

Seasons of Thyme Catering



Hors D'oeuvre Menu

Supper

Pork Tenderloin with Peach or Mango Sauce

Skewers of Dijon Garlic Marinated Salmon

Smoked Chicken Quesadillas with Chipolte, Caramelized Onions,
and Roasted Red Peppers

Grilled Shrimp with Mango-Peach Salsa

Caesar Salad in Parmesan Crisps

Puff Pastry with Asparagus Spears, Tomatoes and Dijon Parmesan Sauce

Spring Rolls with Peanut Sauce

Mini Macaroni and Cheese Bites

Festive Fruit Skewer Display



Northwest Fusion

Grilled Thai Beef Strip Skewers seasoned with Garlic, Sesame Oil, Soy Sauce
and Green Onion

Asian Pork Meat Balls with Water Chestnuts, Soy and Fresh Ginger

Portobello Mushrooms Stuffed with Fresh Spinach, Crumbled Feta Cheese, Roasted Peppers
and Grilled Onions

Eggplant Crisps with Fresh Mozzarella and Tomatoes

Savory Artichoke Dip with Baguette Chips

Chinese Chicken Salad in Crispy Wonton Cups

Hot Crab Dip with Toasted Pita Wedges

Baked Brie Bundles with Caramelized Onion and Roasted Peppers and our Basil Garlic Sauce



Light Fare

Crab Cakes with Orange Tarragon Dipping Sauce

Thai Chicken Skewers

Asparagus Spears wrapped in Prosciutto roasted with Parmesan and Garlic

Fresh Tomato, Basil, Garlic and Parmesan Bruschetta

Hummus Pinwheels with Fresh Spinach, Zucchini, Tomatoes and Peppers

Greek Feta Toasties with Tomatoes, Red Onions, and Garlic