

## Mexican Bar Buffet

- Marinated Chicken
- Beef
- Pulled Pork
- Corn Tortillas
- Flour Tortillas
- Shredded Lettuce
- Diced Tomatoes
- Diced Onions
- Sliced Jalapenos
- Sour Cream
- Guacamole
- House-made Salsa

### Select Two Side dishes

- Chicken or Beef Enchiladas
- Spanish Rice
- Refried Beans

Accompanied by corn chips

**\$10.00 per person (plus 18% service fee)**

## Bridal Fair Pricing

Thank you for considering Event Thyme Catering for your special event. We understand what a major undertaking it can be when choosing a caterer. If you don't see specifically what you are looking for, feel confident that we can still provide it. This is your unique event and we will be happy to prepare the exact menu you desire, from simple hors d'oeuvres to a full six-course dinner.

We would enjoy talking to you at your convenience, so please call us for an appointment today!

- Dates are on a first come first served basis. Please book early to assure your date is available
- \$250.00 non-refundable deposit due at time of booking
- Final counts are due on or before 5 days prior to event

**For details or to schedule a consultation  
with one of our staff please call  
406-439-3375 or by e-mail  
event.thyme@gmail.com**

## Event Thyme Catering

DESIGN YOUR  
OWN MENU

*"Simply good catering  
for any event"*

Phone: (406) 439-3375

E-mail: [event.thyme@gmail.com](mailto:event.thyme@gmail.com)



## Design your own Buffet

### Entrée (Select 2)

- **Braised Beef Short Ribs** Slow cooked to perfection with Red Wine Reduction
- **Roasted Pork Loin** with a Spinach and Mushroom Cream Sauce
- **Brie Cranberry and Pecan Stuffed Chicken Breast** with a smoked Gouda and Dijon Cream Sauce
- **Ricotta & Artichoke Stuffed Chicken** with Yellow Tomato Caper Butter Sauce
- **Chicken Diane** Finished with the Classic Sauce of Mushrooms, Shallots, Brandy & Dijon
- **Pasta Carbonara** Sautéed Chicken, Bacon, Peas & Penne Pasta in a Cream Sauce
- **Brown Sugar and Honey Glazed Ham**
- **Top Round of Beef** Roasted to medium and served with a mushroom demi glaze

Additional meat items are available at market price (for example prime rib or lobster tails)

“Accompanied by”

Sliced Artisanal Bread or Hearth Baked Rolls and butter

**\$15.00 per person (plus 18% service fee)**

### Accompaniments (Select 3)

- **Mushroom Medley Rice Pilaf**
- **4 cheese Mac and Cheese** Not your classic mac and cheese, made with large shells and cauliflower
- **Dauphinoise Potato** traditional regional French dish based on potatoes and garlic crème sauce
- **Carrots steamed** and tossed with sweet banana liquor
- **Fresh Cut Green Beans**
- **Field of Greens** with Sweet-n-Spicy Cashews, Sundried Cranberries, Bleu or Goat Cheese & Honey Vinaigrette
- **Classic Caesar Salad** Crisp Romaine, Shredded Parmesan & Herb Croutons
- **Caprese Salad** Fresh Mozzarella, Tomatoes, Basil & Balsamic Vinaigrette
- **Spinach Salad** with Red onions, mushrooms, fresh strawberries and candied pecans tossed with a Sweet Vinaigrette
- **Tomato Basil Cream Soup**
- **Fresh Fruit Display**
- **Fresh Vegetables**
- **Cheese Board** International and Domestic Cheese with a Selection of Flatbreads and Crackers

## BBQ Buffet

### Select two

- **Pulled Pork** in a huckleberry BBQ sauce
- **Fried Chicken**
- **Grilled Chicken Breasts** marinated in our own special herb blend

### Select Three

- **Potato Salad**
- **Cucumber Salad**
- **Coleslaw**
- **Fresh Fruit Salad**
- **Pasta Salad**
- **Bean Salad**

Accompanied by Sliced Artisanal Bread or Hearth Baked Rolls and butter

**\$12.00 per person (plus 18% service fee)**

## Pasta Bar Buffet

### Select Three

- **Blackened Chicken Alfredo** over linguine
- **Meatballs tossed in Marina Sauce over spaghetti**
- **Spinach Tomato Tortellini**
- **Penne Pasta** Tossed with Basil cream sauce
- **Meatballs over butter noodles**
- **Home-style lasagna**

### Select Two

- **Baby Carrots steamed**
  - **Classic Caesar Salad** Crisp romaine, parmesan and herb croutons
  - **Caprese Salad** Fresh Mozzarella, Tomatoes, Basil and Balsamic vinaigrette
  - **Spinach Salad** with red onions, mushrooms, fresh strawberries and candied pecans tossed with a sweet vinaigrette
  - **Field of Greens** with Sweet-n-Spicy Cashews, Sundried Cranberries, Bleu or Goat Cheese & Honey Vinaigrette
- Accompanied by Garlic bread

**\$11.00 per person (plus 18% service fee)**