### **EVENT BEVERAGE PACKAGES**

### Soft Drinks

\$5/guest Pepsi Diet Pepsi Sierra Mist Iced Tea Lemonade Bottled Water

# Beer, Wine, and Soda

3 Hour \$30 Per Guest 4 Hour \$33 per guest 30-minute Extensions \$9 per Guest 1 Bartender per 40 Guests, \$275 Per Bartender

Soft Drink Package PLUS Miller Lite Miller Genuine Draft Lienkugel's Summer Shandy Cabernet Pinot Grigio

## Beer, Wine, Soda & Mixed Drinks

3 Hour \$35 Per Guest 4 Hour \$40 per guesT 30-minute Extensions \$10 per Guest 1 Bartender per 40 Guests, \$275 Per Bartender

Soft Drink Package PLUS
Miller Lite
Miller Genuine Draft
Lienkugel's Summer Shandy
Cabernet
Pinot Grigio
Titos Vodka
Sapphire Gin
Bacardi Rum
Jack Daniels
Milagros Tequila

All Pricing Subject to Sales Tax and 20% Admin Fee







www.inthyme.com · info@inthyme.com

#### FRESH OFF THE GRILL

#### FRESH New England Style Lobster Roll \$25 Served on a Grilled Potato Bun and Served with Fresh Fried Chips 8oz Pat La Frieda Hamburger \$16 Served with Crisp Lettuce, Sliced Jersey Tomatoes, Red Onion, and Pickles on a Potato Bun 8oz Pat La Frieda Cheeseburger \$17 Served with Crisp Lettuce, Sliced Jersey Tomatoes, Red Onion, and Pickles on a Potato Bun Impossible Burger \$16 Served with Crisp Lettuce, Sliced Jersey Tomatoes, Red Onion, and Pickles on a Potato Bun Impossible Cheeseburger \$17 Served with Crisp Lettuce, Sliced Jersey Tomatoes, Red Onion, and Pickles on a Potato Bun Grilled Italian Sausage Link \$15 Topped with Sautéed Onions & Peppers and finished with Shaved Parmesan on a Potato Bun Grilled Prime Rib Eye Steak Sandwich \$19 Topped with Sautéed Peppers & Onions with our Signature Steak Sauce Served on a Club Roll Grilled All-Natural Antibiotic Free Chicken Breast

#### FROM THE FRYER

Ranch Spread and Served on a Potato Bun

Chick Fila' Copycat	\$15
Fresh Battered All-Natural Chicken Breast Topped with Crisp Lettuce, Sliced Jersey Tomatoes, Pickles, and Special Sauce Served on a Potato Bun	
Boneless Chicken Wings	\$14
Served with your Choice of Dipping: Honey Mustard, BBQ Sauce, Buffalo Sauce	
Crisp Coated French Fries	\$7
Crisp Coated French Fries	\$10

Tossed with Truffle oil, Rosemary, and Shaved Parmesan

Topped with Crisp Lettuce, Sliced Jersey Tomato, Avocado

\*Pricing Includes Sales tax

#### FROM THE GARDEN

In Thyme Salad	\$15
Mixed Greens Topped with Grape Tomatoes, Cuc Shredded Carrot, Dried Cranberries and Feta wit Made Balsamic Vinaigrette	
Caesar Salad	\$15
Crisp Romaine Lettuce topped with Garlic Croute Shaved Parmesan Cheese and our Signature Cae	
Salad Toppers	
Grilled All-Natural Chicken Breast \$7 Grilled Jumbo Shrimp Skewer \$9	

#### ACAI BOWLS

Fresh Berry	\$16
Strawberry, Blueberry, Banana, Honey, Granola	
Nutella and Peanut Butter	\$16
Strawberry, Banana, Granola	





www.inthyme.com · info@inthyme.com

CONCESSIONS MENU

## American BBQ Menu.....\$36.99 plus tax, rental fees and 20% Admin Fee

Chips and Dips: Grilled Pineapple Salsa, Classic Hummus, Tri Color Tortilla Chips, Pita Crisps Pasta Salad, Potato Salad, and ColeSlaw Thick Cut Grilled Vegetable Platter Hamburgers and Cheeseburgers Impossible Vegetarian Burgers Hot Dogs with all the Fixing Herb Marinated Grilled Chicken Grilled Sausage, Peppers, and Onions Garden Salad with House Made Creamy Balsamic Dressing Fruit Platter Cooki

# Southern BBQ Menu......\$41.99 plus tax, rental fees and 20% Admin Fee

Chips and Dips: Grilled Pineapple Salsa, Classic Hummus, Tri Color Tortilla Chips, Pita Crisps Pasta Salad, Potato Salad, and ColeSlaw Thick Cut Grilled Vegetable Platter BBQ Chicken on the Bone Grilled Sausage, Peppers, and Onions BBQ Rib Tips Pulled Pork BBQ Jackfruit Upon Request Fruit Platter

# Ultimate BBQ.....\$53.99 plus tax, rental fees and 20% Admin Fee

Chips and Dips: Grilled Pineapple Salsa, Classic Hummus, Tri Color Tortilla Chips, Pita Crisps Pasta Salad, Potato Salad, and ColeSlaw
Garden Salad with House Made Creamy Balsamic Dressing
Thick Cut Grilled Vegetable Platter
Herb Marinated Grilled Chicken
Hamburger and Cheeseburger Sliders
Impossible Vegetarian Sliders
Grilled Sausage, Peppers, and Onions
BBQ Rib Tips
Sliced Beef Brisket
Lime and Tequila Marinated Shrimp Skewers
Fruit Platter
Cookie Cups and Brownies

\*All packages are professionally set and include upscale disposables

\*Additional staffing available at \$50 per hour per staff member, 5-hour minimum service



www.inthyme.com · info@inthyme.com

Cookie Cups and Brownies

EVENT CATERING MENUS

•	PLATTERS		APPETIZERS Served by the Dozen	
	Shrimp Cocktail (feeds 10)	\$110	Mini Four Cheese Rice Balls	\$24
	3dz Colossal Shrimp Served with Our Signature		Marinara Dipping Sauce	The second
	Homemade Cocktail Sauce, Lemon Wedges, Mini Tabasco Bottles and Old Bay Aioli		Mini Empanadas	\$36
	Lobster Rolls (1/2 Dozen, Cut in Half)	\$150	Beef, Chicken or Shrimp Cilantro Salsa	
	FRESH New England Style Lobster Roll on a Grilled Potato Bun and Served with Fresh Fried Chips		Quesadillas	\$36
	Cheese and Charcuterie Platter (feeds 10)	\$75	Chicken & Jack Cheese or Avocado & Goat Cheese Cilantro Salsa	
	Assortment of Imported Cheese to Include, Grana Padano, Manchego, Boursin, Brie Thinly Sliced Assortment if Cured Italian Meats Apricot Preserve, Fresh Berries, Crackers and Flatbreads		Coney Island Franks Franks in a Blanket Stuffed with Sauerkraut and Mustard	\$36
	Chips and Dips (feeds 10) House made Guacamole, Grilled Pineapple Salsa,	\$65	Buffalo Chicken Bites Blue Cheese Dip	\$28
	Roasted Garlic Hummus, Tri Color Tortilla Chips, Pita Crisps		Millionaire's Bacon Skewers	\$36
	Fresh From the Garden Crudité (feeds 10) Variety of Sliced and Baby Vegetables, Zesty Ranch	\$65	Brown Sugar Caramelized Slab Bacon with Cracked Black Pepper and Drizzled with Mike's Hot Honey	
	and Lemon Saffron Dips		Mini Crab Cakes	\$42
	Grilled Vegetable Platter (feeds 10)	\$55	Cajun Aioli	
	An Assortment of Eggplant, Squashes, Red Onion, Peppers and Asparagus Marinated and Grilled to Perfection, Garnished with a Balsamic Glaze and Sea		Pretzel Bites Cheese and Mustard Dips	\$22
	Salt		Mini Deep Dish Pizza	\$28
	Cheeseburger Sliders (feeds 10)	\$85	Plain and Sausage	
	Pat La Frieda House Blend Mini Burgers Served on Potato Buns with Ketchup and Pickles and Fresh Fried			
	Chips	- 4	CHALET BEVERAGE PACKAG	ES
	Boneless Wings (feeds 10) Choice of Dipping Sauces, Honey mustard, Buffalo,	\$50	200z Bottled Water by the 6 pack	\$18
	Ranch, BBQ		2007 Pottles by the 6 Pools	\$18
	Sausage and Peppers (feeds 10)	\$75	200z Bottles by the 6 Pack Pepsi, Diet Pepsi, Sierra Mist, Iced Tea,	\$10
	Grilled and Sliced Italian Sausage Links Sautéed with Peppers and Onion and Served with half Club Rolls to		Lemonade	
	Make your Own Sandwiches		Beer by the 6 Pack	\$21
	Cheese Steaks (feeds 10)	\$96	Miller Lite, Miller Genuine Draft, Lienkugel's Summer Shandy	
	Grilled Prime Rib Eye Steak topped with Sautéed Peppers & Onions with our Signature Steak Sauce		Annual Control of the	
	Served with Half Club Rolls to Make your Own		Wine by the Bottle (750ml)	



Sandwiches

www.inthyme.com · info@inthyme.com

\*All packages are professionally set and include upscale disposables. All Pricing Subject to Sales Tax and 20% Admin Fee



Cabernet and Pinot Grigio