

MealThymes

Personal Chef Service



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Sample Game Day Menu

MealThymes uses only the freshest, natural ingredients in all food. The beef & pork in this menu come from small farms, dedicated to raising only the highest quality stock. Alternate dishes and substitutions are always available. Contact MealThymes for more details.

Finger Food

Smoked Salmon Tartare on Blue Corn Tortillas

Wild-caught salmon, blended with onions, capers and special seasonings on natural blue-corn tortilla chips.

Amazing Disappearing Artichoke Dip

Full of artichokes, Parmesan cheese and special seasonings. Served hot with pita chips and celery sticks. Watch it disappear!

Main Events

Kobe Frankfurters

Mouth watering Frankfurters of American Kobe Beef (Wagyu) served on fresh brioche-style rolls.

Grilled Bratwurst with Apple & Caraway Sauerkraut

Old world style bratwurst made from pure American Berkshire pork, grilled and simmered with sweet and savory sauerkraut.

Yukon Gold Potato Salad

Fresh-made side of Yukon Gold potatoes, Applewood Smoked Bacon and tangy dressing.

Chopped Vegetable Salad with Garlic Croutons

Crisp fresh vegetables and thick croutons, tossed with red wine vinaigrette.

Desserts

Colossal Chocolate Chunk Pecan Cookies

A crowd pleaser and MealThymes signature item.

Southwestern Spice Brownies

Rich chocolate fudge brownies with a hint of spice.

Beverages, etc.

MealThymes can offer guidance and recommendations on wines and other beverages to pair with your meal; however, we are prohibited by law from purchasing or opening any alcoholic beverages. Sources on where to acquire wines can be supplied.

Costs, Etc.

Cost for events are based on the actual cost of food (with no markup) and the number of people at your event. Each event is customized for you, the client, with details determined by what you want to eat and what type of service you desire. Please contact Chef Lauren at MealThymes for additional information: chef@mealthymes.com.

Your menu can always be tailored to your specific tastes and dietary requirements. See more menu ideas at www.mealthymes.com.