

MealThymes

Personal Chef Service



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Sample Appetizer Menu Options

Below are some items that guests have enjoyed at recent events. For most events, enough of each selected item is prepared so that guests may enjoy 2 – 3 servings of each. You can choose more or less of any item.

All items are finger food for guests to enjoy while standing and mingling. Since I personally hate it when I have to use a fork to eat while standing around, I try to create menus that are not just delicious, but make it easy to enjoy the event and the food.

MealThymes' signature Amazing Disappearing Artichoke Dip

This is always a hit and is repeatedly requested. MealThymes' own spice blend mixed with artichokes, Parmesan cheese and baked. Served with Stacy's All Natural Pita Chips and Celery Stalks.

Cranberry & Goat Cheese Crostini

The tartness of the cranberries blends perfectly with the goat cheese and pecans. This is a client favorite!

Crostini with Black Olive Tapenade

Fresh made Kalamata olive tapenade on grilled French bread.

Classic Bruschetta

Garlic rubbed Italian bread topped with tomato bruschetta mixture. A summer delight.

Caprese Poppers

A bite-sized version of a caprese salad. Tomatoes stuffed with fresh mozzarella cheese and basil, with a drizzle of balsamic vinegar.

Crab Salad Canapés

Light, slightly herbal crab salad on toasted bread rounds.

Prosciutto and Melon Lollipops

Finger food take on the classic: cantaloupe melon balls with prosciutto wrapped around them and served on a skewer. Fun and no fork required.

Antipasti Skewers

Antipasta in a single skewer – olives, roasted peppers, artichoke hearts, mozzarella cheese and tomatoes, drizzled with a red wine vinaigrette.

Prosciutto Wrapped Baby Greens

Fresh baby greens tossed in a sherry vinaigrette and wrapped with savory prosciutto ham. Served on a pick for easy enjoyment.

Gougeres “Canapes”

Classic French pate a choux and Gruyere gougeres served as mini sandwiches with ham and Dijon mustard.

Chipotle Deviled Eggs

A spicy twist on the classic favorite. Simple and delicious.

Brown Sugar Bacon Wrapped Shrimp

Delicious and sinful. Applewood smoked bacon, enhanced by brown sugar and wrapped around a skewered shrimp.

Gazpacho Shooters

Spicy chilled gazpacho soup served in an edible cucumber cup.

Spanish Cheese Twists

Fresh-made puff pastry, Spanish Manchego Cheese, and a hint of spiciness make these cheese straws stand out from the others.

Pork Taquito Cups with Avocado & Sour Cream

Small bites of flavor with fresh avocado, sour cream and garnished with snipped scallions or chives.

Southwestern Smoked Salmon Tartare on Blue Corn Tortilla Chips

Smoked salmon takes on a southwestern flair with roasted garlic, lime juice and cilantro. *This item is always a huge hit with guests.*

Tenderloin and Herbed Cheese Roll Ups

Thinly sliced, seared tenderloin rolled around French herb cheeses.

Kobe Kows in a Blanket

100% American Kobe (Wagyu) beef hot dogs wrapped in homemade puff pastry dough. Served with country Dijon mustard.

Ahi Tuna Crisps

Seared fresh Ahi tuna with wasabi aioli and a soy ginger glaze. Served on wonton crisps. A chef favorite!

Crudite Platter with Bacon Blue Cheese Dip

Fresh vegetables with house-made dip.

Cheese & Cracker Board

Mixture of artisan cheeses and crackers, garnished with fruit (advise MealThymes of desired cheeses)

Shrimp Cocktail Cups

Seasoned, steamed shrimp served in a cucumber cup with house-made cocktail sauce.

Quesedilla Triangles

Toasted chicken quesedilla triangles topped with a dollop of guacamole-ranch dip.

Prosciutto Wrapped Asparagus Spears

Italian prosciutto wrapped around fresh blanched asparagus, broiled for crispness and flavor.

Some items are subject to seasonal availability and/or limited to certain event sizes. Advance ordering may be required on some items. Contact MealThymes for more details.

Not all ingredients are listed in menu descriptions. It is the responsibility of the client to inform MealThymes of any food allergies or dietary restrictions.