

Seasons of Thyme Catering



Entrée Menu

Northwest Supper

Baked Salmon with Basil Garlic Sauce

Roasted Asparagus with Parmesan and Feta Cheese

Wild Rice Pilaf with Pine Nuts, Fresh Mint and Currants

Fresh Greens, Spicy Walnuts, Bleu Cheese Crumbles,
and Seasonal Berries with
Seasons of Thyme Catering's
Homemade Blackberry Vinaigrette

Traditional Seasonal Supper

Grilled Pork Tenderloin with Balsamic Peach Sauce

Roasted Garlic Red Potatoes

Sesame Green Beans

Fresh Tender Baby Greens
with Spicy Walnuts, Pear and
White Wine Dijon Vinaigrette

Rustic Breads



Entrée Menu/Page 2

Island Fusion Supper

Baked Salmon with Dijon Garlic Sauce

Middle Eastern Rice Pilaf with Red, Brown, Wild and White rice,
Fresh Mint, Currants, and Pine Nuts

Roasted Asparagus with Feta and Parmesan Cheese

Fresh Greens with Balsamic Vinaigrette

Bread Sticks

Puget Sound Rustic Pasta Dinner

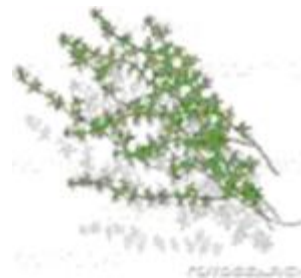
Smoked Chicken or Salmon Pasta
with
Pine Nuts, Asparagus and Mushrooms

Salad of Fresh Romaine Lettuce, Red Onion, Tomato,
Parmesan Rounds and Balsamic Vinaigrette

Green Beans with Sesame Seeds

Rustic Bread

Seasons *of* Thyme Catering



Entrée Menu/Page 3

Summer Supper

Grilled Thai Marinated Chicken

Fruit Salad

Caramelized Carrots

or

Green Beans Sautéed with Shallots

French Bread

Fay Bainbridge Summer Barbeque

Barbequed Chicken

French Potato Salad with Garlic Olive Oil and Herbs

Corn on the Cob

Caesar Salad