

Thyme & Plate Catering Presents

TODAY'S MENU

JULY 11, 2026

TRADITIONAL DEVILED EGGS (GF)

Pickled Hot Pepper Relish, Smoked Paprika

SAFFRON ARANCINI

Smoked Mozzarella, Calabrian Aioli, Basil Oil

GUAJILLO & COFFEE BRAISED BRISKET (GF)

Slow Braised Grass Fed Brisket, Coffee, Guajillo, Tomato, Pistachio Gremolata

SLOW ROASTED SALMON (GF)

Lightly Cured & Slow Roasted Salmon, Maple, Puttanesca Relish

HOUSE SALAD (GF)

Arugula, Shaved Raw Carrots & Baby Beets, Cucumber, Roasted Tomato, Pickled Red Onion, Manchego, Lemon, Olive Oil

TOMATO & PEACH SALAD (GF)

Marinated Local Tomato & Peach, Mint, Basil Oil, Burrata, Arugula, Lemon, Olive Oil

CHILLED PASTA SALAD

Fresh Pasta, Marinated Heirloom Cherry Tomato, Roasted Corn, Basil Oil, Aleppo, Lemon, Olive Oil

CHOCOLATE POT DE CRÈME (GF)

Olive Oil, Sea Salt, Aleppo, Whipped Cream