

Silver Thyme Corporate Packages

Breakfast and Lunch

~ 2017 ~

Whether you are planning a gala dinner, a Christmas party, a working lunch or a tradeshow, Silver Thyme Events and Catering offers unique and versatile service options to suit your needs. We are located just two minutes south of Highway 401 on Highway 25 in Milton and service the communities of Milton, Oakville, Mississauga, Burlington, Brampton and Halton Hills.

We are able to accommodate all types of events from 8 to 1000 people attending. Our event experience includes working in unique locations and building featuring past events in museums, warehouses, offices, sales centres, car dealerships, parks, tents and even private homes of CEO's. We are able to handle all details of your function including entertainment, decor and equipment rentals.

Silver Thyme Events and Catering provides the following range of services

- Full event planning for meetings, galas, product launches, trade shows and holiday parties
- Delivery only options or fully staffed events
- Lunch and breakfast menus delivered directly to your office
- Breakfasts, lunches, buffets, plated meals and cocktail parties
- Full bar services provided under our caterers liquor license
- Co-ordination of rental items including equipment and tents

Select from one of our exceptional packages or customize a menu to suit your needs

Our team of professionals will ensure your event is a grand success !



**Call 905.864.8511 or 1.800.536.8637
to start your planning process now!**



silver thyme
events and catering fresh · inspired · innovative

Providing exceptional catering services since 1974

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A word from our Chef and Owner

All our menu items are prepared fresh on-site specifically for your function, by myself and my dedicated kitchen team. I do not believe in stocking excessive inventory but rather subscribe to bringing in ingredients fresh as they are needed just for your function. As a chef and owner I invite you to come and see the difference that pride of ownership, extensive European training and quality ingredients can make when you choose our venue to cater your next corporate function or meeting.

Breakfast Menu

DELUXE HOT BREAKFAST

Buttermilk Pancakes with Orange Maple Syrup

Scrambled Eggs

Crispy Bacon

Home Fries with Sautéed Peppers and Onions

Mini Butter Croissants and **Mini Herbed Tea Biscuits**

Fruit Salad of Sweet Chunks of Melons, Berries and Pineapple

Eco-friendly Paper Plates, Cutlery, Serving Utensils, Paper Napkins and Rental of our Chafing Dish(es) included

Package Price \$ per person

CLASSIC HOT BREAKFAST

Classic Scrambled Eggs layered with sour cream and shredded cheese

Crispy Bacon

Home Fries with sautéed peppers and onions

Mini Butter Croissants and **Mini Herbed Tea Biscuits**

Fruit Salad of Sweet Chunks of Melons, Berries and Pineapple

Eco-friendly Paper Plates, Cutlery, Serving Utensils, Paper Napkins and Rental of our Chafing Dish(es) included

Package Price \$ per person

CONTINENTAL BREAKFAST

Fruit Salad of Sweet Chunks of Melons, Berries and Pineapple

Assorted Mini Breakfast Pastries, moist Muffins, Tea Biscuits, Butter Croissants and a host of other early morning pastries

Assorted Juices and Water

Eco-friendly Paper Plates and Paper Napkins included

Package Price \$ per person

\$ per person (for 25 people or more)

Minimum order of \$ 100.00/per menu before taxes and delivery charges applies to all orders

Above prices do not include service, staff, gratuity, rentals or applicable taxes

Prices are subject to change

Classic Working Lunch

GRILLED CHICKEN LUNCH

Boneless Grilled Chicken Breast with your choice of White Wine Mushroom Sauce, Lemon Tarragon Sauce or a Fresh Tomato Herb Sauce

Jeweled Rice

Eco-friendly Paper Plates, Cutlery, Serving Utensils, Paper Napkins and Rental of our Chafing Dish(es) included

Basic Package \$ per person

Add the following to create the deluxe package

Tossed Garden Salad with Champagne Vinaigrette or Ranch Dressing

Fresh Baked Dinner Rolls and Butter

Freshly Baked Cookies

Deluxe Package \$ per person

PASTA AND SALAD LUNCH

Your Choice of Pasta (please choose one)

Grilled Chicken in a Creamy Pumpkin Sauce over Farfalle Pasta

Classic Italian Meatballs in a Tomato Herb Sauce over Penne Pasta

Creamy Chicken Divine in White Wine Mushroom Sauce over Penne Pasta

Spinach and Cheese Cannelloni baked in a Tomato Herb Sauce

Your Choice of Salad (please choose one)

Tossed Garden Salad with Champagne Vinaigrette or Ranch Dressing

Greek Salad with a Rich Greek Dressing

Caesar salad with a classic Caesar Dressing

Creamy Broccoli and Raisin Salad

Asian coleslaw with almond slices

A side of **Garlic Toast**

Freshly Baked Cookies

Eco-friendly Paper Plates, Cutlery, Serving Utensils, Paper Napkins and Rental of our Chafing Dish(es) included

Package Price \$ per person

HEARTY POT ROAST LUNCH

Slow Roasted Black Angus Beef, pre-carved and served in a rich pan gravy with a side of horseradish

Garlic Mashed Red Skin Potatoes

Spicy Medley of Corn Niblets

Tossed Garden Salad with Champagne Vinaigrette or Ranch Dressing

Fresh Baked Dinner Rolls and Butter

Freshly Baked Cookies

Eco-friendly Paper Plates, Cutlery, Serving Utensils, Paper Napkins and Rental of our Chafing Dish(es) included

Package Price \$ per person

Minimum order of \$ 100.00/per menu before taxes and delivery charges applies to all orders

Above prices do not include service, staff, gratuity, rentals or applicable taxes

Prices are subject to change

Classic Working Lunch (.... Continued)

HOT RETRO SANDWICH LUNCH

Your Choice of Hot Sandwich (please choose one)

Hot Shaved Roast Beef in au jus, with sautéed peppers and onions, and a side of horseradish

Pulled Pork smothered in BBQ sauce, slow roasted with sautéed onions

Traditional BBQ Hot Beef Sandwich, juicy Roast Beef, thinly sliced and smothered in BBQ sauce

Fresh Baked Assorted Panini Buns

Your Choice of Salad (please choose one)

Tossed Garden Salad with Champagne Vinaigrette or Ranch Dressing

Greek Salad with a Rich Greek Dressing

Creamy Caesar Salad with classic Caesar dressing

Roasted Red Pepper Pasta Salad

Creamy Broccoli and Raisin Salad

Asian coleslaw with almond slices

Eco-friendly Paper Plates, Cutlery, Serving Utensils, Paper Napkins and Rental of our Chafing Dish(es) included

Basic Package \$ per person

Add the following to create the deluxe package

Oven Roasted Red Skin Potato Wedges

Freshly Baked Cookies

Deluxe Package \$ per person

SANDWICH AND SALAD LUNCH

Hearty Sandwiches of our Shaved Roast Beef with Bistro Sauce, Black Forest Ham with Gourmet Mustard, Waldorf Chicken Salad, Tuna Salad, Egg Salad, and Grilled Chicken Breast with Chipotle all served on Fresh Breads, Kaisers, and Panini Buns

Your Choice of Salad (please choose one)

Tossed Garden Salad with Champagne Vinaigrette or Ranch Dressing

Greek Salad with a Rich Greek Dressing

Roasted Red Pepper Pasta Salad

Creamy Broccoli and Raisin Salad

Asian coleslaw with almond slices

(Soup substitution available October to March)

Eco-friendly Paper Plates, Cutlery, Serving Utensils and Paper Napkins included

Basic Package \$ per person

Add the following to create the deluxe package

Fruits of the Season Platter with a Rich Chocolate Sauce or **Domestic Cheese Platter**

Freshly Baked Cookies

Deluxe Package \$ per person

Minimum order of \$ 100.00/per menu before taxes and delivery charges applies to all orders

Above prices do not include service, staff, gratuity, rentals or applicable taxes

Prices are subject to change

Classic Working Lunch (.... Continued)

THE HEARTY STEW LUNCH

Your Choice of Stew (please choose one)

Beef Burgundy Stew with chunks of Root Vegetables

Beef Stroganoff with Sautéed Mushrooms and Onions

Chicken a la King with chunks of Carrots and Peas

with your choice of either **Oven Roasted Red Skin Potatoes, Rice Pilaf or Classic Egg Noodles**

Fresh Baked Dinner Rolls and Butter

Your Choice of Salad (please choose one)

Tossed Garden Salad with Champagne Vinaigrette or Ranch Dressing

Greek Salad with a Rich Greek Dressing

Caesar salad with a classic Caesar Dressing

Creamy Broccoli and Raisin Salad

Asian coleslaw with almond slices

Freshly Baked Cookies

Eco-friendly Paper Plates, Cutlery, Serving Utensils, Paper Napkins and Rental of our Chafing Dish(es) included

Package Price \$ per person

WRAPS ON THE GO

Classic Assortment of Wraps featuring generous fillings of Egg Salad, Tuna Salad, Sesame Beef with mushrooms, Grilled Fiesta Chicken, and Grilled Vegetable

Your Choice of Salad (please choose one)

Tossed Garden Salad with Champagne Vinaigrette or Ranch Dressing

Greek Salad with a Rich Greek Dressing

Roasted Red Pepper Pasta Salad

Creamy Broccoli and Raisin Salad

Asian coleslaw with almond slices

(Soup substitution available October to March)

Eco-friendly Paper Plates, Cutlery, Serving Utensils and Paper Napkins included

Basic Package \$ per person

Add the following to create the deluxe package

Fruits of the Season Platter with a Rich Chocolate Sauce or **Domestic Cheese Platter**

Freshly Baked Cookies

Deluxe Package \$ per person

Minimum order of \$ 100.00/per menu before taxes and delivery charges applies to all orders

Above prices do not include service, staff, gratuity, rentals or applicable taxes

Prices are subject to change

Classic Working Lunch (.... Continued)

CLASSIC LASAGNA LUNCH

Our lasagna is freshly made, layers of Italian meat sauce, shredded cheese, ricotta and pasta. It is so good we can only sell it by the full pan (cuts into 12 pieces) **\$ per pan**

Accompanied by:

Your Choice of Salad (please choose one)

Tossed Garden Salad with Champagne Vinaigrette or Ranch Dressing

Greek Salad with a Rich Greek Dressing

Creamy Caesar Salad with classic Caesar dressing

A side of **Garlic Toast**

Freshly Baked Cookies

Eco-friendly Paper Plates, Cutlery, Serving Utensils, Paper Napkins and Rental of our Chafing Dish(es) included

Package Price \$ per person

Minimum order of \$ 100.00/per menu before taxes and delivery charges applies to all orders

Above prices do not include service, staff, gratuity, rentals or applicable taxes

Prices are subject to change

Executive Working Lunch

TASTE OF ASIA LUNCH

Your Choice of Entrée (please choose one)

Butter Chicken, oven baked chicken meat simmered in a mild Indian butter sauce

Korean Flank Steak, Hoisin marinated, thinly sliced and sautéed with Bok Choy

Peanut Miso Crusted Atlantic Salmon Filet grilled to perfection

Served with Coconut Jasmine Rice

Your Choice of Salad (please choose one)

Tossed Garden Salad with Champagne Vinaigrette or Ranch Dressing

Greek Salad with a Rich Greek Dressing

Roasted Red Pepper Pasta Salad

Creamy Broccoli and Raisin Salad

Asian coleslaw with almond slices

Mandarin Green Salad with a Cointreau Dressing

Miniature Assorted Finger Desserts

Eco-friendly Paper Plates, Cutlery, Serving Utensils, Paper Napkins and Rental of our Chafing Dish(es) included

Package Price \$ per person

TORTELLINI LUNCH

Cheese filled Tortellini Pasta with fresh Asparagus Spears and Red Peppers lightly tossed in Olive Oil and Fresh Garlic

Toasted Pita Chips and Hummus Dip

Baby Mixed Greens and Strawberry Slices with a Balsamic Vinaigrette

Miniature Assorted Finger Desserts

Eco-friendly Paper Plates, Cutlery, Serving Utensils, Paper Napkins and Rental of our Chafing Dish(es) included

Package Price \$ per person

Add grilled salmon chunks or grilled chicken strips for \$ 2.00 per person

THE GOURMET SALAD LUNCH

Mandarin Asian Grilled Chicken
Breast Salad

OR

Cilantro Marinated Grilled Salmon
Salad

Tossed Garden Salad with Tomatoes and your choice of dressing (please choose one)

Toasted Sesame Dressing

House Ranch Dressing

Caribbean Mango Dressing

Your Choice of Platter (please choose one)

Fruits of the Season Platter with a Rich Chocolate Sauce

Domestic Cheese Platter with Biscuits

Fresh Vegetable Crudités Platter with Creamy Dip

Miniature Assorted Finger Desserts

Eco-friendly Paper Plates, Cutlery, Serving Utensils and Paper Napkins included

Package Price \$ per person

Minimum order of \$ 100.00/per menu before taxes and delivery charges applies to all orders

Above prices do not include service, staff, gratuity, rentals or applicable taxes

Prices are subject to change

Beverage Menu

NON – ALCOHOLIC REFRESHMENTS

Freshly brewed coffee and tea service

10 cup increments \$

40 cup Percolator \$

100 cup Percolator \$

Selection of juices in individual bottles \$ each

Individual bottled water \$ each

Eska sparkling mineral water by the 750ml bottle \$ per bottle

Canned assorted soft drinks \$ each

Package price of assorted canned soft drinks, juices & bottled water with any corporate menu package \$ each

Open unlimited non-alcoholic host bar service \$ per person (based on 4.0 hours of service)

Each additional hour of open unlimited non-alcoholic host bar service \$ per person/per hour of service

ALCOHOLIC BEVERAGES

Clients have the option to contact the LCBO in person and arrange for a special occasions permit (can take up to thirty days to process) and liquor liability insurance from an insurer of your choice. You may then purchase the alcoholic beverages in person directly from the Liquor Store and Beer Store. However, should you prefer to have Silver Thyme Events and Catering provide you with a truly full service event we would be happy to provide all bar services for you. This can be done under our AGCO caterers endorsement license and liability insurance. We require ten days confirmed booking notice to utilize this option.

Cash Bar (includes taxes and gratuities)

Liquor 1oz standard/specialty mixed drink \$ each

Domestic/imported beer by the bottle \$ each

House wine, red or white by the 750ml bottle for table service \$ bottle

House wine, red or white by the glass \$ each

Sparkling wine by the glass \$ each

Pre-purchased host bar drink tickets \$ each (subject to 13% HST and 15% gratuity, exchangeable for any alcoholic beverage, excluding wine by the bottle)

If consumption is less than \$ 500.00 net per bartender for the evening, a labour surcharge of \$28.75 per hour will apply for each bartender and cashier. A minimum of 4 hours will apply. On statutory holidays a rate of \$36.00 per hour will apply. Bar tenders and cashiers will be assigned at the discretion of Silver Thyme management based on your guaranteed guest count. Additional bartenders and bar areas can be ordered at an additional charge. Pre-purchased drink tickets on host or cash bars are non-refundable and have no cash value.

Host Bar \$ per person (subject to 13% HST and 15% gratuity)

A complete host bar package to provide you and your guests with 6.0 hours of service for all alcoholic beverages from the bar. Two bottles of wine per table of 6-8 guests will also be provided during dinner service while the bar is closed.... Standard classic bar package includes the following alcoholic brands: Budweiser, Coors Light, Molson Canadian, Canadian Club Rye, Bacardi Rum, Smirnoff Vodka, Grant's Reserve Scotch, Tanqueray Gin, VQA House Red and White Wine and unlimited open non-alcoholic soft drinks and juices.

Above price does not include service, staff, gratuity, rentals or applicable taxes

Based on our standard classic bar rail package

In order for Silver Thyme Events and Catering to provide alcoholic bar services on our AGCO caterers endorsement we require 10 days booking notice

Policies

All Events will be emailed a quote, which are valid for 30 days from date of original quote (indicated in bottom right corner of each page). Once signed, the undersigned accepts the responsibility for the service and prices listed in this agreement.

Please sign and return a copy of this event order to our office to confirm your event. For Social Clients and Corporate Clients without an account (in good standing) a 20% deposit will be required along with a signed copy of this event order. Pricing quoted is based on payment terms of cheque, cash, direct deposit, or interact debit cards and includes a 2.5% cash discount. Credit card payment is permitted, but does not qualify for the cash discount, and will result in your discount being removed from the final invoice total value. Personal cheques must be received seven (7) banking days prior to payment term(s) deadline. All listed prices are subject to 13% HST and any future provincial or federal sales taxes. Gratuities of 15% are also applicable on all listed prices. For balances on corporate accounts with billing privileges all final payments are due net thirty (30) days from the event date.

Alemilia Hospitality Group. requires ten (10) days notice to make changes in an event order. With less notice than that, we will accommodate to the best of our ability. The number of persons to be served must be specified and confirmed no later than ten (10) days prior to the event date. Final guest count numbers may be increased by a maximum of 5% after this deadline, but not decreased. To cancel an order, we require ten (10) days notice. A cancellation fee will be applied to your account as follows, 35% for less than appropriate notice and 100% when cancelled with less than forty-eight (48) hours notice.

For deliveries, Silver Thyme Events and Catering attempts to maintain a very good record of punctuality. However, we cannot control outside forces and road conditions. Should deliveries arrive within thirty (30) minutes after your scheduled time window, we feel our obligation has been fulfilled to the best of our ability and no adjustments will be offered on your final invoice. For full-serviced staffed events and any events requiring bar services, Silver Thyme Events and Catering will require a formal catering agreement be signed by the client. Silver Thyme Events and Catering will in some cases, rent equipment on behalf of the client. Responsibility for all equipment remains with the client and a charge will be levied for missing, damaged or broken items. Please ensure that all rental items are secured and protected while not in use.

Thank you for choosing Silver Thyme Events and Catering for all your event needs.