

Silver Thyme

~ 2017 ~

Lunch and Dinner Menu

Enjoy delicious, freshly prepared items from our social lunch and dinner menu. All of our food is prepared for you fresh daily and delivered to you right away. Just remove the lids and wrappings and serve to your guests. Some of our packages can also be served by our courteous and professional staff to you and your guests.

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.

Listed prices do not include delivery, staffing, rentals or applicable taxes.
A surcharge applies for orders delivered after 5:00pm, or on Sundays.

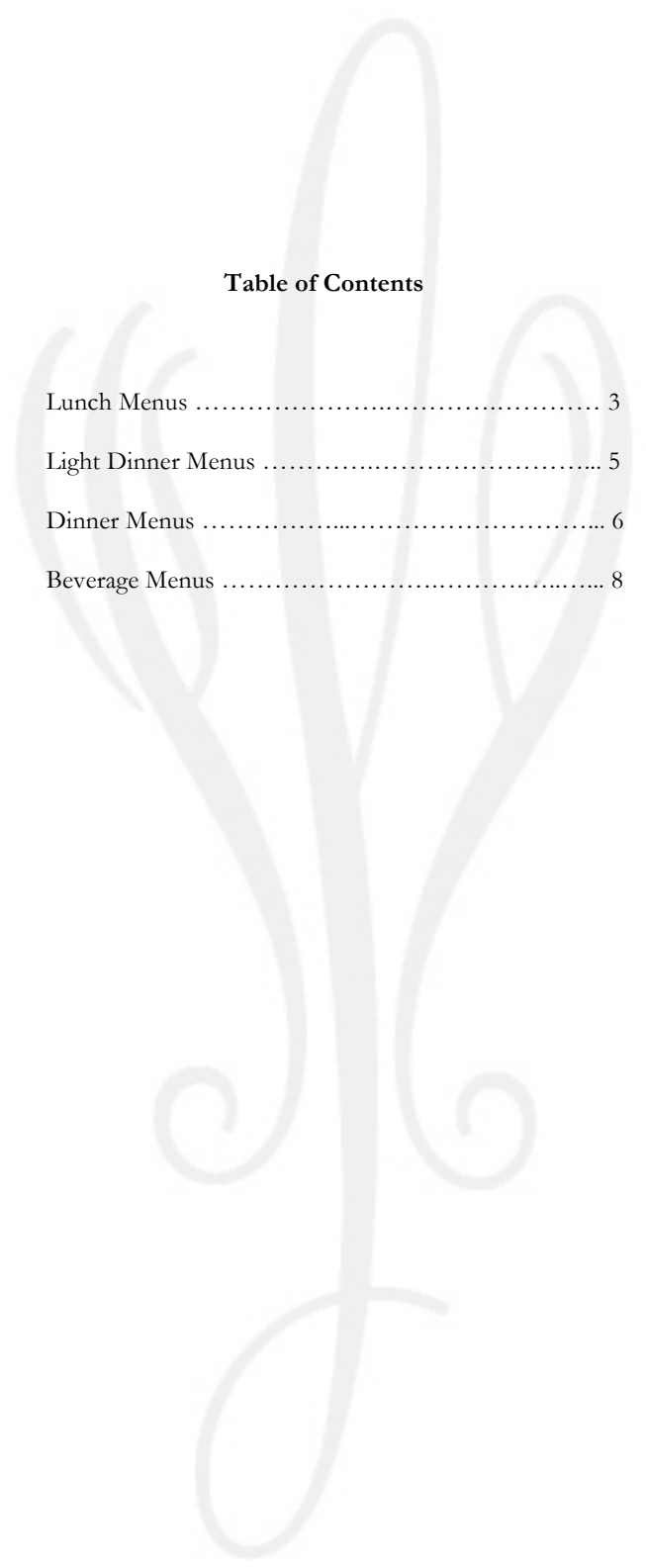
**Call 905.864.8511 or 1.800.536.8637
to start your planning process**

Silver Thyme
events and catering fresh · inspired · innovative

Providing Exceptional Catering and Event Services to
Oakville, Mississauga, Milton, Acton, Halton Hills and beyond since 1974

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Lunch Menus

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

Lunch Menus (.... 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

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

Light Dinner Menu

ROAST BEEF DINNER

Pot Roast Slow Roasted Black Angus Beef, pre-carved and served with a rich pan gravy and spicy horseradish
Boneless Grilled Chicken Breast with (your choice) a white wine mushroom cream sauce, lemon tarragon sauce or a fresh tomato and herb sauce

Oven Roasted Red Skin Potatoes

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

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

Fresh Baked Dinner Rolls and Butter

Miniature Assorted Finger Desserts

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

Package Price \$ per person

A LA CARTE SIDES

Oven Roasted Red Skin Potatoes \$ per serving

Roasted Root Vegetables \$ per serving

Spicy Corn Medley \$ per serving

Jeweled Rice \$ per serving

Greek Salad with a Rich Greek Dressing \$ per serving

Creamy Caesar Salad with classic Caesar dressing \$ per serving

Tossed Garden Salad with Champaign Vinaigrette or Ranch Dressing \$ per serving

Miniature Assorted Finger Desserts \$ per dozen

Freshly Baked Cookies \$ per dozen

Rice Krispie Squares \$ per dozen

Cupcakes, choose from pina colada or decadent chocolate or both \$ per dozen

Baked Apple Crumble (cuts into 9-12) \$ per pan

New York Cheesecake (cuts into 16) \$ per cake

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

Sit Down Dinner 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

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

Above prices do not include service, staff, gratuity, rentals or applicable taxes
Prices are subject to change

Policies

All Events will be emailed a quote 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.

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.

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. Final payment using VISA, Master Card, American Express or Cheque will be due upon conclusion of the event. Final payment by personal cheque will be payable five (5) banking days prior to the event date to allow for processing of the cheque. All cheques are payable to Alemilia Enterprises Inc. 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.

These cancellation and payment terms do not apply to Wedding Clients. A formal catering agreement must sign outlining the terms and conditions for Alemilia Hospitality Group to provide catering services to Wedding Clients.

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.