

Country Thyme Catering Menu Options

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Hors D'oeuvres Options

Vegetable Hors D'oeuvres

- stuffed peapods
- stuffed cherry tomatoes
- waffle squash
- asparagus spears
- green beans
- sugar peas
- celery fans
- broccoli
- cauliflower
- baby carrots
- vegetable garnishes with Dip

Fruit Hors D'oeuvres

- dipped strawberries
- dipped pineapple
- sliced fresh fruit
- watermelon
- cantaloupe
- honeydew
- grapes
- kiwi

Hot Hors D'oeuvres (choose or priced individually)

- pineapple chicken skewers
- mushroom caps (stuffed)
- bacon-wrapped scallops
- bacon-wrapped chestnuts
- mini quiche
- mini Reuben sandwich (open-faced)
- bacon-wrapped dates & almonds
- hot spinach dip with bagel chips
- spinach & artichokes with bagel chips

Cold Hors D'oeuvres (choose or priced individually)

- seafood pizza
- assorted cheese and cracker tray
- assorted meats (rolled) – can be filled with herb-flavored cream cheese
- cream puffs filled with chicken salad or tuna or ham
- ham or turkey foccacia sandwich
- mini sandwiches on skewers
- tortilla shells wrapped with meats or spread with herb-flavored cream cheese
- taco tray (meat, cheese, lettuce, olives, tomatoes, tortilla chips)
- Taco / Chips & Salsa

Sandwich Buffet Choices

Meat

- hot roast beef (Italian or marinated)
- hot roast turkey
- chicken breast (choice of marinade)

Bread/Buns

- sourdough
- french
- rye
- multi-grain
- tomato herb

Hot Sandwiches

- smoked BBQ pork
- smoked ham with sweet & sour glaze

Cold Sandwiches

- smoked turkey
- smoked ham
- roast beef

Salads

- pasta salad
- potato salad
- potato chips or sun chips
- fruit salads
 - orange glazed
 - pineapple glazed
 - tapioca
 - fresh fruit
- vegetable salads
 - broccoli
 - cauliflower
 - Chinese
 - spring green tossed
 - pea/cheese
 - three bean

Buffet Line Dinner Choices:

**All meals include rolls and butter*

Main Dishes

- fruited pork loin
- roast beef
- roast pork
- roast turkey
- glazed ham
- lasagna
- swiss steak
- chicken breast (prepared to your likeness)

Side Dishes

- scalloped potatoes
- party potatoes (elegant mashed)
- potato salad (hot or cold)
- macaroni & cheese
- pasta salad
- rice

Vegetables

- green beans (with bacon or almonds)
- corn soufflé
- California blend
- glazed carrots
- creamed peas

Salads

- tossed (choice of dressing)
- pasta salad
- fruit salad
- apple salad

Other Dinner Options/Additional Items:

Appetizer

- cheese spread with crackers
- fruit with crackers
- juice and crackers
- shrimp cocktail (extra charge)

Entrée

- pork medallions with mushroom gravy
- butterfly pork chops, marinated
- BBQ, stuffed
- chicken cordon bleu
- cornish hen
- roast beef
- prime rib
- "Family Favorite"

Salad

- lettuce wedge with dressing
- tossed mixed greens (choice of dressing)
- coleslaw
- jello (molded/squares)

Side Dishes

- baked potatoes
- twice baked potatoes (extra charge)
- scalloped potatoes
- rice
- herbed new potatoes with garlic sauce
- "Family Favorite"

Vegetable

- green beans with bacon
- peas (plain or creamed)
- glazed carrots
- California blend
- corn soufflé

Dessert Options:

- mini cheesecakes with assorted fillings
- petit pies (assorted)
- mini cream puffs
- pecan tassies
- filled petit cookies
- scones
- sponge cake dippers
- hot caramel dip with apples

BRUNCH SELECTIONS

QUICHE

SPINACH

ZUCCHINI

BACON

COUNTRY (ham, turkey, cheese)

EGG CASSEROLE

(several varieties)

STUFFED FRENCH TOAST

STRAWBERRY

BLUEBERRY

APPLE

PLAIN (maple syrup)

BISCUITS AND GRAVY

POTATO CASSEROLE

(hash browns, butter, cream, season salt)

VARIETY ROLL TRAY

MINI CINN. & PECAN

SCONES

MUFFINS

TURNOVERS

JUICE

ORANGE

CRANBERRY