

TIME to DINE Chefs and Caterers

...... a wonderful food experience!



Call Us Today. We're looking forward to connecting with you!

O: (770) 384-1904 F: (770) 384-1903 info@time-to-dine.com



TIME to DINE Chefs and Caterers

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TIME to DINE Chefs and Caterers Catering Guidelines

Thank you for the opportunity you have given Time to Dine to host your event! We will do our utmost to ensure your satisfaction. The enclosed menus have been designed to assist you in planning the perfect meal.

HOW TO ORDER	All items in this Menu Package are made to order. Our delivery schedule fills up quickly; therefore, we would appreciate as much notice as possible to book your meal or event. SIMPLY GIVE OUR SALES ASSOCIATES A CALL @ 770-384-1904 AND WE WILL ASSIST YOU WITH YOUR ORDER. WE WILL THEN EMAIL OR FAX A COPY OF THE INVOICE FOR YOU TO REVIEW AND CONFIRM. *** If you order by fax or email, you must receive an invoice from Time to Dine before your order is considered confirmed ***
	Corporate orders must be confirmed within 48 hours of the requested delivery time. Please Note: Catering orders are taken between 9am – 4pm Mon. – Fri. We will try our best to accommodate all special requests and late orders but we cannot guarantee your order if placed after this time. For late orders and last minute changes, there may be an additional service charge to equal 15% of your order.
DELIVERY & MINUMUMS	Delivery is available with notice. At Time to Dine, we will do all we can do to serve you, however, there may be occasions when our schedule is full. At these times, pickup arrangements can be made. A delivery charge is added to all invoices We require a minimum of 10 guests and \$100 per delivered order.
PAYMENT & PRICING	PAYMENT Payment arrangements are required before delivery. We accept cash, credit cards or checks upon approval. (Master Card, Visa and American Express) ANY CANCELLATION WITH LESS THAN 24 HOURS NOTICE WILL BE CHARGED 100% OF THE TOTAL ORIGINAL INVOICE. A deposit of 50% is required of the total invoice upon booking for special events. PRICES Prices are subject to change without notice. Events requiring staff will reflect a 20% production fee on the invoice.

EXTRAS EVENT PLANNING

Our catering associates will be happy to assist you with any floral, photographic or special theme décor. China, glassware, linens and silver are available through a rental agreement. Bartenders, Servers and Chef Attendants are available to compliment your function.



Breakfast Menu

All Breakfast Menu Items Are Served with Orange Juice

Substitute Assorted Tropicana Juices: \$1.50 / Minute Maid Juices: \$1.80 Substitute Turkey Bacon, Chicken or Turkey Sausage \$0.75 Gluten Free and Vegan Options Available at Additional Charge of \$1.50

The Classic \$7.95 Variety of Breakfast Breads, Danish, Muffins, Scones, Croissants, Coffee Cakes, Butter and Preserves Served with Fresh Fruit Platter The European \$9.50 Variety of Sliced Meats, Artisan Cheeses, Bakery Fresh Bread, Mustard, Butters, Jams and CONTINENTAL Sliced Cucumber Tomato Salad, Served with Fresh Fruit Platter Add Hardboiled Eggs \$1.00 \$7.50 The Manhattan Selection of Bagels with a Selection of (2) Flavored Cream Cheeses, Butter and Preserves Served with Fresh Fruit Platter Add Tomato & Cucumber Salad - \$2.25 Create an Upscale Display by Adding a Smoked Salmon Platter - \$4.95 **Breakfast Scrambles** \$9.95 Light Fluffy Eggs Scrambled with Our Chef Crafted Selections (choose up to 2 below) Sun-dried Tomato, Baby Spinach & Asiago Smoked Turkey Sausage, Sautéed Onion & Kale Broccoli, Mushroom & Cheddar Pork Sausage, Peppers & Onions Baby Spinach, Mushroom & Feta Black Forest Ham & Cheddar Served with Biscuit, Butter, Preserves, and Fresh Fruit Salad Sunrise Breakfast \$9.25 SOUTHERN Miniature Filled Croissants with your choice of: Raspberry & Cream Cheese Ham & Swiss Bacon, Egg & Cheddar COMFORT Smoked Turkey, White Cheddar & Apple Butter Served with Fresh Fruit Platter **Hearty Breakfast** \$10.95 Smoked Bacon OR Sausage, Scrambled Eggs, Home Fries OR Grits, Shredded Cheese, Biscuits Served with Fresh Fruit Platter **Rise and Shine** \$10.55 Challah French Toast Served with Powdered Sugar, and Your Choice of Banana Pecan or Maple Apple Topping on the Side, Served with Smoked Bacon or Sausage, Scrambled Eggs, and Fresh Fruit Platter **Morning Light Parfait Bar** \$6.05 Vanilla Yogurt, Granola, Breakfast Bread Bites, Mandarin Oranges and Fresh Berries Served with Fresh Fruit Salad Greek Yogurt - \$6.35 Ready Made Parfaits Available Upon Request - \$4.25 CUSTOMIZE Southern Style Grits Station \$10.25 Creamy Grits, Cheddar Cheese, Scrambled Eggs, Pork Sausage, Cheddar Chive Biscuits, and Country Gravy Served with Fresh Fruit Salad

South of the Border Breakfast Taco Bar \$10.00

Southwest Sausage Sauté, Scrambled Eggs, Potatoes, Salsa Verde, Queso Fresca and Crema, Fresh Tortillas Tortilla Chips, Served with Fresh Fruit Salad – *Corn Tortillas Available Upon Request

All items are complete with serving and eating utensils. We require a minimum of 10 guests and \$100 per delivered order. Menu items are priced per person unless otherwise noted. Prices are Subject to Change. Tax, Gratuity & Delivery are additional.

2121 Newmarket Parkway, SE • Suite 150 • Marietta, Georgia 30067 |Phone: (770) 384-1904 / Fax: (770) 384-1903 www.time-to-dine.com | info@time-to-dine.com Revised 2.4.15

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TIME to DINE A La Carte Breakfast Menu

Enhance Your Breakfast Buffet

... or Create Your Own Unique Breakfast Menu!

Substitute Turkey Bacon, Chicken or Turkey Sausage \$0.75 Gluten Free and Vegan Options Available at Additional Charge of \$1.50

COOL & SWEET

Fresh Sliced Fruit Platter \$4.50 The season's best selection of sliced fruits and whole berries beautifully displayed with orchid garnish

Fruit Salad \$3.95

A medley of hand selected seasonal fruits and berries

Yogurt & Granola

Individual Flavored Low-fat Yogurt Cups with Granola on the Side Greek Yogurt - \$3.25

Yogurt Parfaits

Low-fat Vanilla Yogurt, Beautifully Layered with Granola & Fruit Greek Yogurt - \$4.55

Breakfast Platter of Baked Goodies \$4.75

Includes Coffee Cakes, Danish, Muffins and Breads

Assorted Bagels

Choose up to (2) cream cheese spreads:

- Strawberry
- Smoked Salmon Sundried Tomato
- Apple Cinnamon Fresh Herbed Veggie

\$3.50

\$2.95

\$4.25

WARM & SAVORY

Stuffed Croissants

with your choice of:

- Sausage, Ham or Bacon \$3.25
- Scrambled Egg & Cheddar \$3.05
- Sausage, Egg & Cheddar \$3.95 Smoked Turkey, Apple Butter, White Cheddar - \$3.95

Stuffed Biscuits

with your choice of:

Sausage, Ham or Bacon - \$2.75

Scrambled Egg & Cheddar - \$2.50

Sausage, Egg & Cheddar - \$3.50

Breakfast Quesadillas

Filled with Scrambled Eggs, Pico de Gallo & Sautéed Onions and Your choice of Ham, Pork Carnitas, or Spinach & Black Beans

Frittata Squares

- with your choice of:
- Broccoli, Mushroom & Cheddar
- Baby Spinach, Mushroom & Feta

- Bacon Egg & Cheddar \$3.95
- Black Forest Ham, Egg & Swiss \$3.95
- Black Forest Ham & Swiss \$3.75
- Raspberry & Cream Cheese \$2.75
- Bacon Egg & Cheddar \$3.50
- Black Forest Ham, Egg & Swiss \$3.50
- Black Forest Ham & Swiss \$3.25

\$4.50

- Sun-dried Tomato, Baby Spinach & Asiago

- \$3.95
- Smoked Turkey Sausage, Sautéed Onion & Kale
- Pork Sausage, Peppers & Onions
- Black Forest Ham & Cheddar

... ON THE SIDE

Scrambled Eggs - \$2.95 Scrambled Tofu - \$3.25 Home Fries - \$2.25 Creamy Southern Grits - \$2.25 Bacon or Pork Sausage - \$3.75 Buttermilk Biscuits - \$1.50 Cheddar Chive Biscuits - \$1.95 Sausage & Gravy Biscuits - \$3.95

REFRESH

Bottled Water – Deer Park Bottled Water – Dasani Spring Water (Gallon)	\$1.25 \$1.50 \$3.00	Hot Tea (Airpot) Coffee Service \$2.25 Coffee & Tea Service Refill Coffee Service:	\$12.00 \$2.50
Assorted Juices – Tropicana	\$1.75	Coffee Service Small (Serves 12-15)	\$25.00
Assorted Juices – Minute Maid	\$2.05	Coffee Service Medium (Serves 20-25)	\$40.00
Orange Juice (Gallon)	\$16.00	Coffee Service Large (Serves 40-50)	\$65.00

Coffee and Tea service is delivered in airpots or disposable beverage boxes: includes, sweeteners, creamers, stirrers, coffee cups, napkins

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Soups & Salads

All Entrée Salads are served with Dressing, Crackers and Gourmet Cookie

in your choice of Clear Plastic Boxes or Elegant Black Platters - (Minimum Order of 10 for Platters)

Substitute Brownie for Gourmet Cookie \$0.50 | Substitute Gourmet Dessert for Gourmet Cookie \$1.00 | Substitute Petite Desserts for Gourmet Cookie \$1.95 Gluten Free and Vegan Options Available at Additional Charge of \$1.50

SOUP OF THE DAY

Ask our Catering Specialists about our Hearty House Made Soup of the Day to Accompany

your Salads and Sandwiches - \$3.50

(v) Tomato Basil Bisque Chicken Tortilla Soup

\$10.95

Chicken Noodle Soup (v) Minestrone Soup

(v) Corn Chowder (v) Broccoli Cheddar

ENTRÉE SALADS

DRESSING SELECTION - Ranch, Low-Cal Ranch, Bleu Cheese, Italian Vinaigrette, Chipotle Ranch and Our House Balsamic Vinaigrette

(v) **Garden** \$9.95 Mixed Greens, Tomatoes, Basil, Carrots, Cucumbers Banana Peppers, Mozzarella Cheese

California Cobb\$10.95Mixed Greens, Diced Tomatoes, Diced Cucumbers, Grilled ChickenGrated Eggs, Bacon Pieces, and Blue Cheese Crumbles

Top Chef\$10.95Mixed Greens, Tomatoes, Egg halves, Cucumbers, Black Forest HamSmoked Turkey, Cheddar and Mozzarella

Creamy Chicken Salad

Our Hand Crafted Roasted Chicken Salad with Cranberries, Mixed Greens Tomatoes, Cucumbers, Shredded Cheese Grapes and Strawberries

Caesar Grilled Chicken \$10.95

Grilled Chicken, Romaine Leaves, Fresh Basil, Parmesan Cheese and Herbed Croutons

Greek Grilled Chicken \$10.95

Mixed Greens, Tomatoes, Black Olives, Cucumbers, Sliced Grilled Chicken, Feta Cheese, Red Onion, Pepperoncini

Spinach Bacon\$10.95Baby Spinach, Red Onions, Corn, Carrots, Mushrooms, TomatoesApples and Smoked Bacon

Field of Dreams\$10.95Field Greens with Smoked Bacon, Spiced Pecans, CranberriesCucumber, Carrot and Gorgonzola Blue Cheese

The BLT \$10.95 Applewood Smoked Bacon, Iceberg Lettuce, Tomato, Croutons Egg Halves and Bleu Cheese Dressing

Southwestern

\$10.95

Fajita Chicken or Steak, Field Greens, Shredded Cabbage, Tomatoes Cilantro, Red Onions, Carrots, Tortilla Strips and Queso Fresco

(v) Mediterranean

\$10.95

Field Green Medley, Roma Tomatoes, Fresh Basil Garbanzo Beans, Kalamata Olives, Banana Peppers Red Onion and Crumbled Goat Cheese

Entrée Salad Additions Add Salmon: \$3.95 Add Steak: \$3.95

Add Shrimp: \$3.95

Can't Decide? Check Out Our Salad Bar on p. 11

SPECIALTY SIDE SALADS

Add a Specialty Salad to your Platter or Boxed Lunch - \$2.25

Chick-pea, Tomato & Cucumber Nappa Ginger Slaw Broccoli Bacon Southern Potato Quinoa Kale Salad Bliss Potato Black Bean, Tomato & Corn Pasta Primavera Tortellini

(v) – Vegetarian Option

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Sandwiches & Wraps

All Sandwiches and Wraps Come with Chips and Gourmet Cookie in your choice of Clear Plastic Boxes or Elegant Black Platters

Substitute Specialty Salad for Chips \$0.75 | Sandwiches Requested on Croissant \$0.75

Substitute Brownie for Gourmet Cookie \$0.50 | Substitute Gourmet Dessert for Gourmet Cookie \$1.00 | Substitute Petite Desserts for Gourmet Cookie \$1.95 Gluten Free and Vegan Options Available at Additional Charge of \$1.50

SANDWICHES & FLATBREADS - \$9.95

BLT - Crispy Bacon, Tomato, Mayo and Lettuce on Croissant **Smoked Turkey** - Turkey, Cheddar, Tomato, Onion, Lettuce and Tapenade Mayo

Black Forest Ham - Swiss, Lettuce and Tomatoes and Honey Mustard

Roast Beef Panini* - Our House Roasted Beef with Boursin Cheese Spread, Caramelized Onion Jam, Lettuce and Tomatoes Grilled Chicken - Pesto Mayo, Provolone, Lettuce, Red Onion and Tomatoes

Chicken Salad with Cranberries – Lettuce & Tomatoes Albacore Tuna Salad – Pickled Cucumbers, Lettuce & Tomatoes The Hoagie - Black Forest Ham, Salami, Capicola, Provolone Shredded Lettuce, Tomatoes, Red Onion, Banana Peppers Green Peppers, Oregano, and Italian Vinaigrette

 (v) Spicy Pimento Cheese - Pickled Cucumber and Tomatoes
 (v) Mediterranean Flatbreads – Your choice of Grilled Chicken Black Forest Ham, Smoked Turkey, Grilled Vegetable or Stuffed Portabello with Hummus, Olive Tapenade, Lettuce and Tomato

HOT SANDWICHES - \$10.95

Sausage & Peppers - Smoked Beef Sausage and Mustard Grilled with Onions and Peppers

Pastrami Melt - Pastrami, Swiss, Sauerkraut, Deli Mustard **Smoked Ham -** Ham, Bacon, Red Onion, Spinach, Honey Cream Cheese and Roasted Red Pepper Jelly

The Cuban - Shaved Roast Pork, Ham, Melted Swiss, Mustard and Pickles on Cuban Bread

Grilled Salmon - Black Pepper Mayo, Beefsteak Tomatoes, and Smoked Bacon

BBQ Chicken - Hickory Smoked Chicken, Smoked Bacon, BBQ Sauce, Pickled Onion, and Cheddar

Italian Grinder - Capicola, Ham, Salami and Provolone with Garlic Aioli and Banana Peppers

Philly Cheese Steak - Grilled Steak or Chicken with Sautéed Onions, Peppers, Mushrooms and Cheese

Meatball Sub - Italian Meatballs with Basil Marinara Sauce, and Melted Provolone

(v) **Tomato & Mushroom Grilled Cheese** - Pepper Jack, Provolone, and Grilled Tomatoes & Mushrooms on Grilled Bread **Grilled Chicken** - With Red Pepper Mayo, Provolone, Pesto, Roasted Tomatoes

(v) Portabella Melt – Spinach, Artichokes, Provolone and Tomato

CORNER DELI PLATTER - \$10.95

Customize - Platters of Thinly Sliced Roast Beef*, Smoked Turkey Black Forest Ham, Grilled Chicken,

Assorted Cheeses, Breads, Lettuce, Tomatoes, Pickles, and Olives Assorted Spreads to Include: Red Pepper Mayo, Pesto Mayo Horseradish Mayo, Honey Mustard, and Deli Mustard (mayo and mustard packs included)

Add Salami and Capicola - \$2.00

WRAPS - \$10.25

Smoked Turkey - Smoked Turkey, Swiss, Avocado, Spinach Banana Peppers, Tomato, Red Onion, Cucumbers and Honey Mustard

(v) Salad Wrap - Choose any of the entrée salads listed below from page 6 to be wrapped in a Sundried Tomato Tortilla: Greek, Mediterranean, Southwestern or Spinach

Buffalo Chicken - Blazing Buffalo Chicken, Provolone, Tomato Red Onion, Lettuce, Bleu Cheese Dressing and Hot Sauce

Southern Fried Chicken - Buttermilk Fried Chicken Tenders Lettuce, Tomato, Dill Pickles, and Garlic Mayo

Philly Cheese Steak – Shaved Ribeye Steak, Mushrooms and Peppers, Grilled Onion, Mozzarella, Lettuce and Tomato

Club - Smoked, Turkey, Black Forest Ham, Smoked Bacon Mozzarella, Cheddar Cheese, Shredded Lettuce, Tomatoes and Garlic Mayo

Chipotle Chicken - Grilled Chicken, Corn, Black Beans Pepper Jack Cheese, Shredded Cilantro Cabbage, and Lime Juice

Gyro - Lamb Marinated in Mediterranean Spices with Shredded Lettuce, Cucumber, Tomato, Red Onion, and Tzatziki Sauce

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

(v) – Vegetarian Option



Executive Cold Lunch

Cold Lunches may also be served HOT: You Choose!

Subs	een Salad with Rolls, Butter and Gourmet Bar in Exec titute Gourmet Dessert for Gourmet Bar \$1.00 Substitute P or an Additional Charge of \$3.25 Gluten Free and Vegan O	
	Tarragon Mustard Roasted Chicken Boneless breast of chicken, marinated in Served with Fresh Fruit and Pasta Primav	\$14.25 fresh tarragon and Dijon, oven roasted and sliced era Salad
CHICKEN	Tomato Mint Grilled Chicken Chicken Breast Grilled with Red and Yello Served with Fresh Fruit and Tortellini Sala	
	Cilantro Lemongrass Chicken Grilled Chicken Breast topped with Cocor Served with Nappa Ginger Slaw and Fresh	-
	Orange Rosemary Chicken Chicken Breast Grilled with Fresh Orange Served with Quinoa Kale Salad and Fresh	
	Teriyaki Salmon Atlantic Salmon Fillet pan seared with Ter Served with Nappa Ginger Slaw and Bliss	
SURF & TURF	Mediterranean Shrimp Jumbo Gulf shrimp marinated in Mediter with Feta Tomato and Cucumber Salsa Served with Fresh Fruit and Broccoli Bacc	-
	Maple Dijon Salmon Pan Roasted Atlantic Salmon Glazed with Served with Bliss Potato Salad and Fresh	
	Gorgonzola Beef Tenderloin* Certified Angus Beef roasted medium rar Served with Bliss Potato and Fruit Salad	\$17.95 re with a Gorgonzola Crust
VEGGIE	Image Notice Sushi Rolls Asian vegetables wrapped with Nori, Pick Served with Dipping Sauce, Fresh Fruit ar	\$12.25 kled Ginger, a touch of Wasabi and Sushi Rice ad Nappa Ginger Slaw
	(v) Stuffed Portabello Mushroom With Cream Cheese, Spinach, Garlic, Artic Served with Chick-pea, Tomato & Cucum	-
*CONSUMING RAW OR UNDER	COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, O	DR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. (v) – Vegetarian Option 8



TIME to DINE Hot Buffet

All Hot Buffet Entrees include Rolls & Butter, Gourmet Dessert

and your choice of House, Caesar, Mediterranean, Field of Dreams, Greek or Spinach Salad

Substitute Petite Desserts for Gourmet Dessert \$1.25

Gluten Free and Vegan Options Available at Additional Charge of \$1.50

TIME TO DINE CLASSICS

Chicken Tuscany

\$13.95/\$16.95

Grilled Breast with Fresh Herbs, Garlic and Olive Oil Served with Pasta and California Vegetables

Chicken Diane \$14.95/\$17.95

with Shitake Mushrooms & Dijon Brandy Sauce Served with Potato Gratin and

Green Beans & Glazed Baby Carrots

Forest Mushroom Chicken\$14.95/\$17.95

Oven Roasted with Creamy Mushroom Sauce Served with Savory Rice Pilaf and Vegetable Medley

Stuffed Chicken Breast \$14.95/\$17.95

Filled with Spinach, Goat Cheese, Caramelized Onions Lemon and Thyme Served with Savory Rice Pilaf and California Vegetables

Herb Grilled North Carolina Trout \$15.95/\$18.95

with Lemon Caper Butter Served with Yukon Gold Roasted Potatoes and Broccoli and Glazed Carrots

Bourbon Marinated Salmon Fillet\$15.95/\$18.95Served with Creole Rice Pilaf and Green Beans & CarrotsOlive Crusted Tilapia\$15.95/\$18.95with Shallot Orange SauceServed with Angel Hair and Vegetable Medley

Fennel and Black Pepper Salmon \$15.95/\$18.95

Seared with Sherry Vinegar Sauce Served with Caramelized Onion Mashed Potatoes and Vegetable Medley

(v) Mushroom Ravioli \$11.50/\$14.50 Mushroom Ravioli, Shitake Mushrooms, Cremini Mushrooms Sauteed Onions, Fresh Basil with Sherry Cream Sauce Add Grilled Chicken for an Additional \$2.95 per person Grilled Chicken Campanelle Pasta \$13.95/\$16.95

Grilled Chicken, Artichokes, Olives, Spinach, Asiago Cheese and Red Pepper Cream Sauce

Steak Diane*\$17.95/\$20.95with Dijon Brandy SauceServed with Potato Gratin and California VegetablesGrilled Flank Steak\$14.95/\$17.95with Red Wine Peppercorn SauceServed with Mashed Potatoes, Green Beans and Leeks

Stuffed Roast Pork Loin\$14.95/\$17.95Filled with Pear, Sweet Potato & BaconServed with Savory Rice Pilaf and Collard GreensGarlic Herb Pork Loin\$13.95/\$16.95Slow Roasted with Onions, Garlic and OreganoServed with Cilantro Rice Pilaf and Glazed Carrots

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. (v) – Vegetarian Option



TIME to DINE Hot Buffet

All Hot Buffet Entrees include Rolls & Butter, Gourmet Dessert and your choice of House, Caesar, Mediterranean, Field of Dreams, Greek or Spinach Salad

> Substitute Gourmet Dessert for Petite Desserts \$1.25 Gluten Free and Vegan Options Available at Additional Charge of \$1.50

SOUTHERN COMFORT

Southern Buttermilk Fried Chicken	\$12.95/\$15.95		
Bone-In Chicken, (Boneless available upon request)			
With Mashed Potatoes, Braised Greens and Corn Bread			
Grilled BBQ Chicken Breast	\$12.95/\$15.95		
Bone-in or Boneless Chicken Breasts, House N	1ade BBQ Sauce		
With Three Cheese Macaroni and Green Bean	S		
Lasagna with Three Cheeses and Marinara			
Your Choice of the following (order in multiple	s of 12):		
Traditional Beef	\$11.95/\$14.95		
Chicken with Sundried Tomatoes & Spinach	\$12.95/\$15.95		
Ground Turkey	\$12.50/\$15.50		
(v) Sautéed Vegetables	\$11.25/\$14.25		
Spaghetti with Traditional Beef Meatballs	\$11.95/\$14.95		
Thick Hearty Basil Marinara Sauce and Freshly	Shredded		
Parmesan Cheese			

Tuscan Style Beef Stew \$15.45/\$17.45 Braised with Red Wine, Carrot, Celery, Potatoes and Fresh Herbs Served with Green Beans **BBQ Meatloaf** \$12.95/\$15.95 Served with Mashed Potatoes and Vegetable Medley **Baltimore Style Salmon Cakes** \$15.95/\$18.95 with Smoked Tomato Sauce Served with Creamy Cheese Grits and Asparagus with Roasted Peppers and Leeks **Grilled Pork Chops** \$13.95/\$16.95 with Bourbon Glazed Apples Served with Mashed Sweet Potatoes and Vegetable Medley **Balsamic Honey Glazed Ham** \$13.50/\$16.50 Served with Three Cheese Macaroni and Green Beans

AROUND THE GLOBE

Lemon Fennel Grilled Chicken Marinated with Fresh Fennel, Garlic, I Served with Mashed Potatoes and Gr Cilantro Lemongrass Grilled Chick with Coconut, Cilantro, Lemongrass D Served with Basmati Rice Pilaf and W	Lemon and Olive Oil illed Asparagus ten \$13.95/\$16.95 prizzle
Spanish Braised Chicken	\$14.95/\$17.95
with Fresh Herbs, in a Sherry Almond	• • •
Served with California Vegetables and	
Miso Marinated Salmon Fillet	
Served with Roasted Garlic Mashed P	otatoes
and Vegetable Medley	
Mediterranean Shrimp	\$16.95/\$19.95
with Fresh Basil Tomato and Feta	
Served with Campanelle Pasta and Ca	lifornia Vegetables
Steak al Fresco	\$15.95/\$18.95
Grilled Flank Steak with Tomatoes, Pe	ppers and Onions
Served with Penne Pasta and Broccol	Florets
Farfalle Ya Ya Pasta	\$14.95/\$17.95
Chicken, Shrimp, Andouille Sausage a	nd Spicy Creole Cream Sauce
Italian Sausage Penne Pasta	\$12.95/\$15.95
Sweet Italian Sausage, Grilled with Or	ions and Peppers
Tossed with a Roasted Marinara Sauc	e

(v) – Vegetarian Option

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TIME to DINE **Customize Stations**

Catering for a large group? These menus are perfect for guests with dietary restrictions.

All Customize Stations include Gourmet Dessert

Substitute Gourmet Dessert for Petite Desserts \$1.25 Gluten Free and Vegan Options Available at Additional Charge of \$1.50

(v) Salad Bar - \$11.50

Mixed Greens, Tomatoes, Egg Halves, Broccoli Florets, Cucumber, Cranberries, Almonds, Mushrooms, Feta Bleu Cheese Crumbles, Shredded Cheddar, Carrots, Red Onions, Bell Pepper Rings, Croutons, Fruit Salad Pasta Primavera, Gourmet Crackers, Rolls & Butter, Assorted Dressing

Add: Grilled Chicken, Chicken Salad, Tuna Salad, Smoked, Black Forest Ham Add 2 - \$2.95 Add 3 - \$3.95

CLASSIC SPIN

Pasta Bar - \$14.95

Farfalle, Tortellini and Cavatappi Pastas, Marinara Sauce, Alfredo Sauce, Pesto Sauce, Artichoke Hearts English Peas, Sautéed Peppers and Onions, Sun-Dried Tomatoes, Chopped Spinach, Broccoli Sautéed Mushrooms, Grated Parmesan, Meatballs, Grilled Chicken, and Garlic Bread

Add Shrimp - \$3.25

Add 4 - \$4.95

BALLPARK SWING

Hotdog Stand - \$11.95

All Beef Hot Dogs, Steamed Buns, Chili, Shredded Cheese, Sauerkraut, Pickle Relish, Diced Onions Diced Tomatoes, Jalapenos, Mayo, BBQ Sauce, Mustard & Ketchup, Potato Chips, Coleslaw, Baked Beans Add: Angus Beef Chuck Burgers - \$3.95

Time To Dine Taqueria

Served with Lettuce, Shredded Cabbage Slaw, Sour Cream, Diced Tomatoes, Cilantro, Cheddar Cheese Pico De Gallo, Tomatillo Sauce, Guacamole, Mexican Rice, and Black Beans, Flour Tortillas and Tortilla Chips

	Chicken Tinga	\$12.95
LATIN	Seasoned Taco Beef	\$11.95
TWIST	Pork Carnitas	\$12.95
	Choose 2 Options	\$14.95
	Choose 3 Options	\$15.95

Faiita Bar

Served with Sautéed Onions and Peppers, Diced Tomatoes, Guacamole, Sour Cream, Cheddar Cheese Salsa, Mexican Rice, and Black Beans, Flour Tortillas and Tortilla Chips

Grilled Fajita Beef \$13.95 Grilled Fajita Chicken \$12.95 Grilled Fajita Beef and Chicken \$14.95

(v) - Vegetarian Option

11



TIME to DINE Time To Snack!

A.M. and P.M. BREAK SELECTIONS

Popcorn Station	\$4.00
Chef's Selection of Flavored	Popcorn with Assorted Seasonings
Pretzel Bar Peanut Butter Stuffed, Choo and Yogurt pretzels	\$6.25 colate Covered, Pretzel Sticks
High Energy Bar	\$6.75
Individual Yogurt with Gran	ola Bars, Power Bars and Whole Fruit
Snack on the Go	\$1.50
Individual Packages of Nuts,	, Trail Mix, and Snack Packs
1,	\$5.25 o, Salsa, Guacamole, Sour Cream <i>n for an Additional \$2.25per person</i>
Ménage a Trois Dips	\$6.50
Choose up to (3) of our Han	d Crafted Dips:

Choose up to (3) of our Hand Crafted Dips: Spinach Artichoke, Roasted Red Pepper, Hummus Pear Goat Cheese with Pecans, or 3 Layer Dip Served with a variety of Chips, Crackers and Flatbreads

Cheese Station To Go

\$4.95

\$3.25

Cheese platter and packaged cheeses with Baby Belle Cheeses Cheese Sticks, Nut Packets, Grapes, Crackers and Snack-Sized Candy Bars

Warm Soft Pretzels\$6.00to include Cinnamon, Parmesan & Saltwith Mustard Dip

Mini Hoagies\$4.75Assortment of Miniature Turkey, Ham and Grilled VegetableHoagies & Chips

Make Your Own Trail Mix

Dried Fruit, Goldfish, Nuts, Mini Marshmallows, Pretzels and Chex Mix

Milk & Cookie Bar\$4.50Assorted Cookies and Whole Milk with Flavored SyrupsAlmond or Soy Milk - \$5.25

A la CARTE

Fresh Sliced Fruit Platter Fruit Salad Fresh Whole Fruit Crudités Vegetable Platter Cheese & Fruit Display Granola and Power Bars Individual Yogurt Cups Tortilla Chips and Salsa	\$4.50 \$3.95 \$1.95 \$3.25 \$4.95 \$2.25 \$2.95 \$2.25	Premium Snack Mix Hummus and Gourmet Chips Meatballs in BBQ Sauce Petite Dessert Tray Gourmet Cookie Tray Gourmet Cookie & Brownie Tray Gourmet Bars & Brownie Tray Whole Pies or Cakes (per dessert)	\$2.25 \$2.95 \$3.95 \$2.95 \$3.25 \$3.50 \$35.00
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REFRESH

Assorted Sodas	\$1.25	Time To Dine Citrus Punch (Gallon)	\$12.00
Bottled Water – Deer Park	\$1.25	Sweetened or Unsweetened Tea (Gallon)	\$10.00
Bottled Water - Dasani	\$1.50	Hot Tea (Airpot)	\$12.00
Spring Water (Gallon)	\$3.00	Coffee Service \$2.25 Coffee & Tea Service	\$2.50
Assorted Juices – Tropicana Assorted Juices – Minute Maid Orange Juice (Gallon) Lemonade (Gallon)	\$1.75 \$2.05 \$16.00 \$12.00	Refill Coffee Service: Coffee Service Small (Serves 12-15) Coffee Service Medium (Serves 20-25) Coffee Service Large (Serves 40-50)	\$25.00 \$40.00 \$65.00

Coffee and Tea service is delivered in airpots or disposable beverage boxes: includes, sweeteners, creamers, stirrers, coffee cups, napkins

All items are complete with serving and eating utensils. We require a minimum of 10 guests and \$100 per delivered order. Menu items are priced per person unless otherwise noted. Prices are Subject to Change. Tax, Gratuity & Delivery are additional.

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Our Pastry Chef's Selection of Delicious Desserts

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DESSERT PLATTERS	Gourmet Cookie Tray Gourmet Cookie and Brownie Tray Gourmet Bars and Brownie Tray
GOURMET DESSERTS	Apple Caramel Cheese Tart Macadamia Fudge Tart Key Lime Pie Apple Pie Sweet Potato Pie Fresh Fruit and Berry Trifle New York Style Cheesecake Pecan Praline Cheesecake Red Velvet Cheesecake Red Velvet Cheesecake Red Velvet Cake Chocolate Chocolate Cake Carrot Cake Bourbon Caramel Bread Pudding White Chocolate Banana Bread Pudding

PETITE DESSERTS

Éclairs with Dark and White Chocolate Red Velvet Cheesecake Bites Lemon Curd Tarts Key Lime Tartlets Pecan Diamonds Miniature Swirled Cheesecakes Miniature Cup Desserts Miniature Bread Pudding with Bourbon Caramel Sauce Chocolate Decadence

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