

Standard House Menu

Just ***“In Thyme”*** for Breakfast,
Served from **(10:30am until Noon)**

A Chilled Continental Display of Morning Bakeries and Fresh Juices

Assortment of Fresh Bagels, Chocolate & Plain Croissants, Danishes and Crumb Cake
Sweet Butter, Jams & Preserves, Cream Cheese, and Whole Fruits, Yogurts and Granola

Freshly Brewed Florentine Blend Coffee & Select Teas

Accompanied by Milk, Half & Half, Sugar, Diet Sweetener, Lemon and Honey
Fresh Orange, Cranberry, and Grapefruit Juice Chilled Over Ice

Off the Grill “The Way You Want it” 12:00 to 5:00pm

Ground Prime Sirloin 8oz Hamburgers, Cheese Burgers, Veggie Burgers
Hebrew National Kosher Franks,
Chicken Breast Marinated and Grilled

Chef's Signatures: 12:00 to 4:30pm

Home Made Sweet Italian Sausage, Peppers, and Onions served with Mini Semolina Rolls
Finger “Licking” Southern Fried Chicken
Home Made Lightly Seasoned Chicken Fingers
Grandmas Mac & Cheese
Penne Primavera

Accompaniments

Shoe String & Cajun French Fries
Baked Beans, Onions in Sauce, Sauerkraut and Sweet Relish
Fresh Shucked Jersey Corn “On the Cobb”
Grilled Vegetables

Separate “South of the Border Station”

Build your own Taco / Fajita with choice of Chicken, Beef or Beans. Don't forget the
Pan-Seared Onions & Peppers, Sour Cream, Salsa, Fresh Guacamole and Tortilla Chips

Build Your Own Salad (Choice of Dressings)

Fresh Garden Salads with Cherry Tomatoes, Cucumbers, Carrots, Red Onion, Bacon Bits
White Beans, Baby Corn, Shredded Cheese, Crotons, Olives, Pickles, Cole Slaw, Macaroni

For the Sweet Tooth 2:30-5:00pm

Fresh Baked David's Chocolate Cookies & Double Chocolate Brownies
Watermelon Wedges, Ice Cream Sunday Bar and Novelties

Lip Smacking – Thirst Quenching

A Variety Sodas, Bottled Water, Iced Tea, Fruit Punch, Lemonade, Coffee and Tea

Heavy Duty Plastic Wear, Table Cloths and Linens Provided