



# Sample Menu 3



## Cocktail Hour

Set up with alcohol provided by clients and staff with our bartender for event with the whiskey barrel and plank bar. Develop a signature cocktail to be determined. Serving appetizers as follows:

Lobster tartlet – Fresh lobster in a delicate cream and tarragon sauce

Bruschetta – Ricotta cheese with a roasted butternut squash puree and caramelized onions

Our epic charcuterie platter – Cured meats, cheeses and jam and so much more

## Dinner

Rolls & Butter

Kale & Apple Salad with spiced pecans, dried cranberries and a maple Dijon vinaigrette

Roasted fingerling potatoes

Roasted butternut squash puree

Almond crusted haddock with a beurre blanc sauce

Seared NY Strip sliced and served with a red wine & mushroom pan sauce

## Dessert

Two tier sweetheart cake

Mason Jar Pumpkin Cheesecakes

*Delicious Thymes*  
CATERING & PERSONAL CHEF SERVICES

