



# 2019 Hospitality Menus

In Thyme Catered Events

201.666.3353

[www.inthyme.com](http://www.inthyme.com)

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Please note that these forms are from 2019 and will not be used for ordering. These are for reference only.

# Terms & Conditions

- **Beverage Service** In Thyme Food Service offers a complete selection of beverages to compliment your function.
- **Bar Service** All alcohol must be contracted directly through The Meadowlands Exposition Center.
- **Pricing** Pricing does not include 20% administrative fee or 6.625% NJ State Sales Tax. Prices are subject to change without notice; guaranteed prices will be confirmed upon contract.
- **Guarantees** A guaranteed number of attendees/quantities of food is required. This guarantee must be submitted 14 days prior to your event.
- **Overset Policy** In Thyme Food Service will be prepared to provide tables and chairs for seating of buffet meals for 5% over guaranteed guest count. Standard 60" Tables & Black Folding Chairs offered. Linens are provided at an additional cost.
- **Event Time Line** All booth catering, beverage service, boxed lunches, and snack/break selections are dropped & set. All breakfast & lunch buffet service times are based on 1.5 hours service. Additional service time will be subject to additional labor fees. Event start or end times that deviate more than thirty minutes than contracted will have additional labor fees per hour, per server scheduled. Additional ancillary fees may also apply.
- **Cancellations** Cancellations are not permitted without consent of In Thyme.
  - Any event cancelled less than 10 days prior to event date will incur 90% of the estimated charges.
  - Please note, for specialty menus or items a larger window of cancellation may be necessary.
  - This is determined on an event by event basis.
- **Deposit/Payment** An initial deposit of 50% is due upon contract signing.
- Final payment is due 14 days prior to event date.



# Breakfast a la Carte

Assorted Fruit & Cheese Danish \$32/dozen

Assorted Muffins, Corn, Bran, Blueberry, Crumb \$32/dozen

Bagels with Cream Cheese, Butter & Jam \$27.50/dozen

Butter Croissants, Stuffed Croissants \$35/dozen

Individual Fresh Fruit Cups (9 ounce) \$52/dozen

Yogurt Parfaits, Granola, Berries (9 ounce) \$52/dozen

Hand Fruit (bananas, apples, pears, seasonal) \$27/dozen



# Coffee & Beverage Service

Regular, Decaf Coffee (serves 15) \$40/gallon

Regular, Decaf & Herbal Tea Selections (serves 15) \$40/set up

Tropicana OJ (6 ounce carton) \$35/dozen

Poland Spring Bottled Water (24 bottles) \$40/case

Coke Brand Soft Drinks (regular, diet, caffeine free)(24 cans) \$38/case

Assorted Snapple Iced Teas (Lemon, Diet, Peach) (12 bottles) \$52/case

Assorted Beverage Selections:

Soda, Iced Tea, Lemonade & Bottled Water \$52/dozen

All set for self service

Coffee Service up to 2 Hours

Refresh available upon request

Additional staffing charges may apply

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# Delicious Cold Breakfast Set Ups

## Corporate Breakfast \$12/pp

Assorted Muffins ~ Danish ~ Bagels, Butter, Cream Cheese & Jams  
Regular & Decaf Coffee & Tea ~ Orange & Cranberry Juice

## In Thyme Breakfast \$14.25/pp

Fresh Fruit Cups ~ Granola & Fresh Berry Yogurt Parfaits  
Assorted Muffins ~ Danish ~ Bagels, Butter, Cream Cheese & Jams  
Regular & Decaf Coffee & Tea ~ Orange & Cranberry Juice

## Healthy Breakfast \$16.45/pp

Fresh Fruit ~ Granola & Fresh Berry Yogurt Parfaits  
Assorted Low Fat Muffins ~ Bagels, Butter, Cream Cheese & Jams  
Individual Boxed Cereal ~ Hand Fruit  
Regular & Decaf Coffee & Tea ~ Orange & Cranberry Juice

Minimum Guest Count 25  
Food Service up to 1 ½ hours  
Disposables Included

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# Breakfast Buffets

## Hot Breakfast Buffet \$18.50/pp

~ Vegetable Frittata ~ Broccoli & Cheese Quiche  
~ Applewood Smoked Bacon ~ Sausage Links  
~ French Toast ~ Home Fried Potatoes

## Oatmeal Breakfast Bar \$8.75/pp

*Steel Cut Oats with a Huge Toppings Bar to include*  
~ Brown Sugar ~ Chopped Walnuts ~ Toasted Almond Slivers  
~ Fresh Blueberries ~ Sliced Fresh Strawberries ~ Sundried Cranberries  
~ House Made Granola ~ Honey ~ Maple Syrup ~ Cinnamon

## Breakfast Sandwich Bar & Hot Bun Bar \$14.25/pp

~ Egg & Cheese Sandwiches ~ Bacon, Egg & Cheese ~ Sausage & Egg ~  
~ Hot Fresh Cinnamon Buns ~ Butter & Brown Sugar Buns ~ Coffee Cake

Minimum Guest Count 25  
Food Service up to 1 ½ hours  
Disposables Included

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# Boxed Lunches

## Standard Boxed Lunch \$18/pp

- #1 Turkey, American Cheese
- #2 Rare Roast Beef, Swiss Cheese
- #3 Ham, Swiss Cheese
- #4 Italian Hero, Ham, Salami, Provolone
- #5 House Made Tuna Wrap

All items Served on Plain or Flavored Wrap

## Gourmet Boxed Lunch \$20.25/pp

- #6 Thin Sliced Grilled Chicken, Fresh Mozzarella, Roasted Red Peppers, Pesto Aoli
- #7 Turkey Breast, Pepper Jack Cheese, Avocado Relish
- #8 Grilled Veggie Wrap, Red Pepper Hummus, Optional Cheese

All items Served on Plain or Flavored Wrap

All Boxed Lunches are Sealed with an In Thyme Sticker and Include

- Bag of Chips
- Bag of Chocolate Chip Cookies
- Individual Bag of Carrots
- Mayo & Mustard Packet
- Napkin
- Hand Wipe
- Bottle of Water

Minimum 20 Boxed Lunches

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# Cold Menu Buffet \$25.25/pp

## Salads & Sides

Select 2

Imported Olive & Sliced Pickle Tray

Red Bliss Potato Salad

Grape Tomato & Fresh Bocconcini Mozzarella, Basil Aioli

Greek Salad, Cucumber, Onion, Tomato, Feta Cheese

Farfalle Pasta Salad, Fresh Italian Herbs, Balsamic Vinaigrette

Tri Color Tortellini Salad, Red Onion

## Deli Selections

Served on Tortilla Wraps & Rustic Breads, All included

Grilled Eggplant, Zucchini, Red Pepper, Portobello, Balsamic Mayo

House Made Tuna & Chicken Salads

Fresh Baked Turkey, Pepper Jack, Avocado Spread

Cured Baked Ham, Alpine Lace, Whole Grain Mustard

Fresh Roasted Top Sirloin, Provolone, Red Pepper Mayo

Grilled Chicken Breast, Sundried Tomato, Fresh Mozzarella, Olive Tapenade

Prosciutto, Sopressata, Provolone, Balsamic Vinaigrette

## Snacks

Individual Packages of Snack Chips & Pretzels

## Desserts

Fresh Baked Chocolate Chip, Oatmeal Raisin & Sugar Cookies

Double Chocolate Brownies

## Beverages

Regular, Diet & Caffeine Free Assorted Soda

Iced Tea & Bottled Water

Minimum Guest Count 25

Food Service up to 1 ½ hours

Disposables Included

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# Continental Buffet \$37.95/pp

## Pasta Select 1

Penne Rigate, Vodka Sauce / Penne Rigate Primavera, Fresh Vegetables  
Mezze Rigatoni Rigate, Filetto di Pomodoro, Fresh Mozzarella, Cheese Agnolotti, Brandy Cream  
Rigatoni with Roasted Eggplant, Peppers, Mushrooms, Light Tomato Broth

## Boneless Breast of Chicken Select 1

Lightly Battered, Tomato, Artichoke, Mushroom, Lemon Herb Sauce  
Light Lemon, White Wine, Caper Sauce  
Marsala Wine and Mushrooms

Lemon & Herb Marinated, Pink Grapefruit Vinaigrette and Fresh Mint  
Parmesan Crusted, Mushroom, Artichoke, Black Olives, Sherry Wine Sauce  
Scarpariello, Lemon and Butter Sauce with Fresh Sage, Rosemary, Garlic and Oregano

## Starch Select 1

Rice Pilaf / Roasted Red Bliss Potatoes / Wild Rice, Orzo Pasta, Sundried Cranberries

## Vegetable Select 1

Glazed Baby Carrots / Sautéed Haricot Verts / Roasted Vegetable Medley

## Desserts

Carrot Cake & Chocolate Cake Squares / Fresh Fruit Display

## Beverages

Coca Cola Brand Soft Drinks / House Made Iced Tea / Bottled Water

## Upgrades

### Beef \$6 per person

Braised Short Rib, Port Wine Demiglace, Served over Cavatelli  
Meatball Stroganoff Served over Pappardelle, Garnished with Gerkins  
Sliced Skirt Steak, Served over Caramelized Onions  
Beef Cannelloni, Tomato Infused Madeira Wine Sauce

### Seafood \$6 per person

Tilapia, Miso Glazed with a Teriyaki Beurre Blanc  
Fillet of Salmon, Mango BBQ Sauce  
Fillet of Salmon, Panko Crusted, Roasted Lemon and Ginger Garnish  
Grilled Pompano, Pineapple Relish and Coconut Cream

Minimum Guest Count 35 / Food Service up to 1 ½ hours

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# Themed Menu Buffets

## Tex Mex \$35.75/pp

### Beef & Chicken Fajitas

Sautéed Peppers & Onions

Shredded Cheddar, Pico de Gallo, Sour Cream, Sliced Black Olives,  
Zesty Avocado Relish, Diced Tomato

### Served with

Refried Beans

Warm Tortilla Chips

Spanish Rice

### Desserts

#### Select 1

Vanilla Custard

Sweet Rice Pudding

Cinnamon & Almond Bread Pudding

### Beverages

Coca Cola Brand Soft Drinks / House Made Iced Tea / Bottled Water

## Italian \$35.75/pp

### Our Specialty...Home Made Mozzarella

Lightly Salted, Rolled with Prosciutto di Parma and Roasted Red Pepper

### Salad

Antipasto, Romaine, Iceberg, Genoa, Provolone, Red Pepper, Red Wine Vinegar

### Entrée (select 2)

Baked Ziti

Italian Style Meatballs

Chicken Parmesan

Eggplant Rollentine

### Served with

Garlic Bread

### Desserts

#### Select 1

Italian Ices

Mini Italian Pastries

### Beverages

Coca Cola Brand Soft Drinks / House Made Iced Tea / Bottled Water

Minimum Guest Count 35 / Food Service up to 1 ½ hours

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# Breaks & Snacks

## Beverage Set Up \$7.15/pp

Regular, Diet Caffeine Free Soft Drinks  
Iced Tea, Lemonade & Bottled Water  
Regular & Decaf Coffee & Tea

## Sweet Treats \$7.15/pp

Fresh Baked Chocolate Chip, Sugar & Oatmeal Raisin Cookies  
Double Chocolate Brownies  
Blondies  
Assorted Rugalach

## Healthy Break \$9.35/pp

Assorted Healthy Packaged Snacks, Granola Bars, Energy Bars  
Trail Mix, Assorted Nuts  
Hand Fruits

## Salty Snacks \$7.15/pp

Traditional & White Cheddar Popcorn  
Pretzels  
Potato & Veggie Chips  
Peanuts  
Chex Mix

Minimum Guest Count 25/ Drop & Set

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# Pick Me Up Snack Selections

## Veggie Wise \$9.35/pp

Fresh & Crisp Assortment of Carrots, Celery, Red Pepper, Sliced Cucumber, Cherry Tomato  
Herb Feta & Lemon Dip  
Ranch Dip  
Caramelized Onion Dip

## Fiesta Treat \$9.35/pp

White Corn & Tri Color Tortillas  
Pico de Gallo  
Mango Jalapeno Salsa  
Charred Corn & Black Bean Salsa

## Cheese Please Platter \$13.75/pp

International Cheese Board  
Crackers & Flatbreads  
Fresh Fruits  
Grapes, Red Pear & Fuji Apple  
Accompaniments  
Dark Chocolate Squares  
Chocolate Wafers

Minimum Guest Count 25/ Drop & Set



# Booth Hospitality Stations

## Frappe Station \$1350

Your selection of (1) Flavor, (300) 9 ounce drinks  
Mocha, Coffee or Caramel

Additional cups ordered in advance/100 increments \$275

Additional cups ordered onsite/100 increments \$325

## Cappuccino Station \$1350

Includes Espresso, Americano, Cappuccino, Latte Macchiato and traditional condiments  
(300) 7 ounce drinks

Additional cups ordered in advance/100 increments \$275

Additional cups ordered onsite/100 increments \$325

## Smoothie Station \$750

Choice of (2) Flavors

Includes (150) 7 ounce fruit smoothies

Strawberry

Mango

Wild Berry

Additional Smoothies available \$4.50 each

- All Above Stations requires an attendant. \$200 for up to (5) consecutive hours of service.

\* Additional hours \$40/per hour.

- Client to provide electric

Customized Cups available at additional cost

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# Booth Hospitality Stations

## Candy Station \$600

Your selection of (5) Candy (5 lb each), Jars, Scoops & Candy Bags  
Gummi Bears, Swedish Fish, Tootsie Rolls, Licorice Bites, Jolly Ranchers  
Plain M&M's, Peanut M&M's, Maltballs, Good & Plenty

## Fresh Piped Cannoli Station \$1650

Includes Cannoli with Traditional Ricotta Filling, Dipped in Chocolate Mini Morsels  
Includes (300) Cannolis

## Churros Station \$1125

Freshly Baked Caramel & Chocolate Filled Churros  
Includes (300) 1.5 ounce servings

\* Above Stations require an attendant. \$200 for up to (5) consecutive hours of service.  
Additional hours \$40/per hour.



# Specialty Carts

## Ice Cream Cart \$650

Choice of (2) Novelties

Includes (100) Individual Novelties

Toasted Almond, Chocolate Éclair, Strawberry Shortcake, Giant King Cone

Additional Novelties available \$5.50 each

## Popcorn Cart \$825

Includes (1) Popcorn machine, 300 Popcorn Bags & Napkins

Traditional Salted Popcorn, Butter Flavor

Additional Popcorn available \$450 per case

## Roasted Nut Cart \$1100

Your Selection of (2) Nuts, Honey Roasted or Spicy Carmelized

Peanuts, Almonds, Cashews

Includes (200) 2 ounce Bags, Napkins

## Cookie Cart \$750

Freshly Baked Gourmet Chocolate Chip Cookies

Featuring (300) David's Premium Gourmet Cookies, Oven, Napkins

Additional Cookies available @ \$480 per case

## NY Style Pretzel Cart \$800

Gourmet Hand Made Freshly Baked NY Style Pretzels

Includes (180) Pretzels, Yellow Mustard, Napkins

Additional Pretzels available at \$53.50 per dozen

A one-time set up fee of \$100.00 will apply to each of the carts

\* A Cart Attendant is required. \$200 for up to (5) consecutive hours of service

Additional Hours \$40/per hour

# ORDER FORM

Delivery Date: \_\_\_\_\_

Day of the Week: \_\_\_\_\_

Name: \_\_\_\_\_

Phone # \_\_\_\_\_

Email: \_\_\_\_\_

Company Name: \_\_\_\_\_

Delivery Address: \_\_\_\_\_

Suite/Floor: \_\_\_\_\_

City: \_\_\_\_\_

Contact Phone #: \_\_\_\_\_

Event Start Time: \_\_\_\_\_

# of Attendees \_\_\_\_\_

Send via email to: [info@inthyme.com](mailto:info@inthyme.com)

Fax to: 844-875-5556

Please note that these forms are from 2019 and will not be used for reference only.

Cold Breakfast Set Ups	
Qty	Item Description
	Corporate Breakfast
	In Thyme Breakfast
	Healthy Breakfast
Breakfast Buffets	
Qty	Item Description
	Hot Breakfast Buffet
	Oatmeal Breakfast Bar
	Breakfast Sandwich & Hot Bun Bar
Boxed Lunches	
Qty	Item Description
	<b>Standard Selections</b>
	#1 Turkey, American Cheese
	#2 Rare Roast Beef, Swiss Cheese
	#3 Ham, Swiss Cheese
	#4 Italian Hero, Ham, Salami, Provolone
	#5 House Made Tuna Wrap
	<b>Gourmet Selections</b>
	#6 Grilled Chicken, Mozz, Red Pepper
	#7 Turkey, Pepper Jack, Avocado Relish
	#8 Grilled Veggie Wrap
Cold Menu Buffet	
Qty	Item Description
	<b># of Guests</b>
Deli Selections, Snack, Dessert & Bev	
	<b>Select 2 Sides</b>
	Olives Tray
	Red Bliss Potato Salad
	Grape Tomato, Bocconcini
	Greek Salad
	Farfalle Pasta Salad
	Tri Color Tortellini Salad

Continental Buffet	
Qty	Item Description
	<b># of Guests</b>
	<b>Select 1 Pasta</b>
	Penne Rigate Vodka
	Penne Rigate Primavera
	<b>Select 1 Chicken</b>
	Tom, Artichoke, Mush, Lemon Herb
	Lemon, White Wine, Caper
	Marsala Wine & Mushroom
	Pink Grapefruit & Fresh Mint
	Parmesan Crusted
	Scampiello
	<b>Select 1 Starch</b>
	Rice Pilaf
	Roasted Potatoes
	Wild Rice & Orzo
	<b>Select 1 Vegetable</b>
	Glazed Baby Carrots
	Haricot Verts
	Roasted Medley
	<b>Upgrades</b>
	Beef
	Fish
Themed Buffets	
Qty	Item Description
	Tex Mex
	Italian
	French Bistro
	Room Temperature Buffet
	Room Temperature Buffet # 2

Breakfast Ala Carte	
Qty	Item Description
	Seasonal Hand Fruits
	Fresh Fruit & Yogurt Parfaits
	Naked Juice Bottles
	Assorted Individual Yogurt Cups
	Assorted Cereal Cups with Milk
	Kashi Granola Bars
	Harvest Trail Mix
Lunch Additions & Ala Carte	
Qty	Item Description
	House Made Soup
	Select 1 _____
	Fresh Fruit
	Sliced _____ or Chunked _____
	New York Cheesecake
	Pie
	Apple ____ Cherry ____ Blue ____ Pumpkin ____
	Vanilla & Chocolate Cupcakes
	Gourmet Cupcakes
	Fresh Baked Cookies
	Choc Chip ____ Sugar ____ Oat Rais ____ PB ____
	Double Chocolate Brownies
Breaks & Snacks	
Qty	Item Description
	Beverage Set Up
	Sweet Treats
	Healthy Break
	Salty Snacks
	Veggie Wise
	Fiesta Treat
	Cheese Please Platter
	Chili Bar
	Baked Potato Bar
	Nacho Bar



Booth Hospitality Stations	
Qty	Item Description
	Frappe Station __ Mocha __ Coffee __ Caramel
	Cappuccino Station
	Smoothie Station __ Strawberry __ Mango __ Berry
	Candy Station (5)
	Fresh Piped Cannoli Station
	Churros Station

Booth Specialty Carts	
Qty	Item Description
	Ice Cream
	Popcorn
	Roasted Nut Cart
	Cookie Cart
	NY Style Pretzel Cart

In Thyme Catered Events offers Customized Catering for Cocktail Receptions, Galas  
 Sit Down Dinners & Chef Challenges  
 Please contact us to put together a customized proposal.

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