



WEDDINGS : CORPORATE EVENTS : PRIVATE CHEF

Wedding Brochure

by

Thyme2Dine

Where creativity meets quality

Chef Jon: 07724179812
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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 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, it's 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.

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Wedding Breakfast

A more formal and traditional type of food package for your special day.

Waitress service to the table for all three courses. Choose 2 options per course (+ one vegetarian if required)

First course

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 fraîche 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.

Main course

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.

Served with a panache of seasonal vegetables.

Vegetarian/Vegan

Provençal vegetable tart with tomato and basil coulis.

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

Vegetarian ravioli with basil cream.

Dessert course

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

One of our favourite catering options for a relaxed atmosphere is to have sharing platters to start (served at the table) this encourages guests to chat and mingle.

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



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

The Meat Platter

Roasted ham roast beef

Roast chicken

Ploughman's pickle

Horseradish

Wholegrain mustard chunky bread.

Ploughman's Platter

Mini pork pies

Piccalilli chutney

Baked ham

Extra mature cheddar

Spring onion

Cherry tomatoes

Branston pickle

Served with salads & crusty bread

Cheese Platter

Goats

Camembert

Cheddar cheese

Extra mature cheddar

Brie

Red Leicester

Celery, Grapes

Red onion marmalade

Crusty bread

Continental Platter

Milano salami

Chorizo sausage

Cured prosciutto ham

Marinated olives

Antipasti skewers pickles

Cherry tomatoes

Baguettes, crostini and breadstick

Balsamic reduction and olive oil

Hot Food Station

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.

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

BBQ chorizo new potato salad

Strawberry, tomato and watercress salad

Watermelon and feta salad

Herby, quinoa, feta and pomegranate salad

Summer potato salad

Mixed bean and wild rice salad

Minty summer rice salad

Greek pasta salad

Pesto pasta salad

Curried pasta salad

Summer couscous salad

Tomato and mozzarella couscous salad

Lemon and coriander couscous salad

Mixed green leaf salad

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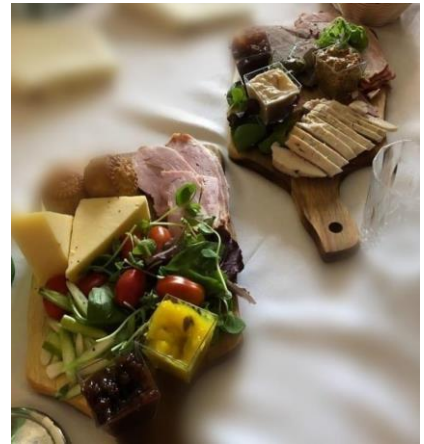
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Sharing Boards

Another relaxed and informal food concept is to have sharing platters. These are served at each table for the guests to share between themselves.

Choose 3 meat boards + 2 veggie/vegan boards
+ 3 side bowls + 3 mini desserts



Meats

(served warm / cold)

Slow cooked spiced lamb shoulder, apricots and almonds, minted yoghurt dip.
Spiced lamb patties with Lemon & mint yoghurt
Pepper seasoned beef served rare with salsa verde
Slow cooked smoked beef brisket Pork loin with crackling Chimichurri pork belly
Lemon roasted chicken stuffed with citrus and herb tabbouleh
Herb marinated butterflied chicken breast
Whisky smoked ribs with Jim beam glaze

Veggie/Vegan

(served warm / cold)

Warm savoury tarts
Oven baked spinach and ricotta frittata
Warm Portobello mushroom stuffed with leeks and topped with cheddar cheese
Falafel, olives, flatbread & hummus
Chargrilled haloumi garlic & rosemary
Grilled vegetables with vegan pesto dipping sauce

Side bowls

(served warm / cold)

BBQ chorizo new potato salad
Herby, quinoa, feta and pomegranate salad
Summer potato salad
Mixed bean and wild rice salad
Minty summer rice salad
Greek pasta salad
Summer couscous salad
Lemon and coriander couscous salad
Mixed green leaf salad
Seasonal vegetables
Sea salted roasted new potatoes
Roasted root vegetables in honey glaze
Chunky chips with sea salt

Desserts

Vanilla crème brulee with fresh raspberries
Lemon posset with mini meringue
Summer berry and champagne jelly
Triple chocolate layered cheesecake
Strawberries and Devon clotted cream
Mini lemon and lime meringue pie
Malibu panacotta with tropical fruit salsa
Salted caramel brownie
Eton mess shots
Dark chocolate espresso pots

Canapés Menu

Please choose 6 canapés from either the large selection or standard selection. Waitress service.

Standard Canapés

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 of

Chicken fillet marinated in lemon and tarragon

Sun blushed tomato, buffalo mozzarella

& fresh basil skewers (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

Scones with fresh cream, jam & strawberry

Mini cheesecakes

Mini Belgian chocolate cups filled
with flavoured mousse



Large Canapés

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



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Buffets

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

Desserts (Choose 2)

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

Cold Buffet selection

Foundation Buffet

White and Wholemeal sandwich platters
(four triangles per person)
Tortilla chips with salsa
Pork pie wedges
Cocktail sausage rolls
Assorted nibbles

Extras

(add on 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

Choose between:
Foundation plus 2 extras
Foundation plus 4 extras
Foundation plus 6 extras



Old Red's BBQ

Old Red is our 1960's rice trailer that we lovingly restored to be a fully functional events trailer.

We prepare and cook in Old Red and can either serve your guests from the front or from our pop-up gazebo on dressed tables.

If you haven't got enough room for 'Old Red' we now have 'Baby Red', a smaller dedicated bbq trailer.



Red's Pony

4oz steak burger served on a soft bun with optional cheese

Classic pork sausage (hot dog / 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



Desserts

A selection of:

Cupcakes

Chocolate Brownies

Mini chocolate filled cups

Shortbread

Red's Thoroughbred

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



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Red's Stallion BBQ

Look through our extensive menu and choose between:

4 dishes (including vegetarian)

5 dishes (including vegetarian)

6 dishes (including vegetarian)

All include 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

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Red's Hog Roast

Old Red is our 1960's rice trailer that we lovingly restored to be a fully functional events trailer. We prepare and cook in Old Red and can either serve your guests from the front or from our pop-up gazebo on dressed tables

Red's Hog

Traditional English roasted pig with crackling
Stuffing
Apple sauce
Green leaf salad
Coleslaw
Roasted new potatoes
All served with brioche buns.

or

Red's Chicken

Traditional roasted whole chicken
Stuffing
Cranberry sauce
Green leaf salad
Coleslaw
Roasted new potatoes
All served with brioche buns.

or

Red's BBQ Ribs

Traditional roasted pork ribs in our own
BBQ sauce
Corn on the cob
Green leaf salad
Coleslaw
Roasted seasoned wedges

Red's Lamb

Traditional roasted lamb joint
Mint jelly
Green leaf salad
Coleslaw
Roasted new potatoes
All served with brioche buns.

or

Red's Beef

Traditional roasted beef joint
Horse-radish cream
Yorkshire pudding
Green leaf salad
Coleslaw
Roasted new potatoes
All served with brioche buns.

Choose one meat option



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Old Red's / Baby Red's Street Food

Choose between Old Red our 1960's rice trailer that we lovingly restored to be a fully functional events trailer, or Baby Red our bespoke catering trailer. We prepare and cook in Old Red/Baby Red and can either serve your guests from the trailer or from our pop-up gazebo on dressed tables.

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 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)

Beef Burger with lettuce, tomato, onions, pickles,
mustard, mayo and ketchup

Philly Pork strips with grilled onions, grilled green
peppers, Swiss cheese and mayo



Nacho Box

Tortilla chips loaded with cheese sauce
and a choice of:

Beef, sour cream, lime juice, freshly diced
tomato, onion, jalapenos
and spring onions

Roast chicken breast, sour cream, lime juice,
freshly diced tomato, onion, jalapenos and
spring onions

Chicken, bacon, spicy ranch dressing, freshly
diced onion, jalapenos
and spring onions

Vegetables, falafel, yoghurt and mint, freshly
diced onion, jalapenos
and spring onions

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 (v) tomato base, grated mozzarella and fresh basil

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

Pepperoni on a tomato base, grated mozzarella and fresh basil

BBQ Roast Chicken on a 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

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Hen / Stag Weekenders

Why not take the stress out of your weekend catering. We can provide a fully catered weekend package:

DAY 1 - Afternoon Tea on arrival, Hot Buffet on the first night so you can mingle and drink!

DAY 2 - Wake up to the smell of breakfast to set you up for the day. Enjoy a three-course evening meal

DAY 3 – If check out not too early enjoy our scrumptious breakfast

Our in-house dinning provides you with a restaurant experience within the comfort of your property.

We come along and cook for you, serve your meal and even do the washing up!

All you need to do is enjoy your weekend.

Bar Hire

Hire our pop-up bar for the duration of your event. A bespoke drinks menu created especially for you.

Experienced, licensed staff to run the bar. Disposable glassware, paper straws and napkins.

The use of our blackboards for you to personalise your event bar. (Feel free to decorate us with bunting etc too)!

A Temporary Event Notice to allow the sale of alcohol at your event. Public Liability Insurance.



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