

Thyme 2 Dine

Hors d'oeuvres/Appetizers/ Starters

Any of the below items can be combined to make your special menu.

SEAFOOD

- Shrimp cocktail
- Coconut shrimp w/ mango chutney
- Spicy mango shrimp
- Thai BBQ shrimp
- Thai shrimp fritters w/ red curry aioli
- Cajun shrimp w/ cucumber dill sauce
- Scampi stuffed mushroom caps
- Crabmeat stuffed mushrooms
- Mini crab cakes
- Bacon wrapped scallops
- Pan seared scallops w/ Penang curry sauce
- Mussels marinara

CHICKEN

- Chicken teriyaki skewers
- Chicken satay w/ peanut sauce
- Wings - (Sriracha garlic, sesame ginger, bbq, honey mustard, or maple pepper).

BEEF/PORK/LAMB

- Beef teriyaki
- Beef roll ups (pan seared flat-iron steak & braised leeks w/ balsamic glaze)
- Mini meatballs (Italian, Swedish, Greek, Asian)
- Apricot ginger glazed lamb lollipops

VEGETARIAN

- Bruschetta - Kalamata olives, garlic, fresh basil, tomatoes, olive oil, red onions
- Puff pastry pinwheels (caramelized onion & Chevere /pesto parmesan/ spinach & cheddar)
- Stuffed mushrooms w/spinach & feta
- Parmesan crusted baked zucchini sticks w/ cheesy marinara dipping sauce
- Baked brie & cranberry Phyllo bites
- Maple pecans/cashews/almonds
- Guacamole, Salsa, and Queso Dip served w/ corn tortilla chips
- VT cheese plate (an assortment of locally crafted cheeses)
- Cheese Platter w/ fruit & crackers (Cheddar/ Pepper Jack / Swiss)
- Veggie platter w/ dips (Creamy Gorgonzola/Honey Curry/Roasted Garlic)
- Deviled eggs
- Fresh Fruit Platter
- Hummus w/ pita wedges. Served w/ carrot & celery sticks

Asian

(choice of chicken, shrimp, pork or veggie)

- Mini eggrolls w/ homemade duck sauce
- Potstickers w/ ginger soy dipping sauce
- Shrimp & scallion pancakes
- Fresh spring rolls w/sweet chili dipping sauce
- Crispy fried wontons w/ apricot ginger sauce
- Asian turkey meatballs w/ ginger lime glaze

Sushi - served w/ wasabi, pickled ginger & tamari dipping sauce

- Spicy tuna roll- ahi tuna, homemade mayo and chili sauce
- California roll cucumber, avocado, carrot & crabmeat
- Broiled eel & avocado roll
- Shrimp, scallion & cucumber inside-out roll
- Veggie roll - avo, cuc's, carrot, beets, asparagus, red pepper
- Smoked salmon roll

** all seafood is cooked **

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Dinner Menus - Salads & Sides

SALADS

- Baby greens, sweet onion, red grapes, red pepper & Chevere tossed in maple balsamic vinaigrette. Garnished w/ maple pecans.
- Baby spinach w/ fresh tomatoes, bacon, sweet onions, and bleu cheese in honey lemon vinaigrette
- Garden salad - mixed greens, tomato, cucumber, carrot, sweet peppers w/ choice of dressing
- Caesar - crisp romaine, plum tomatoes & garlicky croutons tossed in a homemade Caesar dressing.
- Heirloom Tomato Salad w/ fresh basil, fresh mozzarella, olive oil & balsamic vinegar. (seasonal)
- Roasted Beet Salad - red & gold beets, bibb lettuce, sweet onion, VT. Chevere & toasted pine nuts
- Chilled Asparagus w/ Dijon vinaigrette

Dressings:

Vinaigrettes - Maple balsamic / Honey Lemon / Raspberry / Citrus Herb / Italian pesto / Miso Sesame, Avocado Lime

Creamy - Bayley Hazen Bleu / Roasted Garlic / Buttermilk Ranch / Parmesan & Cracked Pepper / Lemon Tahini

SIDES

Starches

Steamed Rice (jasmine, basmati, brown)
Wild rice pilaf
Cheesy rice florentine
Risotto (mushroom, Lemon, Lobster or seafood)
Thai fried rice (chicken, veggie, or shrimp)
Roasted herbed potatoes
Potato salad
Roasted root veggies
Garlic cheddar mashed potatoes
Au gratin potatoes
Twice baked potatoes
Au gratin potatoes
Roasted sweet potatoes
Mashed sweet potatoes w/ maple & ginger
Potato pancakes
Garlic parsley noodles
Fettuccini Alfredo
Baked mac & cheese
Pesto pasta
Baked beans
Spicy peanut noodles

SIDES

Veggies

Green beans almandine
Roasted broccoli
Steamed broccoli w/ garlic lemon butter
Grilled marinated veggies
Maple Ginger glazed carrots
Sautéed mixed veggies
Roasted Brussels sprouts w/ bacon & caramelized shallots
Corn on the cob (seasonal availability)
Steamed asparagus
Stir-fried veggies
Stewed zucchini with tomatoes, mushrooms & fresh basil
Grilled marinated portabella mushrooms
Baked stuffed tomato
Coleslaw - traditional creamy or Asian
Stuffed Delicata squash
Roasted Butternut puree
Ratatouille
Stewed tomatoes & basil
Broccoli Raab w/ olive oil, garlic & chili pepper

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Dinner Menus - Entrees

Poultry

- Chicken Marsala
- Thai chicken curry
- Chicken parmesan
- Chicken teriyaki
- Chicken tika masala
- Roasted chicken w/garlic, lemon & rosemary
- BBQ chicken (maple bourbon or mango ginger glazed)
- Chicken piccata
- Chicken pot pie
- Roast turkey w/ gravy (whole or breast)
- Lemon pepper Chicken Kebabs
- Apricot ginger glazed Cornish game hens
- Maple peppercorn chicken
- Bourbon BBQ Sauce

Beef / Pork / Lamb

- Beef tenderloin stuffed w/ mushrooms, leeks & roasted garlic
- Sliced beef tenderloin w/ creamy horseradish Dijon sauce
- Roasted prime rib of beef
- Beef tips sautéed w/ leeks & mushroom in a bourbon demi-glace cream sauce
- Black Angus meatloaf w/ honey chipotle BBQ glaze
- Surf & turf (pan seared fillet mignon & jumbo broiled shrimp stuffed w/crabmeat)
- Grilled flat-iron or rib-eye steaks w/caramelized onions and roasted garlic balsamic reduction
- Pepper Crusted Veal Chop with Porcini Mushroom Sauce
- Roasted pork loin stuffed w/ apples, caramelized onions, garlic & rosemary w/ cider pan gravy
- Pan Seared Pork Tenderloin Medallions with Cider Pan Gravy
- Beef teriyaki
- Braised short ribs
- Rack of lamb w/ raspberry mint demi-glace
- Grilled Lamb chops apricot ginger glaze
- BBQ Ribs Mango ginger or Maple Bourbon glazed
- Stuffed peppers
- Pulled Pork with Maple Bourbon BBQ Sauce

Vegetarian/Vegan

- Ratatouille
- Eggplant parmesan
- Spinach stuffed shells (tofu, cashew, or ricotta)
- Mushroom stroganoff
- Veggie lasagna
- White veggie lasagna
- Ginger garlic tofu
- Pasta primavera
- Thai red curry tofu
- Spinach, black bean & sweet potato enchiladas
- Veggie burritos
- Orange ginger sesame seitan
- Bbq tempeh
- Lentils & rice
- Coconut curry w/ basmati rice
- Stir-fried veggies (add tofu, seitan, or tempeh)
- Veggie fried rice
- Homemade veggie burgers
- Falafel
- Tempeh cakes
- Stuffed delicata squash

Seafood

- Pesto Shrimp
- Shrimp scampi
- Broiled crabmeat stuffed shrimp
- Spicy mango grilled shrimp
- Crab cakes
- Seafood Newburg (lobster, shrimp & scallops)
- Broiled Sockeye Salmon with fresh citrus relish
- Crispy Thai Snapper w/ sweet & sour tamarind sauce
- Grilled mahi-mahi with fresh pepper relish
- Pan seared scallops with citrus buerre blanc
- Stuffed sole Florentine
- Cornmeal crusted catfish
- Cajun catfish
- Lobster (broiled, steamed, stuffed, sautéed)

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Dinner Menus - Entrees ~ Ethnic

Italian

- Spaghetti & meatballs
- Lasagna (traditional meat & cheese, four- cheese, veggie)
- White Lasagna (spinach & mushroom or seafood)
- Spinach stuffed shells w/ garlicky tomato sauce
- Parmesan - chicken, eggplant, veal
- Marsala (chicken or veal)
- Italian sausage w/ peppers & onions
- Pasta Bolognese
- Beef Braciola
- Chicken Cacciatore
- Chicken & broccoli Alfredo
- Pasta Carbonara
- Chicken Florentine
- Stuffed Peppers

Mexican

- Fajitas - beef, chicken, shrimp, served w/ sautéed peppers, onions & mushrooms, warm flour tortillas
- Enchiladas - chicken, beef, pork, cheese
- Tequila lime shrimp
- Chili Rellanos - roasted poblano peppers, stuffed with (cheese, rice, shrimp, pork) baked in a rich ranchero sauce
- Burritos - beef, bean, chicken, vegetarian
- Taco's - chicken, beef, bean, shrimp, fish, pork
- Margarita chicken marinated with tequila, lime, garlic & cilantro
- Quesadillas - chicken, cheese & green chilies, grilled veggies, seafood
- Guacamole, Pico de Gallo, Queso dip - served w/ tortilla chips
- Spicy Mango grilled shrimp or chicken
- Grilled Chicken w/ avocado lime cilantro & cumin
- Chicken Taquitos

Asian

- Teriyaki (chicken, beef, salmon or shrimp)
- Thai Red Curry w/ chicken
- Lo-Mein (chicken, veggie, beef, pork, or shrimp)
- Crispy ginger shrimp w/ red peppers & snow peas
- Tangerine beef & broccoli
- Thai chili & basil (chicken, beef, pork, or shrimp)
- Apricot ginger sweet & sour chicken or shrimp
- Pad Thai (chicken, beef, pork, or shrimp)
- Vietnamese fried rice (chicken, veggie, beef, pork, or shrimp)
- Stir-fry w/spicy peanut sauce (chicken, veggie, beef, pork, or shrimp)
- Ginger garlic chicken, shrimp or tofu over sesame noodles and wilted greens
- Assorted Sushi served with wasabi, pickled ginger & tamari dipping sauce

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Dinner Menus - Desserts

- **Fresh Berry Shortcake** served w/ maple whipped cream
- **Dark Chocolate Raspberry Swirled Brownies** w/ vanilla B&J's ice cream
- **Apple Crisp** (apple cranberry, apple raspberry, apple blueberry) w/ maple whipped cream
- **Cookies** - choc. chip, oatmeal raisin, chocolate, or peanut butter
- **Chocolate dipped strawberries**
- **Blackberry & nectarine cobbler**
- **Raspberry bars** or **Lemon bars**
- **Maple pecans**
- **Carrot cake** w/ honey cream cheese frosting
- **Prosecco poached pears** w/ ginger chocolate sauce
- **Grilled peaches** w/ maple bourbon whipped cream (seasonal)
- **Assorted Cheesecake squares** (strawberry, blueberry, mango)
- **Fresh berry tart** mixed fruits & berries in honey almond crust
- **Chocolate raspberry tart** w/ chocolate ganache and white chocolate mascarpone
- **Apple, cranberry & pecan tart**
- **Pear & blackberry tart**
- **Apple Berry Turnovers**

For more information

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