



COLD
BUFFET
MENU



Welcome to Thyme & Time Again

Thyme & Time Again offers professional catering services for any kind of event. From weddings and anniversaries to corporate and special events, we can provide an unforgettable dining experiences for every occasion.

We offer a seamless culinary experience for you and your guests with fresh and delicious food and impeccable service.

Private Parties

We offer the best, the most delicious and elegant service for private parties. Known for our diverse range of culinary offerings inspired by the multicultural food scene in the UK, our team is happy to accommodate any menu request whatever the occasion.

COLD BUFFET MENU

Minimum of 40 guests required

Our cold buffet menu provides a diverse selection for various dietary preferences at your party. Adjustments can be made based on specific preferences and the event theme.

Please note: Dietary restrictions and special requests can be accommodated with prior notice.

Enhance your party and enjoy our seamless service with our attentive staff available for 4 hours, leaving you to sit back and relax as our team takes care of the setup and clean-up.



INCLUDED IN THE PACKAGE

- Beautiful display and table decoration to enhance the ambiance of your event.
- Tailored to your preferences, we offer customisation options to accommodate dietary needs, including gluten-free, vegetarian, and vegan choices.
- Hassle-free collection of platters and decorations by our team after the party.
- The minimum requirement is 10 guests, but we can cater for fewer upon request.

SANDWICHES & WRAPS

£10 per person +VAT Please choose five

- 1 Smoked salmon & herb cream cheese on multigrain
- 2 Butternut squash, chickpea falafel & harissa hummus (Vg)
- 3 Roast chicken mayo, prosciutto & avocado ciabatta
- 4 Mild cheddar & tomato on white bread
- 5 Tomato, mozzarella & pesto ciabatta
- 6 Wiltshire ham & smoked Applewood cheese baguette
- 7 Prawn & lobster cocktail roll
- 8 Beetroot hummus, sun-dried tomato & avocado wrap (Vg)
- 9 Roast beef, horseradish & rocket baguette
- 10 Chicken, bacon & sweet gem lettuce sandwich
- 11 Smoked salmon, cucumber & dill cream cheese on rye bread
- 12 Brie, fig jam & rocket on sourdough
- 13 Roast pork, apple chutney & watercress on granary bread
- 14 Tuna nicoise salad wrap with boiled egg
- 15 Roast beef, blue cheese & caramelised onion baguette
- 16 Egg salad & cress sandwich on white bread

VE - Vegetarian VG -Vegan GF - Gluten



SANDWICHES & WRAPS

- 17 Avocado, sun-dried tomato & feta on ciabatta
- 18 Roast turkey, cranberry & brie
- 19 Grilled courgette, hummus & red pepper wrap (Vg)
- 20 Spicy Italian sub with pepperoni, salami & provolone
- 21 Grilled vegetable & halloumi on ciabatta (V)
- 22 Chicken tikka & mango chutney on naan bread
- 23 Grilled halloumi, roasted vegetables & pesto wrap
- 24 Grilled chicken Caesar wrap
- 25 Coronation chicken & mango





SALAD BAR

£7.50 per person + VAT

A selection of leaves, roast & raw vegetables, cheeses, croutons & dressings

LITTLE BITES

£3 per bite per person or £10 for four + VAT

- 1 Smoked salmon blinis, herbed creme fraiche, caviar
- 2 Teriyaki Grilled beef, sweet potato & spring onion
- 3 Creamed goats cheese, Parmesan crisp, quince & red vein sorrel
- 4 Ham hock terrine with pickled carrot & piccalilli
- 5 Avocado and tomato bruschetta (VG)
- 6 Caesar salad cups with chickpea croutons (VG)
- 7 Mushroom pate with soda bread(VG)
- 8 Salmon rilette on croute
- 9 Crayfish, mango & avocado croustade
- 10 Seabass ceviche, lime, mango & coriander
- 11 Grilled teriyaki tuna loin & Asian pickled radish
- 12 Quail egg, grilled asparagus & caviar
- 13 Creamed Cauliflower, curried raisins & seeded Lavosh(VG)
- 14 Beetroot and horseradish tartlets (VG)
- 15 Marinated tomato, basil & balsamic pearl bruschetta(VG)
- 16 Roasted cauliflower and pickled walnut vol au vants (VG)
- 17 Mackerel & tomato fondue on toast





LITTLE BITES continued

- 1 Chicken liver pate & chutney on brioche
- 2 Lime & basil Crab rillette, pickled apple
- 3 Beetroot Cured salmon & creme fraiche
- 4 Goats cheese and beetroot jam tartlets
- 5 Smoked salmon, capers citrus cream cheese
- 6 Mini caprese skewers with balsamic glaze
- 7 Beetroot and feta skewers with honey mustard dressing
- 8 Tuna and avocado tartare with sesame crackers
- 9 Cucumber cups with herb cream cheese and smoked salmon
- 10 Chicken Caesar salad cups
- 11 Gazpacho shots with croutons and basil oil (VG)
- 12 Grilled asparagus and wild mushrooms, cashew cream (VG)
- 13 Butternut squash and sage risotto balls, tomato chutney (VG)
- 14 Sweet potato and chickpea falafel, tahini dressing (VG)
- 15 Watermelon and feta skewers, mint dressing (V)
- 16 Quinoa, roasted pepper and black olive bites, chimichurri (VG)
- 17 Artichoke, sun-dried tomato and olive tapenade crostini (VG)

LARGER BITES

£5 per person + VAT

- 1 Peanut & soy chicken thighs, coriander & coconut crumb
- 2 Teriyaki salmon, sesame seeds & spring onion
- 3 Courgette, cumin & spelt fritters, Sriracha mayonnaise (VG)
- 4 Brazilian beef skewers
- 5 Lime & soy glazed salmon skewers
- 6 Oregano & lemon chicken gyros, tomato & cucumber salad, tzatziki
- 7 Poached king prawns in arrabbiata sauce
- 8 Pork & truffle sausage roll
- 9 Prawn cocktail & avocado mousse cups
- 10 Mature cheddar & truffle quiche
- 11 Soy & honey glazed chicken on rice noodles
- 12 Teriyaki & lime beef skewers
- 13 Marinated seared tuna nicoise

VE - Vegetarian VG - Vegan GF - Gluten



SALAD PLATTERS

£3.50 per person + VAT

- 1 Tomato & mozzarella Caprese salad
- 2 Seasonal market bowl salad
- 3 Caesar salad
- 4 Roasted beetroot & goats cheese salad
- 5 Classic new potato salad
- 6 Lebanese Fattoush salad
- 7 Radish, cucumber, yoghurt & mint
- 8 Courgette & heritage tomato
- 9 Chickpea & tamarind salad
- 10 Tomato & cucumber tabbouleh
- 11 Roasted harissa cauliflower & hazelnut
- 12 Crudité platter & hummus

VE - Vegetarian VG - Vegan GF - Gluten



SHARING BOARDS

£15 per person + VAT

1 Meze board

Grilled halloumi, oregano & lemon chicken skewers, stuffed peppers, grilled vegetables, harissa hummus & flatbreads.

2 Pub snacks board

Pork & apple sausage roll, beef shin croqueettes, smoked salmon & cream cheese blinis & wild mushroom arancini.

3 Grazing platter

Selection of cured meats & cheeses, homemade chutneys, mixed pickles, crudites & dips, chargrilled vegetables, ricotta stuffed baby peppers & marinated olives

4 Antipasto platter

Baby mozzarella with green olive tapenade, nduja & parmesan arancini, tomato & basil bruschetta, Italian cured meats, crusty bread & oil & vinegar.





MINI DESSERTS CANAPÉS

£3 per portion, per person + VAT

- 1 Double chocolate brownie with chocolate ganache
- 2 White chocolate & Bailey's cheesecake
- 3 Lemon meringue tart
- 4 Chocolate & olive oil cake (VE)
- 5 Profiteroles & chocolate sauce
- 6 Mini muscovado meringue & berry compote
- 7 Custard tart
- 8 Strawberry & mint cheesecake
- 9 Cherry & Almond tart
- 10 Lemon posset & brandy snap biscuit
- 11 Chocolate mousse potts
- 12 Passion fruit & coconut panna cotta
- 13 Matcha & white chocolate truffles
- 14 Mango & coconut rice pudding cups
- 15 Salted caramel & hazelnut chocolate tarts
- 16 Pistachio & raspberry tartlets
- 17 Mini Victoria sponge (VG)
- 18 Espresso & dark chocolate shot glasses
- 19 Pecan & maple syrup tartlets
- 20 Orange & almond cake bites
- 21 Raspberry & rosemary mini pavlovas
- 22 Blackberry & elderflower panna cotta
- 23 Gingerbread & eggnog mousse cups
- 24 Cherry & vanilla cheesecake bites
- 25 Vanilla & cardamom shortbread with lemon curd

13 Mixed fruit & nut flapjack (VG)

14 Strawberry mousse, marinated strawberries & oat crumble (VG)

15 Earl Grey tea & lemon tartlets

16 Espresso & dark chocolate shot glasses

17 Cinnamon & apple turnover bites

18 Espresso & dark chocolate shot glasses

19 Pecan & maple syrup tartlets

20 Orange & almond cake bites

21 Raspberry & rosemary mini pavlovas

22 Blackberry & elderflower panna cotta

23 Gingerbread & eggnog mousse cups

24 Cherry & vanilla cheesecake bites



25 Vanilla & cardamom shortbread with lemon

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GENERAL CONDITIONS & CANCELLATION POLICY

- Submission of payment constitutes your agreement to our terms & conditions.
- Pricing is subject to change until receipt of your estimate.
- Deliveries are available Monday to Sunday subject to availability.
- Delivery charges are based on date, time and location of delivery.
- Please notify us of any allergies or food sensitivities on ordering & we'll clearly label your dishes as required.
- Payments can be made via bank transfer, cash or credit card. Card payments will incur a 2% fee.
- A 50% down payment is required in order to reserve the date.
- This amount will not be refunded in case of cancellation.
- The final remaining amount must be received one month before the event date.
- Any extra costs made during the event and not included in this signed quote will be invoiced.
- All prices that appear in this information kit will show prices + VAT.
- Prices may not be inclusive of glassware & crockery hire +VAT.
- Staffing is for a minimum of 4 hours
- Written confirmation will be required in order to validate the Cancellation Policy.
- Details of cancellation policy to be found in the terms & conditions.

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