

# *Silver Thyme Corporate Packages*

## Dinner and Cocktail Menu

~ 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.

## Sit Down Menus

These menus require full service staff, rental of dishes and supporting items (such as tables and chairs) with a minimum planned meal time of one hour. Prices listed reflect food prices only, staff charges and rental costs will be customized to the needs of each customers' onsite demands. Please contact us for a detailed quote to suite your needs and location.

### Traditional Sit Down Plated Meal

(minimum 30 people)

Create your own menu from our list of suggestions. Price includes one appetizer, one entree and one dessert

To add a second appetizer for \$ per person

To add pre-dinner chef's selection of hot and cold passed hors d'oeuvres \$ per person

#### APPETIZER *(please choose one soup or salad)*

**Beef Barley** Scotch Broth Soup  
**Carrot and Ginger** Purée  
**Cream of Broccoli and Cheddar** Soup  
**Butternut Squash** with Apple Cider Soup  
**Basil Minestrone** Soup

**Mandarin Green Salad** with Cointreau Dressing  
**Tossed Garden Salad** with Ranch Dressing  
**Greek Salad** with Feta Crumble  
**Baby Mixed Greens** with Balsamic Vinaigrette  
**Chevre Greens** with Chardonnay Vinaigrette

An assortment of Artisan Breads, Rolls and Butter for each table

#### ENTRÉE *(please choose one)*

**Grilled Chicken Breast** with White Wine Mushroom Cream Sauce ... \$ per person  
**Seasoned Classic Roast Beef** with Horseradish and Burgundy Gravy ... \$ per person  
**Chipotle Glazed Chicken Breast** with Mango Salsa ... \$ per person  
**Pepper Crusted Fresh Carved Beef Tenderloin** with Cabernet Reduction Sauce .... \$ per person  
**Grilled Salmon Filet** with Pesto Cream Sauce ... \$ per person  
**Maple Ginger Glazed Roast Pork Loin** with Apple Cider Glaze Reduction ... \$ per person  
**Stuffed Breaded Chicken Breast** Cordon Bleu with Red Pepper Coulis ... \$ per person  
**Mixed Grille** of Peppered Beef Tenderloin and Chicken Breast with Cabernet Reduction Sauce .... \$ per person  
 Entrées are accompanied by our signature herbed roasted red skinned potatoes and seasonal vegetable medley

#### DESSERT *(please choose one)*

**New York Cheesecake**  
**Decadent Carrot Cake**  
**Strawberry Short Cake**  
**Raspberry Fruit Flan Cake**  
**Blueberry Yogurt Torte**  
**Apple Streusel Cake**  
**Peach Fruit Flan Cake**  
**Caramel Apple Cheesecake**  
 All deserts are tastefully garnished with Coulis  
 Served with fresh brewed Tea and Coffee

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

## *Traditional Buffet Meal*

(minimum 30 people)

### **Package Price of \$ per person**

Your package includes two salads, two entrees, potatoes, and dessert buffet with tea and coffee

Inquire about special discount pricing for groups over 100 people

To add pre-dinner chef's selection of hot and cold passed hors d'oeuvres \$ per person

### *SALAD (please choose two)*

**Caesar Salad** with Classic Dressing

**Tossed Garden Salad** with Ranch Dressing

**Baby Mixed Greens** with Balsamic Vinaigrette

**Greek Salad** with Olive and Feta Crumble

**Roasted Red Pepper Pasta Salad**

**Mandarin Green Salad** with Cointreau Dressing

**Red Skinned Potato Salad**

**Creamy Broccoli and Raisin Salad**

**Asian Coleslaw** with Almond Slices

**Black Bean and Roasted Corn Pasta Salad**

An assortment of artisan breads, rolls and butter buffet display

### *ENTRÉE (please choose two, one from each section)*

**Grilled Chicken Breast** with White Wine Mushroom Cream Sauce

**Grilled Salmon Filet** with Pesto Cream Sauce

**Grilled Arctic Char** with a Light Horseradish Cream Sauce

**Fresh Carved Roast Beef** with Horseradish, Burgundy Gravy

**Maple Ginger Glazed Pork Loin** with an Apple Cider Glaze Reduction

**Fresh Carved Apricot Glazed Whole Dinner Ham**, on the Bone with gourmet mustards

Entrées are accompanied by our signature herbed roasted red skinned potatoes

Medley of green beans with lemon thyme butter

**Salmon and Scallops** in a Vodka Cream Sauce over Penne Pasta

**Grilled Chicken in a Creamy Pumpkin Sauce** over Farfalle Pasta

**Shrimp Penne Primavera** in a Tomato Basil Sauce

**Indian Buttered Chicken** (mild) served with Jasmine Rice

**Creamy Chicken Divine** in White Wine Mushroom Sauce over Penne Pasta

**Sweet and Sour Pork** served with Wild and Long Grain Rice

**Korean Flank Steak** with Bok Choy served with Jeweled Rice Pilaf

### *DESSERTS (chef's selection)*

An assortment of Squares, Brownies, fresh baked Pies, Cheese Cakes and Tortes.

Accompanied by freshly brewed Tea and Coffee

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

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

## *Cocktail Party Menu*

Perfect for any product launch party or corporate gala evening requiring a casual atmosphere. These menus can be customized for self serve buffet style, interactive stations or passed by staff casually throughout the evening. Feel free to contact our event consultants to discuss service options and customizations.

These menus require full service staff, rental of dishes and supporting items (such as tables and chairs) with a minimum planned service time of four hours. Prices listed reflect food prices only, staff charges and rental costs will be customized to the needs of each customers onsite needs. Please contact us for a detailed quote.

## *The Sophisticated Summer Affair*

(minimum 30 people)

### *SUMMER FRUIT PLATTER*

Seasonal fruits with chocolate sauce

### *MEDITERRANEAN MARINATED VEGETABLE PLATTER*

Grilled vegetables and marinated vegetables accompanied by foccacia bread and garlic toasts

### *SEAFOOD MÉLANGE*

Marinated calamari, mussels, crab salad and lemon shrimp skewers

### *GOURMET CHEESE PLATTER*

Imported and Domestic cheese wedges and exotic fruits

### *PASSED HOT HORS D'OEUVRES SELECTION*

Blue Cheese Palmiers

Spicy Beef Satays

Asparagus and Red Pepper Quiche

Five Spice chicken Fingers

### **Miniature Assorted Finger Desserts**

### **Package Price of \$ per person**

Inquire about special discount pricing for groups over 100 people

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

## *The Silver Thyme Dinner Cocktail Affair*

(minimum 30 people)

### **Chef's selection of hot and/or cold passed hors d'oeuvres**

(Approximately 3 pieces per person)

### **Appetizer Course** *(please choose one)*

Leek julienne and thai noodle salad in a chili orange oil infusion  
Caprese martini, tomato and bocconcini salad with basil  
Blue cheese pecan crumble over caesar salad  
Baby mixed greens with fresh fruit cocktail in balsamic vinaigrette  
*(served cold in a cosmo glass)*

### **Main Course** *(please choose one)*

Grilled salmon on chardonnay vinaigrette cucumber fettuccini  
Grilled filet mignon au jus on garlic mashed potatoes  
Rosemary lamb skewer on garlic mashed potatoes  
Apple cider glazed pork tenderloin over dijon risotto  
Grilled chicken with shallot wine glaze on caramelized polenta  
*(served warm on a small plate)*

### **CHOCOLATE DIPPING STATION**

Featuring two warm dips, mini desserts, cookies and fruits all cut and ready for dipping. This station will be setup at the conclusion of the main course and remain to be enjoyed until the conclusion of your party.  
Served with fresh brewed tea and coffee station

### **Package Price of \$ per person**

Inquire about special discount pricing for groups over 100 people

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

## *The Cosmopolitan Evening*

(minimum 30 guests)

### *FRUIT OF THE SEASON*

Seasonal fresh fruits with chocolate dip

### *CRUDITÉS PLATTER*

Fresh vegetables with Silver Thyme signature dips

### *DOMESTIC CHEESE TRAY*

A delicious array of biscuits and cheeses garnished with grapes

### *PINWHEEL PLATTER*

Hors d'oeuvre sized tortilla pinwheels filled with smoked salmon, spicy bean, asiago cheese and more!

### *ASSORTED DIP PLATTERS*

Hummus, Spinach Dip and Guacamole served with assorted breads, pitas, nachos and crackers

### *JUMBO SHRIMP PLATTER WITH TWO DIPPING SAUCES*

### *HOT HORS D'OEUVRES SELECTION*

Your choice of four hors d'oeuvres. Ask your event coordinator for details

### *MINIATURE ASSORTED FINGER DESSERTS*

### **Package Price of \$ per person**

Inquire about special discount pricing for groups over 100 people

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

Above price does 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.