

Terms & Conditions

Pricing

Pricing does not include 23% administrative fee or 6.625% NJ State Sales Tax. Prices are subject to change without notice; guaranteed prices will be confirmed upon contract.

Beverage Service

In Thyme Food Service offers a complete selection of beverages to compliment your function.

Guarantees

A guaranteed number of attendees/quantities of food is required. This guarantee must be submitted 14 days prior to your event.

Bar Service

All alcohol must be contracted directly through The Meadowlands Exposition Center.

Overset Policy

In Thyme Food Service will be prepared to provide tables and chairs for seating of buffet meals for 5% over guaranteed guest count. Standard 60" Tables & Black Folding Chairs offered. Linens are provided at an additional cost.

Event Time Line

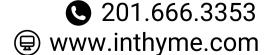
All booth catering, beverage service, boxed lunches, and snack/break selections are dropped & set. All breakfast & lunch buffet service times are based on 1.5 hours service. Additional service time will be subject to additional labor fees. Event start or end times that deviate more than thirty minutes than contracted will have additional labor fees per hour, per server scheduled. Additional ancillary fees may also apply.

Cancellations

Cancellations are not permitted without consent of In Thyme. Any event cancelled less than 10 days prior to event date will incur 90% of the estimated charges. Please note, for specialty menus or items a larger window of cancellation may be necessary. This is determined on an event by event basis.

Deposit/Payment

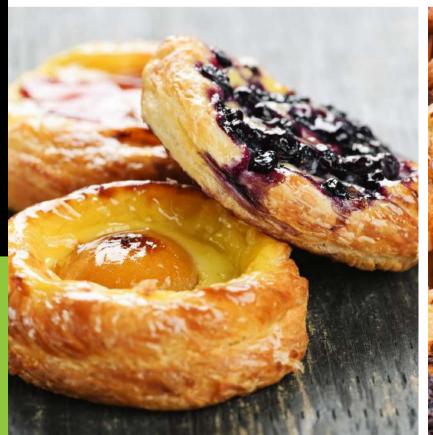
An initial deposit of 50% is due upon contract signing. Final payment is due 14 days prior to event date.





Breakfast a la Carte

Assorted Fruit & Cheese Danish \$35/dozen
Assorted Muffins, Corn, Bran, Blueberry, Crumb \$35/dozen
Bagels with Cream Cheese, Butter & Jam \$33/dozen
Butter Croissants, Stuffed Croissants \$39/dozen
Individual Fresh Fruit Cups (9 ounce) \$58/dozen
Yogurt Parfaits, Granola, Berries (9 ounce) \$58/dozen
Hand Fruit (bananas, apples, pears, seasonal) \$31/dozen









Coffee & Beverage Service

Regular, Decaf Coffee (serves 15) \$42/gallon
Regular, Decaf& Herbal Tea Selections (serves15) \$42/set up
Tropicana OJ (6-ounce carton) \$40/dozen
Poland Spring Bottled Water (24 bottles) \$44/case
Coke Brand Soft Drinks (regular, diet, caffeine-free) (24 cans) \$44/case
Assorted Snapple Iced Teas (Lemon, Diet, Peach) (12 bottles) \$58/case
Assorted Beverage Selections: Soda, Iced Tea, Lemonade & Bottled Water \$58/dozen
Water Coolers: \$55 per day rental for water cooler (5 gallon jug)
Additional 5 gallon water jugs \$55

All set for self-service. Coffee Service up to 2 Hours. Refresh available upon request. Additional staffing charges may apply.















Delicious Cold Breakfast Set Ups

Corporate Breakfast \$13.50/pp

Assorted Muffins - Danish - Bagels, Butter, Cream Cheese & Jams

Regular & Decaf Coffee & Tea - Orange & Cranberry Juice

In Thyme Breakfast \$16.25/pp

Fresh Fruit Cups - Granola & Fresh Berry Yogurt Parfaits

Assorted Muffins - Danish - Bagels, Butter, Cream Cheese & Jams

Regular & Decaf Coffee & Tea - Orange & Cranberry Juice

Healthy Breakfast \$18.50/pp

Fresh Fruit - Granola & Fresh Berry Yogurt Parfaits

Assorted Low Fat Muffins - Bagels, Butter, Cream Cheese & Jams

Individual Boxed Cereal - Hand Fruit

Regular & Decaf Coffee & Tea - Orange & Cranberry Juice

Minimum Guest Count 25 • Food Service up to 1 ½ hours • Disposables Included









Breakfast Buffets

Hot Breakfast Buffet \$21.25/pp

Vegetable Frittata - Broccoli & Cheese Quiche

Applewood Smoked Bacon - Sausage Links

French Toast - Home Fried Potatoes

Oatmeal Breakfast Bar \$10/pp

Steel Cut Oats with a Huge Toppings Bar to include

Brown Sugar - Chopped Walnuts-Toasted Almond Slivers

Fresh Blueberries - Sliced Fresh Strawberries - Sundried Cranberries

House Made Granola - Honey - Maple Syrup- Cinnamon

Breakfast Sandwich Bar & Hot Bun Bar \$15.50/pp

Egg & Cheese Sandwiches - Bacon, Egg & Cheese - Sausage & Egg-

Hot Fresh Cinnamon Buns - Butter & Brown Sugar Buns - Coffee Cake

Minimum Guest Count 25 • Food Service up to 1 ½ hours • Disposables Included











Boxed Lunches

Standard Boxed Lunch \$20.50/pp

#1Turkey, American Cheese
#2 Rare Roast Beef, Swiss Cheese
#3 Ham, Swiss Cheese
#4 Italian Hero, Ham, Salami, Provolone
#5 House Made Tuna Wrap
All items Served on Plain or Flavored Wrap

Gourmet Boxed Lunch \$23.25/pp

#6 Thin Sliced Grilled Chicken, Fresh Mozzarella, Roasted Red Peppers, Pesto Aioli

7 Turkey Breast, Pepper Jack Cheese, Avocado Relish

#8 Grilled Veggie Wrap, Red Pepper Hummus, Optional Cheese

All items Served on Plain or Flavored Wrap

All Boxed Lunches are Sealed with an In Thyme Sticker and Include

- Bag of Chips
- Bag of Chocolate Chip Cookies
- Mayo & Mustard Packet
- Napkin
- Hand Wipe
- Bottle of Water

Minimum 20 Boxed Lunches









Cold Menu Buffet... \$29/pp

Salads & Sides

Select 2

Imported Olive & Sliced Pickle Tray

Red Bliss Potato Salad

Grape Tomato & Fresh Bocconcini Mozzarella, Basil Aioli

Greek Salad, Cucumber, Onion, Tomato, Feta Cheese

Farfalle Pasta Salad, Fresh Italian Herbs, Balsamic Vinaigrette

Tri Color Tortellini Salad, Red Onion

Deli Selections

Served on Tortilla Wraps & Rustic Breads, All included

Grilled Eggplant, Zucchini, Red Pepper, Portobello, Balsamic Mayo

House Made Tuna & Chicken Salads

Fresh Baked Turkey, Pepper Jack, Avocado Spread

Cured Baked Ham, Alpine Lace, Whole Grain Mustard

Fresh Roasted Top Sirloin, Provolone, Red Pepper Mayo

Grilled Chicken Breast, Sundried Tomato, Fresh Mozzarella, Olive Tapenade

Prosciutto, Sopressata, Provolone, Balsamic Vinaigrette

Snacks

Individual Packages of Snack Chips & Pretzels

Desserts

Fresh Baked Chocolate Chip, Oatmeal Raisin & Sugar Cookies

Double Chocolate Brownies

Beverages

Regular, Diet & Caffeine Free Assorted Soda Iced Tea & Bottled Water

Minimum Guest Count 25 • Food Service up to 1 ½ hours • Disposables Included













Continental Buffet \$42.50/pp

Pasta Select 1

Penne Rigate, Vodka Sauce / Penne Rigate Primavera, Fresh Vegetables

Mezze Rigatoni Rigate, Filetto di Pomodoro, Fresh Mozzarella / Cheese Agnoloti, Brandy Cream

Rigatoni with Roasted Eggplant, Peppers, Mushrooms. Light Tomato Broth

Boneless Breast of Chicken Select 1

Lightly Battered, Tomato, Artichoke, Mushroom, Lemon Herb Sauce

Light Lemon, White Wine, Caper Sauce

Marsala Wine and Mushrooms

Lemon & Herb Marinated, Pink Grapefruit Vinaigrette and Fresh Mint

Parmesan Crusted, Mushroom, Artichoke, Black Olives, Sherry Wine Sauce

Scarpariello, Lemon and Butter Sauce with Fresh Sage, Rosemary, Garlic and Oregano

Starch Select 1

Rice Pilaf / Roasted Red Bliss Potatoes / Wild Rice, Orzo Pasta, Sundried Cranberries

Vegetable Select 1

Glazed Baby Carrots / Sautéed Haricot Verts / Roasted Vegetable Medley

Desserts

Carrot Cake & Chocolate Cake Squares/ Fresh Fruit Display

Beverages

Coca Cola Brand Soft Drinks / House Made Iced Tea / Bottled Water

Upgrades

Beef \$6 per person Braised Short Rib, Port Wine Demiglace, Served over Cavatelli Meatball Stroganoff Served over Pappardelle, Garnished with Gerkins Sliced Skirt Steak, Served over Caramelized Onions Beef Cannelloni, Tomato Infused Madeira Wine Sauce

Upgrades

Seafood \$6 per person Tilapia, Miso Glazed with a Teriyaki Beurre Blanc Fillet of Salmon, Mango BBQ Sauce Fillet of Salmon, Panko Crusted, Roasted Lemon and Ginger Garnish Grilled Pompano, Pineapple Relish and Coconut Cream

Minimum Guest Count 35 • Food Service up to 1 1/2 hours













Themed Menu Buffet

Tex Mex \$41/pp

Beef & Chicken Fajitas

Sautéed Peppers & Onions

Shredded Cheddar, Pico de Gallo, Sour Cream, Sliced Black Olives,

Zesty Avocado Relish, Diced Tomato

Served with

Refried Beans, Warm Tortilla Chips, Spanish Rice

Desserts • Select 1

Vanilla Custard, Sweet Rice Pudding, Cinnamon & Almond Bread Pudding

Beverages

Coca Cola Brand Soft Drinks / House Made Iced Tea / Bottled Water

Italian \$41/pp

Our Specialty... Home Made Mozzarella: Lightly Salted, Rolled with Prosciutto di Parma and Roasted Red Pepper

Salad

Antipasto, Romaine, Iceberg, Genoa, Provolone, Red Pepper, Red Wine Vinegar

Entrée (select 2) • Served with Garlic Bread

Baked Ziti • Italian Style Meatballs • Chicken Parmesan • Eggplant Rollatini

Desserts • Select 1

Italian Ices • Mini Italian Pastries

Beverages

Coca Cola Brand Soft Drinks / House Made Iced Tea / Bottled Water

Minimum Guest Count 35 • Food Service up to 1 ½ hours











Breaks & Snacks

Beverage Set Up \$8.25/pp

Regular, Diet Caffeine Free Soft Drinks Iced Tea, Lemonade & Bottled Water Regular & Decaf Coffee & Tea

Sweet Treats \$8.25/pp

Fresh Baked Chocolate Chip, Sugar & Oatmeal Raisin Cookies
Double Chocolate Brownies
Blondies
Assorted Rugalach

Healthy Break \$10.75/pp

Assorted Healthy Packaged Snacks, Granola Bars, Energy Bars

Trail Mix, Assorted Nuts

Hand Fruits

Salty Snacks \$8.25/pp

Traditional & White Cheddar Popcorn

Pretzels

Potato & Veggie Chips

Peanuts

Chex Mix

Minimum Guest Count 25 • Drop & Set











Pick Me Up Snack Selections

Veggie Wise \$10.75/pp

Fresh & Crisp Assortment of Carrots, Celery, Red Pepper, Sliced Cucumber, Cherry Tomato

Herb Feta & Lemon Dip Ranch Dip Caramelized Onion Dip

Fiesta Treat \$10.75/pp

White Corn & Tri Color Tortillas

Pico de Gallo Mango Jalapeno Salsa Charred Corn & Black Bean Salsa

Cheese Please Platter \$15.75/pp

International Cheese Board: Crackers & Flatbreads
Fresh Fruits: Grapes, Red Pear & Fuji Apple
Accompaniments: Dark Chocolate Squares & Chocolate Wafers

Minimum Guest Count 25 • Drop & Set













Booth Hospitality Stations

Frappe Station \$1450

Your selection of (1) Flavor, (300) 9 ounce drinks

Mocha, Coffee or Caramel
Additional cups ordered in advance/100 increments \$275
Additional cups ordered onsite/100 increments \$325

Cappuccino Station \$1500

Includes Espresso, Americano, Cappuccino, Latte Macchiato and traditional condiments • (300) 7 ounce drinks

Additional cups ordered in advance/100 increments \$275 Additional cups ordered onsite/100 increments \$325

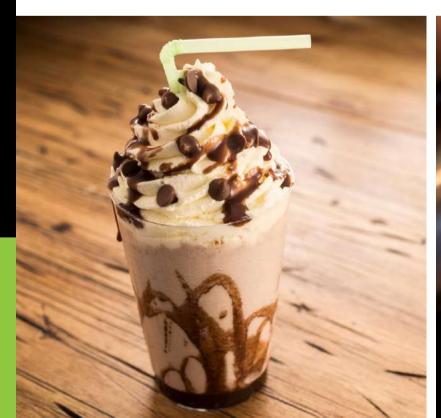
Smoothie Station \$850

Choice of (2) Flavors • Includes (150) 7 ounce fruit smoothies

Strawberry, Mango, Wild Berry Additional Smoothies available \$4.50 each

All Above Stations requires an attendant. \$250 for up to (5) consecutive hours of service.

* Additional hours \$45/per hour • Client to provide electric • Customized Cups available at additional cost











Booth Hospitality Stations

Candy Station \$690

Your selection of (5) Candy (5 lb each), Jars, Scoops & Candy Bags

Gummi Bears, Swedish Fish, Tootsie Rolls, Licorice Bites, Jolly Ranchers Plain M&M's, Peanut M&M's, Maltballs, Good & Plenty

Fresh Piped Cannoli Station \$1800

Includes Cannoli with Traditional Ricotta Filling Dipped in Chocolate Mini Morsels

Includes (300) Cannolis

Churros Station \$1250

Freshly Baked Caramel & Chocolate Filled Churros

Includes (300) 1.5 ounce servings

* Above Stations require an attendant. • \$250 for up to (5) consecutive hours of service. • Additional hours \$45/per hour.













Specialty Carts

Ice Cream Cart \$740

Choice of (2) Novelties

Includes (100) Individual Novelties

Toasted Almond, Chocolate Eclair, Strawberry Shortcake, Giant King Cone

Additional Novelties available \$5.50 each

Popcorn Cart \$850

Includes (1) Popcorn machine, 300 Popcorn Bags & Napkins

Traditional Salted Popcorn, Butter Flavor Additional Popcorn available \$450 per case

Roasted Nut Cart \$1250

Your Selection of (2) Nuts, Honey Roasted or Spicy Caramelized

Peanuts, Almonds, Cashews Includes (200) 2 ounce Bags, Napkins

Cookie Cart \$850

Freshly Baked Gourmet Chocolate Chip Cookies

Featuring (300) David's Premium Gourmet Cookies, Oven, Napkins Additional Cookies available@ \$480 per case

NY Style Pretzel Cart \$900

Gourmet Hand Made Freshly Baked NY Style Pretzels

Includes (180) Pretzels, Yellow Mustard, Napkins Additional Pretzels available at \$53.50 per dozen

A one-time set up fee of \$100.00 will apply to each of the carts

* A Cart Attendant is required. \$250 for up to (5) consecutive hours of service

Additional Hours \$45/per hour









ORDER FORM

DELIVERY DATE:
DAY OF THE WEEK:
NAME:
PHONE#:
EMAIL:
COMPANY NAME:
DELIVERY ADDRESS:
SUITE/FLOOR:
CITY:
CONTACT PHONE #:
EVENT START TIME:
OF ATTENDEES:

Send via email to: info@inthyme.com Fax to: 844-875-556

Cold Breakfast Set Ups			Continental Buffet		Breakfast Ala Carte		
Qty	Item Description		Qty	Item Description	Qty	Item Description	
	Corporate Breakfast		N252	# of Guests		Seasonal Hand Fruits	
	I n Thyme Breakfast			Select 1 Pasta		Fresh Fruit & Yogurt Parfaits	
	Healthy Breakfast			Penne Rigate Vodka		Naked Juice Bottles	
	Breakfast Buffets			Penne Rigate Primavera		Assorted Individual Yogurt Cups	
Qty	Item Description			Select 1 Chicken		Assorted Cereal Cups with Milk	
	Hot Breakfast Buffet		I	om, Artichoke, Mush, Lemon Herb		Kashi Granola Bars	
	Oatmeal Breakfast Bar			Lemon, White Wine, Caper		Harvest Trail Mix	
	Breakfast Sandwich & Hot Bun Bar			Marsala Wine & Mushroom			
	Boxed Lunches	10		Pink Grapefruit & Fresh Mint	Lunch	Additions & Ala Carte	
Qty	Item Description	3		Parmesan Crusted	Qty	Item Description	
	Standard Selections			Scarpariello		House Made Soup	
	#1 Turkey, American Cheese			Select 1 Starch		Select 1	
	#2 Rare Roast Beef, Swiss Cheese	**		Rice Pilaf		Fresh Fruit	
	#3 Ham, Swiss Cheese			Roasted Potatoes		Sliced or Chunked	
#.	4 Italian Hero, Ham, Salami, Provolone			Wild Rice & Orzo		New York Cheesecake	
	#5 House Made Tuna Wrap			Select 1 Vegetable		Pie	
	Gourmet Selections			Glazed Baby Carrots	Apple	e Cherry Blue Pumpkin	
j.	#6 Grilled Chicken, Mozz, Red Pepper			Haricot Verts		Vanilla & Chocolate Cupcake	
#7	Turkey, Pepper Jack, Avocado Relish			Roasted Medley		Gourmet Cupcakes	
	#8 Grilled Veggie Wrap	S				Fresh Baked Cookies	
	Cold Menu Buffet			Upgrades	Choc C	Chip SugarOat Rais PB	
Qty	Item Description			Beef		Double Chocolate Brownies	
	# of Guests			Fish		Breaks & Snacks	
	Deli Selections, Snack , Dessert & Bev			Themed Buffets	Qty	Item Description	
	Select 2 Sides		Qty	Item Description		Beverage Set Up	
	Olives Tray			Tex Mex	Tex Mex Sweet Tr		
	Red Bliss Potato Salad			Italian		Healthy Break	
	Grape Tomato, Bocconcini	2		French Bistro		Salty Snacks	
	Greek Salad			Room Temperature Buffet	re Buffet Vegg		
	Farfalle Pasta Salad	10 s		Room Temperature Buffet # 2		Fiesta Treat	
	Tri Color Tortellini Salad					Cheese Please Platter	
		9				Chili Bar	
						Baked Potato Bar	
						Nacho Bar	

	Booth Hospi	tality Station	ıs					
Qty	Item Description							
	Frappe Station Mocha Coffee Caramel							
	Cappuccino Station							
	Smoothie Station	Strawberry	Mango	Berry				
	Candy Station (5)							
	Fresh Piped Cannoli Station							
	Churros Station							

	Booth Specialty Carts				
Qty	Item Description				
	Ice Cream				
	Popcorn				
	Roasted Nut Cart				
	Cookie Cart				
	NY Style Pretzel Cart				

In Thyme Catered Events offers Customized Catering for Cocktail Receptions, Galas Sit Down Dinners & Chef Challenges Please contact us to put together a customized proposal.