



Reception Menus

TIME to DINE... 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 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

Fire Grilled Vegetables (v) (gf)

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

Time To Dine Signature Angus Beef Sliders

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

Stuffed Red Bliss Potatoes (v) (gf)

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

Coastal Shrimp & Crab Salad Crostini

Our Refreshing Gulf Coast Salad with Tomato Lime Remoulade served 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

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

Vegetable Crudités Shooters (v) (gf)

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

Roasted Chicken Roulade

Marinated Chicken Breast Stuffed and Roasted with Sun Dried Tomatoes, Scallions & Smoked Gouda, Topped with an Herbed Chicken Jus

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

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

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

Chickpeas blended with Herbs, Olive Oil, Sun Dried Tomatoes & Lemon with Flatbreads & Pita Chips

Bourbon Brined Pork & Pear Skewers (gf)

Grilled Bourbon Pork Loin Skewered with Caramelized Pears, Fire Grilled and Glazed with Our Signature Bourbon Sauce

Fresh & Pickled Vegetable Crudités (v) (gf)

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

Grilled Mediterranean Chicken Tenders (gf)

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

Wild Mushroom Flatbread (v)

Savory Forest Mushrooms Seasoned with Fresh Herbs Baked on a Grilled Flatbread Round

Stuffed Flank Steak Roulade (gf)

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

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

Fire Grilled Vegetables (v) (gf)

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

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

Tuscan Pasta (v)

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

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

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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

Beef Tenderloin Stuffed Truffle Potato*(gf)

Savory Yukon Gold Truffled Potatoes filled with Beef Tenderloin & Chives

Fennel & Orange Salad Shooters (v) (gf)

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

TIME to DINE Signature Lamb Chops* (gf)

Grilled Petite Lamb Chops with Minted Pesto and Tomato Herb Salsa, Served with Lamb Jus

Israeli Couscous (v)

Paired Israeli Couscous mixed with Fresh Herbs and Roasted Vegetables

Pastry Chef's Selection of Petite Desserts (v)

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

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!*

Fire Grilled Vegetables (v) (gf)

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

Israeli Couscous & Vegetables (v)

Pearled Israeli Couscous married with Fresh Herbs and
Roasted Vegetables

Artisan Charcuterie Display (gf*)

A Curated Selection of Artisan Meats, Cheeses, Dried
Fruits, Nuts, Grain Mustard & Sliced Baguettes

Fresh & Pickled Vegetable Crudité's (v) (gf)

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

Antipasto Display (v) (gf)

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

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

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

Artisan Cheese & Fruit (v) (gf*)

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

Fresh Fruit and Berry Platter (v) (gf)

A Bountiful Display of Seasonal Fruits

Add: Bailey's Irish Cream Chocolate Sauce

Sun Dried Tomato & Charred Scallion or Roasted Red Pepper or Hummus (v) (gf*)

with Flatbreads & Pita Chips

White Cheddar IPA Dip (v) (gf*)

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

Spinach Artichoke Dip (v) (gf*)

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

Crab Artichoke Dip (gf*)

Lump & Claw Crab Meat, Artichokes, Spinach, Cheeses &
Spices Served Warm with Tortilla Chips & Crackers

Coastal Shrimp and Crab Dip (gf*)

Creole Marinated Gulf Shrimp, Lump Crab & Cheeses
Served Warm with Pita Chips and Flatbreads

Mediterranean Dip (v) (gf*)

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

North Carolina Smoked Trout Dip (gf*)

Blended with Cream Cheese, Aioli, Scallions & Fresh
Herbs, served with Gourmet Crackers & Flatbreads

Terrine Cheesecakes (gf*)

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

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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

Jerk Shrimp Cocktail Shooters (gf)
with Caribbean Salsa

Fennel & Orange Salad Shooters (v) (gf)

Pork Belly Canapés with Apple Cider Gastrique
with Granny Smith Apple Slaw

Crispy Orzotto Fritters (v)

Bite-sized Crispy Fritters Filled with:
Wild Mushrooms & Asiago
Sundried Tomato, Baby Spinach, Béchamel, & Asiago
Ham, Smoked Bacon, English Peas & Cheese

Beef Tenderloin Stuffed Truffle Potato*
Yukon Gold Truffled Potato, Beef Tenderloin & Chives

Hors d' Oeuvres Available as Butler Passed or Buffet Style

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

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

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

Korean Barbecue Beef Bites (gf)
Savory, Sweet Charred Beef with Basmati Rice, Kimchee,
Drizzled with Korean BBQ Sauce

TIME to DINE Deviled Eggs
Traditional Style (v) (gf)
Smoked Bacon (gf)
Pimiento (v) (gf)
Smoked Salmon, Capers & Onion (gf)

Rosemary Salt Crusted Petite Lamb Chops* (gf)
Our Signature Tender Lamb Chops with Minted Pesto,
Tomato Mint Salsa & Lamb Jus

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

Caramelized Smoked Bacon Stacks (gf)
Our Signature Salty Sweet Caramelized Bacon

Wood Smoked Salmon or Trout Fillet (gf*)
Served with Fresh Dill, Sour Cream
Capers, Red Onions & hard Boiled Egg

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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)
Sriracha Chile Chicken
Blackberry Dijon Chicken (gf)
Sesame Asian Chicken
Near East Chicken Satay (gf)

TIME to DINE Beef Skewers*

Churrasco Steak with Chimichurri (gf)
Mediterranean Beef with Tzatziki (gf)
Gochugan Style Beef

TIME to DINE Vegetarian Skewers (v) (gf)

Roasted Tomato, Artichoke & Baby Mozzarella
Italian Veggie Sausage, Peppers, Onions & Tomato
Portabello, Potato & Onion
Thai Curry Spiced Cauliflower, Eggplant & Peppers
Jerk Tofu, Peppers & Plantain Skewers

Creole BBQ Shrimp Skewers (gf)

New Orleans Spiced Jumbo Shrimp
Broiled with Creole BBQ Sauce

Balsamic Glazed Pork Sausage Skewers (gf)

With Caramelized Onions and Grilled Apple

Jerk Pork & Plantain Skewer (gf)

Caribbean Spice Marinated Tender Pork
Skewered with Sweet Plantains

Bourbon Brined Pork & Pear Skewers (gf)

Herb Marinated Tender Pork Loin Skewered with
Caramelized Pears, Grilled & Glazed with
Our Signature Bourbon Sauce

I'm Stuffed

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

Stuffed Cherry Tomatoes (gf)

Crisp Bacon, Parmesan Cheese & Garlic Aioli

Spanakopita or Tyropitas (v)

Spinach and Feta Cheese or Sun dried Tomato
in Crisp Phyllo Triangles

Vegetable Samosas (v)

Crispy Pastry filled with Curried Potatoes, Green Peas &
Carrots Served with Tamarind Sauce

Chicken or Beef Empanadas

Crispy Pastry Baked with a Spicy Latin Filling
Served with Chipotle Aioli

Chicken Roulades

Sundried Tomato, Smoked Gouda, Scallion
Shrimp, Andouille Sausage, Rice
Red Pepper, Spinach, Cream Cheese

Stuffed Flank Steak Roulade* (gf)

Filled with Roasted Peppers, Spinach & Parmesan

Petite Beef or Chicken Wellington

with Mushroom Duxelles in a Puff Pastry Pillow
Beef: / Chicken:

Stuffed Red Bliss Potatoes

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

Spinach Artichoke Stuffed Mushrooms (v) (gf)

Mushrooms Stuffed with Spinach, Artichokes & Cheeses

Signature "Handwiches" & Flatbreads

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

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Cocktail Sandwiches

- Roast Turkey, Caramelized Onion Cranberry Spread
- Honey Ham with Tomato Bacon Jam
- Roast Beef with Gorgonzola Mayo

TIME to DINE Signature Sliders

- Angus Beef Cuban
- BBQ Brisket Muffaletta
- Chicken Parmesan Grilled Portabella (v)
- BBQ Chicken or Pork Meatball Marinara

Finger Sandwiches

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

Filled With an Assortment of:

- Chicken Cranberry Salad
- Honey Baked Ham with Brie
- Smoked Turkey with White Cheddar & Apple Butter

TIME to DINE Signature Flatbreads

- Brandied Apple & Smoked Gouda (v)
- Butternut Squash & Kale (v)
- Roma Tomato, Mozzarella & Basil (v)
- Forest Mushrooms, Fresh Herbs & Asiago (v)
- Roasted Eggplant, Spinach & Feta (v)
- Beef, Bacon & Bleu Cheese*
- BBQ Chicken, Peppers & Monterey Jack

Petite Stuffed Croissants

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

Jerk Pork or Chicken (gf)

Fire Grilled Chicken Breast or Pork Tenderloin Marinated in Caribbean Spices with Jerk BBQ Sauce

Tuscan Pasta (v)

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

Charred Beef Tenderloin Platter*

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

Salmon Tuscany

Salmon Fillet Grilled with Italian Spices & topped with a sauté of Blistered Tomatoes and Fresh Basil

Dijon Truffle Beef Tenderloin*

Filet of Angus Beef with Dijon Mustard & Black Truffle Offered Medium Rare Sliced and Served with Poivre Demi & Rolls

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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)

Macaroni & Cheese Station (v)

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

Southern Comfort Grits Bar (v) (gf)

Creamy Southern Style Grits Accompanied by
Caramelized Bacon Bits, Diced Country Ham, Collard
Greens, Cheddar Cheese, Scallions, Tomatoes, Sweet
Cream Butter & Jalapeño Butter
Add: Shrimp

Latin Rice Bar (v) (gf)

A Duo of White and Yellow Rice with:
Chicken Tinga, Ropas Viejas, Cotija Cheese, Cuban Black
Beans, Sofrito, Pickled Jalapeños
Add: Pork Carnitas

Bruschetta & Amazing Spreads Station (v)

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

Mexicali Nacho Station (v) (gf)

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

Yukon Gold Mashed Potato Bar (v)

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

Spanish Paella Station*(v) (gf)

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

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

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

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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)

Roasted Angus Tenderloin of Beef*

The Finest Cut of Beef Tenderloin Rubbed with Fresh Herbs, Garlic and Peppercorns, Roasted and Served Whole with Rosemary Demi Sauce & Spicy Horseradish Sauce
Accompanied by Assorted Bakery Rolls

Dijon Truffle Beef Tenderloin

Tender Angus Beef Rubbed and Roasted with Dijon Mustard & Black Truffle Oil Offered Medium Rare, Sliced and Served
with Artisan Rolls & Poivre Demi

Bourbon Whiskey Brined Pork Loin

Served with Bourbon Thyme Sauce, Creole Mustard and Artisan Rolls

Spiral Sliced Honey Spiced Ham

with Apple Cider Sauce
Served with Fresh Artisan Rolls

Herb Roasted Breast of Tom Turkey Breast

with Old Fashioned Turkey Gravy, Dijon Aioli, & Artisan Rolls

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

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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)

Selection of Three (3):

- Substitute (1) Petite Dessert Shooter
- 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)

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
- per Dozen

Candy Buffet (v)

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

Gourmet Cookie Tray (v)

Gourmet Bars & Brownie Tray (v)

Petite Dessert Shooters (v)

Selection of Three (3):

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

Chef Attended Stations
Requires one Attendant and Equipment

Ice Cream Float Bar (v) (gf)

- Root Beer, Coca-Cola, Ginger Ale, Cream Soda
- Chocolate, Vanilla & Strawberry Ice Cream
- Sherbet, Whipped Cream & Maraschino Cherries

Ice Cream Cookie Station (v)

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

Southern Cobbler Bar (v)

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

Tropical Fruits Station (v) (gf)

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

Beverages

- Assorted Sodas
- Bottled Water - Dasani
- Bottled Water - Perrier or Pellegrini
- Coffee Service Coffee & Tea Service
- Spring Water (Gallon)

- Sweetened or Unsweetened Tea (Gallon)
- Lemonade (Gallon)
- Arnold Palmer (Gallon)
- TIME to DINE Citrus Punch (Gallon)
- TIME to DINE Hibiscus Punch (Gallon)

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 (11/2018)



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 a 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 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 per person
- Upscale Disposable Caterware per person
- Reception Buffet with China Rental 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 per person cost 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 per person cost 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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