



COCKTAIL PARTY MENU

Hors d'oeuvres

Vermont Cheese Platter

*locally crafted cheeses & smoked meats
w/ fruit & crackers*

Baked Brie in Phyllo

w/ apricot

Veggie Platter

*w/ choice of dips
Bayley Hazen Bleu
Honey Curry
Roasted Garlic*

Hot Crab & Artichoke Dip

served w/garlic crostini

Cheese & Crackers

*cheddar, swiss, smoked gouda,
pepper jack, red & green grapes*

Poached Shrimp

w/ homemade cocktail sauce

Guacamole, Salsa & Queso

Served w/ tortilla chips

Hummus Platter

w/ toasted pita wedges & carrot sticks

Antipasto Platter

Puff pastry pinwheels

*spinach & cheddar
caramelized onion & chevere
pesto, sundried tomato, & parmesan*

Spicy mango ginger shrimp

w/lemon zest & fresh basil

Beef & leek roll-ups

w/ balsamic reduction & roasted garlic

Bruschetta

*kalamata olives, garlic, basil,
plum tomatoes, & shaved parmesan
served w./garlic crostini*

Wings 3-Ways

*Sriracha garlic
Maple bourbon
Sesame teriyaki*

Stuffed mushrooms

*scampi
crabmeat
spinach & feta*

Stuffed potato bites

bacon, cheddar, sour cream, & chives

Bacon wrapped scallops

w/ lemon zest & fresh basil

Baked jalapeno poppers

Mini stuffed peppers

Maple pecans

Mini crab cakes

w/ citrus aioli

Mini Sliders

BBQ Pulled Pork

w/ coleslaw

Beef Tenderloin

*w/ caramelized onions
& horseradish cream*

Mini Lobster Roll

w/ citrus & chive aioli

Gourmet Grilled Cheese

*cheddar, chevere, & brie
w/ tomato & bacon*

Vietnamese Banh Mi

*pork, chicken or shrimp w/ pickled
daikon, carrots & sriracha mayo*

Chicken Parmesan

Cajun Chicken

*w/ roasted red pepper
& garlic aioli*

Potstickers

w/ ginger dipping sauce

Spring rolls

w/sweet chili dipping sauce

Crispy Wontons

w/ apricot ginger sauce

Thai bbq shrimp

Chicken teriyaki skewers

Chicken satay

w/ peanut sauce

Thai shrimp fritters

*Assorted Sushi Platter *

*w/ wasabi, pickled ginger,
& tamari dipping sauce*

California roll

Broiled eel & avocado

Shrimp & cucumber roll

Smoked salmon roll

Spicy tuna roll

Dragon Roll

Veggie roll

** Consuming raw or undercooked seafood or shell-
fish may increase your risk of foodborne illness **

Mini-meatballs

*Italian
Swedish
Greek*

Cajun shrimp

w/ cucumber dill sauce

French onion bites

sherried onions & melted gruyere

Chevere stuffed dates

wrapped in bacon

Caprese skewers

*Tomato, basil, fresh mozzarella,
& balsamic reduction*

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