



## GENERAL INFO

- Prices above do not include service staff, delivery charges, or WI 6.0% Sales Tax
- All items will be hot and ready to eat in disposable aluminum pans and salads in disposable bowls for pickup.
- If delivery is requested to offsite locations, it will be based on availability. A delivery charge will apply based on location.
- A 24-per-person minimum is required for the above menus and pricing
- If offsite grilling is requested, additional charges will apply for staffing and delivery and is at the discretion of Thyme Catering based on location and availability
- Disposable paper and plastic caterware (not included) is an additional \$3.00 per person (dinner-size plates, forks, knives, napkins)

\$44 Per Person Includes Dinner Rolls and Chive Butter (Cheddar & Chive Biscuits or Jalapeño Corn Bread add \$1/per person)

## Salad (choose 1)

Classic Caesar (included)
Fresh Garden (included)
Pear and Goat Cheese (add \$3/person)
Apple-Walnut (add \$3/person)

## Mains (choose 2)

Dry Rubbed Smoked Beef Brisket with Brisket BBQ Sauce or Kansas City BBQ Sauce

Dry Rubbed Smoked Pork Shoulder with Carolina Style BBQ Sauce

Door County Cherry BBQ Chicken Breast

Cocoa Spiced Pork Ribs with Memphis Mop Sauce

Jamaican Jerk Boneless Chicken Thighs with Pineapple-Mango Salsa

## Sides (Choose 2)

Elote Corn Salad
Braised Red Cabbage
Gourmet Mac-n-Cheese
Tomato & Cucumber Salad
Apple-Bourbon Baked Beans
Oven Roasted Potatoes
Home Style Potato Salad
Summer Vegetables
Rice Pilaf
Traditional Coleslaw
Corn Casserole
Garlic Mashed Potatoes