

DINNER

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# MENU



FRESH THYME

CATERING

QUALITY AND TIME MATTER

5353 INDEPENDENCE PARKWAY | FRISCO, TX

[WWW.FRESHTHYMECATERING.COM](http://WWW.FRESHTHYMECATERING.COM)

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FRESH THYME CATERING IS A PART OF 5353 CONCEPTS  
[WWW.5353CONCEPTS.COM](http://WWW.5353CONCEPTS.COM)



# APPETIZERS

STARTING AT \$2.50 PER PERSON IF PASSED / \$3.50 PER PERSON IF STATIONED

## SESAME POT STICK

Seared Pot Stickers filled with Chicken and Cabbage with Sweet Sesame Sauce

## VEGGIE EGG ROLLS

Fried Egg Rolls filled with Cabbage and Carrots

## TOMATO BRUSCHETTA

Roasted Roma Tomato, Garlic, Basic and Balsamic Reduction on Toasted Parmesan Baguette Rounds

## GRILLED CHEESE SHOTS WITH TOMATO BISQUE

Shots of House Made Tomato Bisque with Wedges of Buttery Grilled Cheese Sandwiches

## CAPRESE SKEWERS

Heirloom Tomatoes, Fresh Basil, Fresh Mozzarella, and Balsamic Reduction

## CHICKEN AND WAFFLES

Petite Waffle Bites skewered with Buttermilk Fried Chicken Drizzled with Maple Syrup

## TURKEY MEATBALLS

Tender Turkey Meatballs with Slow Cooked Marinara, Frisco Smokehouse BBQ Sauce, or Sweet Sesame Sauce

## BEEF EMPANADAS WITH ADOBO SAUCE

Flaky Empanadas stuffed with Beef Barbacoa and topped with Spicy Adobo Sauce

STARTING AT \$4 PER PERSON IF PASSED / \$5 PER PERSON IF STATIONED

## CARBONARA MUFFINS

Tender Mini Muffin of Angel Hair Pasta, Parmesan and Bacon

## CRAB CAKES WITH CITRUS CILANTRO AIOLI

Petite Seared Crab Cakes with Tangy Citrus Cilantro Aioli

## BACON-WRAPPED SHRIMP

Shrimp and Jalapeno Wrapped with Peppered Bacon and topped with a Chili Aioli

## SEARED BEEF TENDERLOIN CANAPE

Seared Beef Tenderloin with Creamy Herbed Cheese on a round of Buttery Brioche Bread. Garnished with Micro Greens

## CHICKEN EGGROLLS

House-made eggrolls with chicken and cabbage, served with sweet chili sauce.

## WILD MUSHROOM TARTLETS

Flaky Petite Pie Shell with Thyme Ricotta Cheese, Parmesan and Lightly Sautéed Mushrooms topped with an Herb Velouté

## PETITE QUICHE

Flaky Petite Pie Shells with Quiche Lorraine, Broccoli Cheddar Quiche, and Tomato Basil Quiche

## CEVICHE SHOOTERS

Mini Shooter of Shrimp Ceviche, Cilantro and Diced Avocado

## MINI BBQ SILVER DOLLARS

Silver Dollar Rolls with Tender Chopped Brisket and Frisco Smokehouse BBQ Sauce

## TUSCAN STEAK SKEWERS

Seasoned steak skewered with fresh, tuscan vegetables

## POLENTA MEDALLIONS

Lemon-caper chicken on top of creamy, seared polenta rounds

LOCALLY-SOURCED. FRESH & HEALTHY OPTIONS. ALWAYS DELICIOUS.

EACH CUISINE OPTION IS PRICED AT \$25 PER PERSON

## PAN-ASIAN *cuisine*

### SALADS: CHOOSE 1

Seasonal Fruit Salad  
Garden Salad with Ginger  
Peanut Dressing  
*Grilled Chicken Salad with Honey Lime  
Vinaigrette +\$2/person*  
*Spinach Salad with Bacon and Onion  
Ginger Vinaigrette +\$2/person*

### ENTREES: CHOOSE 2

Korean BBQ Beef with  
Peppers and Onions  
Beef and Broccoli with  
Ginger Soy Sauce  
Grilled Teriyaki Chicken Breast  
Red Curry Chicken with  
Carrots and Onions  
Fried Catfish with Sweet Chili Slaw

*Seared Salmon Filet with Ginger  
Soy Glaze +\$3/person*  
*Grilled rib-eye steak with Ginger  
Soy Sauce +\$6/person*  
*Braised Beef Short Ribs with Sesame  
Soy Glaze +\$7/person*

### SIDES: CHOOSE 2

Vegetable Fried Rice  
Lo Mein Noodles  
Stir Fried Seasonal Vegetables  
with Sesame, Garlic and Ginger  
White Rice  
Basmati Rice

*Sautéed Green Beans with Onion  
+\$1/person*

### DESSERTS: CHOOSE 1

Peach Crumble with Vanilla  
Cream Sauce  
Sesame Coconut Rice Pudding  
with Berries

*Mango Custard with Berries in Puff  
Pastry Cup +\$3/person*

### ADDITIONS

*House Made Egg Rolls with Chicken  
and Cabbage and Sweet Chili  
Sauce+\$3/person*

## ITALIAN *cuisine*

### SALADS: CHOOSE 1

Radicchio Caesar Salad  
Garden Salad with Italian Dressing

### ENTREES: CHOOSE 2

Chicken Parmesan  
Roasted Lemon Pepper Chicken  
with Herb Velouté  
Bolognese Lasagna with  
Ricotta and Marinara  
Penne with Grilled Chicken  
and Asiago Cream Sauce  
Vegetarian Option: Vegetable  
Primavera Lasagna

*Seared Salmon with Lemon  
Beurre Blanc +\$4/person*  
*Prosciutto and Feta Stuffed Chicken  
with Lemon Caper Sauce +\$3/person*  
*Beef Medallions with Gorgonzola  
Butter +\$4/person*  
*Porcini Stuffed Chicken with Asiago  
Cream Sauce +\$2/person*

### SIDES: CHOOSE 2

Rosemary Roasted Potatoes  
Pasta Salad with Feta Vinaigrette  
Grilled Seasonal Veggies  
Steamed Veggies with Garlic Butter

*Sautéed Asparagus and Red  
Peppers +\$2/person*  
*Creamed Spinach and Artichoke Hearts  
+\$3/person*

### DESSERTS: CHOOSE 1

Italian Cream Cake with Coconut  
Buttercream  
Cinnamon Apple Cobbler  
Peach Clafoutis with Cinnamon  
Crème Anglaise  
*Tiramisu Parfait +\$2/person*  
*Cheesecake with Strawberries and  
White Chocolate +\$3/person*

### ADDITIONS

*Premium Charcuterie Station, assorted  
cured meats with olives, artichoke  
hearts, roasted red peppers and crostini  
+\$6/person*  
*Chef Pasta Station +\$7/person*  
*Herbed Strip Loin Carving Station  
+\$8/person*

## MEDITERRANEAN *cuisine*

### SALADS: CHOOSE 1

Mediterranean Salad with  
Feta Vinaigrette  
Seasonal Fruit Salad  
Garden Salad with Italian Dressing  
Pearl Couscous Salad with  
Seasonal Vegetables

*Spinach Salad with Bacon and Onion  
Vinaigrette +\$2/person*

### ENTREES: CHOOSE 2

Beef Moussaka with  
Bechamel Sauce  
Chicken, Eggplant and Tomato  
Stew with Saffron

*Grilled rib-eye steak with brandy and  
thyme demi-glaze +\$6/person*  
*Beef and Chicken Kebab Station  
+\$7/person*

### SIDES: CHOOSE 2

Basmati Rice  
Grilled Seasonal Veggies  
Pearl Couscous with Red Bell  
Peppers and Onions  
Sautéed Green Beans with Onion  
Hummus  
Roasted Eggplant and Tomatoes

### DESSERTS: CHOOSE 1

Pear Crumble with Vanilla  
Cream Sauce  
Honey and Cinnamon Cheesecake  
Sweet Puff Pastry with Honey  
and Whipped Cream  
Persian Roulade Cake with  
Whipped Cream

Baklava +\$4/person  
Falafel Station +\$9/person  
Spanakopita +\$3/person

### ADDITIONS

*Grape Leaf Dolmas +\$3/person*

## MENU DESIGNED BY EXECUTIVE CHEF, RODD LUNT

“I want to emphasize fresh, scratch-made menus with artistic presentations, as well as, involvement with community, arts, and local charities.” – Rodd Lunt

### TEX-MEX *cuisine*

#### SALADS: CHOOSE 1

Black Bean and Corn Salad  
with Bell Peppers  
Seasonal Fruit Salad  
Garden Salad with Ranch &  
Italian Dressings  
Jalapeno Cole Slaw

*Fajita Salad with Honey Lime  
Vinaigrette +\$2/person*  
*Spinach Salad with Bacon and Onion  
Vinaigrette +\$2/person*

#### ENTREES: CHOOSE 1

Chicken Enchiladas with Sour  
Cream Sauce  
Monterrey Chicken Breast  
with Tomato and Avocado Relish  
Chili-Rubbed Chicken Quarters  
with Poblano Coulis  
Grilled Chipotle Chicken Breast  
with Mango Pico de Gallo  
Grilled Chipotle Pork Chops with  
Mango Pico de Gallo  
Ground Beef or Cheese Enchiladas  
with Chili Sauce

*Poblano and Cheddar Stuffed  
Chicken Breast +\$3/person*  
*Shrimp Veracruz with Grilled  
Vegetables +\$3/person*  
*Smoked Duck Enchiladas +\$3/person*

#### SIDES: CHOOSE 2

Southwestern Rice  
Grilled Squash & Peppers  
Pinto Beans with Bacon  
Green Chili Cheese Grits  
Elotes with Queso Fresco

*Jalapeno Cheddar Scalloped  
Potatoes +\$2/person*

#### DESSERTS: CHOOSE 1

Caramel Apple Empanadas  
Tres Leches Cake

#### ADDITIONS

*Street Taco Station +\$7/person*  
*Beef and Chicken Fajita  
Station +\$5/person*

### SOUTHERN COMFORT *cuisine*

#### SALADS: CHOOSE 1

Texas Potato Salad  
Seasonal Fruit Salad  
Garden Salad with Ranch Dressing  
Caesar Salad with House-made  
Croutons

*Fajita Salad with Honey Lime  
Vinaigrette +\$2/person*  
*Spinach Salad with Bacon and Onion  
Vinaigrette +\$2/person*

#### ENTREES: CHOOSE 2

Chicken & Dumplings  
Smoked Ham with Brown Sugar Glaze  
Herbed Turkey Breast with  
Gravy Classic Meatloaf  
Homestyle Pot Roast with Veggies  
Fried Catfish and hushpuppies  
Crawfish Etouffee over White Rice  
Chicken & Sausage Jambalaya  
Seafood Gumbo

*Grilled Rib-eye Steak with Brandy  
and Thyme Demi-glaze +\$6/person*  
*Baby Back Ribs +\$3/person*

#### SIDES: CHOOSE 2

Creamy Mac and Cheese  
Grilled Veggies  
Red Skin Mashed Potatoes  
with gravy  
Whipped Garlic Potatoes  
Red Beans & Rice  
Dirty Rice

*Jalapeno Cheddar Scalloped  
Potatoes +2/person*

#### DESSERTS: CHOOSE 1

Cinnamon Apple Cobbler  
Peach Crumble  
Banana Pudding

*German Chocolate Cake  
Trifle +\$3/person*  
*Bread Pudding with Bourbon  
Sauce +\$3/person*

#### ADDITIONS

*Mac and Cheese Bar with Assorted  
Toppings +\$6/person*  
*Herbed Prime Rib Carving  
Station +\$10/person*  
*Frito Chili Pie Station +\$5/person*  
*Assorted Cake Balls +\$5/person*

### TEXAS BBQ *cuisine*

#### SALADS: CHOOSE 1

Texas Potato Salad  
Seasonal Fruit Salad  
Garden Salad with Chipotle  
Ranch Dressing  
Jalapeno Cole Slaw

*Fajita Salad with Honey  
Lime Vinaigrette +\$2/person*  
*Spinach Salad with Bacon and  
Onion Vinaigrette +\$2/person*

#### ENTREES: CHOOSE 2

BBQ Chicken Quarters with  
Texas BBQ Sauce  
Chopped Beef Brisket with  
Texas BBQ Sauce and Rolls  
Smoked Chicken Breast  
Honey Mustard Chicken Quarters  
Smoked Turkey Breast  
Smoked Ham with a Brown Sugar Glaze

*Chili-Rubbed Beef Tenderloin Filet with  
a Tomato Dem-Glaze +6/person*  
*Baby Back Ribs +3/person*

#### SIDES: CHOOSE 2

Creamy Mac and Cheese  
Grilled Seasonal Veggies  
Red Skin Mashed Potatoes  
BBQ Baked Beans  
Elotes with Queso Fresco

*Sautéed Green Beans with Bacon  
and Onion +\$1/person*

#### DESSERTS: CHOOSE 1

Cinnamon Apple Cobbler  
Peach Crumble  
Banana Pudding  
German Chocolate  
Cake Trifle +\$3/person  
Bread Pudding with Bourbon  
Sauce +\$3/person

#### ADDITIONS:

*Mac and Cheese Bar with Assorted  
Toppings +\$6/person*  
*Frito Chili Pie Station +\$5/person*  
*Assorted Cake Balls +\$5/person*

BBQ MENU COURTESY OF



Frisco Smokehouse  
TEXAS STYLE BBQ