



2025 LUNCH DELIVERY MENU

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CORPORATE CATERING LUNCH MENUS 2025

The following information is intended to help you start planning your luncheon delivery or special event. These popular menus have pleased many guests, but you are welcome to consider our dinner menus too. Many of our dinner entrees can be prepared in a lunch sized portion.

Most of these items must be ordered in quantities of ten or more. Delivery charges may be applied for deliveries outside of ten miles from our kitchen or if return trips to pick up equipment is necessary noted on menu with [RT](#)

Every event by Thyme & Seasons is unique. Feel free to start with these suggestions and then create a menu that reflects your style and tastes. We are pleased to guide you in making appropriate menu selections depending upon the location of your event, the time of day and the time of year.

All orders include high quality disposable plates, cups, utensils and serving pieces appropriate to your menu.

Thyme & Seasons Catering is a full-service caterer and can help you coordinate any items related to this or larger events such as tables, chairs, linens, tenting, etc. Thyme & Seasons can arrange the rentals of all these items and provide you with an accurate cost as we develop your menu. Flowers, decor, music and entertainment are always very personal decisions and Thyme & Seasons will be happy to guide you to, and to coordinate your event with, these specialists.

- Pricing in this packet is based on current information and, of course, is subject to change. Thyme & Seasons Catering can accept/reject menus at our discretion to ensure that client menus meet our business standards, and your guests needs
- DIETARY KEY | (GF) GLUTEN FREE | (DF) DAIRY FREE | (V) VEGETARIAN | (VE) VEGAN | (CN) CONTAINS NUTS

CHILLED BEVERAGES

Assorted Canned Sodas \$2.00 pp 12 oz can
An assortment of coke, diet coke and sprite

Assorted Sparkling Water \$2.95 pp 12 oz can
An assortment of sugar and sodium free flavored
sparkling water

Bottled Spring Water \$2.95 pp 12 oz bottles
Bottles of spring water

Bottled Iced Tea \$2.95 pp 12 oz bottles
Assorted Bottled Iced Teas

Bottled Juices \$3.25 pp 10 oz bottles
Including Orange, Apple, and Cranberry juices

Cold Beverage Variety \$2.95 pp Canned soda,
bottled water, iced tea and juices

Lunch Sandwiches

Rustic Sandwiches \$13.95pp

Assortment of Hearty whole grain rolls stuffed with - Roast turkey, homemade apple relish and cheddar – Roast beef with spinach, roasted red peppers and blue cheese Grilled chicken with caramelized onions, spinach and provolone Grilled portabella mushrooms, fresh mozzarella, tomato and a balsamic reduction. V

Grilled Pinwheel Wraps \$11.95 pp

Grilled flatbread wraps, served cool with a honey mustard dipping sauce. Selections include ham with grilled pineapple, classic Turkey and Slaw Rachel, and mushroom Swiss. *(Grilled Mushroom, Swiss and Spinach option V available upon request)*

FOCACCIA SANDWICHES | \$14.50 pp

Assortment of Roast Turkey or Salami and Prosciutto With tomato, mozzarella, arugula and a basil vinaigrette and a vegetarian Caprese Focaccia of tomato, mozzarella, arugula and a basil vinaigrette

California Club Sandwiches \$14.50 pp

Assortment of toasted brioche with - Roast Turkey, bacon, baby spinach, Swiss, avocado, chipotle mayo. Sliced chicken, bacon, baby spinach, Swiss, and avocado mayo. Grilled eggplant, baby spinach, Swiss, avocado, and chipotle mayo V

Ciabatta Sandwiches \$14.50 pp

Assortment of Ciabatta bread grilled and stuffed with – Roast beef, roasted red pepper and gorgonzola cheese spread and fresh basil leaves Turkey breast, sautéed apples and brie Sliced grilled marinated eggplant layered with fresh mozzarella cheese and topped with a concasse of fresh tomatoes, basil V

Banh Mi Sandwiches \$ 14.25pp

An assortment of classic Vietnamese French baguette sandwich stuffed with roast beef or grilled sliced chicken and topped with pickled vegetables and cilantro mayonnaise or black bean burger, red onion, pickled shaved carrots, cilantro mayo V

Our Turkey and Beef are freshly roasted in-house

Chef's Bowls and Boxes

Luncheon Bowls

A fresh lighter lunch

Vegetarian Poke Bowl G V \$14.50

Sriracha, hearts of palm, jade rice, avocado, marinated cucumbers, wakame salad, edamame, daikon radish

Green Goddess Grilled Chicken Quinoa Bowl G \$17.95

Grilled chicken, cucumber, artichokes, avocado, chickpeas, cherry tomatoes, chopped leaf lettuce over quinoa with classic green goddess dressing. As a vegetarian option substitute Falafel!

Hearty Grain Bowl G \$13.95

Hearty brown rice with cucumber, sliced onions, tomatoes, olive medley, feta and fresh herbs. Served with a Lemon dill tzatziki

And topped with:

Harissa Grilled Chicken or,
House made Falafel or,
Marinated Grilled Beef Flank Steak

Luncheon Boxes

Rustic Sandwiches 13.95

Traditional Potato salad 3.95

Large cookies 2.50

\$20.40 per box

California Club Sandwiches 14.50

Quinoa tabbouleh 3.50

Large Cookie 2.50

\$20.50 per box

Greek Salad with Chicken 17.75

sweet potato Salad 4.25

Assorted Brownies 4.25

\$26.25 per box

Italian Salad with Chicken 17.25

Broccoli salad 3.95

Assorted Brownies 4.25

\$25.45 per box

Salads

ROASTED SEASONAL SQUASH
AND BURRATA SALAD (GF, V) | \$6.50 pp
Roasted squash with garlic butter and stuffed with
salad greens, fresh burrata cheese, drizzled with
balsamic reduction

**Made with the best in-season squash from Acorn to Zucchini*

QUINOA TABBOULEH (VE, GF) @\$5.95pp
Quinoa tossed with diced cucumber, tomato,
parsley, mint, lemon juice and extra virgin olive oil

SEXY CAESAR (V, GF) @\$6.50pp
Crisp chopped romaine,
pickled red onion, hard-boiled egg, salt
& vinegar potato lattice crisps, house creamy
avocado Caesar dressing!

GREEK SALAD (GF, V) | \$5.75 pp
Shredded spaghetti squash lightly tossed
with olives, feta, and Greek vinaigrette
served on a bed of baby spinach

STRAWBERRY BURRATA SALAD (GF, V) | \$6.50 pp
Freshly pulled burrata topped with sliced toasted
almonds, slivered red onion, fresh strawberries, basil
and mixed greens and a fresh basil vinaigrette

THE WINTER SALAD (GF, V, CN) | \$5.50 pp
Baby Spinach tossed in a blue cheese vinaigrette
and topped with roasted butternut squash,
sautéed onions, pecans, and dried cranberries

THE AUTUMN SALAD (GF, CN) | \$5.50 pp
Crisp maple-pecan crusted bacon accents
red grapes, gorgonzola cheese, fresh apples, and
pears on a bed of tender salad greens with a
cranberry vinaigrette

Add Grilled Chicken \$8

Add Grilled Shrimp \$12

Add Falafel \$6

GARDEN SALAD (GF, V) | \$5.25 pp
Mixed greens topped with a colorful array
of freshly sliced vegetables, served
with pepper-parmesan dressing

ITALIAN SALAD (GF, V) | \$5.25 pp
Romaine lettuce tossed in a creamy
roasted garlic dressing, with bold black
olives, artichoke hearts, red onion,
and cherry tomatoes

SONOMA VALLEY SALAD
(GF, CN, CA) | \$5.95 pp
A spring mesclun mix of seven tender baby
greens, tossed with feta cheese, sun-dried
cherries, and roasted cashews
with a balsamic vinaigrette

Soups

| \$5.25 pp All of our soups are homemade and add a very original touch to your menu.

This list is of some of the most popular selections, but we also prepare many other types of soup

HEARTY VEGETABLE (GF, VE)

The season's freshest vegetables in a broth soup, hearty with chunks of potato

CURRIED SQUASH (GF,V)

Butternut and acorn squash puree, accented with a delightful curry, and smoothed with cream

TOMATO PARMESAN (GF,V)

Tangy cream of tomato dusted with parmesan. This is always a crowd pleaser

MINISTRONE (VE)

Classic Italian soup with small shell pasta, fresh herbs, beans and summer vegetables

HERBED POTATO (GF, V)

Smoothed potatoes and herbs in a light cream soup

SIDES

Luncheon size portions (4 oz) of your favorite side dishes

PASTA PRIMAVERA SALAD V \$3.95 pp

Penne pasta tossed in herbed Italian vinaigrette, dusted with parmesan cheese and mixed with slivers of fresh veggies

TRADITIONAL (well almost) POTATO SALAD G,V \$3.95 pp

White potatoes, celery, a hint of onion, chopped fresh dill tossed in a mayonnaise dressing

BROCCOLI, BACON, SUNFLOWER SEED G \$3.95

Crisp broccoli and bacon tossed in slightly sweet creamy vinaigrette with toasted sunflower seeds

FRESH FRUIT SALAD G,V \$5.25 pp *in-season pricing

Melons, cantaloupes, grapes, berries and whatever fruit is at the peak of its season

QUINOA TABBOULEH (VE) | 3.95 PP

Quinoa tossed with diced cucumber, tomato, parsley, mint, lemon juice and extra virgin olive o

SWEET POTATO SALAD GF V | \$4.25 PP

A wonderful balance of sweet and spicy are created with a combination of roasted sweet potato, red onions, crushed red pepper flakes tossed with a sweet apple vinaigrette

Hummus Tray V \$79.50

Serves 25-30

A combination of classic smooth and creamy garbanzos with garlic, olive oil, and tahini and a roasted red pepper hummus paired with handmade pita points and fresh cut vegetable crudité

Salsas G V

Salsas are a popular way to provide a snack anytime

Tomato Salsa \$19.95 serves 20

Traditional chopped tomato, onion, chili peppers, lime and cilantro served with baskets of tortilla chips

Mango and Black Bean Salsa

\$24.95 serves 20

Chopped mango, black beans, tomato, cilantro served with baskets of tortilla chips

Triple Fruit Salsa \$29.95 serves 20

Pineapple, mango and kiwi with peppers and cilantro served with baskets of tortilla chips

Chunky Guacamole G V \$85.00 serves 8-10

Fresh charred corn & roasted red pepper chunky guacamole served with seasoned tortilla flatbreads

Desserts

Assorted Brownies \$4.25 pp

Brownies topped with chocolate chips, chocolate chips with walnuts or frosting

Assorted Cookies \$2.50 pp

An assortment of large cookies

Cookies and Brownies \$2.95 pp

A variety of freshly baked cookies and brownies baked in smaller sizes

PLANNING INFO

SEASONAL FEATURES

Thyme & Seasons frequently discovers new recipes that highlight the freshest ingredients of the season. Certain items may not be listed on these menus because they are only available or are only at their best at certain times of the year. Please ask us about any new ideas or seasonal specialties for your upcoming event.

FOOD ALLERGENS & DIETARY RESTRICTIONS

Thyme & Seasons prepares a wide variety of fresh foods on a daily basis including foods that contain nuts, peanuts, shellfish, and other sea foods. These items, along with rare meats and several other common items, are known to cause food related allergic reactions and other discomfort for some people with weakened immune systems or other allergy problems. Intolerances such as lactose or gluten can generally be accommodated. Please notify us in advance of any guests that have special dietary restrictions so we may discuss alternatives. Thyme & Seasons can prepare many different entrées for vegetarian or vegan guests. There are many variations in definition on what a vegetarian or vegan can eat. We define a vegetarian meal as including no meat, poultry, or fish, although it may contain cheeses and other dairy products, eggs and honey. We define a vegan meal as including no meat, poultry, fish, dairy products (including whey or rennet), eggs, or bee pollen. Please let us know in advance of your event of how many guests have any dietary restrictions.

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