
chefs \& caterers

## TIME to DINE

 Chefs and Caterers

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

## Table of Contents

Catering Guidelines ..... 3
Breakfast Menu ..... 4
A la Carte Breakfast Menu ..... 5
Soups \& Salads ..... 6
Sandwiches \& Wraps ..... 7
Executive Cold Lunch Menu ..... 8
Buffet Menus ..... 9-10
Customize Stations ..... 11
Time To Snack! ..... 12
Dessert Menu ..... 13

## 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 $\mathbf{1 0}$ guests and $\mathbf{\$ 1 0 0}$ 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.

## TIME to DINE

## Breakfast Menu

## All Breakfast Menu Items Are Served with Orange Juice

Substitute Assorted Tropicana Juices: \$/Minute Maid Juices:
Substitute Turkey Bacon, Chicken or Turkey Sausage
Gluten Free and Vegan Options Available

## The Classic

Variety of Breakfast Breads, Danish, Muffins, Scones, Croissants, Coffee Cakes, Butter and Preserves Served with Fresh Fruit Platter

## The European

Variety of Sliced Meats, Artisan Cheeses, Bakery Fresh Bread, Mustard, Butters, Jams and
Sliced Cucumber Tomato Salad, Served with Fresh Fruit Platter
Add Hardboiled Eggs
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 -
Create an Upscale Display by Adding a Smoked Salmon Platter -

## Breakfast Scrambles

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

## SOUTHERN COMFORT

## Sunrise Breakfast

Miniature Filled Croissants with your choice of:

- Raspberry \& Cream Cheese
- Ham \& Swiss
- Bacon, Egg \& Cheddar
- Smoked Turkey, White Cheddar \& Apple Butter

Served with Fresh Fruit Platter

## Hearty Breakfast

Smoked Bacon OR Sausage, Scrambled Eggs, Home Fries OR Grits, Shredded Cheese, Biscuits Served with Fresh Fruit Platter

## Rise and Shine

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

Vanilla Yogurt, Granola, Breakfast Bread Bites, Mandarin Oranges and Fresh Berries
Served with Fresh Fruit Salad
Greek Yogurt -
Ready Made Parfaits Available Upon Request -

## Southern Style Grits Station

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

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


## TIME to DINE

# Enhance Your Breakfast Buffet ...or Create Your Own Unique Breakfast Menu! 

Substitute Turkey Bacon, Chicken or Turkey Sausage Gluten Free and Vegan Options Available

## COOL \& SWEET

## Fresh Sliced Fruit Platter

The season's best selection of sliced fruits and whole berries beautifully displayed with orchid garnish

## Fruit Salad

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

Includes Coffee Cakes, Danish, Muffins and Breads

## Assorted Bagels

Choose up to (2) cream cheese spreads:

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


## WARM \& SAVORY

## Stuffed Croissants

with your choice of:

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


## Stuffed Biscuits

with your choice of:

- Sausage, Ham or Bacon -
- Scrambled Egg \& Cheddar -
- Sausage, Egg \& Cheddar -
- Bacon Egg \& Cheddar -
- Black Forest Ham, Egg \& Swiss -
- Black Forest Ham \& Swiss -


## 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:

- Sun-dried Tomato, Baby Spinach \&

Asiago

- Broccoli, Mushroom \& Cheddar
- Smoked Turkey Sausage, Sautéed Onion \& Kale
- Baby Spinach, Mushroom \& Feta
- Bacon Egg \& Cheddar -
- Black Forest Ham, Egg \& Swiss -
- Black Forest Ham \& Swiss -
- Raspberry \& Cream Cheese -


## ...ON THE SIDE

> Scrambled Eggs -
> Scrambled Tofu -
> Home Fries -
> Creamy Southern Grits -

Bacon or Pork Sausage Buttermilk Biscuits -
Cheddar Chive Biscuits -
Sausage \& Gravy Biscuits -

## REFRESH

$$
\begin{aligned}
& \text { Bottled Water - Deer Park } \\
& \text { Bottled Water - Dasani } \\
& \text { Spring Water (Gallon) } \\
& \text { Assorted Juices - Tropicana } \\
& \text { Assorted Juices - Minute Maid } \\
& \text { Orange Juice (Gallon) }
\end{aligned}
$$

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.

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


## TIME to DINE

## 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 I Substitute Gourmet Dessert for Gourmet Cookie \| Substitute Petite Desserts for Gourmet Cookie Gluten Free and Vegan Options Available

## SOUP OF THE DAY

Ask our Catering Specialists about our Hearty House Made Soup of the Day to Accompany your Salads and Sandwiches -
(v) Tomato Basil Bisque
Chicken Tortilla Soup
Chicken Noodle Soup
(v) Corn Chowder
(v) Minestrone Soup
(v) Broccoli Cheddar

## ENTRÉE SALADS

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

## (v) Garden

Mixed Greens, Tomatoes, Basil, Carrots, Cucumbers
Banana Peppers, Mozzarella Cheese

## California Cobb

Mixed Greens, Diced Tomatoes, Diced Cucumbers, Grilled Chicken Grated Eggs, Bacon Pieces, and Blue Cheese Crumbles

## Top Chef

Mixed Greens, Tomatoes, Egg halves, Cucumbers, Black Forest Ham Smoked 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

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

## Greek Grilled Chicken

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

## Spinach Bacon

Baby Spinach, Red Onions, Corn, Carrots, Mushrooms, Tomatoes
Apples and Smoked Bacon
Field of Dreams
Field Greens with Smoked Bacon, Spiced Pecans, Cranberries Cucumber, Carrot and Gorgonzola Blue Cheese

## The BLT

Applewood Smoked Bacon, Iceberg Lettuce, Tomato, Croutons
Egg Halves and Bleu Cheese Dressing

## Southwestern

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

## (v) Mediterranean

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

Entrée Salad Additions
Add Salmon: Add Steak:
Add Shrimp:

# Can't Decide? Check Out Our Salad Bar on p. 11 <br> SPECIALTY SIDE SALADS 

Add a Specialty Salad to your Platter or Boxed Lunch -

Chick-pea, Tomato \& Cucumber
Nappa Ginger Slaw Broccoli Bacon

Southern Potato
Quinoa Kale Salad
Bliss Potato

Black Bean, Tomato \& Corn
Pasta Primavera
Tortellini

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

## TIME to DINE

# Sandwiches \& Wraps 

 Cold Sandwiches and Wraps Served in your choice of Clear Plastic Boxes or Elegant Black Platters | Hot Sandwiches Served in Chafing Dishes Substitute Specialty Salad for Chips | Sandwiches Requested on Croissant Substitute Brownie for Gourmet Cookie I Substitute Gourmet Dessert for Gourmet Cookie | Substitute Petite Desserts for Gourmet Cookie Gluten Free and Vegan Options Available
## SANDWICHES \& FLATBREADS -

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

## HOTSANDWICHES - <br> Served Hot in Chafing Dishes

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 -

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 -

## WRAPS -

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

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

## TIME to DINE

## Executive Cold Lunch

## Cold Lunches may also be served HOT: You Choose! <br> Hot and Plattered Lunch Options are Offered in Minimum Increments of 10 per Menu Selection

## Served on a Bed of Field Green Salad with Rolls, Butter and Gourmet Bar in Executive Clear and Black Boxes or Elegant Black Platters <br> No Substitutions for Executive Chef Paired Specialty Salads | Substitute Gourmet Dessert for Gourmet Bar | Substitute Petite Desserts for Gourmet Bar Add Shrimp for an Additional Charge of $\$$ | Gluten Free and Vegan Options Available

## Tarragon Mustard Roasted Chicken

Boneless breast of chicken, marinated in fresh tarragon and Dijon, oven roasted and sliced Served with Fresh Fruit and Pasta Primavera Salad

## Tomato Mint Grilled Chicken

CHICKEN Chicken Breast Grilled with Red and Yellow Tomato Mint Salsa Served with Fresh Fruit and Tortellini Salad

## Cilantro Lemongrass Chicken

Grilled Chicken Breast topped with Coconut Cilantro Lemongrass Drizzle Served with Nappa Ginger Slaw and Fresh Fruit

## Orange Rosemary Chicken

Chicken Breast Grilled with Fresh Orange Rosemary Marinade Served with Quinoa Kale Salad and Fresh Fruit

## Teriyaki Salmon

Atlantic Salmon Fillet pan seared with Teriyaki Sauce
Served with Nappa Ginger Slaw and Bliss Potato Salad

## Mediterranean Shrimp

Jumbo Gulf shrimp marinated and grilled in Mediterranean spices
SURF \& TURF Topped with Feta Tomato and Cucumber Salsa
Served with Fresh Fruit and Broccoli Bacon Salad

## Maple Dijon Salmon

Pan Roasted Atlantic Salmon Glazed with a Maple Dijon Sauce
Served with Bliss Potato Salad and Fresh Fruit

## Gorgonzola Beef Tenderloin*

Certified Angus Beef roasted medium rare with a Gorgonzola Crust Served with Bliss Potato and Fruit Salad

## (v) Vegetable Sushi Rolls

Asian vegetables wrapped with Nori, Pickled Ginger, a touch of Wasabi and Sushi Rice
VEGGIE Served with Dipping Sauce, Fresh Fruit and Nappa Ginger Slaw
(v) Stuffed Portabello Mushroom

With Cream Cheese, Spinach, Garlic, Artichokes, Tomato and Parmesan Cheese Served with Chick-pea, Tomato \& Cucumber Salad and Potato Salad

*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 Petite Desserts for Gourmet Dessert
Gluten Free and Vegan Options Available

## TIME TO DINE CLASSICS

## Chicken Tuscany

Grilled Breast with Fresh Herbs, Tomato, Garlic and Olive Oil Served with Pasta and California Vegetables
Chicken Diane
with Shitake Mushrooms \& Dijon Brandy Sauce
Served with Potato Gratin and
Green Beans \& Glazed Baby Carrots

## Forest Mushroom Chicken

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

## Stuffed Chicken Breast

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

## Herb Grilled North Carolina Trout

with Lemon Caper Butter
Served with Yukon Gold Roasted Potatoes and Broccoli and Glazed Carrots
Bourbon Marinated Salmon Fillet
Served with Creole Rice Pilaf and Green Beans \& Carrots
Olive Crusted Tilapia
with Shallot Orange Sauce
Served with Angel Hair and Vegetable Medley
Fennel and Black Pepper Salmon
Seared with Sherry Vinegar Sauce
Served with Caramelized Onion Mashed Potatoes and Vegetable Medley
(v) Mushroom Ravioli

Mushroom Ravioli, Shitake Mushrooms, Cremini Mushrooms
Sauteed Onions, Fresh Basil with Sherry Cream Sauce Add Grilled Chicken for an Additional per person
Grilled Chicken Campanelle Pasta
Grilled Chicken, Artichokes, Olives, Spinach, Asiago Cheese and Red Pepper Cream Sauce

Steak Diane*<br>with Dijon Brandy Sauce<br>Served with Potato Gratin and California Vegetables<br>Grilled Flank Steak<br>with Red Wine Peppercorn Sauce<br>Served with Mashed Potatoes, Green Beans and Leeks

## Stuffed Roast Pork Loin

Filled with Pear, Sweet Potato \& Bacon
Served with Savory Rice Pilaf and Collard Greens
Garlic Herb Pork Loin
Slow Roasted with Onions, Garlic and Oregano
Served with Cilantro Rice Pilaf and Glazed Carrots

[^0](v) - Vegetarian Option

2121 Newmarket Parkway, SE • Suite 150 • Marietta, Georgia 30067 |Phone: (770) 384-1904 / Fax: (770) 384-1903

## TIME to DINE <br> 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<br>Substitute Gourmet Dessert for Petite Desserts<br>Gluten Free and Vegan Options Available

## SOUTHERN COMFORT

## Southern Buttermilk Fried Chicken

Bone-In Chicken, (Boneless available upon request) With Mashed Potatoes, Braised Greens and Corn Bread

## Grilled BBQ Chicken Breast

Bone-in or Boneless Chicken Breasts, House Made BBQ Sauce With Three Cheese Macaroni and Green Beans
Lasagna with Three Cheeses and Marinara
Your Choice of the following (order in multiples of 12):
Traditional Beef
Chicken with Sundried Tomatoes \& Spinach
Ground Turkey
(v) Sautéed Vegetables

Spaghetti with Traditional Beef Meatballs
Thick Hearty Basil Marinara Sauce and Freshly Shredded
Parmesan Cheese

## Tuscan Style Beef Stew

Braised with Red Wine, Carrot, Celery, Potatoes
and Fresh Herbs
Served with Green Beans
BBQ Meatloaf
Served with Mashed Potatoes and Vegetable Medley
Baltimore Style Salmon Cakes
with Smoked Tomato Sauce
Served with Creamy Cheese Grits and
Asparagus with Roasted Peppers and Leeks
Grilled Pork Chops
with Bourbon Glazed Apples
Served with Mashed Sweet Potatoes and Vegetable Medley
Balsamic Honey Glazed Ham
Served with Three Cheese Macaroni and Green Beans

> AROUND THE GLOBE
> Lemon Fennel Grilled Chicken
> Marinated with Fresh Fennel, Garlic, Lemon and Olive Oil
> Served with Mashed Potatoes and Grilled Asparagus
> Cilantro Lemongrass Grilled Chicken
> with Coconut, Cilantro, Lemongrass Drizzle
> Served with Basmati Rice Pilaf and Wok Fried Green Beans
> Spanish Braised Chicken
> with Fresh Herbs, in a Sherry Almond Romesco Sauce
> Served with California Vegetables and Yellow Rice
> Miso Marinated Salmon Fillet
> Served with Roasted Garlic Mashed Potatoes
> and Vegetable Medley
> Mediterranean Shrimp
> with Fresh Basil Tomato and Feta
> Served with Campanelle Pasta and California Vegetables
> Steak al Fresco
> Grilled Flank Steak with Tomatoes, Peppers and Onions
> Served with Penne Pasta and Broccoli Florets
> Farfalle Ya Ya Pasta
> Chicken, Shrimp, Andouille Sausage and Spicy Creole Cream Sauce Italian Sausage Penne Pasta
> Sweet Italian Sausage, Grilled with Onions and Peppers
> Tossed with a Roasted Marinara Sauce

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

## 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 Gluten Free and Vegan Options Available

(v) Salad Bar -<br>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<br>Add: Grilled Chicken, Chicken Salad, Tuna Salad, Smoked, Black Forest Ham<br>\section*{Pasta Bar -}<br>Farfalle, Tortellini and Cavatappi Pastas, Marinara Sauce, Alfredo Sauce, Pesto Sauce, Artichoke Hearts English Peas, Roasted Red \& Yellow Peppers, Sautéed Onions, Sun-Dried Tomatoes, Chopped Spinach, Broccoli, Sautéed Mushrooms, Grated Parmesan, Meatballs, Grilled Chicken, and Garlic Bread<br>Add Shrimp -

## BALLPARK SWING

## Hotdog Stand -

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 -

## 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 Add Queso \$2.95 | Add EXTRA Guacamole
Chicken Tinga
Seasoned Taco Beef
Pork Carnitas
Choose 2 Options
Choose 3 Options

## Fajita 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
Add Queso \$2.95 | Add EXTRA Guacamole
Grilled Fajita Beef
Grilled Fajita Chicken
Grilled Fajita Beef and Chicken

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

Time To Snack!
A.M. and P.M. BREAK SELECTIONS

## Popcorn Station

Chef's Selection of Flavored Popcorn with Assorted Seasonings
Pretzel Bar
Peanut Butter Stuffed, Chocolate Covered, Pretzel Sticks and Yogurt pretzels

## High Energy Bar

Individual Yogurt with Granola Bars, Power Bars and Whole Fruit
Snack on the Go (2pc/pp)
Individual Packages of Nuts, Trail Mix, and Snack Packs)
Nacho Station
Tortilla chips, Melted Queso, Salsa, Guacamole, Sour Cream
Add Taco Beef or Taco Chicken for an Additional
Ménage a Trois 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

Cheese platter and packaged cheeses with Baby Belle Cheeses Cheese Sticks, Nut Packets, Grapes, Crackers and Snack-Sized Candy Bars
Warm Soft Pretzels
to include Cinnamon, Parmesan \& Salt
with Mustard Dip
Mini Hoagies
Assortment of Miniature Turkey, Ham and Grilled Vegetable Hoagies \& Chips

## Make Your Own Trail Mix

Dried Fruit, Goldfish, Nuts, Raisinets, Pretzels and Chex Mix

## Milk \& Cookie Bar

Assorted Cookies and Whole Milk with Flavored Syrups Almond or Soy Milk -

## 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

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)

## REFRESH

Assorted Sodas<br>Bottled Water - Spring Water<br>Bottled Water - Dasani<br>Spring Water (Gallon)<br>Assorted Juices - Tropicana<br>Assorted Juices - Minute Maid<br>Orange Juice (Gallon)<br>Lemonade (Gallon)

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.

2121 Newmarket Parkway, SE • Suite 150 • Marietta, Georgia 30067 |Phone: (770) 384-1904 / Fax: (770) 384-1903

## TIME to DINE

 Desserts
## Our Pastry Chef's Selection of Delicious Desserts

Gourmet Cookie Tray<br>DESSERT PLATTERS Gourmet Cookie and Brownie Tray<br>Gourmet Bars and Brownie Tray

# Apple Caramel Cheese Tart <br> Macadamia Fudge Tart <br> Key Lime Pie <br> Apple Pie <br> Sweet Potato Pie <br> Fresh Fruit and Berry Trifle <br> GOURMET DESSERTS New York Style Cheesecake <br> Pecan Praline Cheesecake <br> Red Velvet Cheesecake <br> Red Velvet Cake <br> Chocolate Chocolate Cake <br> Carrot Cake <br> Bourbon Caramel Bread Pudding <br> 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


[^0]:    *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

