

Seated Lunches

Corporate Meetings



1 hour lunch

Lunches include buffet.

Pricing Includes White Rim China, Silver, Glassware

Plated Lunch

First Course

Entrée

Dessert

\$89

Family Style Lunch

Salads

Proteins

Accompaniments

Desserts

\$95

Per person pricing based on 100 guests. Final pricing will be determined by final menu selections and guest counts. Pricing Subject to applicable state tax. Gratuity at host discretion.

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 (Add \$5/pp)

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

Broccoli 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

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

Beverage

Lemon Ice Water at each place setting

Self Serve Soda and Ice Tea Bar

Self Serve Coffee Station