

TIME to DINE Chefs and Caterers KSU Menu

...... a wonderful food experience!





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

O: (770) 384-1904 F: (770) 384-1903

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2121 Newmarket Parkway, SE • Suite 150 • Marietta, Georgia 30067 |Phone: (770) 384-1904 / Fax: (770) 384-1903 www.time-to-dine.com | info@time-to-dine.com KSU Revised 9-28-21



TIME to DINE Chefs and Caterers

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All items are complete with serving and eating utensils. Menu items are priced per person unless otherwise noted. Gratuity & Delivery are additional.



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 & MINUMUMS	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.

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TIME to DINE

Breakfast Menu

All Breakfast Menu Items Are Served with Orange Juice

Substitute Individual Minute Maid Juices: \$1.80 Substitute Turkey Bacon, Chicken or Turkey Sausage \$0.75 Gluten Free and Vegan Options Available at Additional Charge of \$1.50

The Classic Continental – \$8.25

Variety of Breakfast Breads, Danish, Muffins, Scones, Croissants, Coffee Cakes, Butter and Preserves. Served with Fresh Fruit Platter

Hearty Breakfast \$10.95

Smoked Bacon OR Sausage, Scrambled Eggs, Home Fries OR Grits, Shredded Cheese. Biscuits Served with Fresh Fruit Platter

Sunrise Breakfast \$9.25

Croissants Fille **Strat**h your choice of: Raspberry & Cream Cheese Bacon, Egg & Cheddar Smoked Turkey, White Cheddar & Apple Butter Ham & Swiss Served with Fresh Fruit Platter

Rise and Shine \$10.55

Challah French Toast Served with Powdered Sugar, and Your Choice of Banana Pecan or Maple Apple Topping on the Side, Served with Smoked Bacon or Sausage, Scrambled Eggs, and Fresh Fruit Platter.

Breakfast Scrambles - \$10.95

- Light Fluffy Eggs Scrambled with Our Chef Crafted Selections (choose up to 2 below)
- Sun-dried Tomato, Baby Spinach & Asiago Smoked Turkey Sausage, Sautéed Onion & Kale Pork Sausage, Peppers & Onions
 - Broccoli, Mushroom & Cheddar
 - Baby Spinach, Mushroom & Feta
 - Black Forest Ham & Cheddar Served with Biscuit, Butter, Preserves, and Fresh Fruit Salad

Southern Style Grits Station - \$10.25

Creamy Grits, Cheddar Cheese, Scrambled Eggs, Pork Sausage, Cheddar Chive Biscuits, and Country Gravy Served with Fresh Fruit Salad Juice

A La Carte Breakfast Menu

Enhance Your Breakfast Buffet or Create Your Own Unique Breakfast Menu!

Substitute Turkey Bacon. Chicken or Turkey Sausaae \$0.75 Gluten Free and Vegan Options Available at Additional Charge of \$1.50

Breakfast Burritos - \$4.50 per Half

Stuffed with Scrambled Eggs, Pico de Gallo & Sautéed Onions and Your choice of Ham, Sausage, Turkey Sausage or Veggie Sausage

... ON THE SIDE

Scrambled Eggs - \$3.25 Scrambled Tofu - \$3.95 Home Fries - \$3.25 Creamy Southern Grits - \$2.95 Bacon or Pork Sausage - \$3.75 Buttermilk Biscuits - \$1.50 Cheddar Chive Biscuits - \$1.95 Sausage & Gravy Biscuits - \$3.95

Bottled Water – Dasani	\$1.75	F
Spring Water (Gallon)	\$3.00	C
Assorted Juices – Minute Maid	\$2.05	R
Orange Juice (Gallon)	\$16.00	C

Hot Tea Coffee Service	\$2.25	Coffee & Tea Service	\$12.00 \$2.75
Refill Coffee Se	rvice:		
Coffee Gallon Serves 12(Small)			\$33.00

Coffee and Tea service is delivered in disposable beverage boxes: includes, sweeteners, creamers, stirrers, coffee cups, napkins (v) - Vegetarian Option / (gf) Gluten Free Option

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TIME to DINE Sandwiches & Wraps

All Sandwiches and Wraps Come with Chips, Pickles, Mints and Gourmet Cookie

Smoked Turkey Sandwich - \$10.25 - Turkey, Cheddar, Tomato, Onion, Lettuce and Tapenade Mayo

Philly Cheese Steak Wrap - \$10.95- Shaved Ribeye Steak, Mushrooms and Peppers, Grilled Onion, Mozzarella Lettuce and Tomato

Please ask for our Corporate and Seasonal Menus for more Sandwich, Wraps and Entree Salad selections

Executive Cold Lunch

Cold Lunches may also be served HOT: You Choose!

Hot and Plattered Lunch Options are Offered in Minimum Increments of 10 per Menu Selection

Served on a Bed of Field Green Salad with Rolls, Butter and Gourmet Bar in Executive Clear and Black Boxes or Elegant Black Platters No Substitutions for Executive Chef Paired Specialty Salads | Substitute Gourmet Dessert for Gourmet Bar \$1.00 | Substitute Petite Desserts for Gourmet Bar \$1.95 Add Shrimp for an Additional Charge of \$3.25 | Gluten Free and Vegan Options Available at Additional Charge of \$1.50

SURF & TURF

Mediterranean Shrimp

\$16.95 Jumbo Gulf shrimp marinated and grilled in Mediterranean spices Topped with Feta Tomato and Cucumber Salsa Served with Fresh Fruit and Broccoli Bacon Salad

Gorgonzola Beef Tenderloin*

\$19.45

Certified Angus Beef roasted medium rare with a Gorgonzola Crust Served with Bliss Potato and Fruit Salad

Please ask for our Corporate and Seasonal Menus for more entree selections

Time To Snack! A.M. and P.M. BREAK SELECTIONS

Popcorn Station \$4.00 Chef's Selection of Flavored Popcorn with Assorted Seasonings and Yogurt pretzels

Make Your Own Trail Mix \$3.50 Dried Fruit, Goldfish, Nuts, Raisinets, Pretzels and Chex Mix

Cheese Station To Go \$6.25 Cheese platter and packaged cheeses with Baby Belle Cheeses Cheese Sticks, Nut Packets, Grapes, Crackers and Snack-Sized Candy Bars

High Energy Bar \$6.75 Individual Yogurt with Granola Bars, Power Bars and Whole Fruit

Bottled Water - Dasani Bottled Soda - Coca-Cola Products Assorted Juices - Minute Maid

\$1.95 \$1.75 \$2.05

\$14.00 Time To Dine Citrus Punch (Gallon) \$10.00 Sweetened or Unsweetened Tea (Gallon) \$33.00 Coffee Service - Gallon, serves 12 (Small)

Coffee and Tea service is delivered in disposable beverage boxes: includes, sweeteners, creamers, stirrers, coffee cups, napkins*

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. (v) - Vegetarian Option / (gf) Gluten Free Option

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TIME to DINE Hot Buffet

All Hot Buffet Entrees include Rolls & Butter, Gourmet Dessert and your choice of House, Caesar, Mediterranean, Field of Dreams, Greek or Spinach Salad

Substitute Gourmet Dessert for Petite Desserts \$1.25

Gluten Free and Vegan Options Available at Additional Charge of \$1.50, Dinner Portions add \$3.00

Tuscan Style Beef Stew \$15.95 Braised with Red Wine, Carrot, Celery, Potatoes and Fresh Herbs Served with Green Beans

Grilled Pork Chops \$13.95

with Bourbon Glazed Apples Served with Mashed Sweet Potatoes and Vegetable Medley

Farfalle Ya Ya Pasta \$14.95 Chicken, Shrimp, Andouille Sausage and Spicy Creole Cream Sauce

> Sides - \$3.25 Roasted Garlic Mashed Potatoes Wok Fried Green Beans California Vegetables Broccoli with Roasted Vegetables Three Cheese Macaroni and Cheese Braised Greens Green Beans and Glazed Baby Carrots

Customize Stations

Gluten Free and Vegan Options Available at Additional Charge of \$1.50

(v) **Salad Bar - \$13.50** Mixed Greens, Tomatoes, Egg Halves, Broccoli Florets, Cucumber, Cranberries, Almonds, Mushrooms, Feta Bleu Cheese Crumbles, Shredded Cheddar, Carrots, Red Onions, Bell Pepper Rings, Croutons, Fruit Salad Pasta Primavera, Gourmet Crackers, Rolls & Butter, Assorted Dressing

CLASSIC SPIN

Pasta Bar - 14.95

Farfalle, Tortellini and Cavatappi Pastas, Marinara Sauce, Alfredo Sauce, Pesto Sauce, Artichoke Hearts

English Peas, Roasted Red & Yellow Peppers, Sautéed Onions, Sun-Dried Tomatoes, Chopped Spinach, Broccoli, Sautéed Mushrooms, Grated Parmesan, Meatballs, Grilled Chicken, and Garlic Bread

Add Shrimp – \$3.95

Beef Fajita Bar - \$14.50

Grilled Fajita Beef Served with Sautéed Onions and Peppers, Diced Tomatoes, Guacamole, Sour Cream, Cheddar Cheese, Salsa, Mexican Rice, and Black Beans, Flour Tortillas and Tortilla Chips

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

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Buffet Reception Cold

Fire Grilled Vegetables - \$4.75 A Farmer's Market Selection if the Finest Vegetables Marinated and then Grilled

Artisan Charcuterie Display - \$9.45 Fine Artisan Meats, Cheeses, Dried Fruits & Nuts, Cornichons, Grain Mustard & Sliced Baguettes

Antipasto Display (v) (gf) - \$5.25 A Sumptuous Gathering of Fire Grilled and Marinated Market Vegetables and the Finest Cheeses

Cocktail Sandwiches - \$4.25

An Assortment of: Roast Turkey with Caramelized Onion Cranberry Jam Honey Ham with Tomato Bacon Jam & Grain Mustard Aioli

Parmesan & Bacon Stuffed Cherry Tomatoes - \$3.95

Traditional Deviled Eggs - \$3.25

Fennel & Orange Salad Shooters (v)(gf) - \$3.95

Sun Dried Tomato & Charred Scallion or Roasted Red Pepper or Hummus (v) (gf) - \$3.95 with Flatbreads & Pita Chips

Brandied Pear & Goat Cheese Cheesecake - \$3.95

on Crostini

Fruit and Berries (v) (gf) - \$4.25 A Bountiful Display of Seasonal Fruits

Fresh Fruit and Berry Platter (v) (gf) - \$4.95 A Bountiful Display of Seasonal Fruits

Buffet Reception Hot

Blackberry Dijon Chicken Skewers (gf) - \$4.95

Vegetable Samosas (v) - \$4.25 Crispy Pastry filled with Curried Potatoes, Green Peas & Carrots Served with a Tamarind Sauce

Angus Beef Sliders) - \$4.95

Jerk Pork & Plantain Skewer (gf) \$4.95 Caribbean Spice Marinated Tender Pork Skewered with Sweet Plantains

> Spanakopita (v) - \$4.25 Crispy Phyllo Filled and Baked with Spinach and Cheese

Spinach & Artichoke Stuffed Mushrooms (v) (gf) - \$3.95

Chicken Empanadas (2pc/pp) - \$4.95 Crispy Pastry Baked with a Spicy Latin Chicken Filling Served with Chipotle Aioli

Beef Tenderloin Stuffed Truffle Potato*(gf) - \$5.95 Savory Yukon Gold Truffled Potatoes filled with Beef Tenderloin & Chives

Crispy Risotto Fritters - \$3.95 Crispy & Creamy Spanish Rice Fritters Blended with Sundried Tomato, Parmesan & Baby Spinach

Crab Artichoke Dip (gf*) - \$4.95 Lump Crab Meat, Artichokes, Spinach, Cheeses & Spices Served Warm with Tortilla Chips & Crackers

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Desserts

Our Pastry Chef's Selection of Delicious Desserts

DESSERT TRAYS

Gourmet Bars and Brownie Tray \$3.50

WHOLE CAKES & PIES - \$45.00

White Chocolate Pumpkin Cheesecake Peach Cobbler - 1/2 pan serves 20-25 Bourbon Caramel Bread Pudding - 1/2 pan serves 20-25

PETITE DESSERTS Choice of 3 Selections \$3.95

Éclairs with Dark and White Chocolate Pecan Diamonds Lemon Curd Tarts Key Lime Tartlets Miniature Swirled Cheesecakes Miniature Bread Pudding with Bourbon Caramel Sauce

PETITE Dessert Shooters - Choice of 3 Selections \$5.25

Berry Trifle Chocolate Decadence Key Lime Pie Shooters Strawberry Shortcake Banana Pudding Shooter Chocolate Mousse and Brownie Shooter

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

Please ask for our Corporate and Seasonal Menus for selections



TIME to DINE STATE PER DIEM MEALS 2021 **MINIMUM ORDER OF 25, PER ITEM, REQUIRED

Plattered & Buffet Breakfast

Continental

Variety of Breakfast Breads, Muffins & Pastries, Accompanied by Fresh Fruit Salad

Morning Glory

Yogurt Cups, Granola and Muffins with Fresh Fruit Salad

Pancakes Pancakes with Syrup and Scrambled Eggs

Stuffed Biscuits

Fresh Baked Biscuits stuffed with choice of: (**1 each per person**) ~ Ham and Swiss ~ Egg & Cheese ~ Bacon, Egg and Cheese Served with Home fries, PC Jelly & Ketchup

> Orange Juice Included \$7.00 per person * Delivery fees are not included

Individually Boxed Cold Lunch Selections

SANDWICHES

Served with Chips & a Cookie

Tuna Salad on Multigrain Lettuce & Tomatoes, Creamy Tuna Salad

Smoked Turkey Breast with Cheddar Cheese, Tomato, Onion, Lettuce & Tapenade Mayo Black Forest Ham Lettuce, Tomato, Swiss Cheese & Honey Mustard

Spicy Pimento Cheese(v) with House Pickled Cucumbers and Tomatoes

ENTREE SALADS

Served with Crackers, PC Dressing & a Cookie

Greek Grilled Chicken

Mixed Greens, Grilled Chicken, Tomato, Black Olives, Cucumbers, Feta Cheese, Red Onion, Pepperoncini

Grilled Chicken Caesar with Romaine Leaves, Grilled Chicken, Fresh Basil, Parmesan Cheese & Herbed Croutons

The BLT

Applewood Smoked Bacon, Iceberg Lettuce, Tomato, Croutons & Eggs

Mediterranean (v)

with Tomatoes, Fresh Basil, Garbanzo Beans, Olives, Banana Peppers, Red Onions & Goat Cheese

Spring Water Included

\$9.00 per person

*Delivery fees are not included (v) – Vegetarian Option / (gf) Gluten Free Option

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TIME to DINE STATE PER DIEM MEALS 2021 **MINIMUM ORDER OF 25, PER ITEM, REQUIRED

Hot Lunch Buffet Selections

Oven Roasted Boneless Chicken with Natural Jus, Yellow Rice & Vegetable Medley

Pulled BBQ Chicken or Pork Served with Baked Beans, Coleslaw and Texas Toast

Forest Mushroom Chicken Oven Roasted with Creamy Mushroom Sauce Served with Savory Rice Pilaf and California Vegetables **BBQ Meatloaf** with Roasted Potatoes and Green Beans & Carrots

Meatball Penne Pasta with Fresh Basil, Roasted Peppers and Onions, Served with Garlic Bread

Chicken Alfresco with Tri-color Peppers Tomato & Carrot Sauté, Served over Pasta with Garlic Bread

~ All Hot Lunch Selections Include a Gourmet Cookie & Spring Water ~

\$9.00 per person * Delivery fees are not included

Dinner Buffet Entrees

Balsamic Honey Glazed Salmon

Seared Salmon with a Balsamic Honey Glaze Accompanied by California Vegetables & Savory Rice Pilaf

Sun-Dried Tomato Meatloaf

Old Fashioned Meatloaf with Sun-dried Tomato Glaze Accompanied by Mashed Potatoes and Green Beans

Orange Rosemary Roasted Breast of Chicken

Chicken Breast Roasted with Fresh Orange Rosemary Marinade

Accompanied by Roasted Potatoes & Vegetable Medley

Chicken Diane with Dijon Brandy Sauce

Accompanied by Mashed Potatoes & California Vegetables

Steak Alfresco

Grilled Flank Steak with Tomatoes, Peppers and Onions Accompanied by Roasted Potatoes and Green Beans

Black Bean Cakes & Chickpea & Tomato Sauté with Kale (v)

Accompanied by Brown Rice Pilaf and Green Beans with Leeks

~ Dinner Entrees include a House Salad, Dressing, Roll, Butter, Chef's Choice Dessert Iced Tea or Spring Water ~

> **\$20.00 per person** *Delivery Fee is not included

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