



# CATERING

*We are dedicated to crafting delectable dishes  
that not only satisfy the palate  
but also create cherished memories for our clients and their guests.*

[www.atimelestreat.com](http://www.atimelestreat.com)



# CATERING MENU

## Breakfast

### Continental Classics:

**Classic Continental:** Assortment of freshly baked croissants, flaky Danish pastries, and buttery muffins. Served with butter, assorted jams, and preserves.

**Healthy Start:** Greek yogurt parfait with layers of seasonal fruits and honey, accompanied by a selection of granola and nuts.

**Bagels & More:** A selection of bagels served with cream cheese, smoked salmon, capers, red onion, and fresh dill.

### Hearty Breakfast Options:

**Full Breakfast Platter:** Scrambled eggs, crispy bacon, savory sausage links, roasted potatoes, and grilled tomatoes. Served with toast or artisanal bread

**Veggie Delight:** Fluffy omelets filled with sautéed mushrooms, bell peppers, spinach, and melted cheese. Served with hash browns and toast.

**Country Breakfast:** Buttermilk biscuits smothered in creamy sausage gravy, accompanied by scrambled eggs and roasted breakfast potatoes.

### Fresh and Light Choices:

**Fresh Fruit Medley:** An array of ripe seasonal fruits including berries, melons, citrus, and grapes, beautifully presented on a platter.

**Artisanal Charcuterie Board:** A selection of fine cured meats, gourmet cheeses, olives, nuts, and artisanal crackers for a delightful savory experience.

**Yogurt Parfait Bar:** Creamy Greek yogurt served with an assortment of granola, honey, nuts, and fresh fruit toppings for a customizable treat.

### Special Requests:

**Dietary Accommodations:** Inform us of any dietary restrictions or allergies, and we'll ensure your guests are catered to with special options.

**Customization:** We're happy to work with you to create a bespoke menu that perfectly suits your preferences and event theme.

### Savory Selections:

**Shrimp and Grits:** Creamy stone-ground grits topped with succulent shrimp sautéed in a flavorful blend of herbs and spices, finished with a drizzle of rich tomato cream sauce.

**Eggs Benedict Delight:** Poached eggs served on toasted English muffins, layered with Canadian bacon and hollandaise sauce. Accompanied by a side of roasted potatoes.

**Savory Quiche Assortment:** A selection of mini quiches with various fillings such as spinach and feta, bacon and cheddar, and mushroom and gruyere.

### Sweet Indulgences:

**Cinnamon Rolls:** Freshly baked cinnamon rolls with a gooey center and a generous swirl of cream cheese frosting.

**Assorted Danish Pastries:** Flaky pastries filled with luscious fruit preserves, cream cheese, and almond paste. A perfect balance of sweet and buttery layers.

**Pancake Stacks:** Fluffy pancakes served with a choice of maple syrup, fruit compote, chocolate chips, and whipped cream.

**French Toast Extravaganza:** Thick slices of brioche dipped in cinnamon-infused egg batter, griddled to perfection. Served with powdered sugar and your choice of toppings.

**Waffle Wonderland:** Crispy Belgian waffles served with a medley of fresh berries, whipped cream, and a drizzle of warm chocolate sauce.

### Special Dietary Options:

**Gluten-Free Goodies:** A range of gluten-free pastries, muffins, and bread for those with dietary restrictions.

**Vegan Delights:** Scrumptious vegan muffins, plant-based yogurt parfaits, and tofu scramble.

**Allergy-Friendly Choices:** Let us know about any specific allergies, and we'll craft a menu to accommodate your needs.



# CATERING MENU

## Lunch

### Savory Bites:

**Feta and Spinach Mini Burgers:** Juicy mini burgers made with a blend of ground beef, feta cheese, and sautéed spinach. Served on mini buns with a dollop of tzatziki sauce.

**Gorgonzola Burgers:** Flavorful mini beef burgers topped with melted gorgonzola cheese, caramelized onions, and a balsamic reduction.

**Pesto Chicken:** Grilled chicken, sun-dried tomatoes, mozzarella cheese, and basil pesto on a crispy flatbread, finished with a sprinkle of pine nuts.

**Spinach and Feta Triangles:** Flaky puff pastry triangles filled with sautéed spinach, creamy feta cheese, and a touch of garlic. A harmonious blend of flavors in every bite.

**Ham and Gruyère Pinwheels:** Savory pinwheels crafted from puff pastry, layered with thinly sliced ham and nutty Gruyère cheese. A perfect combination of textures and flavors.

**Hawaiian Teriyaki Salmon Burger:** Salmon patty glazed with teriyaki sauce, paired with grilled pineapple, mixed greens, red onion, and ginger-lime mayo. Served on a toasted Hawaiian bun.

**Apple Walnut Chicken Salad:** Poached chicken mixed with crisp apple slices, toasted walnuts, celery, and a light mayonnaise-yogurt dressing.

**Greek Yogurt Dill Chicken Salad:** Diced chicken breast blended with Greek yogurt, fresh dill, cucumber, red onion, and a squeeze of lemon, served in lettuce cups.

**Thai Peanut Chicken Salad:** Grilled chicken marinated in Thai flavors, combined with shredded carrots, red bell peppers, bean sprouts, and a peanut dressing.

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### Sandwich Sensations:

**Roasted Turkey and Brie Panini:** Oven-roasted turkey breast, creamy brie cheese, sliced green apples, and arugula, pressed between slices of fresh artisanal ciabatta bread. Served warm for a harmonious blend of textures and tastes.

**Chicken Pesto Panini:** Grilled chicken breast, sun-dried tomatoes, fresh mozzarella, and basil pesto pressed between artisanal ciabatta bread.

**Croissant Sandwich Trio:** A trio of mini croissant sandwiches featuring smoked turkey and cranberry, honey ham and brie, and roasted vegetables with herbed cream cheese.

**Mediterranean Veggie Wrap:** A flavorful wrap featuring marinated grilled vegetables, hummus, feta cheese, Kalamata olives, baby spinach, and a drizzle of balsamic glaze, all wrapped in a soft tortilla.

### Fresh and Vibrant

**Classic Italian Caprese Pasta:** Rotini pasta mixed with ripe cherry tomatoes, fresh mozzarella balls, torn basil leaves, and a drizzle of balsamic glaze, all marinated in extra virgin olive oil.

**Strawberry Spinach Salad:** Baby spinach leaves topped with fresh strawberries, candied pecans, goat cheese crumbles, and a balsamic vinaigrette.

**Smoked Mozzarella Salad:** Penne pasta tossed with smoked mozzarella, sun-dried tomatoes, Kalamata olives, fresh basil, and a balsamic vinaigrette.

**Classic Pasta Salad:** Rotini pasta with diced vegetables, black olives, feta cheese, and Italian dressing, creating a timeless and satisfying combination.

**Broccoli Salad:** A refreshing blend of broccoli florets, crispy bacon, red onion, dried cranberries, and a creamy dressing.

**Berry Spinach Salad:** Baby spinach leaves topped with fresh mixed berries, candied walnuts, goat cheese crumbles, and a raspberry vinaigrette.

**Caprese Salad:** A classic blend of vine-ripened tomatoes, fresh mozzarella, basil leaves, and a drizzle of extra virgin olive oil and balsamic reduction.



# CATERING MENU

## — Dinner —

### Hors d'Oeuvres

**Prosciutto-Wrapped Asparagus Bundles:** Asparagus spears elegantly wrapped in prosciutto and lightly grilled, offering a perfect balance of saltiness and freshness.

**Teriyaki Glazed Chicken Skewers:** Tender chicken pieces marinated in a savory teriyaki glaze and threaded onto bamboo skewers, ready for dipping.

**Artichoke and Roasted Red Pepper Crostini:** Toasted baguette slices topped with a luscious blend of artichoke hearts, roasted red peppers, and parmesan.

**Mini Quiche Lorraine:** Flaky pastry cups filled with a savory custard featuring crisp bacon, Gruyère cheese, and a touch of nutmeg.

**Crab-Stuffed Mushrooms:** Mushroom caps generously filled with a succulent mixture of lump crabmeat, cream cheese, and fresh herbs.

**Spanakopita Triangles:** Delicate phyllo dough triangles filled with spinach, feta cheese, and aromatic herbs, baked to a golden crisp.

**Veggie Mini Burger:** Homemade quinoa and black bean patty adorned with avocado slices, mixed greens, pickled red onions, and lemon-tahini dressing. Served on a whole wheat bun.

### Sides/ Additional

**Garlic Roasted Brussels Sprouts:** Roasted Brussels sprouts with a hint of garlic and a touch of lemon zest, offering a delightful crunch.

**Maple-Glazed Carrots with Thyme:** Vibrant rainbow carrots glazed with a touch of maple syrup and thyme, adding a hint of sweetness and aromatic herbiness.

**Roasted Garlic Potatoes:** Creamy Yukon Gold potatoes blended with roasted garlic, rosemary and butter, offering the ultimate comfort.

**Garlic Butter Broccolini:** Broccolini sautéed in garlic-infused butter, sprinkled with toasted almonds.

**Garlic Herb Roasted Vegetables:** A colorful medley of seasonal vegetables tossed in garlic-infused olive oil and fresh herbs.

**Wild Rice Pilaf:** Nutty wild rice cooked with sautéed onions, celery, and dried cranberries.

### Entrées

**Roasted Chicken Supreme:** Tender roasted chicken supreme, marinated in a blend of fresh herbs and garlic, served with a white wine and herb jus.

**Brown Sugar and Bourbon Glazed Salmon:** Flaky salmon fillets glazed with a decadent brown sugar and bourbon mixture, perfectly balanced with a hint of smokiness and sweetness.

**Rosemary-Crusted Lamb Chops:** Elegant rosemary-crusted lamb chops, expertly grilled and served with a red wine reduction, complemented by a touch of mint.

**Baked Red Snapper with Lemon Butter and Herbs:** Whole red snapper baked to perfection with a delicate blend of lemon butter and fragrant herbs, creating a symphony of Mediterranean flavors.

**Prime Rib Roast:** A sumptuous prime rib roast, slow-roasted to achieve optimal tenderness, and accompanied by a rich au jus and horseradish cream.

**Butternut Squash Risotto:** Creamy Arborio rice cooked to perfection with roasted butternut squash, sage, and parmesan, creating a comforting and aromatic delight.

**Spinach and Ricotta Stuffed Shells:** Jumbo pasta shells filled with a luscious blend of spinach, ricotta cheese, and herbs, baked with marinara and melted mozzarella.

**Mediterranean Veggie Platter:** An array of hummus, falafel, tabbouleh, marinated olives, feta cheese, roasted red peppers, and warm pita bread, capturing the essence of the Mediterranean.

**Coconut Curry Shrimp:** Tender shrimp simmered in a rich and aromatic coconut curry sauce, infused with lemongrass, ginger, and Thai basil, served with jasmine rice.

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