

THIMBLE CATERING MENU

APPETIZERS

Hummus with Pita & Crudités

House-Made Hummus, Served with Grilled Pita, Raw Vegetables
SM \$22 _____ MD \$ 41 _____ LG \$60 _____

Meat & Cheese Display

Sliced Charcuterie Meats & Assorted Cheeses
SM \$75 _____ MD \$110 _____ LG \$145 _____

Pretzel Bites

Served with Beer Cheese & Dijon Honey Mustard
50pc \$35 _____ 75pc \$50 _____ 100pc \$65 _____

Chicken Wing Platter

Served with Blue Cheese & Ranch
35pc \$45 _____ 65pc \$80 _____ 100pc \$120 _____
(choose one sauce)
Buffalo _____ Aleppo Spice Dry Rub _____ Stout BBQ _____
Miso Honey _____ Sweet Thai Chili _____ Garlic Parmesan _____

SALADS

Garden Salad

Mixed Greens, Cucumbers, Grape Tomatoes, Shaved Radish, & Citrus Vinaigrette
SM \$25 _____ MD \$32 _____ LG \$40 _____

Caesar Salad

Romaine, Parmesan, Sourdough Croutons, & Caesar Dressing
SM \$30 _____ MD \$42 _____ LG \$52 _____

Waldorf Salad

Mixed Greens, Pears, Walnuts, Craisins, Blue Cheese Crumbles, & Waldorf Dressing
SM \$35 _____ MD \$45 _____ LG \$55 _____

PASTA

Baked Ziti

Ziti, Marinara, Ricotta, Mozzarella
SM \$45 _____ MD \$65 _____ LG \$80 _____

Penne Ala Vodka

Penne, Traditional Vodka Sauce
SM \$40 _____ MD \$58 _____ LG \$75 _____

Bratwurst & Broccoli Rabe

Rigatoni, Bratwurst, Broccoli Rabe, Roasted Peppers, Garlic Oil
SM \$50 _____ MD \$75 _____ LG \$92 _____

Mac & Cheese

Cavatappi, Creamy Cheese Sauce, Brown Butter Bread Crumbs, & Parmesan
SM \$50 _____ MD \$75 _____ LG \$92 _____

Shrimp Scampi

Tender Shrimp, Lemon Butter Sauce, & Pecorino Romano
SM \$MP _____ MD \$MP _____ LG \$MP _____

SANDWICHES

Chicken BLT

Grilled Chicken Breast Lemon Herb Aioli, White Cheddar, Lettuce, Tomato, Applewood Smoked Bacon, on House-made Brioche Bun
SM \$80 _____ MD \$120 _____ LG \$160 _____

Italian Hero

Prosciutto, Genoa Salami, Pepperoni, Provolone Cheese, Red Onions, Tomatoes, Lettuce, Olive Oil, Garlic Aioli, Vinegar, Salt, & Pepper, on a Hoagie Roll
SM \$90 _____ MD \$130 _____ LG \$170 _____

Turkey Club

Smoked Turkey, Applewood Smoked Bacon, Lettuce, Tomato, Provolone Cheese & Garlic Aioli On Toasted White Bread
SM \$90 _____ MD \$130 _____ LG \$170 _____

Ham & Cheddar

Black Forest Sharp Cheddar Cheese, Lettuce, Tomato, Ghost Island Grain Garlic Aioli, House-made Brioche Bun
SM \$65 _____ MD \$90 _____ LG \$110 _____

Caprese

Fresh Mozzarella, Lettuce, Tomatoes, Roasted Red Peppers, & Basil Mayo, on House-made Herb Focaccia Bread
SM \$70 _____ MD \$95 _____ LG \$115 _____

Burger Bar

3oz Burgers, Served with Burger Toppings & Sauces
SM \$95 _____ MD \$145 _____ LG \$185 _____

ENTREES

Chicken Florentine

Chicken Breast, Creamy Spinach & Basil Sauce
SM \$100 _____ MD \$140 _____ LG \$175 _____

Chicken Parmesan

Chicken Cutlets, Marinara, Fresh Mozzarella, & Fresh Basil
SM \$90 _____ MD \$125 _____ LG \$155 _____

Fried Chicken

House-Fried Chicken served with Coleslaw & Pickles
SM \$90 _____ MD \$125 _____ LG \$155 _____

Sausage & Peppers

Marinara & Fresh Basil
SM \$65 _____ MD \$95 _____ LG \$120 _____

Eggplant Parmigiana

Fried Eggplant, Marinara, Mozzarella, & Parmigiana Cheese
SM \$50 _____ MD \$70 _____ LG \$90 _____

ACCOMPANIMENTS

Crispy Brussels Sprouts

SM \$35 _____ MD \$45 _____ LG \$55 _____

Sautéed Green Beans

SM \$45 _____ MD \$65 _____ LG \$80 _____

Glazed Carrots

SM \$25 _____ MD \$35 _____ LG \$45 _____

Thyme & Rosemary Roasted Potato

SM \$30 _____ MD \$45 _____ LG \$60 _____

Seasonal Mixed Vegetables

SM \$40 _____ MD \$55 _____ LG \$75 _____

Catered food orders are due 2
weeks prior to the event.