

Passed Appetizers

Mini Lump Crab Cakes \$7

Served w/ Cajun Remoulade

Caprese Skewers \$3

Cherry Tomato, Fresh Basil, Mozzarella Cheese & Balsamic Reduction

Antipasto Skewers \$4

Cherry Tomato, Artichoke, Provolone Cheese, Salami & Olive

Mini Tartlets \$4

-Bacon, Broccoli & Cheddar-

-Herbed Goat Cheese & Tomato-

-Portabella, Feta & Roasted Red Pepper-

-Roasted Chicken, Basil & Sundried Tomato-

Crostinis \$5

Seared Beef & Herbed Goat Cheese

Bruschetta

Citrus Shrimp Salad

Smoked Salmon & Caper

Three Olive Tapenade

Stationary Appetizers

Seasonal Fresh Fruit Display

Imported & Domestic Cheese Board

Traditional Antipasto Display

Smoked Salmon Platter

Shrimp Cocktail

Mini Finger Sandwiches

Hummus

Main Course

Chef Attended Carving Stations

Boursin Cheese & Apple

Stuffed Pork Loin

Apple & Pear Brine Chicken

Moroccan Spiced Pork Loin

Herb & Garlic Roast Beef Tenderloin

Granny Smith Apple & Cinnamon Turkey

Breast

Pasta Stations

Chef Attended or Self-Serve

Traditional Shrimp & Grits

Chef Attended or Self-Serve

Mac & Cheese Bar

Mashed Potato Bar

Sides

Balsamic Roasted Brussel Sprouts

Garlic Hericot Verts

Sautéed Asparagus

Pimento Cheese Potato Gratin

Lemon Glazed Sweet Potatoes

Mashed Potatoes

Roasted Potatoes

Traditional Corn Bread

Assorted Dinner Rolls

Wild Thyme
catering & events



Wedding Packages

Custom Menus

Corporate Catering

843-696-5559

WildThymeCharleston@gmail.com

WildThymeCharleston.com

Simply Hors d'Oeuvres

\$18

Seasonal Fresh Fruit & Cheese Display with
House Made Crostinis

Crudite Platter
With Hummus for Dipping

Mini Chicken Salad Sandwiches
On Buttery Croissants

Tuscan Chicken Pinwheel Wraps

Trio of Dips
Bruschetta, Spinach Artichoke,
Buffalo Chicken

Warm Lemon Poached Chicken & Cheese
Tortellini Skewers

Brunch Wedding

\$23

Passed Apps

Smoked Salmon & Dill Mousse Crostini
With Capers & Lemon Zest

Mini Spinach & Roasted Chicken Quiche

Stationary Apps

Yogurt & Fresh Fruit Bar
Wild Thyme's Biscuit Bar
French Toast Platter
With Fresh Berries & Powdered Sugar

Build Your Own Omelet Station

Chef Attended

Wedding Packages

Southern Wedding

\$28

Passed Apps

House Made Pimento Cheese & Honey Ham
Biscuit

Mini Goat Cheese, Thyme & Tomato Pie

Mini Brie Bites with Granny Smith Apple,
Walnut & Local Honey

Stationary Apps

Mini Lump Crab Cakes with Wild Thyme's
Magic Sauce

Seasonal Fresh Fruit & Cheese Display with
House Made Crostinis

Deviled Eggs Three Ways
Sriracha, Dill, Savory

Chef Attended Action Station

Traditional Shrimp & Grits with Yellow Stone
Ground Cheddar Grits

Red Wine Braised Short Rib Sliders with
Habanero Crème Fresh

*Please note Staffing and Addition Fees are not
included in package prices.*

The Works

\$38

Passed Apps

-Seared Beef & Herbed Goat Cheese Crostini
-Mini Crab Cakes with Wild Thyme's Magic Sauce
-Roasted Artichoke Heart, Portabella Mushroom,
Tomato, Provolone & Basil Towers

Stationary Apps

-Seasonal Fresh Fruit & Cheese Display
with Honey Vanilla Yogurt Dip

-Antipasto Platter

Cured Meats, Parmesan & Mozzarella Cheese,
Roasted Vegetables, House Made Crostinis and
House Made Balsamic Reduction

-Tuscan Chicken Pinwheel Wraps

-Lemon Poached Shrimp & Pineapple Skewers

Chef Attended Carving Station

-Herb & Garlic Roasted Local Beef Tenderloin
-Granny Smith Apple & Cinnamon Brined Pork Loin
OR Turkey Breast

-Garlic Mashed Potatoes OR Wild Rice

-Sautéed Green Beans OR Zucchini & Squash

-Rustic Rolls & Local Honey Whipped Butter

-Mixed Greens Salad with Sliced Strawberries,
Toasted Pecans, Feta Cheese, Tomato, Cucumber &
House Made Balsamic Dressing

Spanish Paella Station

Sautéed Andouille Sausage, Mussels & Local Shrimp
Served Over Saffron Rice with Peas, Fire Roasted
Tomatoes, Garlic, Herbs & Lemon Zest
House Made Honey Corn Bread & Butter

Assorted Mini Dessert Display

-Peanut Butter Mousse Tartlets with Fresh Raspberry
-Double Chocolate Brownies
-Sugar Cookies
-Strawberry Pecan Bars