

# CHESTERTON *Square*

## Fine Thyme Catering

Bronze

**\$15** per person  
150+ guests

Hors D'oeuvres-4  
Entrees-2  
Salad/Sides-2

## Fine Thyme Catering

Silver

**\$18** per person  
150+ guests

Hors D'oeuvres-5  
Entrees-2  
Chef Station-1  
Salad /Sides- 2

## Fine Thyme Catering

Gold

**\$21** per person  
150+ guests

Hors D'oeuvres-6  
Entrees-2  
Chef Station-1  
Salad /Sides- 3

## Fine Thyme Catering

Platinum

**\$24** per person  
150+ guests

Hors D'oeuvres-7  
Entrees-3  
Chef Station-1  
Salad /Sides- 3

### Hors D'oeuvres

Fresh Fruit, Vegetable, and Cheese Display ~ Spinach and Artichoke Dip ~ Louisiana Crab Dip ~ Cocktail Muffalettas ~ Caprese or Spanish Tomato Bruschetta ~ Miniature Poboys Bites (Roast Beef or Oyster) ~ Sweet Chile Meatballs ~ Chicken Wings (Buffalo, BBQ, or Plain) ~ Sweet and Spicy Goats Cheese Phyllo Cups ~ Cajun Mini Meat Pies ~ Chicken Salad Stuffed Tomatoes

### Entrees

Crawfish Gerard Pasta ~ Blackened Chicken and Tasso Pasta ~ Cajun Shrimp Pasta ~ Primo Vegetable Pasta ~ Honey Glazed Ham ~ Cajun Fried Turkey Breast ~ Pepper Crusted Pork Loin ~ Herb Crusted Pork Loin ~ Boudin Stuffed Pork Loin ~ Carved Roast Beef

### Chef Stations

Shrimp and Andouille over Creamy Jalapeño Grits ~ Carved Prime Rib w/ Au Jus and Horseradish Cream ~ Slow Smoked Brisket w/ Whiskey BBQ Sauce ~ Louisiana Seafood or Chicken and Andouille Gumbo ~ Lump Crab and Sweet Corn Bisque

### Salads/Sides

Citrus Celebration Salad ~ Strawberry Pecan Spinach Salad ~ Spring Apple Walnut Salad ~ Classic Caesar Salad ~ Garden Vegetable Salad ~ Mediterranean Pasta Salad ~ Loaded Mashed Potatoes ~ Herb Roasted Potatoes ~ Gourmet Mac and Cheese ~ Marinated Grilled Vegetables ~ Roasted Corn and Red Peppers ~ Sautéed Green Beans with Walnuts and Craisins