



# thyme events

*at Old Westbury Gardens*

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## Sample Sit Down Menu

### Cocktail Hour

Charcuterie, Pate, Olive Display  
Ficelle, Cornishon, Grain Mustard

### Passed

Mustard Herb Crusted Lamb Chops  
Slow Roasted Tomato Tarts with Cataplano Chevre  
Miniature Jumbo Lump Crab Cakes  
Thai Peanut Chicken

### Sit Down Dinner

Roasted Spring Beets, Mezzaluna, Mecox Bay Fresh Ricotta, Toasted Pistachio  
*Kalamata Olive Ficelle, Lemon Thyme Olive Oil*

### Fuji Apple Endive Salad

*Dried Cranberry, Glazed Walnuts, Cider Vinaigrette*

### Braised Short Rib of Beef

*Creamy Polenta, Roasted Winter Vegetables, Parmesan Crisp*

or

### Pan Seared Atlantic Halibut

*Saffron Risotto, Chanterelle Mushroom, Lobster Emulsion, Crispy Kale*

### Slow Roasted Root Vegetables- Vegetarian Selection

*Moroccan Couscous, Marcona Almonds*

### Dessert

Dark Belgium Chocolate Torte

*Crème Anglaise*

Merlot Poached Pear

*Coach Farms Goat Cheese Souffle*