

ORDER / INVOICE FORM

Disposable Drop Off **Return Pick Up**

Dinner portions after 4:00 PM with an additional \$4.00 per quest.

Your catering order is delivered with bio-friendly disposable plates, napkins, forks & knives. Drop off orders include disposable containers and serving utensils for easy clean up. If your event requires a more impressive presentation, we can provide chaffers, real food platters and service ware, with setup and return pickup by our professional crew. We offer full service catered events with staff and any rental equipment that may be needed. Allow Simply Thyme Catering to handle everything! Contact us for a custom quote. GLUTEN FREE, VEGAN AND VEGETARIAN OPTIONS AVAILABLE

Oven roasted chicken breast topped with Hungarian paprika sauce served with traditional herbed spatzle noodles. BLEU APPLE GARDEN SALAD - Mixed greens with caramelized apples, bleu cheese crumbles and almonds with our honey thyme vinaigrette

PARMESAN PROSCIUTTO CHICKEN Oven roasted, topped with prosciutto and parmesan...... \$13.95 per guest GARLIC MASHED POTATOES and GREEN BEAN MEDLEY -Tossed with golden carrots in a hazelnut butter

AU GRATIN POTATOES and HARVEST SALAD - Romaine with thyme roasted carrots, smoked gouda and maple pecans and maple lime dressing

PINEAPPLE - JICAMA COLESLAW and OVEN ROASTED SWEET POTATO SALAD

GREEK CHICKEN BREAST Oven roasted and topped with kalamata artichoke heart tapenade.......\$13.95 per guest LEMON OREGANO POTATOES and MEDITERRANEAN GARDEN SALAD - Romaine with chevre cheese, cippolini onion and fig served with our honey thyme vinaigrette

Marinated pork loin chops and topped with mango salsa SEASONED ROASTED VEGETABLES and QUINOA AND KALE SALAD

RED BLISS POTATO SALAD - House favorite made fresh in our kitchen! SUMMER'S RED FRUIT SALAD - Fresh watermelon and raspberries tossed in our lite berry vinaigrette (seasonal availability)

TUSCAN PASTA SALAD - Gemellini pasta with sundried tomatoes, spinach and pine nuts tossed in our lemon herb vinaigrette HOUSE GARDEN SALAD - Served with

Beef tips with cremini mushrooms in our burgundy sauce, served with egg noodles ROASTED BEET SALAD - Romaine tossed with roasted beets with feta. Served with our Italian vinaigrette

SEASONAL VEGETABLES - Oven roasted with balsamic and thyme

BLEU PEAR GARDEN SALAD - Mixed greens tossed with caramelized pear, bleu cheese and honey pecans, with our honey thyme vinaigrette

Made in our kitchen with your choice of beef or roasted vegetable, with garden salad with ranch and balsamic vinaigrette.

FAJITA BAR - Portabella mushrooms for vegetarian option, corn tortillas for gluten free........... \$15.25 per guest Grilled chicken sautéed in onions and peppers, served with lime parsley rice and black beans with flour tortillas, black olives, sour cream, guacamole, shredded cheddar and our fresh salsa. Consider flank steak for additional......\$1.50 per guest

BAKED POTATO BAR - BUILD YOUR OWN	\$10.50 per guest
With shredded cheddar, mushrooms, broccoli, green onions, bacon bits, sour cream and butter Consider adding hamburger or diced chicken for an additional	
CLASSIC THYME MAC AND CHEESE BAR	\$12.95 per guest
Our 3-cheese cream sauce with pasta, herbs and sundried tomatoes.	
CHOICE OF TWO: Chicken, bacon, portabella, cheddar cheese or green onions	

ORDERING: Please use our additional menu forms for drinks and dessert orders

To set up a charge account, fill out a Client Information Form available at www.simplythymecatering.com, and return by fax or email. All cancellations or order changes must be received before 9:00 am on the business day prior to your scheduled pick-up or delivery.

Menu Item	\$x guest count		Additional Page Totals	=
Menu Item	\$ x guest count	=	Delivery Fee	=
Dinner Order after 4PM	\$4.00 x guest count	=	Sales Tax (if applicable)	=
Other Add-ons	\$ x add-on	=	Sub Total	=
iten Free Bread/Cookie	\$2.00 x each item	=	Gratuity at discretion of client	=
Our food is the	voice for our company; co	aterina to people.	TOTAL =	
🏹 🐇 places and causes. We serve all things for the good of the		We use the lit	1est	
earth by serving others and leaving where we've been better than how we found it.			We use the fit of local inated	ents

BEAR THYME Catering LLC. -DBA-
Simply Completing
C A T E R I N G
www.simplythymecatering.com

ORDER BY

Phone: 360-891-0584
Fax: 360-891-3087
Email: info@simplythymecatering.com

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Notes:

Event date:	
Delivery time:	AM/PM
Return pick up time: AM/	
Company name <u>:</u>	
Delivery address:	
Contact:	
Phone:	
Email:	

DELIVERY CHARGES

After 4pm an Additional rush hour delivery charge

Vancouver, Battle Ground & Brush Prairie Areas
\$75.00 Minimum Order • \$15.00 Delivery Fee
for orders \$75.00 - \$249.00.
Free delivery for orders \$250.00 or more

Camas & PDX Airport Areas \$100.00 Minimum Order • \$20.00 Delivery Fee for orders \$100.00 - \$299.00. Free delivery for orders \$300.00 or more

Downtown Portland & Washougal Areas \$150.00 Minimum order • \$30.00 Delivery Fee for orders \$150.00 - \$399.00 Free delivery for orders \$400.00 or more

Tualatin, Lake Oswego & Milwaukee Areas \$200.00 Minimum order • \$55.00 Delivery Fee for orders \$200.00 - \$499.00. Free delivery for orders \$500.00 or more

Hillsboro, Wilsonville & Longview Areas \$200.00 Minimum order • \$65.00 Delivery Fee for orders \$200.00 - \$499.00 Free delivery for orders \$500.00 or more

No minimum on Pick up Orders Simply Thyme Catering 14020 NE 4th Plain Rd., Suite E Vancouver, WA 98682

Payment method PLEASE CIRCLE ONE				
VISA	MC	AMEX	CHECK	CASH

F	OR	OFFICE	USE

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FOR OFFICE USE		
INVOICE #		
TOTAL		