



Right place. Right time.

Phone: 252.256.0720

www.wrightonthyme.com

Weddings - Events - Parties - Personal Chef

ABOUT OUR MENU

Our Catering and Events Menu has been carefully designed to allow you the opportunity to fulfill your needs and the needs of your guests. We offer several package options which we feel will provide satisfaction depending upon your specific requirements. À la carte selections may also be added, and we will work closely with you to customize your special occasion menu as necessary. If we are not currently offering items which you are interested in, please feel free to inquire. From passed or stationary appetizers to plated salads and entrées, family-style or buffet style service, or a combination of chef-attended stations and buffet, we will be able to accommodate you.

Just in Thyme: 2 Appetizers, 1 Salad, 1 Entrée, 2 Sides Starting at \$36 per person ***

It's the Wright Thyme: 3 Appetizers, 1 Salad, 2 Entrées, 2 Sides Starting at \$45 per person ***

The Wright Stuff: 4 Appetizers, 1 Salad, 3 Entrées, 3 Sides Starting at \$53 per person ***

These include complimentary assorted dinner rolls, breads, and butter.
Minimum guest count of 30.

All prices are for food only, and labor charges, etc, will depend on the specifics of your event.
Due to the repercussions of the Covid-19 Pandemic, meat and seafood prices are currently market-priced,
and *** indicates possible upcharges.

APPETIZERS

(prices, unless stated otherwise, are per piece for à la carte selection which requires a minimum number of 30 pieces)
(*** indicates possible upcharges as previously stated.)

Silver Dollar Crab Cakes***

Maryland-style backfin lump crab cakes pan-seared and served with classic caper tartar sauce 2.49

Caprese Skewers

Fresh ciliegine mozzarella balls and grape tomatoes tossed in pesto, skewered, and drizzled with Balsamic glaze 1.99

Scallops on Horseback

Fresh dry jumbo scallops wrapped in applewood-smoked bacon, baked, and drizzled with our smoky house-made BBQ sauce 2.99

Stuffed Mushrooms

Choose from creamy crab***, Italian sausage, or herbed mascarpone with roasted vegetables 2.29

Southwestern Ahi Tuna Tostadas

Coriander-cumin crusted seared rare ahi tuna on a crispy fried flour tortilla round with roasted corn-chipotle salsa and cilantro-lime sour cream 2.49

Rooster Tails

Steamed large JO#2-spiced local green-tail shrimp on a saltine cracker with cocktail sauce and an extra horseradish kick 2.29



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THYME BOMBS. 2.79

Our signature appetizer of one-bite beggars' purses baked in puff pastry.

Choose from (maximum of two selections per event):

Beef Wellington Chicken Cordon Bleu ***Crab rangoon and oyster sauce
Grilled vegetables Buffalo chicken Beef and blue cheese
Wild mushroom, goat cheese, and thyme

.....or maybe your idea ! 2.79

Crostinis or Phyllo Cups

Choose from:

Classic bruschetta 2.29

Seared beef tender, feta cheese, and tzatziki sauce 2.49

Exotic mushroom, goat cheese, and thyme 2.29

Chicken Cordon Bleu 2.49

Peruvian Mahimahi Ceviche

Fresh mahimahi marinated in freshly squeezed citrus juices, red onion, and chile peppers on a fried corn chip with cilantro-lime crema 2.49

Gougères

Gruyère cheese puffs filled with bacon-chive cream cheese 2.29 creamy crab*** 2.49

Smoked Scottish Salmon Toasts

A rosette of smoked Scottish salmon (whisky-brined and cold oak-smoked) on toasted rye bread points with cream cheese, dill crème fraîche, and salmon caviar 3.29

Shrimp Cocktail Display

Steamed large JO#2-spiced peeled and deveined tail-on local green-tail shrimp with cocktail sauce and lemon wedges 24.99/pound

Fresh Fruit Platter

A selection of seasonal local and exotic fruits 2.19/per guest

Sesame-seared Ahi Tuna Display

Seared rare ahi tuna with pickled ginger, seaweed salad, soy sauce, and wasabi 3.29/per guest

Avocado-Cucumber Rounds

Fresh English cucumber rounds topped with whipped avocado-lime mascarpone cheese 2.19

Tuna Poke

Raw sushi-grade ahi tuna marinated in soy sauce, rice wine vinegar, and sesame oil with green and sweet yellow onions served on a wonton crisp with seaweed salad and fresh cilantro 2.49

Jumbo Chicken Wing Platter

Buffalo, BBQ, Teriyaki, Chimichurri, Blackened, or Thai-style served with ranch dressing, blue cheese dressing, and celery sticks 39.99/30 pieces

Deviled Eggs

Classic Southern deviled eggs 0.99

Mini-Sliders

on Martins potato rolls 2.49
(maximum of two selections per event)

Choose from:

Classic BLT: Applewood smoked bacon, crisp romaine, vine-ripe tomato, and mayonnaise

Pulled pork BBQ: Nixon's Eastern NC pulled pork BBQ (Edenton, NC) and creamy coleslaw

Chicken Cordon Bleu: Grilled chicken breast, ham, and Swiss cheese

Cheeseburger: Hand-pattied with American cheese, ketchup, mustard, and pickle chip

Southern-fried chicken: Fried chicken breast with romaine lettuce and Sriracha aioli

Beef and horseradish: Seared sliced beef tender with horseradish cheese spread and baby arugula



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SALADS

Classic Caesar Salad

Crisp romaine lettuce tossed in our house-made dressing with shaved Parmesan cheese and freshly-baked garlic croutons

Garden Salad

Mixed baby greens with cucumber, red bell peppers, julienned carrots, red onions, and vine-ripened tomatoes with your choice of dressing

Pasta Salad

Your selection of salad-style pasta and choice of creamy, pesto, creamy pesto, or vinaigrette style (Caprese available ***)

Southern Tomato-Cucumber Salad

Vine-ripened tomatoes, cucumbers, and red onions in a sweet and sour vinaigrette

Caprese Salad

Mixed baby greens and fresh basil with heirloom cherry tomatoes, fresh buffalo mozzarella, and house-made balsamic vinaigrette

Potato Salad

Classic Southern red bliss potato salad with mustard, pickle relish, and hard-boiled eggs

This Chef's Chef Salad

Romaine lettuce, roasted chicken, bacon, sharp cheddar cheese, vine-ripened tomatoes, red onion, and hard-boiled eggs with with your choice of dressing



'COT IN THYME

Our Signature Salad ***

Mixed baby greens and arugula tossed in blood orange kefir-honey-thyme dressing with dried apricots, pomegranate, spicy honey-candied pistachios, crumbled goat cheese, and crispy Prosciutto

SPECIAL REQUESTS



The menu options above are an example of our most popular items. Vegetarian, Vegan and Gluten-free options are available upon request. Children's menu also available.

Please let the Chef know about any specific allergies when planning your event.

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ENTRÉES

(*Certain items can be set up as Chef-attended carving stations for a minimum of 50 guests at an additional cost of \$200 per uniformed Chef).

Fresh Local Fish Catch of the Day***

Typically tuna, mahimahi, wahoo, rockfish, grouper, cobia, etc. and highly subject to availability several days prior to your event.

We will be happy to prepare your catch as requested with an appropriate sauce or garnish.

Eastern NC Pulled Pork BBQ

Nixon's Eastern NC pulled pork BBQ (Edenton, NC).

"Crab-stuffed" Flounder***

Baked flounder topped with backfin lump crab meat and lemon sour cream sauce.

CROWD PLEASERS

*Petite Beef Tenderloin***

Garlic-thyme marinated, seared, sliced, and served with your choice of two sauces: red wine demi-glace, Marsala, creamy horseradish, exotic mushroom and Brandy cream, Béarnaise, or blue cheese cream sauces.

(For Themed Menus, or upon request, beef can be prepared, for example: jerked, blackened, teriyaki, chimichurri, garlic-oregano, etc. and served with an appropriate sauce.)

Grilled Chicken Breast

Appropriately seasoned for your choice of tropical fruit salsa, exotic mushroom and Brandy cream sauce, herbed white wine cream sauce, fresh pico de gallo, Peking or teriyaki sauces, Marsala sauce, tapenade, or by request.

Baked Chicken by the Bird

Fresh 3lb hormone-free and antibiotic-free birds cut into 8 pieces (we are happy to cut your chicken breasts in half at no extra charge). One serving size is two pieces. Herbed, jerked, BBQ, chimichurri, blackened, or teriyaki

Shrimp and Grits

Local green-tail shrimp in a Cajun-style bacon and tomato cream sauce with gruyère cheese grits, crispy bacon crumbles, and chopped chives.

Maryland-style Crab Cakes***

Backfin lump crab cakes pan-seared and served with classic caper tartar sauce.

*Roasted Stuffed Pork Loin Roulade

Fresh pork loin stuffed with herbed exotic mushrooms and fresh spinach, served with mushroom and Brandy cream sauce.

Beef Bourguignon

The classic French dish of beef braised in red Burgundy wine with bacon, mushrooms, and roasted pearl onions.

Roasted Boneless Leg of Lamb

Seared and roasted with red wine and vegetables. Served with a rich sauce made from the roasting juices.

Baked Atlantic Salmon

Served with caper-dill cream sauce.

Lasagna

Classic Italian beef sauce lasagna.

*Prime Rib of Beef or NY Strip***

Slow-cooked and served medium-rare to medium au jus with creamy horseradish sauce.

Pan-seared Duck Breast

À l'Orange or Asian Peking style.



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SIDES

Country-style Mashed Red Bliss Potatoes

Rice Pilaf
(plain, herbed, Mexican, cilantro-lime,
Thai-currried coconut)

Loaded Twice-Baked Potatoes

Roasted Red Bell Pepper Israeli Couscous

Exotic Mushroom and Parmesan Risotto

Pasta (your selection with your choice of sauce)

Potatoes au Gratin

Baked 5-cheese Macaroni and Cheese

Rosemary Roasted Red Bliss Potatoes

Parsley Potatoes

Southern-style Green Beans

Roasted Asparagus ***

Braised Collards
(in season....first to last frost)

Sautéed Green Beans with red onions
and red bell peppers

Roasted Cauliflower

Sautéed Summer Vegetable Medley

Braised Cabbage

Fresh Corn on the Cob (in season)

Buttered Brussels Sprouts

Southern-style Creamy Coleslaw

DESSERTS

Complement your wedding cake with some sweet treats ...
or allow the Chef to create your own dessert display based on your favorites.



DESSERT DISPLAY

Selections might include strawberry shortcakes, crème brûlées, assorted truffles, mini cannolis,
gourmet cookies and brownies, chocolate mousses, cream puffs,
banana pudding cups, etc. ... 6.49 / guest.

(À la carte selections are available and require a 30 piece minimum.)