Harbor & Thyme Spring Catering Menu

Harbor & Thyme Catering (fictional sample business) | events@harborandthyme.example | 555-0142

SAMPLE - fictional business, event and people. Not a real client. Numbers are illustrative only.

Seasonal food for gatherings of 20 to 150 guests, delivered and set up, with staffed buffet or plated service on request.

Dietary key: V = vegetarian, VG = vegan, GF = recipe made without gluten-containing ingredients. Our kitchen also handles wheat, so we cannot promise any item is free of traces.

Passed appetizers

Priced per piece, minimum 24 of each

Item	Description	Dietary	Contains	Price
Goat cheese and fig crostini	Whipped goat cheese, fig jam, thyme on toasted baguette	V	Wheat, milk	$3.25 / pc
Chicken satay	Grilled chicken skewers with peanut dipping sauce		Peanuts, soy	$3.50 / pc
Cucumber cups	Herbed white bean, lemon, chili oil	VG, GF	-	$2.75 / pc

Buffet mains

Priced per guest, choose two, minimum 20 guests

Item	Description	Dietary	Contains	Price
Herb roast chicken	Thighs roasted with garlic, lemon and herbs	GF	-	$16.00 / guest
Braised short rib	Slow-braised beef, red wine jus	GF	-	$22.00 / guest
Wild mushroom risotto	Arborio rice, mixed mushrooms, parmesan	V, GF	Milk	$15.00 / guest

Sides

Priced per guest, choose two

Item	Description	Dietary	Contains	Price
Roasted seasonal vegetables	Olive oil, sea salt, herbs	VG, GF	-	$4.50 / guest
Lemon herb orzo	Orzo pasta, lemon, parsley	VG	Wheat	$4.00 / guest
Little gem salad	Citrus, shaved fennel, vinaigrette on the side	VG, GF	-	$4.50 / guest

Desserts

Priced per guest

Item	Description	Dietary	Contains	Price
Dark chocolate pot de creme	Set chocolate custard, whipped cream	V, GF	Milk, egg	$6.00 / guest
Lemon tart	Shortcrust pastry, lemon curd	V	Wheat, egg, milk	$5.50 / guest
Seasonal fruit platter	Sliced fruit and berries	VG, GF	-	$4.75 / guest

Drinks

Priced per guest

Item	Description	Dietary	Contains	Price
Infused water and iced tea	Self-serve station	VG, GF	-	$3.00 / guest

Coffee and tea service	Regular and decaf coffee, black and herbal tea, milk and oat milk	V	Milk	$3.50 / guest

Ordering details

- Minimum order: 20 guests
- Lead time: 10 days before your event; final guest count 7 days before
- Service area: within 25 miles of our kitchen; delivery and setup from $65
- Servers, bartenders and rentals priced separately on your proposal
- How to order: email events@harborandthyme.example (fictional) for a proposal

Allergies: Each item lists the major allergens it contains from its recipe. The US FDA lists nine major food allergens: milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, soybeans and sesame. Please tell us about any allergy when you order.

How to use this template

1. Replace the bracketed text with your business name, menu title and a short introduction.
2. For each item, write a plain description, the dietary tags you can stand behind and the allergens it contains.
3. Say how each item is priced (per guest, per piece, per tray) and keep the ordering details current: minimums, lead time, service area.
4. Have the person who knows each recipe check the allergen lines before you publish the menu.