



Reception Menus

... a wonderful food experience!

Call Us Today. We look forward to connecting with you!

O: (770) 384-1904

F: (770) 384-1903

info@time-to-dine.com



TIME to DINE

EXECUTIVE CHEF CRAFTED RECEPTION BUFFET MENUS

(v) - VEGETARIAN / (gf) GLUTEN FREE / (gf*) GLUTEN FREE CRACKERS & FLATBREADS UPON REQUEST

A Lavish Soirée

A bountiful buffet that blends delectable, small bites with hearty, warm entrées. It's a fun complement to any casual gathering or lively function.

White Cheddar IPA Dip (v) (gf*)

Melted Vermont White Cheddar Flavored with India Pale Ale Served Warm with Pretzel Bites

Time To Dine Signature Angus Beef Sliders

Chargrilled Angus Beef on a Traditional Steamed Bun with Pickles, Ketchup & Mustard

Stuffed Red Bliss Potatoes (v) (gf)

Delicious Red Bliss Potatoes, Twice Baked and Filled with Shiitake Bacon, Sour Cream & Chives

Fire Grilled Vegetables (v) (gf)

A Farmer's Market Selection of the Finest Vegetables Marinated and Grilled: Squash, Baby Carrots, Mushrooms, Peppers & Japanese Eggplant

Mojito Pork Crostini

Tender Pork Marinated with Lime, Mint and Garlic on a Crispy Crostini

Sriracha Chile Chicken Skewers

Spicy, Sweet Marinated Chicken Skewered & Grilled Presented on a Bed of Crisp Nappa Slaw

Chocolate Decadence Shooters (v)

Bite-sized Triple Chocolate Desserts Served with Fresh Strawberries

\$25.45 per person

The Crowd Pleaser

This casual menu features classic favorites with a twist. What's the spin? Out of this world flavor!

Take it to the next level with a
Selection of Petite Desserts from page 11

Ham & Bacon Carbonara Risotto Fritters (gf)

Filled with Creamy Arborio Rice
Ham, Smoked Bacon, English Peas & Cheese

Rosemary & Thyme Roasted Chicken Medallions (gf)

Rosemary & Thyme Marinated Chicken Breast
Drizzled with Fresh Orange Rosemary Sauce

Vegetable Crudité Shooters (v) (gf)

A Farmer's Market Bounty of Fresh Crisp
& Vinaigrette Marinated Vegetables
Served with Chipotle Ranch Dip

North Carolina Smoked Trout Dip (gf*)

Hardwood Smoked Trout Blended
with Cream Cheese, Aioli, Scallions & Fresh Herbs
Served with Gourmet Crackers & Flatbreads

Pasta Mezze (v)

Warm Campanelle Pasta Tossed with Artichokes,
Spinach Asiago Cheese and Red Pepper Cream
Sauce

Fresh Fruit and Berry Platter (v) (gf)

A Display of Seasonal Sliced Fruits and Whole
Berries Beautifully Displayed with Orchid Garnish

\$20.95 per person

Menu items are priced per person unless otherwise noted. Prices are Subject to Change. Tax, Gratuity & Delivery additional.

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

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A Wine & Cheese Affair

For the sophisticated palate... the refined, rustic flavors featured in this menu will transport your taste buds to the sunny vineyards of Spain or the breathtaking vistas of the Mediterranean.

Artisan Cheese & Fruit (v) (gf*)

Chef's Selection of Fine Sliced and Whole Cheeses Served with Grapes, Strawberries, Seasonal Dried Fruits & Sweet Pepper Jam with Gourmet Crackers & Flatbreads

Whiskey Brined Pork & Pear Skewers (gf)

Herb Marinated Tender Pork Loin Skewered with Caramelized Pears, Fire Grilled and Glazed with Our Signature Whiskey Sauce

Fire Grilled Vegetables (v) (gf)

A Farmer's Market Selection of the Finest Vegetables Such as Squash, Baby Carrots, Mushrooms, Peppers & Japanese Eggplant, Marinated then Grilled

Grilled Mediterranean Chicken Tenders (gf)

Marinated in Fresh Herbs and Fire Grilled Served with Cucumber Yogurt Tzatziki Sauce

Wild Mushroom Tarts (v)

Savory Forest Mushrooms Seasoned with Fresh Herbs Baked in a Delicate Pastry Shell

Stuffed Flank Steak Roulade (gf)

Roasted and Sliced Flank Steak Filled with Roasted Peppers, Spinach & Parmesan

Sun-Dried Tomato Hummus (v) (gf*)

with Flatbreads & Pita Chips

\$26.25 per person

The Bangin' Bash

It's time to celebrate, and with this menu, you'll share the fun all night!

Mix it up by adding a
Charred Beef Tenderloin Platter.

Spinach Artichoke Dip (v) (gf*)

A Savory Blend of Spinach, Artichokes & Cheese Served Warm with Tortilla Chips & Crackers

Fresh & Pickled Vegetable Crudités (v) (gf)

A Farmer's Market Bounty of Fresh Crisp and Vinaigrette Marinated Vegetables Served with Buttermilk Herb Dip

Italian Sausage Stuffed Red Bliss Potatoes (gf)

Delicious Red Bliss Potatoes, Twice Baked and Filled with Italian Sausage, Peppers & Asiago

Coastal Shrimp Bruschetta

Tender Gulf Shrimp Tossed with Tomatoes, Fresh Herbs, & Feta Served Atop Crisp Bruschetta Toast

Orange Basil Pasta Salad (v)

Orzo Pasta with Fresh Basil, Orange Vinaigrette Garden Vegetables & Our Signature Dressing

Blackberry Dijon Glazed Chicken Skewers (gf)

Marinated Breast of Chicken Rubbed with Dijon & Blackberry, Skewered then Roasted to Perfection

Fresh Fruit and Berry Platter (v) (gf)

A Bountiful Display of Seasonal Sliced Fruits & Whole Berries Beautifully Displayed with Orchid Garnish

\$23.95 per person

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A Dash of Elegance

Make a lasting impression and create memories that last forever with this decadent feast!

Spicy Shrimp & Crab Canapé

Tender Gulf Shrimp & Crab Marinated in Creole Spices,
Grilled & Folded into a Creole Spiced Mousse
Served Atop Crisp Bruschetta Toast

Artisan Charcuterie Display (gf*)

Our Executive Chef's Selection of the finest Capicola,
Prosciutto, Salami, Manchego, Smoked Gouda &
Gorgonzola Garnished with Cornichons & Grain Mustard
Accompanied by Sliced French Baguettes
and Dried Fruits & Nuts

Orange Tarragon Duck & Potato Skewers (gf)

Tender Duck Breast Skewered with
Confit Fingerling Potatoes

Fennel & Orange Salad Shooters (v) (gf)

Shaved Fennel, Oranges, Green Olives & Celery
Tossed with Crisp Arugula
Drizzled with Citrus Vinaigrette

Rosemary Salt Crusted Petite Lamb Chops (gf)

Tender Lamb Chops Crusted with Our
Signature Rosemary Salt Blend Served with Lamb Jus

Tuscan Pasta (v)

Warm Cavatappi Pasta Tossed with Sundried Tomatoes,
Capers, Parmesan Cheese & Baby Spinach
in a Light Cream Sauce

Pastry Chef's Selection of Petite Desserts (v)

Lemon Curd Tarts, Éclairs with Dark & White Chocolate,
Petite Bread Pudding with Bourbon Caramel Sauce

\$34.25 per person

Thank you for the opportunity
you have given TIME to DINE
to host your Special Event!

Our Reception Buffet Menus have been designed to
assist you in planning the perfect party for your
clients, family, friends or associates.

Feel free to use these as guidelines as you create
your own perfect menu.

**Customizable menu options are available on
pages 5-11.**

**See the next page for our
Catering Guidelines...**

Our Event Designers are looking forward
to assisting you with your
special event.

Ask us about our creative
Themed Menus!

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The Essentials

The Essentials are the cornerstone to any great Reception.
Plan to add at least two of these to your Reception menu and you're off to a great start!

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Fire Grilled Vegetables (v) (gf)

A Farmer's Market Selection of the Finest Vegetables
Marinated then Grilled
\$3.75

Fresh & Pickled Vegetable Crudités (v) (gf)

A Farmer's Market Bounty of Fresh Crisp and Vinaigrette
Marinated Vegetables Served with Buttermilk Dip
\$3.25

Antipasto Display (v) (gf)

A Sumptuous Gathering of Fire Grilled and Marinated
Market Vegetables and the Finest Cheeses
\$3.95

Imported and Domestic Cheese Display (v) (gf*)

Fine Cheeses with Grapes & Strawberries
Accompanied by Gourmet Crackers and Flatbreads
\$4.95

Artisan Cheese & Fruit (v) (gf*)

Fine Cheeses, Seasonal Fresh & Dried Fruits & Sweet
Pepper Jam with Gourmet Crackers & Flatbreads
\$5.25

Fresh Fruit and Berry Platter (v) (gf)

A Bountiful Display of Seasonal Fruits
\$4.50
Add: Bailey's Irish Cream Chocolate Sauce \$0.85

Artisan Charcuterie Display (gf*)

Fine Artisan Meats, Cheeses, Dried Fruits & Nuts
with Cornichons, Grain Mustard & Sliced Baguettes
\$9.45

Orange Basil Pasta Salad (v)

Orzo Pasta with Fresh Basil, Orange Vinaigrette
Garden Vegetables & Our Signature Dressing
\$3.25

Roasted Red Pepper Hummus (v) (gf*)

with Flatbreads & Pita Chips
\$2.25

White Cheddar IPA Dip (v) (gf*)

Melted Vermont White Cheddar with
India Pale Ale Served Warm with Pretzel Bites
\$3.25

Spinach Artichoke Dip (v) (gf*)

A Savory Blend of Spinach, Artichokes & Cheeses
with Tortilla Chips & Crackers
\$3.25

Crab Artichoke Dip (gf*)

Lump Crab Meat, Artichokes, Spinach, Cheeses & Spices
Served Warm with Tortilla Chips & Crackers
\$3.95

Coastal Shrimp and Crab Dip (gf*)

Creole Marinated Gulf Shrimp and Crab & Cheeses
Served Warm with Pita Chips and Flatbreads
\$4.25

Mediterranean Dip (v) (gf*)

Layered Roasted Red Pepper, White Bean & Pesto
Served with Flatbreads & Gourmet Crackers
\$2.95

North Carolina Smoked Trout Dip (gf*)

Hardwood Smoked Trout Blended
with Cream Cheese, Aioli, Scallions & Fresh Herbs
Served with Gourmet Crackers & Flatbreads
\$3.75

Terrine Cheesecakes (gf*)

with Gourmet Crackers & Flatbreads
Brandied Pear & Goat Cheese(v) \$3.50
Smoked Tomato, Bacon & Gorgonzola \$3.50

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The Perfect Bite

Don't let the size fool you! These bite-sized selections are full of flavor. Choose two or three. Even better, set the scene with butler passed hors d'oeuvres or add them to your buffet to fill out any menu!

Butler Passed Hors d' Oeuvres

Shrimp Cocktail Shooters (gf)
with Caribbean Salsa
\$6.25

Fennel & Orange Salad Shooters (v) (gf)
\$3.25

Macaroni & Cheese Fritters (v)
Bite-sized Fritters Filled with Creamy Macaroni & Cheese
\$3.50

Crispy Orzotto Fritters (v)
Bite-sized Orzo Fritters Filled with:
Wild Mushrooms & Asiago \$3.25
Sundried Tomato, Baby Spinach, Béchamel, & Asiago \$3.25
Ham, Smoked Bacon, English Peas & Cheese \$3.25

Low Country Hushpuppies
Shrimp, Andouille Chicken Sausage,
& Corn with a Honey Mustard Drizzle
\$3.75

Hors d' Oeuvres Available as Butler Passed or Buffet Style

Pork Belly Canapés with Apple Cider Gastrique
with Granny Smith Apple Slaw
\$4.95

Crispy Cauliflower Drumsticks (v) (gf)
Spiced with Buffalo, BBQ, or Lemon Pepper
Served with Buffalo, BBQ, Blue Cheese
& Ranch Dipping Sauces
\$3.25

Signature Bruschettas

Tomato, Basil & Asiago (v)	\$2.95
Brandied Pear, Goat Cheese with Balsamic Reduction & Bacon	\$2.95
*Beef Tenderloin, Blue Cheese Mousse with Caramelized Onion	\$4.95
Mediterranean Shrimp, Tomato & Feta	\$4.50
Spicy Shrimp & Crab Canapé	\$4.95

Bacon Wrapped Brussels Sprouts (gf)
Golden Roasted Brussels Sprouts
Wrapped in Crispy Bacon
\$3.75

TIME to DINE Deviled Eggs

Avocado with Pico de Gallo (v) (gf)	\$2.95
Smoked Bacon (gf)	\$2.95
Pimiento (v) (gf)	\$2.95
Smoked Salmon, Capers & Onion (gf)	\$3.95
Traditional Style (v) (gf)	\$2.95

Rosemary Salt Crusted Petite Lamb Chops (gf)
Tender Lamb Chops Crusted with our Signature Rosemary Salt Blend Served with Lamb Jus
\$7.50

TIME to DINE Petite Crab Cakes
Served with Remoulade Sauce
Maryland Style \$6.95
Creole Style with Roasted Pepper Salad \$6.95

Caramelized Smoked Bacon Stacks (gf)
Display of Salty Sweet Caramelized Bacon
\$3.75

Wood Smoked Salmon or Trout Fillet (gf*)
Served with Fresh Dill, Sour Cream
Capers & Diced Red Onions
\$5.25

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Better on a Stick

There's no denying, everything is better on a stick! Skewers are a great way to add a vegetarian option that everyone will love.

TIME to DINE Chicken Skewers

Macadamia Nut Crusted Chicken (gf)	\$3.75
Sriracha Chile Chicken	\$3.75
Blackberry Dijon Chicken (gf)	\$3.75
Sesame Asian Chicken	\$3.75
Near East Chicken Satay (gf)	\$3.75

TIME to DINE Beef Skewers

Churrasco Steak with Chimichurri (gf)	\$4.25
Mediterranean Beef with Tzatziki (gf)	\$3.95
Szechuan Style Beef	\$3.95

TIME to DINE Vegetarian Skewers (v) (gf)

Roasted Tomato, Artichoke & Baby Mozzarella	\$3.25
Italian Veggie Sausage, Peppers, Onions & Tomato	\$3.25
Portabello Steak, Peppers, Potato & Onion	\$3.25
Thai Curry Spiced Cauliflower, Eggplant & Peppers	\$3.25
Balsamic Glazed Vegetable Skewers	\$3.25

Jerk Pork & Plantain Skewer (gf)

Caribbean Spice Marinated Tender Pork Skewered with Sweet Plantains	\$3.95
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Creole BBQ Shrimp Skewers (gf)

New Orleans Spiced Jumbo Shrimp Broiled with Creole BBQ Sauce	\$5.95
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Orange Tarragon Duck & Potato Skewers (gf)

Tender Duck Breast Skewered with Confit Potatoes	\$4.75
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Whiskey Brined Pork & Pear Skewers (gf)

Herb Marinated Tender Pork Loin Skewered with Caramelized Pears, Grilled & Glazed with Our Signature Whiskey Sauce	\$3.95
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I'm Stuffed

With tons of amazing fillings, we've found endless ways to get you stuffed!

Stuffed Cherry Tomatoes (v) (gf)

Crisp Bacon, Parmesan Cheese & Garlic Aioli	\$3.25
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Spanakopita or Tyropitas (v)

Spinach and Feta Cheese or Sun dried Tomato in Crisp Phyllo Triangles	\$4.20
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Vegetable Samosas (v)

Crispy Pastry filled with Curried Potatoes, Green Peas & Carrots Served with a Tamarind Sauce	\$3.25
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Chicken Empanadas

Crispy Pastry Baked with a Spicy Latin Chicken Filling Served with Chipotle Aioli	\$3.95
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Chicken Roulades

Goat Cheese, Spinach, Onion, Lemon, Thyme	\$3.95
Shrimp, Andouille Sausage, Rice	\$3.95
Red Pepper, Spinach, Cream Cheese	\$3.95
Sundried Tomato, Smoked Gouda, Scallion	\$3.95

Stuffed Flank Steak Roulade (gf)

Filled with Roasted Peppers, Spinach & Parmesan	\$5.95
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Petite Beef or Chicken Wellington

with Mushroom Duxelles in a Puff Pastry Pillow	
Beef: \$7.65 / Chicken: \$6.95	

Stuffed Red Bliss Potatoes

Roasted Vegetable & Smoked Gouda (v) (gf)	\$2.95
Bacon, Sour Cream, Chives (gf)	\$2.95
Italian Sausage, Peppers & Asiago (gf)	\$3.75

Spinach Artichoke Stuffed Mushrooms (v) (gf)

Mushrooms Stuffed with Spinach, Artichokes & Cheeses	\$3.25
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Italian Sausage Stuffed Mushrooms (gf)

with Diced Peppers, Scallions & Basil	\$3.75
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Signature "Handwiches" & Flatbreads

Looking for an easy way to enhance your menu?
These cocktail style sandwiches are perfect!

Cocktail Sandwiches

An Assortment of: Roast Turkey with Caramelized Onion & Port Cranberry Jam, and Honey Ham with Tomato Bacon Jam & Grain Mustard Aioli
\$3.75

TIME to DINE Signature Sliders

Angus Beef \$3.95 Cuban \$3.95
BBQ Brisket \$3.95 Muffaletta \$3.95
Chicken Parmesan \$3.95 Grilled Portabello (v) \$3.25
BBQ Chicken or Pork \$3.95 Meatball Marinara \$3.95

Finger Sandwiches

Filled with an Assortment of: Egg Salad (v), Tuna Salad, Deviled Ham, Pimento Cheese (v) & Shrimp Salad
\$2.95

Petite Stuffed Croissants \$4.95

Filled With an Assortment of:
Chicken Salad
Honey Baked Ham with Brie
Smoked Turkey with White Cheddar & Apple Butter

TIME to DINE Signature Flatbreads

Granny Smith Apple & Smoked Gouda (v) \$3.75
Butternut Squash & Kale (v) \$3.75
Roma Tomato, Mozzarella & Basil (v) \$3.75
Roasted Cauliflower & Guyere (v) \$3.75
Corn, Cilantro & Pesto (v) \$3.75
Roasted Eggplant, Spinach & Feta (v) \$3.75
Beef, Bacon & Bleu Cheese \$4.75
BBQ Chicken, Green Peppers & Monterey Jack \$4.75

The Heavy Hitters

If you're ready to take your reception to the next level, you've come to the right place!
Add one or two to transform a light cocktail reception into a grand, elegant affair.

Pasta Mezze (v)

Warm Campanelle Pasta with Artichokes, Olives, Spinach, Asiago Cheese and Red Pepper Cream Sauce
\$3.25

Tuscan Pasta (v)

Warm Cavatappi Pasta with Sundried Tomatoes, Capers, Parmesan, Baby Spinach & a Light Cream Sauce
\$3.25

Rosemary & Thyme Roasted Chicken Medallions(gf)

Rosemary & Thyme Marinated Medallions
Served with Fresh Orange Rosemary Drizzle
\$3.95

Jerk Pork or Chicken Medallions (gf)

Chicken Breast or Pork Medallions Marinated and Grilled in Mild Jerk Spices
\$3.95

Charred Beef Tenderloin Platter

Tender, Sliced Filet of Angus Beef Offered Medium Rare
Served with Creole Mustard Aioli
Sweet Pepper Jam & Petite Rolls
Market Price

Dijon Truffle Beef Tenderloin*

Filet of Angus Beef with Dijon Mustard & Black Truffle Oil Offered Medium Rare
Sliced and Served with Assorted Silver Dollar Rolls & Poivre Demi
Market Price

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High Flyin' Action Stations

Our Action Stations are not just delicious, they are interactive entertainment!
What's more fun than making it your way? From comfort food, to international flavors,
Action Stations are a great way to get your guests up, moving and fully engaged!

~Available as Chef Attended Stations or Stand Alone Items~

(*Requires One Attendant and Equipment for \$185.00)

Macaroni & Cheese Station (v)

A Duo of Three Cheese & Smoked Gouda Macaroni Served with a variety of toppings to include Tobacco Onions, Tillamook Cheddar Cheese, Blue Cheese, Apple Wood Smoked Bacon, Ham, Pulled BBQ Chicken, Broccoli, Peas Roasted Tomatoes & Asparagus \$7.50

Southern Comfort Grits Bar (v) (gf)

Creamy Southern Style Grits Accompanied by Caramelized Bacon Bits, Diced Country Ham, Cheddar Cheese, Scallions, Tomatoes, Sweet Cream Butter & Jalapeño Butter \$7.95

Latin Rice Bar (v) (gf)

A Duo of White and Yellow Rice with: Chicken Tinga, Cotija Cheese, Cuban Black Beans, Sofrito, Pickled Jalapeños, Pepper & Onion Sauté & Ropas Viejas \$6.95

Bruschetta & Amazing Spreads Station (v)

Bruschetta Crisps & with Caponata Spread Tapenade, Tomato Bacon Jam, Red Pepper Hummus, Pimento Cheese, Feta Artichoke Spread, Chimichurri & Sundried Tomato Scallion Spread \$5.95

Mexicali Nacho Station (v) (gf)

Tortilla Chips, Melted Queso, Shredded Cheese, Charro Beans, Salsa, Pico de Gallo, Jalapenos, Guacamole & Sour Cream with Your Choice of Fajita Beef, Fajita Chicken, or Seasoned Ground Beef \$8.25

Yukon Gold Mashed Potato Bar (v)

Rich, Buttery, Mashed Yukon Gold Potatoes Served with Smothered Chicken, Vermont Cheddar, Blue Cheese, Crispy Bacon, Chives, Caramelized Onions, Asparagus, Sour Cream, Chicken Gravy & Fresh Sweet Cream Butter \$8.95
Add: Beef Tenderloin Tips \$3.95

Spanish Paella Bar* (v) (gf)

Golden Saffron Rice with Shrimp, Sausage, Chicken Peppers, Onions, Fresh Herbs, White Wine & Tomatoes \$9.95

Asian Stir-Fry Station* (v) (gf)

A Duo of Lo Mein and Basmati Rice with Grilled Chicken, Shrimp, Bean Sprouts, Broccoli, Cauliflower, Mushroom, Garlic, Carrots, Peas & Eggs \$8.95

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Smokin' Hot Carving Stations

It's all about the meat! Everyone knows top quality meat is the juiciest when it's freshly sliced. Let our Professional Chefs cater to your guests with these delicious Carving Stations.

~ Chef Attended Stations ~

(Requires One Attendant and Equipment for \$185.00)

Roasted Angus Tenderloin of Beef

Coated with Fresh Herbs, Roasted Garlic and Peppercorns, Sliced and Served with Rosemary Demi Spicy Horseradish Sauces & Assorted Bakery Rolls
Market Price

Dijon Truffle Beef Tenderloin

Filet of Angus Beef with Dijon Mustard & Black Truffle Oil Offered Medium Rare Sliced and Served with Assorted Silver Dollar Rolls & Poivre Demi
Market Price

Maple Whiskey Brined Pork Loin

Served with Whiskey Date Sauce & Assorted Bakery Rolls
\$7.95

Spiral Sliced Honey Spiced Ham

with Apple Cider Sauce
Served with Fresh Artisan Rolls
\$6.95

Herb Roasted Breast of Tom Turkey Breast

with Old Fashioned Turkey Gravy Sweet Dijon Aioli, & Bakery Rolls
\$7.95

...indulge your sweet tooth on the next page!

Menu items are priced per person unless otherwise noted. Prices are Subject to Change. Tax, Gratuity & Delivery additional.

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

TIME to DINE Chefs & Caterers

2121 Newmarket Parkway, Suite 150, Marietta, Georgia 30067

Phone: (770) 384-1904 / Fax: (770) 384-1903

www.time-to-dine.com / info@time-to-dine.com

Revised (07/2017)



TIME to DINE

DESIGN YOUR RECEPTION

(v) - VEGETARIAN / (gf) GLUTEN FREE / (gf*) GLUTEN FREE CRACKERS & FLATBREADS UPON REQUEST

Sweet Indulgences

A delicious dessert makes the menu, and a TIME to DINE dessert will make the whole event! From casual affairs to the most elegant extravaganzas our sweet indulgences steal the show.

Pastry Chef's Petite Desserts (v) \$3.95

Selection of Three (3):

Substitute (1) Petite Dessert Shooter \$0.50

- Lemon Curd Tarts
- Miniature Swirled Cheesecakes
- Éclairs with Dark and White Chocolate
- Petite Bread Pudding with Bourbon Caramel Sauce
- Pecan Diamonds
- Fruit Tartlets
- Petite Cupcakes
- Chocolate Macadamia Tarts

Whoopie Pies (v) \$3.95

Selection of (2):

- Red Velvet Filled with Cream Cheese Frosting
- Banana Cake filled with Nutella Frosting
- Chocolate filled with Salted Caramel Frosting

Chocolate Truffles (v) (gf)

- Creamy Decadent Chocolate Ganache
- Rolled in Coconut, Toasted Almonds
- Powdered Sugar & Cocoa Powder
- \$22.50 per Dozen

Candy Buffet (v)

- Selection of Gourmet Candies, Cookies & Cupcakes, Beautifully Displayed in Glass Apothecary Jars & Platters
- \$525 (Serves 25-50 Guests)

Gourmet Cookie Tray (v)

\$2.95

Gourmet Bars & Brownie Tray (v)

\$3.50

Petite Dessert Shooters (v) \$4.95

Selection of Three (3):

- Berry Trifle
- Banana Pudding
- Strawberry Shortcake
- Chocolate Decadence

Chef Attended Stations
Requires one Attendant and Equipment \$185.00

Ice Cream Float Bar (v) (gf)

- Root Beer, Coca-Cola, Ginger Ale, Cream Soda
- Chocolate, Vanilla & Strawberry Ice Cream
- Tutti Frutti Sherbet, Whipped Cream & Maraschino Cherries
- \$5.95

Ice Cream Sandwich Station (v)

- Assorted Cookies to Include, Chocolate Chip
- Double Chocolate, Lemon, Oatmeal, Snickerdoodle & White Chocolate Macadamia Nut
- with Vanilla, Chocolate, Strawberry Ice Cream & Tutti Frutti Sherbet
- \$6.95

Southern Mason Jar Cobbler Bar (v)

- Peach, Apple, Wild Berry, Cherry Cobbler
- with Whipped Cream Served in Mason Jars
- \$6.95

Tropical Fruits Station (v) (gf)

- Finest Selection of Fresh Tropical Fruits Hand Carved.
- Served with Shredded Coconut Vanilla Yogurt, Chocolate Sauce, & Chili Lime Seasoning
- \$5.95

Beverages

Assorted Sodas	\$1.25	Sweetened or Unsweetened Tea (Gallon)	\$10.00
Bottled Water - Deer Park	\$1.25	Lemonade (Gallon)	\$12.00
Bottled Water - Dasani	\$1.50	Arnold Palmer (Gallon)	\$12.00
Coffee Service \$2.25	Coffee & Tea Service \$2.50	TIME to DINE Citrus Punch (Gallon)	\$12.00
Spring Water (Gallon)	\$3.00	TIME to DINE Hibiscus Punch (Gallon)	\$12.00

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TIME to DINE

CATERING GUIDELINES

Payments & Minimums

A deposit of 50% of the total invoice is required upon booking.
We gladly accept Cash, Check, Visa, MasterCard & American Express

Catering Charge

There is a catering charge of 20% of the total food cost for events with service staff.

Minimum Guest Count

There is a twenty person minimum order.
If the guest count falls below Twenty add 15% to Food Cost

Delivery & Service Staff

We will be pleased to provide service staff to set-up, service and clean up.
Service personnel cost is based on an standard 3 hour event to include:

- 2.5 Hours Set-Up
- 3 - 3.5 Hour Party Time
- 1.5 Hour of Breakdown and Clean Up

If party exceeds this time schedule, overtime charges will apply.
Overtime rate is \$25.00 per hour, per service staff.

To give you an idea of the additional cost per person for a standard 3 hour - 100 guest event,
we have included the list below:

ESTIMATE INCLUDES RENTALS (if applicable) & SERVICE STAFF

Standard Disposable Caterware \$4.95 per person

Upscale Disposable Caterware \$8.95 per person

Reception Buffet with China Rental \$22.95 per person

This is an estimate of the starting cost, and is subject to change based guest count and event needs:

**Please note: served, plated receptions will require additional staff and rentals.*

Barware, linens and floral arrangements vary per event and are available at an additional charge.

Bar Service

Full Bar Service

We will provide all mixers, sodas, soda water, juices, lemons, and limes, punch bowls, ice and coolers to chill
beer and wine, bar hardware, cocktail beverage napkins.

Please add \$4.95 per person plus sales tax

Beer & Wine Bar Service

We will provide limes, cups, ice & coolers to chill beer and wine, wine keys, and cocktail beverage napkins.

Please add \$1.75 per person plus sales tax

Note: Georgia State Law prohibits Time To Dine, LLC Catering from purchasing or transporting any alcoholic beverage. It is the client's responsibility to deliver all alcoholic beverages to the party site.

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