



Client Information & Menu's 2019

Thanks for your interest in my personal chef service. I would be happy to prepare a special meal for you and your guests. The following information will answer most questions about my service.

Menu: Please choose from the attached menus. Depending on the size of your party, I would select 1- 4 appetizers, 1 salad, 1-2 entrees, and 2-3 sides. If you have a specific menu in mind, I can accommodate most requests with advance notice. You may also visit thyme2dine.com for additional ideas.

****Please let me know if there any food allergies, ingredients to avoid or other dietary concerns that I need to be aware of while planning your menu.***

Service: I will arrive on the pre-arranged date with the ingredients and necessary equipment to prepare a restaurant quality meal in your kitchen. I will serve the food "family style", and then clean the kitchen from the meal preparation. If you require plated table service additional helpers may be necessary.

Pricing: On-site chef service is billed at \$55.00 per hour, plus the cost of ingredients. Holidays & special diets are billed at \$65.00 per hour * *Vermont Meals & Rooms Tax (9 %) and gratuity not included.*

* Shopping and travel time is billed at \$35.00 per hour.

* Parties exceeding 18 guests will require one helper for each additional 10 guests. Helpers is billed at \$35.00 per hour, plus \$10.00 per hour for travel time.

Cost/Estimates: The cost will vary depending on your menu selection, cost of ingredients, preparation time, number of guests and location. Once you select a menu I would be happy to provide an estimate for your event. If you have a specific budget in mind I can make suggestions that will work for your party.

Reservations: Please confirm your date as soon as possible, as my calendar can fill up quickly. While I will do my best to accommodate last minute jobs, advance notice is appreciated and will allow for more flexibility in menu choices, and help to guarantee availability for your preferred date.

Deposits: If you would like to hire my services, I will require a 50% deposit to hold the date. The amount will vary depending on your estimate. Receipt of deposit will confirm your reservation and will be applied towards the purchase of ingredients for your meal.

Payments: Final payment is due at the completion of service. I will provide an invoice with a detailed breakdown of charges, along with receipts for all purchases. Payments in the form of cash and personal checks preferred. Please make checks payable to: **Thyme 2 Dine, LLC**. Send payment to: **6105 Garfield Rd. Hyde Park, VT. 05655**. *I will accept credit card payments through **PayPal** if necessary, however an additional service charge of 2.9% plus \$0.30 per transaction will apply. To make a PayPal payment, please click the following link: [paypal.me/Thyme2DineVT](https://www.paypal.me/Thyme2DineVT) or remit to: cheflarry@thyme2dine.com*

Late menu changes: Up to two hours of un-billed time goes into planning each cook-date. Once the menu has been finalized, late changes will be billed at \$55.00 per hour. If ingredients have already been purchased for your cook-date, it may not be possible to accommodate last minute changes.

Cancellations/Refunds: Please see cancellation policy on the following page.

I hope you find this information helpful. I can be reached by phone or e-mail to make a reservation or with any additional questions. I look forward to speaking with you soon.

Contact chef Larry for more information or to make a reservation

e-mail: cheflarry@thyme2dine.com Phone: (802)888-2946

Visit us at: thyme2dine.com * [Instagram](#) * [Facebook](#)



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More than 30 days notice: Your deposit minus a \$75.00 service fee will be returned. If it is possible to reschedule your cook-date during this season with the same menu I will transfer your deposit to the new date.

15 - 30 days: (Excluding Peak Season & Holidays) Your deposit, minus a \$75.00 service fee will be returned. If it is possible to reschedule your cook-date during this season with the same menu, I will transfer your deposit to the new date.

7 - 14 days: *(Excluding Peak Season & Holidays) Your deposit, minus a \$100.00 service fee will be returned. If it is possible to reschedule your cook-date during this season with the same menu, I will transfer your deposit to the new date.

Less than 72 hours: Because of advance scheduling, it is highly unlikely that I will be able to re-book the date on such short notice. If I am able to re-book the date, I will (at my discretion) return your deposit minus a \$150.00 service fee. If it is possible to reschedule your cook-date during this season with the same menu, I will transfer your deposit to the new date.

Less than 48 hours: Cancellations made less than 48 hours prior to your cook-date are non-refundable and deposit will be forfeited. If ingredients have already been purchased exceeding the cost of the deposit, client will be responsible for the charges.

Holidays & Peak Season: Thirty days advance notice is required for all cancellations during major holidays, holiday weekends, and peak season.

Holidays Include: Presidents Day Weekend, Easter, Memorial Day weekend, Independence Day, Labor Day Weekend, Thanksgiving, Christmas Eve / Day, and New Years Eve / Day)

Peak Season: December 12th - January 15th and Foliage mid-September - mid October.

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DINNER MENU

STARTERS

Vermont Cheese Plate
*locally crafted cheeses &
smoked meats served w/ fresh
fruits & crackers*

Pan Seared Scallops
penang coconut curry sauce

Stuffed Mushrooms
*choice of spinach & feta
crabmeat or scampi*

Chicken Satay
w/spicy peanut sauce

Poached Shrimp
w/ homemade cocktail sauce

Potstickers
*(shrimp, chicken, or pork)
w/ tamari ginger
dipping sauce*

Crab Cakes
w/ citrus aioli

Puff Pastry
*caramelized onions & chevere
or spinach & cheddar*

Lamb Lollipops
w/ apricot-ginger glaze

Maple Pecans

Wings 3-ways
*sriracha garlic
sesame ginger teriyaki
maple bourbon bbq*

Coconut Shrimp
w/ mango chutney

Beef & Leek Roll-ups
*w/ balsamic reduction
& roasted garlic*

Bacon Wrapped Scallops
w/ lemon zest & fresh basil

Caprese skewers
tomato, basil & fresh mozzarella

SALADS

Served with locally baked bread

Baby Greens Salad
*baby greens, red pepper, grape tomatoes,
sweet onion, maple-pecans, & VT chevere;
tossed in maple balsamic vinaigrette*

Heirloom Tomato Salad
*heirloom tomatoes, burrata cheese, fresh
basil, & garlicky croutons drizzled w/
olive oil & balsamic reduction*

Baby Spinach Salad
*baby spinach, tomatoes, sweet onion,
cucumber, un-cured bacon, & bleu cheese;
tossed in honey lemon vinaigrette*

Caesar Salad
*crisp romaine lettuce, plum tomatoes, & garlicky
croutons; tossed in homemade caesar dressing
(anchovies optional)*

Roasted Beet Salad
*roasted beets, greens, sweet onion, toasted pine
nuts, & VT chevere drizzled w/ red wine
raspberry vinaigrette*

Asian Salad
*mixed greens, cucumber, red pepper, carrots,
mango & scallions; tossed w/ orange miso
sesame dressing & toasted black sesame seeds*

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CHEF'S SPECIALS

Stuffed Chicken Breast

VT cheddar, caramelized onion, & broccoli

Chicken Marsala

tender chicken breast sautéed w/ shallots, garlic, & wild mushrooms in a marsala wine sauce

Broiled Cornish Game Hens

*cracked pepper & maple
or apricot ginger glaze*

Chicken & Asparagus Crepes

*in delicate savory pancake topped
w/ tarragon mushroom cream sauce*

Pan Seared Duck Breast

w/ blackberry ginger sauce

Roasted Pork loin

*stuffed w/ apples, caramelized onions, garlic,
& rosemary; served with apple cider pan gravy*

Filet Mignon

*choice of shiitake bourbon, pinot porcini, creamy
horseradish dijon, brandy peppercorn, balsamic
roasted mushrooms, or béarnaise sauce*

Rack of Lamb

Served w/ raspberry mint demi-glace

Braised Pork Ribs

*slow cooked baby back ribs
with a maple-bourbon bbq glaze*

Seafood Newburg

*lobster, shrimp, & scallops cooked in
a rich tomato brandy cream sauce*

Almond Crusted Sole

*stuffed w/ crabmeat
or spinach & mushrooms*

Pan Seared Sea Scallops

w/ Panang coconut curry sauce

Broiled Salmon

*maple & cracked peppercorn,
or fresh citrus relish*

Mushroom Leek Strudel

*a blend of wild mushrooms & braised leeks,
wrapped in puff pastry and baked in
a parmesan cream sauce*

Chef's Choice

*(poultry, beef, pork, lamb, or vegetarian)
a special meal inspired by the days freshest local ingredients*

SIDES

Steamed Asparagus

Maple Ginger Carrots

Roasted Brussels Sprouts

Balsamic Roasted Mushrooms

Stir-fried Vegetable Medley

Green Beans Almandine

Baked Stuffed Tomato

Roasted Roots

Herb Roasted Potatoes

Garlic-Cheddar Mashed Potatoes

Au Gratin Potatoes

Wild Rice Pilaf

Risotto

(mushroom, lobster, or lemon thyme)

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COCKTAIL PARTY MENU

Hors d'oeuvres

Vermont Cheese Platter

*locally crafted cheeses & smoked meats
w/ fruit & crackers*

Baked Brie in Phyllo

w/ apricot

Veggie Platter

*w/ choice of dips
Bayley Hazen Bleu
Honey Curry
Roasted Garlic*

Hot Crab & Artichoke Dip

served w/garlic crostini

Cheese & Crackers

*cheddar, swiss, smoked gouda,
pepper jack, red & green grapes*

Poached Shrimp

w/ homemade cocktail sauce

Guacamole, Salsa & Queso

Served w/ tortilla chips

Hummus Platter

w/ toasted pita wedges & carrot sticks

Antipasto Platter

Puff pastry pinwheels

*spinach & cheddar
caramelized onion & chevere
pesto, sundried tomato, & parmesan*

Spicy mango ginger shrimp

w/lemon zest & fresh basil

Beef & leek roll-ups

w/ balsamic reduction & roasted garlic

Bruschetta

*kalamata olives, garlic, basil,
tomatoes, & parmesan*

Wings

*Sriracha garlic
Maple bourbon
Honey mustard
Sesame teriyaki*

Stuffed mushrooms

*scampi
crabmeat
spinach & feta*

Stuffed potato bites

bacon, cheddar, sour cream, & chives

Bacon wrapped scallops

w/ lemon zest & fresh basil

Baked jalapeno poppers

Mini stuffed peppers

Maple pecans

Mini crab cakes

w/ citrus aioli

Mini Sliders

BBQ Pulled Pork

w/ coleslaw

Beef Tenderloin

*w/ caramelized onions
& horseradish cream*

Mini Lobster Roll

w/ citrus & chive aioli

Gourmet Grilled Cheese

*cheddar, chevere, & brie
w/ tomato & bacon*

Chicken Parmesan

Cajun Chicken

*w/ roasted red pepper
& garlic aioli*

Potstickers

w/ ginger dipping sauce

Spring rolls

w/sweet chili dipping sauce

Crispy Wontons

w/ apricot ginger sauce

Thai bbq shrimp

Chicken teriyaki skewers

Chicken satay

w/ peanut sauce

Thai shrimp fritters

Assorted Sushi Rolls

*w/ wasabi, pickled ginger,
& tamari dipping sauce*

California roll

Smoked salmon roll

Broiled eel & avocado

Shrimp & cucumber roll

Spicy tuna roll

Veggie roll

** all seafood is cooked **

Mini-meatballs

*Greek
Italian
Swedish*

Cajun shrimp

w/ cucumber dill sauce

French onion bites

Sherried onions & melted gruyere

Chevere stuffed dates

wrapped in bacon

Caprese skewers

*Tomato, basil, fresh mozzarella,
& balsamic reduction*

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INTERNATIONAL FOODS

Italian

Caesar Salad

hearts of romaine, plum tomatoes, & garlicky croutons; tossed in homemade caesar dressing

Caprese Salad

heirloom tomatoes, fresh mozzarella, & basil, drizzled w/ olive oil & balsamic reduction

Bruschetta

kalamata olives, garlic, tomatoes, basil, & parmesan

Antipasto Platter

Assorted cheeses, marinated vegetables, cured meats, & garlic crostini

Meatballs Marinara

stuffed with fresh mozzarella

Italian Sausage

w/peppers & onions

Marsala

chicken or veal

Parmesan

chicken, eggplant, or veal

Chicken Florentine

lightly breaded or sautéed w/ spinach, mushrooms, garlic, & lemon

Spinach Stuffed Shells

w/pesto, ricotta, & parmesan

Pasta Carbonara

bacon, caramelized onions, egg, & parmesan

Ragu' Bolognese

served over rigatoni

Jumbo Shrimp

sautéed in olive oil, garlic, & fresh basil

Risotto

mushroom, lemon thyme, or seafood

Lasagna

*four-cheese
ground beef & sausage
white spinach & mushroom*

Mexican

Guacamole

Queso Dip, & Salsa

served with tortilla chips

Taquitos

*shredded chicken rolled in a corn tortilla
Served w/ chipotle-lime sour cream*

Baked Jalapeno Poppers

Empinadas

beef, chicken, or veggie

Beans (pinto or black)

Mexican Rice

Roasted Corn & Avocado Salad

Taco's or Burritos

chicken, beef, seafood, veggie, or pork

Chili Rellanos

roasted poblano peppers stuffed w/ cheese, pork, veggies, or shrimp; baked in ranchero sauce

Enchiladas

choice of chicken, beef, pork, cheese, or crab topped w/ tomatillo or ranchero sauce & cheese

Stuffed Chicken Breast

*w/ cheese & roasted peppers
marinated in avocado lime cilantro, & cumin*

Margarita Shrimp

w/ tequila, lime, honey, garlic, & cilantro

Quesadillas

cheese, chicken, grilled veggies, or seafood

Fajitas

beef, chicken, or shrimp

~

Sangria

(red or white)

Margaritas

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INTERNATIONAL FOODS

Asian

~

Starters

~

Potstickers

Mini eggrolls

Chicken Satay

w/ Thai peanut sauce

Teriyaki Skewers

Chicken or beef

Fresh Spring Rolls

General Tso's Wings

Sweet & spicy

Crispy fried wontons

w/ apricot ginger dipping sauce

Shrimp & Scallion Pancakes

Mango Ginger Shrimp

Thai BBQ Shrimp

Entrees

~

Stir-Fried Veggies

w/ choice of sauce

chicken, beef, pork, shrimp, or tofu

~

Spicy Peanut

Thai Chili Basil

Sweet & Sour

Sesame Ginger

Teriyaki

chicken, beef, shrimp, or salmon

Thai Penang Curry

Crispy Ginger Shrimp

w/ red peppers & snow peas

Salads

~

Mango Salad

Spicy Cucumber Salad

Green Papaya Salad

Thai Spicy Beef & Noodle Salad

Rice & Noodles

~

Thai Fried Rice

Steamed Jasmine Rice

Pad Thai Peanut Noodles

Cold Sesame Noodles

Lo-Mein

Sushi

served w/ wasabi, pickled ginger

& tamari dipping sauce

~

Spicy Tuna Roll

ahi tuna, sriracha mayo & scallions

Smoked Salmon Roll

California Roll

cucumber, carrot, avocado, & crabmeat

Broiled Eel & Avocado

Inside-Out Shrimp & Cucumber Roll

Assorted Veggie Rolls

*avocado, cucumber, carrot, asparagus,
daikon, golden beets, & red peppers*

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Vegetarian / Vegan

Mushroom Stroganoff

A blend of sautéed mushrooms in a rich sour cream sauce. Served over garlic parsley noodles

Braised Leek & Mushroom Strudel

a blend of wild mushrooms & braised leeks, wrapped in puff pastry and baked in a parmesan cream sauce

Ratatouille

Stewed eggplant, zucchini, mushrooms, garlic, onions, & tomatoes served over brown rice

Stuffed Delicata Squash

Sautéed veggies, dried fruits, quinoa & spices

Stir-fried veggies

Choice of tofu, seitan or tempeh w/ spicy peanut sauce

Ginger garlic tofu

Served over sesame noodles & wilted greens

Orange Ginger Sesame Seitan

w/ red peppers, carrots, shiitake mushrooms, scallions, & snow peas

Thai Red Coconut Curry

chick peas, carrots, red pepper, zucchini, onion, & cashews. Served over jasmine rice

Homemade Veggie Burgers

Sautéed vegetables, garbanzo beans, brown rice, oats, sunflower seeds, & spices

Asparagus & Mushroom Crepes

wrapped in delicate crepe shells then baked in a tarragon cream sauce

Falafel

Seasoned chickpea patties served w/ pita, bread, hummus, tomatoes, cucumbers, sweet onion, & lemon tahini dressing

Lentils & Rice

red & green lentils, layered w/ brown rice, caramelized onions, garlic, tomatoes, & herbs

Roasted Veggie Torte

butternut squash, potatoes, caramelized onions, spinach, mushrooms, cauliflower, red peppers, sweet potatoes, asiago, & VT chevere,

Roasted Eggplant Torte

w/ roasted red pepper, tomatoes, garlic, ricotta, caramelized onions, pesto & fresh mozzarella

Lasagna

Veggie, 4-cheese, or white spinach & mushroom

Pasta primavera

Spinach, mushrooms, sundried tomatoes, carrots, garlic, & broccoli, & parmesan

Spinach Stuffed Shells

w/pesto, ricotta, & parmesan

Chili Rellanos

roasted poblano peppers stuffed w/ cheese, beans, & roasted veggies, baked in ranchero sauce

Veggie Burrito

onions, peppers, pinto beans, rice, yams, greens, homemade salsa & VT cheddar

Kale & Black Beans Enchiladas

topped w/ tomatillo sauce & cheese & lemon tahini dressing or tzatziki sauce

Spanakopita

Spinach, sautéed onions, feta, ricotta, garlic, & dill baked in phyllo dough

Chef's Choice

a special vegetarian meal inspired by the freshest local ingredients available

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Comfort Foods

Chicken Pot Pie

*chicken w/ leeks, celery, carrots, & peas
baked in a flaky pastry shell*

Chicken & Dumplings

*stewed chicken & vegetables in a flavorful broth
topped w/ light & fluffy dumplings*

Southern Fried Chicken

*soaked overnight in buttermilk and coated
w/ a special blend of seasonings*

Chicken Croquettes

fried until crispy and served w/gravy

Hot Turkey Sandwich

served open-faced w/gravy

Macaroni & Cheese

*a special blend of cheeses topped
w/ buttery croutons and baked*

Shepherd's Pie

*ground beef, turkey or lamb layered
w/ peas, corn, carrots, & mashed potatoes*

Stuffed Peppers

*ground beef, pork & rice
baked in tomato sauce*

Pulled Pork

w/ coleslaw & buttermilk biscuits

Corn Chowder

w/ bacon & potatoes

Beef Stew

*slow cooked w/ onions, carrots, potatoes,
green beans, tomatoes, & mushrooms*

Meatloaf

w/ mashed potatoes & mushroom gravy

Beef & Bean Chili

*topped w/melted cheddar & chopped onions
served w/ cornbread*

Pot Roast

*slow-cook until tender w/ potatoes,
celery, onions, mushrooms, & carrots*

Tuna Noodle Casserole

*tuna, peas, & mushroom, baked in a
creamy cheese sauce w/ wide egg noodles*

Fish & Chips

*batter dipped cod & hand cut potatoes
fried until crispy*

Spaghetti & Meatballs

*covered w/ garlicky marinara sauce
served w/ garlic bread*

Classic Lasagna

*ground beef & cheese layered
between pasta sheets and baked*

Stuffed Shells

w/ ricotta & tomato sauce

Grilled Cheese

w/ creamy tomato soup

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BRUNCH MENU

Muffins

*apple pecan
blueberry
raspberry*

Turnovers

*ham & cheese
spinach & cheddar
caramelized onion, & chevere
apple-raspberry*

Biscuits & Scones

*buttermilk
bacon cheddar
oatmeal raspberry*

Buttermilk Pancakes

*w/ warm VT maple syrup
plain, blueberry,
or banana pecan*

Homemade Granola

w/ yogurt & mixed berries

Fresh Fruit

*strawberries & cantaloupe
grapefruit halves
fresh fruit salad
sliced melon*

Assorted Bagels Platter

*cream cheese, cultured butter,
sweet onions, tomato, cucumber,
& smoked salmon*

Eggs Benedict

*poached egg on a toasted english muffin
canadian bacon & hollandaise sauce
broccoli, tomato, & VT cheddar sauce
spinach, crabmeat, & parmesan sauce
sautéed lobster & béarnaise sauce*

Meats

*sausage
bacon
ham
(Turkey versions available)*

Quiche or Frittata

*spinach, caramelized onion, & chevere
artichoke hearts, & sundried tomato
uncured ham, asparagus, & gruyere
broccoli, mushroom, & cheddar
bacon, tomato, & leeks*

French Toast

*Plain, apple-pecan,
or berries & cream*

Potatoes

*roasted potatoes
potato pancakes
hash browns
home-fries*

Crab Cakes

*w/ citrus aioli
over greens*

Savory Crepes

*shrimp & lobster
asparagus & mushroom
chicken florentine
ham & swiss*

Smoked Trout Plate

*w/ VT. chevere,
sliced pears, & crostini*

Fried Egg Sandwich

*served on a toasted
english muffin w/ cheese; &
choice of bacon, ham,
sausage, or tomato*

Huevos rancheros

*fried egg & re-fried beans on
a crispy corn tortillas w/ salsa,
melted cheese & avocado*

Omelets

w/ choice of fillings

Oatmeal

*plain, maple, berry
or apple cinnamon*

Breakfast Burritos

*Scrabbled eggs, black beans, potato,
peppers, onion, salsa, avocado,
& cheddar cheese*

Bloody Mary's * Prosecco & Fresh Squeezed O.J. Mimosas * Fruit Smoothies

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Desserts

Apple Crisp

*or apple berry
w/ vanilla ice cream*

Fresh Berry Shortcake

sweet buttermilk biscuits topped w/ maple whipped cream

Peach & Blueberry Cobbler

Raspberry Bars or Lemon Bars

Dark Chocolate Raspberry Swirled Brownies

w/ vanilla ice cream

Make your own Sundays

*locally made ice cream, hot fudge, strawberries,
Maple pecans, & homemade whipped-cream*

Chocolate Dipped Strawberries

dark or milk chocolate

Assorted Mini Cheesecake

strawberry, blueberry, mango, or lemon

Prosecco Poached Pears

w/ salted caramel or ginger chocolate sauce

Carrot cake

w/ honey cream cheese frosting

Tarts

*fresh berry
chocolate-raspberry
apple, cranberry & pecan
mango-coconut cream
pear & blackberry*

Cookies

*chocolate
chocolate chip
oatmeal raisin
peanut butter*

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