



Catering - Corporate & Social

350 E. Lanier Avenue - Fayetteville, Georgia 30215
770-716-8887 or www.rightonthyme.com

Gayla Foster-Whitestone, Director of Catering
(Direct Dial 678-469-9481 or E-Mail: gaylaathome@bellsouth.net)

Gail Downing, Chef
(Direct Dial 404-518-2520 or E-Mail: gaildowning@att.net)

Cold Hors D'oeuvres

Category A

Black Bean & Corn Salsa with Tortilla Chips
Fruit & Cheese Skewers
Pinwheels and Finger Sandwiches
Assorted Canapes

Category B

Spinach & Artichoke Dip with Tortilla Chips
Chicken & Vegetable Wraps (served room temperature)
Vegetable Wraps (served room temperature)
Chicken & Spinach Pasta Salad
Spicy Skewered Shrimp with Mango Mayo (2 per skewer)
Assorted Chilled Salads
Roast Beef Spirals - Skewered Tortellini - Chicken Satays

Category C

Marinated Asparagus in Smoked Salmon
Smoked Salmon Mousse with French Bread
Smoked Salmon Display
Jumbo Shrimp Cocktail
Snow Crab Claws (seasonal)

Hot Hors D'oeuvres

Category A

Meatballs: Caribbean (sweet) or Swedish (creamy gravy)
Stuffed Miniature Ham Biscuits
Chicken Satays or Roast Beef Satays - choice of sauce
Vegetable Pot Stickers

Category B

Chicken Tenders (Fried or Oven Baked)
Wings - Battered Fried, Tequila Lime, Buffalo, Sesame Teriyaki, Jerk Teriyaki
Warm Artichoke, Spinach and Roasted Red Pepper Dip
Jerk Teriyaki Chicken & Vegetable Kabobs with Honey Mustard Sauce
Jerk Rubbed Barbecued Rib Tips

Category C

Baby Back Ribs - Pork
Artichoke, Crab & Jalapeno Dip with Pita Chips
Mediterranean Carrot, Zucchini & Feta Cheese Cakes
Curried Chicken with Pita Pockets

Category D

Miniature Chesapeake Style Crab Cakes
Whiskey Glazed Beef Tenderloin
Stuffed Pork Roast or Glazed Pork Loin
Oven Roasted Turkey Breast, Cranberry Relish

Specialty Displays

Cheese Display

A Selection of Cheeses with Fresh Fruit and Bread Garnish

Deluxe Cheese Display

A Selection of Imported, Smoked & Domestic Cheeses, Herbed Garlic Cheese spread, Baked Brie and Assorted Crackers - garnished with fresh fruit.

Crudite Display

Fresh Seasonal Vegetables displayed Salad Style or Relish Style.
Served with Peppercorn Ranch Dressing

Antipasto Platter

A Selection of Crudites, Olives, Pepperocini, Roasted Red Pepper, Smoked Cheese and Salami.
Served with sliced Italian Bread & Olive Oil

Small 12-15 People, Medium 20-30 People, Large 40-50 People

Add-Ons: Pâté and Terrine, Chilled Jumbo Shrimp, Snow Crab Claws and Oysters (seasonal)

Reception Desserts are available - please contact us for a complete list, along with prices.

Reception beverages: Sodas, Iced Tea, Coffees, Hot Cider, Assorted Hot Teas and Punch. We do not purchase alcohol, but would be happy to assist you with securing a BARTENDER.

Pricing Structure

Individual Items - Per person/per item

Category A @ \$2-2.25pp

Category B @ \$2.95pp,

Category C @ \$3.50pp and up,

Category D - Market Price

or

Category Packages - 50 Guests Minimum

2 cold, 2-hot hors d'oeuvres for flat category price.

Category A - \$9.00pp - Category B - \$11.00pp -

Category C - \$14.00 - \$25.00 pp

Tray Size Guides:

Small 8-12

Medium 16-20

Large 26 and up

Cost: \$2.75 pp & up - Cheese

\$2.75 pp & up- Fruit

\$2.00 pp - Vegetables

Please call for a market based Category D price list, additional menu items and detailed information. Some prices are negotiable.

If you have a favorite hors d'oeuvre not listed, please contact us for availability and pricing.

Starters

Classic Caesar Salad.....	\$3.50
Crisp Romaine lettuce, tossed with Parmesan cheese, croutons, and caesar dressing. with Chicken	\$6.50
with Shrimp	\$7.50
Lemon-Dill Shrimp Salad.....	\$7.95
Fresh dill, capers and lite mayonnaise tossed with fresh shrimp. Served with a salad of mixed greens, cucumbers, and tomatoes.	
Winter Salad.....	\$3.50
Three seasonal greens tossed with shredded carrots, red cabbage, thinly sliced red onions and garnished with mandarin oranges. Served with honey-dijon mustard.	
Mixed Field Greens with choice of dressing.....	\$3.00
Our house salad. A selection of salad lettuces with freshly shredded carrots and diced tomatoes. Served with your choice of dressing – Ranch, Bleu Cheese, Catalina French, Thousand Island and Herbed Italian.	

Suggested Entrees

Assorted Sandwiches Buffet	\$8.95
Turkey and/or ham sandwiches with lettuce and tomato. Served with choice of garden or pasta salad and homemade vegetable soup. (2 nd salad can be substituted for soup)	
Stuffed Croissants Buffet	\$8.95
Stuffed croissants chicken salad and/or tuna salad. Served with choice of garden or pasta salad and homemade vegetable soup. (2 nd salad can be substituted for soup)	
Homemade Lasagna.....	\$12.45
Vegetarian or meat lasagna served with tossed salad and garlic bread – 12 servings per pan. Lasagna can be purchased by the pan @ \$60.00 (\$5.00 per serving).	
Herb-Crusted Chicken.....	\$15.95
Tender chicken rolled in bread crumbs and herbs, baked and topped with a tangy Caribbean sauce. Served with wild rice pilaf, dilled butter carrots and wheat rolls.	
Cajun Meatloaf.....	\$12.95
A healthy entree of lean ground turkey and/or beef, homemade bread crumbs and herbs. Served with garlic roasted red potatoes, vegetable and rolls.	
Marinated Chicken Tenders.....	\$12.50
Tangy lemon sauce tops off this lightly marinated boneless chicken breast, baked or fried. Accompanied by steamed vegetables, rice and rolls.	
Cheese Tortellini Stir-Fry	\$10.95
Tossed lightly with sautéed chicken or seafood, sun-dried tomatoes, medley of vegetables tossed in a light olive oil, basil, Parmesan and fresh garlic sauce. Served with mixed greens salad and rolls.	
with Chicken	\$11.95
with Seafood	\$13.50
Stuffed Chicken Rolls	\$13.50
Chicken breasts stuffed with pesto and topped with roasted red peppers and Monterey-Jack cheese. Served with a hearty tossed salad and rolls. (Spinach stuffing with feta cheese topping available.)	

Marinated Salmon or Halibut.....	Market Price
Lightly marinated fish steaks can be blackened, grilled, broiled or pan seared. Accompanied by steamed vegetables, rice and rolls.	
Fried Chicken or Fried Fish.....	\$12.00
Crispy fried chicken or whiting fillets. Chef's choice of two side dishes and rolls.	
Roast Beef	\$16.95
Thin sliced roast beef, medium rare. Served with two sides and rolls.	
Pork Chops	\$13.95
Baked or fried pork chops. Served with mashed potatoes, green vegetable and rolls.	
Bread or Rice Stuffed	\$18.95

Our Suggestions for Dining Al Fresco

The following items are suggested for outdoor events from Spring through Fall. Most items are prepared with little mayonnaise, if any, or any other product that will separate when it reaches room temperature. All events should be scheduled for one hour of dining with a few minutes of grace.

Keep in mind that any items remaining after the event must be evaluated by the caterer for consumption outside the scheduled dining hours, unless pulled and put on ice prior to the start of the function.

Health department regulations require all food items that are served outside to be covered until the start of the event. Thereafter, they must be covered after serving. This regulation is strongly enforced at events where money will be exchanged for the food on-site, i.e. festivals, concerts, etc.

Vegetables and Side Dishes	Meat Selections
Red Beans & Rice -- (sausage or vegetarian) Green Beans – several variations available Macaroni & Cheese Traditional or Lemon Dill Potato Salad Marinated Broccoli Salad Cucumber-Tomato Salad Chilled Wild Grains & Rice Salad Macaroni or Tuna Macaroni Salad Signature Pasta Salad Roasted Vegetables Spinach & Roasted Red Pepper Pasta Salad Speckled Yellow Rice with Black Beans Deviled Eggs Mixed Field Greens Salad Spaghetti Salad Corn on the Cob Baked Beans - (pork or vegetarian) Oil & Vinegar (Summer) Coleslaw Black & White Bean Salad	Roasted Chicken Grilled Jerk Chicken Grilled Pork Roast or Pork Butts Barbecue Chicken or Grilled BL Chicken Breasts Honey-Glazed Ham Barbecue Ribs Barbecue Baby Back Ribs Grilled Fish Steaks (Market Price) Hamburgers, Turkey Burgers or Vegetable Burgers Hot Dogs or Grilled Leanies Polish Sausage Smoked Beef Sausage Grilled Beef Tenderloin Grilled Pork Tenderloin Turkey Sausage Lamb Chops Portabello Mushrooms Cilantro-Lime Grilled Shrimp on Skewers Charleston Style Low Country Boil (\$17.50 pp)
Cost: \$1.00 - \$3.00 Per Person, Per Item	Cost: \$2.50 - \$15.00 Per Person, Per Item

Southern Cuisine Menu - Build Your Own Menu

Vegetables and Side Dishes	Main Entrees
Steamed Rice & Gravy Red Beans & Rice -- (sausage or vegetarian) Mashed Potatoes Garlic or Rosemary Roasted Potatoes Squash Casserole Squash & Onions Green Beans - several types Butter Beans Lima Beans Pinto Beans Black-eyed Peas Candied Yams Sweet Potato Soufflé Macaroni & Cheese Hashbrown Casserole Broccoli & Rice Casserole Collards/Turnips/Kale Speckled Yellow Rice w/Black Beans Steamed Cabbage Broccoli Homemade Dressing with Gravy	Roasted Chicken Savory Beef Stew Pork Chops - Fried, Baked or Grilled Grilled Pork Roast or Pork Butts Old Fashioned Roast Beef Baked Chicken with Gravy Barbecue Chicken Chicken Pot Pie Fried, Baked or Barbecued Chicken Grilled Chicken Breasts Beef over Noodles Cajun Meatloaf Smothered Steak Honey-Glazed Ham Turkey Barbecue Ribs Grilled, Baked, Blackened or Pan-Seared Salmon, Halibut, Catfish Shrimp, Crabs, Etc.Market Price
Cost: \$1.75 - \$2.25 Per Person, Per Item	Cost: \$2.50 - \$9.00 Per Person, Per Item

Please note that we cook our dry beans and some of our vegetables with smoked ham hocks unless smoked turkey necks are requested. All vegetables and dry beans can be prepared vegetarian style.

We have additional items, please call and talk to us about you personal favorites!

Beverages

Iced Tea.....	\$1.50 pp
Sodas and/or Bottled Water.....	\$1.00 ea
Punch	\$1.25 pp

Dessert Selections

Additional items available, please call with special requests, items are priced per person or per item.

Jumbo Cookies	\$1.75	Strawberry Surprise (seasonal)	\$45.00 each
Deluxe Brownies/Lemon Bars	2.00	Fruit Cobbler.....	\$45.00 each
Lemon Bars	2.00	Banana Pudding	\$40.00 each
Oatmeal Chocolate Bars	2.00	Homemade Cakes.....	\$17.50 each
Fruit Salad (Seasonal)	3.25	Lemon or Vanilla Poundcake.....	\$25.00 each
Cheesecake Selection (pre-sliced).....	4.00	Sweet Potato Pie (seasonal)	\$12.00 each
		(strawberry, cobbler & pudding feed approx. 20 guests - all others are standard size)	

Pricing, Service and Payment Information

Acceptable forms of payment: Certified checks, cash, visa, american express & mastercard are accepted. Deposit is due 60 days prior to the event. Final payment must be rendered 3 business days prior to delivery date.

All prices are per person unless otherwise indicated. Clear plastic and paper service are included.

Silver service (china, crystal & silverware) is a minimum of \$4.00 per person.

Delivery & Pick-Up Costs - \$15.00 - \$50.00 each way

Tax - 6% and Gratuity - 15% to 18%

Cloth linens are extra - tablecloths range from \$12-20 per table - napkins \$1-\$2.00 per napkin.

Additional cost to set-up and/or breakdown tables, strike garbage, move furniture, vacuum floors, etc.

Waiter Service - \$75.00 - \$175.00 minimum (each - contract labor)

Tables & Chairs... - Set Up and/or Breakdown Service - \$75.00 per expected hour, minimum 2 hours

Bartender Service - \$75.00 - \$175.00 minimum (each - contract labor)

Chef or Event Coordinator On-Site - \$100.00 minimum

Special Terms & Conditions

All federal, state and municipal taxes must be paid by the client. Right On Thyme Caterers is located in Fayetteville, Georgia, however subcontractors may be located outside of Fayetteville, Georgia.

Cancellation of any event within 60 days of the function will be subject to a 50% charge of estimated food and beverage revenue based on the written proposal or invoice. Client would be responsible for all charges assessed by subcontractors.

Client must provide the caterer with a firm number (within 20%) of guests 60 days prior to the event. A deposit of 60% of all revenue must be rendered at that time. **Final payment is due three days prior to the event.** The client may revise the total number of guests by no more than 20% one month (30 days) prior to the event with no penalty. Thereafter, the caterer reserves the right to assess a loss of revenue charge. The client is responsible for any charges assessed by subcontractors.

Caterer reserves the right to substitute food items of equal or higher value to maintain the integrity of the meal (event.) Caterer will confirm any changes with the client, or a representative, as soon as possible.

All food and beverage items remaining at the end of the event (leftovers) are considered property of the caterer. Leftovers will be distributed as agreed upon by the client and caterer prior to the event. However, the caterer (or representative) ultimately has the right to discard any, and all items in which the integrity is in question.

Caterer can not guarantee the integrity of any food or beverage items taken from (or remaining after) the event. Therefore, the caterer is not liable for damage to person or property as a result of these items being taken from the event premises (or eaten after the event) by the client, guests or subcontractors.

Caterer has adequate liability insurance protection. However, the client is solely responsible for any damage to property, equipment or person arising out of or relating to activities conducted by the client and guests during the event.

Performance of the caterer is subject to acts of God, war, government regulation, disaster, strikes, civil disorder or other emergency making it illegal or impossible to provide the agreed services.