



# *TIME to DINE*

## *Chefs and Caterers*

### *KSU Premium Menu*

*..... a wonderful food experience!*



*Call Us Today. We're looking forward to connecting with you!*

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# *TIME to DINE*

## *Chefs and Caterers*

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# *TIME to DINE*

## *Chefs and Caterers*

### Catering Guidelines

**Thank you for the opportunity you have given Time to Dine to host your event!  
We will do our utmost to ensure your satisfaction.  
The enclosed menus have been designed to assist you in planning the perfect meal.**

**HOW TO ORDER** All items in this Menu Package are made to order. Our delivery schedule fills up quickly; therefore, we would appreciate as much notice as possible to book your meal or event. **SIMPLY GIVE OUR SALES ASSOCIATES A CALL @ 770-384-1904 AND WE WILL ASSIST YOU WITH YOUR ORDER. WE WILL THEN EMAIL OR FAX A COPY OF THE INVOICE FOR YOU TO REVIEW AND CONFIRM. \*\*\* If you order by fax or email, you must receive an invoice from Time to Dine before your order is considered confirmed \*\*\***

**All orders must be confirmed within 48 hours of the requested delivery time. Please Note: Catering orders are taken between 9am – 4pm Mon. – Fri.**

We will try our best to accommodate all special requests and late orders but we cannot guarantee your order if placed after this time. For late orders and last minute changes, there may be an additional fee of \$100.

**DELIVERY & MINIMUMS** Delivery is available with notice. At Time to Dine, we will do all we can do to serve you, however, there may be occasions when our schedule is full. At these times, pickup arrangements can be made. A delivery charge of \$45 is added to all invoices with drop off service.

**PAYMENT & PRICING** **PAYMENT**  
Payment arrangements are required before delivery. We accept cash, credit cards or checks upon approval. (Master Card, Visa and American Express)  
**ANY CANCELLATION WITH LESS THAN 24 HOURS NOTICE WILL BE CHARGED 100% OF THE TOTAL ORIGINAL INVOICE.**  
Events requiring staff will reflect a 20% production fee on the invoice.  
Chef Attendant is \$150, Attendant is \$185 and Tip Certified Bartenders are \$225.00

**EXTRAS** **EVENT PLANNING**  
Our catering associates will be happy to assist you with any floral, photographic or special theme décor. China, glassware, linens and silver are available through a rental agreement. Bartenders, Servers and Chef Attendants are available to compliment your function.



# *TIME to DINE*

## KSU PREMIUM MENU SELECTIONS

### ***BREAKFAST MENU***

#### ***Breakfast Scrambles***

Light Fluffy Eggs with two(2) Chef Crafted Selections Below:

~Smoked Turkey Sausage, Sautéed Onion and Kale

~Broccoli, Mushroom & Cheddar

Biscuits, Butter and Preserves

Fresh Fruit Salad

Yogurt Parfaits - Low-Fat Vanilla Yogurt, Beautifully Layered with Granola & Fruit

Orange Juice

**\$16.70**

#### ***Rise and Shine Breakfast***

Challah French Toast Served with Powdered Sugar

Maple Apple Topping on the Side

(gf) Smoked Bacon & Sausage

(gf) Scrambled Eggs

(gf) Fresh Fruit Platter

Yogurt & Granola - Individual Flavored Low-fat Yogurt Cups with Granola on the Side

Orange Juice

**\$16.95**

(v) – Vegetarian Option / (gf) Gluten Free Option



# *TIME to DINE*

## KSU PREMIUM MENU SELECTIONS

### **THREE COURSE PLATED MENUS**

#### ***Herb Crusted Breast of Chicken***

with Thyme & Rosemary Bechamel

Cauliflower Potato Puree

Sautéed Broccoli, Yellow Squash & Carrot Medley

Garden Salad; Field Greens, Carrots, Cucumbers, Tomatoes, Banana Peppers -Balsamic Vinaigrette

Rolls and Butter

Hummingbird Cake with Cream Cheese Icing Made with Banana, Pineapple & Pecans

**\$16.95**

#### ***Bourbon Marinated Salmon Fillet***

Served on a bed of Creole Rice Pilaf

with Green Beans & Carrots

Garden Salad with Balsamic Dressing

Basket of Artisan Rolls & Butter Rosettes

Bread Pudding with Bourbon Caramel Sauce

**\$19.95**

#### ***Steak Diane with Dijon Brandy Sauce***

Served with Mashed Potatoes

Sautéed Asparagus and Glazed Carrots

Field of Dream Salad with Ranch & Balsamic Vinaigrette

Basket of Artisan Rolls & Butter Rosettes

Apple Caramel Tart

**\$22.95**

### **THREE COURSE DINNER**

#### **MENU OPTION**

***Herb Crusted Chicken with Thyme, Rosemary Bechamel***

***Served with Cauliflower Potato Puree***

Sautéed Broccoli, Cauliflower & Carrot Medley

Garden Salad with Balsamic Vinaigrette

Basket of Artisan Rolls & Butter Rosettes

Hummingbird Cake with Cream Cheese Icing

**\$19.45**

### **THREE COURSE DINNER**

#### **MENU OPTION**

***Grilled BBQ Chicken with Mango Honey Lime Glaze***

***Bourbon Marinated Salmon Fillet***

Savory Rice Pilaf & Vegetable Medley

Field Greens Salad with Strawberries, Praline Pecans & Feta

with Honey Citrus Dressing & Buttermilk Ranch

Rolls & Butter

Chocolate Mouse & Fresh Strawberry Trifle

Vanilla Cake layered between silky chocolate mousse and sweet local strawberries

**\$30.25**

**(v) – Vegetarian Option / (gf) Gluten Free Option**





# TIME to DINE

## KSU PREMIUM MENU SELECTIONS

### COLD RECEPTION BUFFET

#### **Artisan Charcuterie Display - \$ 9.45**

Fine Artisan Meats, Cheeses, Dried Fruits & Nuts with Cornichons, Grain Mustard & Sliced Baguettes

#### **North Carolina Smoked Trout Dip - \$4.95**

Hardwood Smoked Trout Blended with Cream Cheese, Aioli, Scallions & Fresh Herbs  
Served with Gourmet Crackers & Flatbreads

#### **Pork Belly Canapés with Apple Cider Gastrique - \$4.95**

with Granny Smith Apple Slaw

#### **Smoked Salmon Deviled Eggs - \$4.25**

with Caper & Onion

#### **Jerk Shrimp Cocktail Shooters (gf) - \$6.95**

with Caribbean Salsa

#### **Caramelized Smoked Bacon Stacks (gf) - \$4.25**

Display of Salty Sweet Caramelized Bacon

#### **Wood Smoked Salmon or Trout Fillet - \$5.95**

With Fresh Dill, Sour Cream, Capers, and Diced Red Onions.  
Served with Crostini

#### **Beef Tenderloin Bruschetta - \$5.95**

Beef Tenderloin with Blue Cheese Mousse, Caramelized Onion & Balsamic Syrup on Toast

#### **Cocktail Sandwiches (2pc/pp) - \$4.25**

An Assortment of:

Roast Turkey with Caramelized Onion Cranberry Jam

Honey Ham with Tomato Bacon Jam & Grain Mustard Aioli

#### **Spicy Shrimp & Crab Canape - \$4.25**

Tender Gulf Shrimp & Crab Marinated in Creole Spices, Grilled & Folded into a Creole Spiced Mousse. Served Atop Crisp Canape Toast

### HOT RECEPTION BUFFET

#### **Rosemary Salt Crusted Petite Lamb Chops (gf) - \$8.25**

Our Signature Tender Lamb Chops with Minted Pesto, Tomato Mint Salsa & Lamb Jus

#### **Petite Maryland Crab Cakes - \$7.25**

Remoulade Sauce

#### **Beef Tenderloin Stuffed Truffle Potato\*(gf) - \$5.95**

Savory Yukon Gold Truffled Potatoes filled with Beef Tenderloin & Chives

#### **Crab Artichoke Dip (gf) - \$4.95**

Lump Crab Meat, Artichokes, Spinach, Cheeses & Spices  
Served Warm with Tortilla Chips & Crackers

#### **Petite Chicken Wellington - \$6.95**

Chicken Breast and Mushroom Duxelles Baked in Puff Pastry

#### **Stuffed Chicken Roulade - \$4.95**

with Sun-dried Tomato, Gouda & Scallions

#### **(v)Macaroni & Cheese Fritters - \$4.25**

Bite-sized Fritters Filled with Creamy Macaroni & Cheese

#### **Korean BBQ Beef Bites - \$5.25**

Savory, Sweet Charred Beef with Basmati Rice, Kimchee, Drizzled with Korean BBQ Sauce

#### **Crispy Carbonara "Orzotto" Fritters - \$3.25**

Filled with Ham, Smoked Bacon, English Peas & Cheese

#### **(v)Wild Mushroom Flatbread - \$2.95**

Forest Mushroom Baked with Fresh Herbs & Cream on Flatbread

(v) – Vegetarian Option / (gf) Gluten Free Option



## *TIME to DINE* KSU PREMIUM MENU SELECTIONS

### ***ACTION STATIONS***

***Action Stations require a Chef Attendant & Equipment***

#### **Macaroni & Cheese Station(v) - \$8.50**

A Duo of Three Cheese & Smoked Gouda Macaroni

Served with a variety of toppings to include:

Apple Wood Smoked Bacon, Ham, Pulled BBQ Chicken, Broccoli, Peas Roasted Tomatoes & Asparagus, Tobacco Onions, Tillamook Cheddar Cheese & Blue Cheese

#### **Southern Comfort Grits Bar - \$8.95**

Creamy Southern Style Grits

Accompanied by:

Caramelized Bacon Bits, Diced Country Ham, Collard Greens, Cheddar Cheese, Scallions, Tomatoes, Sweet Cream Butter & Jalapeño Butter

#### **Yukon Gold Mashed Potato Bar(v) - \$8.95**

Rich, Buttery, Mashed Yukon Gold Potatoes

Served with Toppings to Include:

Smothered Chicken, Crispy Bacon, Chicken Gravy, Caramelized Onions, Asparagus, Vermont Cheddar, Blue Cheese, Chives, Sour Cream & Fresh Sweet Cream Butter

#### **Spanish Paella Bar (v) (gf) - \$9.95**

Golden Saffron Rice with, Shrimp, Sausage, Chicken, Peppers, Onions, Fresh Herbs, White Wine & Tomatoes

#### **Asian Stir-Fry Station - \$8.95**

A Duo of Lo Mein and Basmati Rice with Grilled Chicken, Shrimp, bean Sprouts, Broccoli, Cauliflower, Snow Peas, Mushroom, Garlic, Carrots, Peas & Eggs

(v) – Vegetarian Option / (gf) Gluten Free Option