## RED'S LAMB

Traditional roasted lamb joint

### THE SIDES

Mint jelly

Green leaf salad

Crunchy Homestyle Coleslaw

Sea-salted new potatoes

Served with a brioche bun

Please enquire for pricing at: [thyme2dine101@gmail.com](mailto:thyme2dine101@gmail.com)

## RED'S BBQ RIBS

Traditional roasted pork ribs smothered in our own recipe of BBQ sauce

### THE SIDES

Corn on the cob

Green leaf salad

Crunchy Homestyle Coleslaw

Sea-salted roasted wedges

Please enquire for pricing at: [thyme2dine101@gmail.com](mailto:thyme2dine101@gmail.com)

## RED'S BEEF

Traditional roasted beef joint

### THE SIDES

Yorkshire pudding

Horse radish cream

Green leaf salad

Crunchy Homestyle Coleslaw

Sea-salted new potatoes

Served with a brioche bun

Please enquire for pricing at: [thyme2dine101@gmail.com](mailto:thyme2dine101@gmail.com)



# WEDDING 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  
Tomato pasta salad  
Mixed leaf platter, cherry tomatoes, cucumber, spring onion and French dressing



## DESSERT SELECTION (choose 2)

### ADD DESSERTS TO YOUR BUFFET

Dark chocolate torte  
Chocolate profiteroles  
White chocolate and raspberry cheesecake  
Tarte au citron  
Fresh fruit platter Cheeseboard  
Chefs mini dessert platter



## YOUR SELECTION

### CHOOSE BETWEEN

Foundation plus 2 extra  
Foundation plus 4 extra  
Foundation plus 6 extra  
Then don't forget to add your desserts!

Please enquire for pricing at: [thyme2dine101@gmail.com](mailto:thyme2dine101@gmail.com)

# TESTIMONIALS ..... Just look at what others have said about us!



We booked Thyme2Dine to provide the catering for our Wedding in August 2023. From our initial enquiry right through to after the wedding, we could not fault a single thing.

We spoke to Jon and Jayne via email multiple times, creating our menu for all our guests. They were always more than happy to answer any questions or queries.

We met the team at the venue a few weeks before the day to run through the weekend and finalise details, nothing was ever too much trouble.

The food was a very important part of our wedding, so we booked full catering across the weekend: breakfast, BBQ and sharing platters. Every single guest commented on the quality and quantity of the food throughout.

From the arrival at the venue on day 1 to departing after the festivities we could not have asked for any more from Thyme2Dine. They truly went above and beyond what we hoped for and could have asked for. We can't thank the team enough for their contribution to making our wedding as perfect as it was.

(Google review 2023)

*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)*



Thyme 2 Dine - Private Chef Services came and cooked our Hen party an amazing BBQ on Saturday!! There was sooooo 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)



John and Jayne did the catering for our son's wedding. Plenty of consultation including face to face, double checking and some tweaking from us. Great food and service, plenty of food and many going back for seconds and still some had 'doggy bags' to take home. We had a number of dietary requirements and opted for all the non meat dishes to be vegan. Guests were really impressed and it made for a great day. Thank you both so much.

Ant and Roger (Sept 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 breakfasts, 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, Jayne and Kesley and to Charlotte who helped with service on Saturday.

You were amazing & helped make the event extra special.

😊 Thank you.