Seated Lunches

Corporate Meetings



1 hour lunch

Includes White Rim China, Silver, Glassware

Plated Lunch

First Course

Entrée

Dessert

Family Style Lunch

Salads

Proteins

Accompaniments

Desserts

PLATED LUNCH

Sample Menu. Seasonal Selections to be recommended by In Thyme Chefs

First Course - Select 1

Traditional Caesar Salad

romaine wedge, roasted garlic crouton, creamy caesar, parmesan

Deconstructed Summer Salad

mixed greens, cherry tomato, red onion, bocconcini mozzarella

Deconstructed Autumn Salad

cucumber wrapped bouquet of baby greens, bosc pear, sweet balsamic dressing, maytag blue and candied walnuts garnishella, balsamic reduction

Caprese Salad

fresh mozzarella, heirloom tomato, fresh basil salad, sea salt, evoo seasoned bruschetta

Tuna Carpaccio

seared, chilled rare ahi over cucumber, napa cabbage slaw

Roasted Beet and Butternut Squash Stack

goat cheese, baby kale, toasted pumpkin seeds, pomegranate vinaigrette

Burrata Mozzarella

arugula salad, strawberries, toasted almond slivers, fig balsamic reduction, grilled baguette

Vegan - Select 1

Squash Medley

Cauliflower Steak

Beet Steak

Grilled Tofu

Beverage

Lemon Ice Water at each place setting Self Serve Soda and Ice Tea Bar Self Serve Coffee Station

Entrée Selections - Select 1

Blackened Chicken

Spaetzle, roasted vegetables

Garlic Chili Roasted Salmon

Lemon roasted potatoes, charred brussels sprout leaves

Red Wine Braised Short Rib

Pommes aligot, roasted mushrooms, roasted root vegetables

Roasted Garlic Marinated Grilled Shrimp

Spaghetti squash, capers, blistered cherry tomatoes, toasted sunflower seeds, broccolini

Duo Plates

Red Wine Braised Short Rib & Salmon Spaetzle, roasted vegetables

Blackened Chicken & Grilled Shrimp

Lemon roasted potatoes, charred brussels sprout leaves

Family Style Dessert Platters - Select 3

Chocolate Panna Cotta

served in espresso cups with petit spoon

Dark Chocolate Covered Strawberries V

Double Fudge Brownie Bites

Fresh Fruit Skewer V

rum gastrique

Lemon Shortbread Squares

Mini Carrot Cake Squares

Mini Lemon Meringue Pies

Mini Pavlova

hazelnut mousse meringue shell

Opera Bar

chocolate ganash coffee buttercream

Pecan Diamonds Bites

Raspberry Pistachio Frangipane Tart

FAMILY STYLE LUNCH

Sample Menu. Seasonal Selections to be recommended by In Thyme Chefs

Salad Selections - Select 2

Escarole Salad

tardivo, castelfranco, sicilian oregano vinaigrette

Tuscan Salad

arugula, shaved artichokes, fava beans, pecorino, lemon vinaigrette

Greek Salad

heirloom tomatoes, cucumbers, kalamata olives, aged Greek feta, extra virgin olive oil

Caesar Salad

baby gem lettuce, pecorino crisp

Chopped Salad

gem lettuce, bell peppers, haricot vert, artichoke, cucumber, garbanzo, avocado, pomegranate, sunflower seed, oregano dressing

Mixed Green Salad

sundried cranberry, candied walnuts, crumbled blue cheese, creamy balsamic dressing

Ancient Grains (VEGAN)

quinoa, golden beets, kale, brussels sprouts, sweet potatoes, turmeric tahini dressing

Family Style Protein Platter Selections - Select 2

Red Snapper Fillet
Spatchcock Chicken
Garlic Chili Roasted Salmon
Espresso Rubbed Hanger Steak
Roasted Garlic Marinated Grilled Shrimp
Seared Tuna

Vegan - Select 1

Cauliflower Steak
Chickpea and Grain Ragout

Accompaniments - Select 2

Lemon Roasted Potatoes Spatzle

Mushroom Risotto

Broccolini and Roasted Fingerling Potatoes
Brussels Sprouts and Pancetta
Roasted Seasonal Vegetables
Pommes Aligote
Garlic Mashed Potatoes

Asparagus & Cauliflower
Potato Gratin

Family Style Dessert Platters - Select 3

Chocolate Panna Cotta served in espresso cups with petit spoon

Dark Chocolate Covered Strawberries V
Double Fudge Brownie Bites

Fresh Fruit Skewer V

Lemon Shortbread Squares Mini Carrot Cake Squares Mini Lemon Meringue Pies

Mini Pavlova
hazelnut mousse meringue shell

Opera Bar chocolate ganash coffee buttercream

Pecan Diamonds Bites Raspberry Pistachio Frangipane Tart

Beverage

Lemon Ice Water at each place setting Self Serve Soda and Ice Tea Bar Self Serve Coffee Station