



Corporate Buffet Menu

(2024-2025)



Contact us:

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Socials:

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 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 a corporate lunch 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



COLD CORPORATE BUFFET Disposable plates and cutlery are included.

COLD BUFFET SELECTION

CORPORATE 1

A selection of Sandwiches or Sub rolls
Hand Cooked Crisps
Fruit Platter
Mini Cake Selection



CORPORATE 2

A selection of filled Mini Rolls
Hand Cooked Crisps
Cajun Spiced Chicken Wings
Tomato and Red Onion Crostini
Sliced Seasonal Fruit
Mini Victoria Sponge

CORPORATE 3

A selection of Filled Mini Rolls
Lemon and Herb Crispy Chicken with Dip
Mini Pork Pie with Piccalilli
Pasta Salad
Hand cooked crisps
Sliced Seasonal Fruit
Tray Baked Cakes



CORPORATE 4

A selection of Sandwiches
Sticky Honey and Mustard Sausages
Spinach and Feta Turnovers (v)
Hand Cooked Crisps
Sliced Seasonal Fruit



COLD BUFFET SELECTION

CORPORATE 5

A selection of Wraps
Tandoori Chicken Skewers
Vegetable Crudities
Vegetable Crisps
Sweet Potato Chunks with Coriander Yoghurt
Sliced Seasonal Fruit



CORPORATE 6

A selection of Sandwiches
Sundried Tomato, Pesto and Onion Quiche
Pasta Salad
Mozzarella, Basil, & Cherry Tomato skewers
Chef's Seasonal Salad
Sliced Fresh Fruit

CORPORATE 7

A selection of filled Baguettes
Stilton and Spinach Quiche,
Chicken Tikka Skewers
Traditional Coleslaw
Hand Cooked Crisps
Freshly Cut Fruit, Muffin Selection



CORPORATE 8

A selection of Wraps
Bacon Turnover
Goat's Cheese and Red Onion Pizza (v)
Chef's Seasonal Salad, Hand Cooked Crisps
Mini Fruit Salad, Chocolate Brownie

COLD BUFFET SELECTION

CORPORATE 9

A selection of filled Wraps
Tomato and Red Onion Bruschetta
Lemon and Herb Chicken Drumstick
Tossed salad with Virgin Olive Oil Dressing
Vegetable Crisps
Sliced Seasonal Fruit

PLANT BASED 1

Falafel Wraps, Rainbow Veg Wraps
Lemon and Herb Tabbouleh
Crudities with Butter Beans Hummus
Corn Salsa
Sliced Fresh Fruits



PLANT BASED 2

A selection of filled Wraps
Pesto and Red Onion Pizza (v)
Mediterranean Roasted Vegetable Turnovers (v)
Tofu, Basil & Cherry Tomato skewers
Green Leaf Salad
Sliced Seasonal Fruit



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

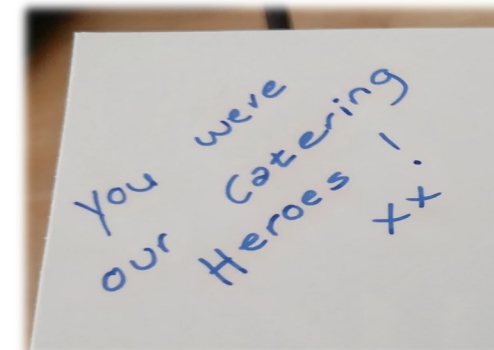
Chicken Breast with a Leek and Bacon Cream Sauce. Served with New Potatoes or Creamy Mash and Roasted Root Vegetables

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

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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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