



*Sample
Wedding Menus*

Time to Dine a wonderful food experience!
2121 Newmarket Pkwy SE, ~ Suite 150 ~ Marietta, GA 30067
Phone: 770-384-1904 Fax: 770-384-1903
info@time-to-dine.com / www.time-to-dine.com

Midnight Breakfast

These items are crafted to top off the night of celebrating, offering your guests one lasting and yummy impression as they wind down from their exciting evening!

~ Designed to be served Butler Passed, but can be served as Stationary Buffets ~

Caramelized Maple Bacon & Smoked Sausage Skewers

Challah French Toast Shooters

served in a shot glass with warm Vermont maple syrup

Coastal Shrimp & Grits

Creamy Southern Grits & Bayou Shrimp, served in individual glasses

Old Fashioned Salmon Cakes

Served with Remoulade Sauce

Country Sausage Biscuits

Petite Southern Buttermilk Biscuits, Country Sausage & Strawberry Jam

Mini Baked Frittatas

Four Selections:

Three Cheese; Black Forest Ham & Swiss
Smoked Turkey Sausage & Cheddar; Baby Spinach & Asiag

Mini Pancake Stack

Old fashioned buttermilk pancake skewered with fresh berries

Petite Fruit & Berry Cups

handpicked berries, grapes & fruits combined for a refreshing fruit mélange

Yogurt Parfait Shooters

Luscious vanilla yogurt layered with fresh berries & granola



TIME TO DINE

Chefs & Caterers

PAIRED ENTRÉE SUGGESTIONS



Bourbon Glazed Fillet of Salmon
Forest Mushroom Chicken with Wild Mushroom Cream
Lemon Thyme Rice, Asparagus, Baby Carrots & Leeks

Creole BBQ Shrimp
Tarragon Mustard Roasted Chicken with Dijon Cream
Mashed Potatoes, Green Beans & Carrots

Steak Margaritaville with Tequila Sauce
Chicken Piccata with Lemon & Capers
Caramelized Onion Mashed Potatoes,
Sautéed Broccoli, Leeks and Roasted Peppers

Hazelnut Crusted Salmon
with Dried Cherry Zinfandel Sauce
Oven Roasted Breast of Chicken with Natural Chicken Jus
Wild Rice Pilaf, Asparagus & Carrots

Spice Rubbed Barbecue Salmon Fillet
with Corn Chowder Sauce
Stuffed Chicken Breast with Red Peppers, Cheese & Spinach
Mashed Potatoes, Baby Carrots & Green Beans

Fillet of Tilapia with Lemon, Artichokes & Capers
Pan Roasted Herbed Chicken with Oven Roasted Tomatoes
Potato Gratin, Green Beans & Sautéed Mushrooms

Taxes, Delivery, Rentals and Service Staff, If Required, Is Additional



All Entrees are accompanied by Rolls & Butter, Your Choice of a Side Salad and Dessert

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Grilled Salmon Fillet with Cilantro Coconut Sauce

Chicken Tuscany with Fresh Herbs

Angel Hair, Broccoli, Cauliflower & Carrots

Gulf Shrimp with Garlic Butter Sauce

Forest Mushroom Chicken with Wild Mushroom Cream

Savory Rice Pilaf, Asparagus with Roasted Peppers

Steak Diane with Dijon Brandy Sauce

Mediterranean Shrimp with Tomato, Basil & Feta

Potato Gratin, Asparagus & Carrots

Lump Crab Stuffed Chicken

Roasted Beef Tenderloin with Truffle Dijon Sauce

Mashed Potatoes, Green Beans, Leeks & Mushrooms

Maryland-Style Lump Crab Cakes with Remoulade Sauce

Chicken Piccata with Lemon & Capers

Scalloped Potatoes, Vegetable Medley

Grilled Steak Alfresco

Forest Mushroom Chicken with Wild Mushroom Cream

Savory Rice Pilaf, Sautéed Green Beans with Buttered Almonds

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SALAD SELECTION

Field of Dreams Salad

*Field Greens with Spiced Pecans,
Gorgonzola Blue Cheese, Cranberries &
Grapes*

Caesar Salad

*Romaine Leaves, Fresh Basil
Parmesan Cheese & Croutons*

Garden Salad

*Mixed Greens, Tomatoes, Egg Halves
Cucumbers, Black Olives, Sliced
Mushrooms Broccoli Florets, Carrots
Red Onions, Red & Green Peppers*

Greek Salad

*Mixed Greens, Tomatoes, Cucumbers
Feta Cheese, Olives, Red Onion &
Pepperoncini*

Tuscan

*Mixed Greens, Tomatoes, Fresh Basil,
Cucumbers, Pepperoncini,
Black Olives & Mozzarella Cheeses*

Spinach

*Baby Spinach, Matchstick Carrots,
Mushrooms, Cucumbers, Red Onions,
Bacon Pieces & Egg halves*



WHOLE TARTS, PIES AND CAKES

Apple Caramel Cheese Tart

Macadamia Fudge Tart

Peach or Apple Cobbler

Chocolate Chocolate Cake

White Chocolate Banana Bread Pudding

New York Style Cheesecake or Pecan Praline Cheesecake

Carrot Cake or Red Velvet Cake

Gourmet Cookie Tray

Gourmet Bar & Brownie Tray



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Sample Reception Menu

*Thank you for allowing us the pleasure of presenting this menu
for your occasion.*

*Your event will be catered with the
expert attention of
Time To Dine, LLC Chefs & Caterers*

*Time To Dine, is pleased to present
your selections ...*

chefs & caterers

~Buffet Reception~

Fire Grilled Vegetables

A Selection of the Finest Vegetables such as Squash, Baby Carrots, Mushrooms, Peppers & Japanese Eggplant, Marinated then Grilled

Caramelized Onion & Goat Cheese Tart

Grilled New Zealand Lamb Chops

With Minted Tomato Salsa

Coastal Shrimp & Crab Dip

*Creole Spices blended with Gulf Shrimp and Crab
Served with Pita Chips & Flatbreads*


Spinach & Mushroom Stuffed Red Bliss Potatoes

Chicken Satay

With Coconut Ginger Sauce

Our Executive Pastry Chef's Petite Desserts

*Miniature Desserts to Include a Variety of
Time to Dine's Seasonal Selection*



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Sample Dinner Menu with Stations

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~Low Country Station~

Heirloom Tomato Pie

*Garden Tomatoes baked with Fresh Basil and Cheeses
in a Tender Pastry*

*Pear, Sweet Potato & Bacon Filled Roast Pork Loin
Served on Corn Cake with Braised Collard Greens*

*Low Country Shrimp, Andouille Chicken Sausage
& Corn Risotto Fritter*

*Mini Pecan Belgian Waffles with Chicken Tenders
Served with Honey Cup Mustard*

~Barbecue Station~

Glazed Pork BBQ Sliders

Assorted Deviled Eggs

~ Classic: Mayo, Parsley & Paprika

~ Bacon, Basil & Tomato

~ Smoked Salmon & Chive with Caper Sour Cream

Macaroni & Cheese Bar

*Creamy Three Cheese Macaroni baked with a bubbly golden brown
crust and served with Toppings to Include:
Pulled Smoked BBQ Chicken, Tobacco Onions,
Applewood Smoked Bacon, Green Peas, Bleu Cheese
& Extra Sharp White Cheddar*

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~Southern Comfort Station~

Southern Salad Trio

~Sweet Potato Salad with Tri-Color Peppers

~Southern Caviar: Black-eyed Peas, Roasted Corn & Caramelized Sweet Vidalia Onion Salad

~Tomato, Red Onion & Cucumber Salad

Handcrafted Petite Biscuit & Muffin Bar

Sweet Potato Biscuits, Buttermilk Biscuits & Corn Muffins

Accompanied by an assortment of toppings to include:

Old Fashioned Country Gravy, Strawberry Jam, Whipped Maple Butter, Apple Butter, Peach Preserves & Creamy Pimento Cheese

~Dessert Station~

Our Executive Pastry Chefs Petite Desserts

Miniature Desserts to Include a Variety of

Time to Dine's Seasonal Selection

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Dinner Menu with
Chef Attended Stations*

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~Station I~

Chef Attended Risotto Bar

Creamy Risotto prepared to order, by our Chef, with your choice of ingredients to include English Peas, Shiitake Mushrooms, Roasted Red Peppers, Goat Cheese & Asparagus

Horseradish Crusted Salmon

Atlantic Fillet of Salmon prepared with Horseradish and Orange Zest

Fire Grilled Vegetables

A Selection of the Finest Vegetables such as Squash, Baby Carrots, Mushrooms, Peppers & Japanese Eggplant, Marinated then Grilled

~Station II~

Chef Attended Carving Station

*Roasted Tenderloin Angus of Beef with Fresh Herbs,
Roasted Garlic and Peppercorns*

Served with Horseradish & Dijon Mustard Sauces

Caramelized Onion Mashed Potatoes

Artisan Rolls & Butter

~Station III~

Lemon Fennel Chicken Breast

*Marinated and Grilled Chicken Breast with Fresh Fennel,
Lemon, Garlic & Olive Oil*

Sweet Potato Salad

With Tri-Colored Peppers

Field of Dreams Salad

*Field Greens with Spiced Pecans, Gorgonzola Blue Cheese,
Cranberries & Grapes*

Served with Balsamic Vinaigrette & Buttermilk Ranch

~Dessert Station~

Our Executive Pastry Chefs Petite Desserts

*Miniature Desserts to Include a Variety of
Time to Dine's Seasonal Selection*

~Beverage Station~

Time To Dine Special Brew

*Regular & Decaffeinated Coffee
Creamers, Sugar, Sweet n Low, Raw Sugar
Equal & Splenda*

Spring Water