not-for-profit social enterprise Where food and community connect



BUILD YOUR CUSTOM SPREAD

Platters, Sandwiches, Salads, Sweets



not-for-profit social enterprise Where food and community connect



CATERING

MENU

Wild Thyme is a not-for-profit catering service started by National Joblink. Our passion is to teach people how to make and serve great food.

Our mission extends beyond our kitchen through an outreach program that brings free meals to members of the Cairns community who don't get to treat themselves. We also partner with charity organizations to support those in need.

Driven by a love for both community and food, we believe in making a difference one meal at a time. Our guiding principle, "people over profit," shapes everything we do. 100 % of our profit is reinvested into supporting the community.

> By supporting us...you support your community. Food is our common ground, our universal language.

Food is the ingredient that binds us together.

Food is a vehicle for social change. It brings people together in a way that nothing else can.



PLATTERS

Build your own function package by selecting from our fresh salads, platters, and a variety of wraps, sandwiches, bagels, focaccias, and banh mi rolls. Complete your spread with a selection of sweet treats for a perfect event.

DIPS AND VEGETABLE PLATTER Small (Serves 4) | Medium (Serves 10) | Large (Serves 15) Small: \$35 Medium: \$55 Large: \$75

A selection of three dips served with water crackers and mixed vegetables batons.

Dip Selection: Baba- Ghanoush, Hummus, Tzatziki, Sun Dried Tomato, Guacamole, Pesto, Beetroot

RICE PAPER ROLLS Small (Serves 4) | Medium (Serves 10) | Large (Serves 15) Small: \$50 Medium: \$90 Large: \$135

A variety of mixed Teriyaki Beef with Julienne Vegetables, Prawn, Mango and Avocado, Satay Chicken with rice noodles and vegetables. Served with a Vietnamese dipping Sauce and a Sweet chilli dipping Sauce. Vegetarian option available

SUSHI PLATTER Small (Serves 4) | Medium (Serves 10) | Large (Serves 15) Small: \$50 Medium: \$105 Large: \$155

Get your sushi on with a selection of seafood, chicken and vegetarian option served with soy sauce, wasabi and pickled ginger











VEGETERIAN ANTIPASTO PLATTER Small (serves 3 - 5) | Medium (serves 6 - 8) | Large (serves 11 - 13) Small: \$45 Medium: \$95 Large: \$120

Take a dive into to the fantastic array of dolmade's, a variety chargrilled mixed vegetables, selection gourmet cheeses, olives, baton of vegetables, dried fruit, grapes and selection of 2 dips with a selection of crackers and bread.

Dip Selection: Baba- Ghanoush, Hummus, Tzatziki, Sun Dried Tomato, Guacamole, Pesto, Beetroot

MEDITERRANEAN ANTIPASTO PLATTER Small (Serves 4) | Medium (Serves 10) | Large (Serves 15) Small: \$55 Medium: \$115 Large: \$165

Taste the flavours of the Mediterranean with a feast of dolmade's, a variety chargrilled mixed vegetables, mixed gourmet cheese, olives, Smoked salmon, Marinated baby octopus, and a selection of chilled sliced meats and served with a selection of crackers and bread and three dips

Dip Selection: Baba- Ghanoush, Hummus, Tzatziki, Sun Dried Tomato, Guacamole, Pesto, Beetroot

CHILLED COLD CUTS Small (Serves 4) | Medium (Serves 10) | Large (Serves 15) Small: \$45 Medium: \$110 Large: \$145

A delectable array of chilled Marinated chicken, shaved ham, shaved roast beef, sliced salami, chorizo mortadella and served with selection of mustards and chutneys and breads





SEAFOOD PLATTER Small (Serves 4) | Medium (Serves 10) | Large (Serves 15) Small: \$130 Medium: \$325 Large: \$475

An amazing tantalising platter of locally caught seafood consisting of Prawns, oyster, bugs, blue swimmer crabs, marinated baby octopus, smoked salmon, mussels and tuna sushi with lemon wedges, cocktail sauce, wasabi, pickled ginger and soy sauce

CHEESE PLATTER

Small (Serves 4) | Medium (Serves 10) | Large (Serves 15)) Small: \$50 Medium: \$125 Large: \$170

A fine platter of cheeses from around the world with blue vein cheese, vintage cheddar, gouda, brie/camembert, Smoked Dutch and gruyere, quince paste served with dried mixed fruit and nuts, grapes, strawberries and with a variety of crackers

QUEENSLAND TROPICAL FRUIT PLATTER Small (Serves 6 - 8) | Medium (Serves 8 - 10) | Large (Serves 16 - 18) Small: \$45 Medium: \$90 Large: \$150

A combination of fresh tropical fruit straight from the markets with a variety of chocolates





 Sweet Sensation Platter

 Small: \$60
 Medium: \$95
 Large: \$135

 (Serves 3-5)
 (Serves 6-10)
 (Serves 11-15)

- A Treasure Trove of Sweet Bites- Platter of Chocolate Brownie, Lemon Slice, Rocky Road and Vanilla slice
- Eiffel Tower Pastry Bliss- Platter of Caramel Tartlets, Fruit and Custard Tartlets, Profiteroles, Banoffee Pie
- **Tiny Cake Temptation** Platter of Red Velvet Cupcake, Tiramisu, Strawberry sponge cheesecake and Carrot Cake
- Fan Favourite Frenzy- Platter of Crème Caramels, Mousse Cups and Mini Pavlovas
- Biscuits galore, cookie joy! Platter of chefs daily specials

• Design Your Own - Choose 4 from the following

- -Chocolate Brownie
- -Lemon Slice
- -Rocky Road
- -Vanilla slice
- -Caramel Tartlets
- -Fruit and Custard Tartlets
- -Profiteroles
- -Banoffee Pie
- -Red Velvet Cupcake

- -Tiramisu
- -Strawberry sponge cheesecake
- -Carrot Cake
- -Crème Caramels
- -Mousse Cups
- -Panna Cotta
- -Mini Pavlova
- -Biscuits





SANDWICH

Wild Thyme- Sandwiches, Rolls, Wraps and Packed Lunches Our packed lunches are designed and delivered to your venue.

Enjoy our exquisite, assorted sandwich platter, perfect for any occasion. Personalize your selection by specifying your favorite ingredients or leave it up to our talented trainees to create a delightful variety of sandwiches. Made with the freshest ingredients, our platter promises to impress with a harmonious blend of textures and flavours, beautifully presented and ready to delight your guests.

Small (Serves 3 - 5) | Medium (Serves 6 - 8) | Large (Serves 11 - 13)

FOCCACIA PLATTER Small: \$40

Medium: \$80

Large: \$120

An assortment of freshly crafted foccacias, tailored to your taste, and served

WRAP PLATTER Small: \$40

Medium: \$80

Large: \$120

An assortment of freshly crafted gourmet wraps, tailored to your taste, and served in biodegradable boxes.





BAHN MI PLATTER Small: \$40

Medium: \$80

Large: \$120

A selection of freshly prepared gourmet Bánh Mi rolls, made to order served in our biodegradable boxes.

- Sweet Chilli Prawn
- Teriyaki Beef
- Satay Chicken
- Honey Soy Tofu
- Char Sui Pork belly

SANDWICH PLATTER Small: \$40

Medium: \$80

Large: \$120

A variety of freshly made gourmet sandwiches, customized to your taste served in our biodegradable boxes.

BAGEL PLATTER Small: \$50

Medium: \$95

Large: \$125

Enjoy our assortment of freshly baked gourmet bagels, customized to your liking, served in our biodegradable boxes.

MEETING PLATTER

Small: \$50Medium: \$95Large: \$125A Variety of Sandwiches, Wraps, Focaccia served in our biodegradable boxes.





DESIGN YOUR OWN PLATTER

Choose from the following fillings or create your own selection using wraps, bagels, focaccia, and sandwiches.

CHOOSE FROM THE BELOW SELECTION OR DESIGN YOUR OWN

Ham, Swiss Cheese, Lettuce, Tomato and Mustard
Sliced Turkey, Brie Cheese, Spinach, Cucumber and Cranberry Mayonnaise
Smoked Salmon, Dill Cream Cheese, Cucumber, Red Onion, and Capers
Roast Beef, Horseradish Mayonnaise, Cheddar Cheese, Rocket, Roasted Red Capsicum
Sliced Salami, Roasted Vegetables, Rocket, Pesto Mayonnaise and Crumbled Fetta
Tuna Mix (Onion, Celery, Herbs and Mayo), Lettuce, Tomato, Mayonnaise
Curried Egg, Spinach, Tomato and Red Onion
Roast Chicken, Cos Lettuce, Parmesan cheese, Boiled Egg, Bacon Caesar dressing
Salad, Grated Carrot, Red Onion, Cucumber, Tomato, Lettuce, Hummus, Cheddar Cheese
Roasted Vegetable, Rocket, Fetta and Pesto Mayonnaise
Design your own

Option 1: _____

Option 2:





Option 4:_____



Option 3: _____





Packed Lunch Boxes

Take the Load Off – Let Us Handle Your Packed Lunches! Leave the hassle to us! We'll prepare delicious and fresh packed lunches, customized to your preferences, so you can focus on your day while we take care of the rest. Perfect for events, meetings, or on-the-go meals!

Light And Easy -\$15

Gourmet Sandwich served with fresh fruit salad, garden salad and dressing cheese and biscuit and a juice box or bottled water

Deluxe - \$25

Focaccia or Baguette served with fresh fruit salad, water or a juice box, cheese and biscuits, piece of cake, crudities and dip and a garden salad and dressing.





SALAD

Our Salads are designed and delivered to your door freshly made and ready to go.

Choose salads to complement any of our Packages.

Small: Serves 6-8

Medium: Serves 10-12 La

Large: Serves 14-16

CRISPY MIXED GARDEN SALAD Small: \$40 Medium: \$60

Served with tomato, onion, cucumber and julienne carrot, grated cheese, capsicum and snow pea sprouts served with balsamic vinaigrette

KALE SLAW Small: \$40

Medium: \$60

Medium: \$60

Large: \$85

Large: \$85

Large: \$85

A mixture of red and green cabbage, kale, grated carrot, celery, Israel couscous sunflower seeds, pumpkin seeds, apple, toasted almonds, dried cranberries and tossed with a creamy lemon and roasted garlic dressing

POTATO AND EGG SALAD Small: \$40

Tableland chat potatoes tossed with seeded mustard, bacon, shallots, parsley, egg, chives, caramelised Spanish onion and whole egg mayonnaise



ROAST VEGETABLE AND PESTO PASTA SALAD Small: \$40 Medium: \$60

Pasta mixed with roast peppers grilled eggplant, sundried tomatoes, olives, grilled zucchini, sweet potato, pumpkin, pesto and spinach and finished off with feta cheese and olive oil

GREEK SALAD Small: \$40

Medium: \$60

Large: \$85

Large: \$85

Fresh mixed salad leaves served with tomato, Spanish onion, kalamata olives, cucumber, capsicum and feta cheese and dressed with red wine vinaigrette

SOUTHERN STYLE SWEET POTATO AND PUMPKIN SALAD Medium: \$60 Large: \$85 Small: \$40

Sweet potato, pumpkin, avocado, charred corn, roasted capsicum and coriander in a creamy Cajun buttermilk dressing

GOURNMET SALADS

Small: Serves 6-8 Medium: Serves 10-12 Large: Serves 14-16

CAESAR SALAD Small: \$45

Cos lettuce, bacon, boiled egg, garlic croutons, shaved parmesan cheese, and a Creamy Caesar dressing

OPTIONAL – anchovies ADD Chicken \$5.00 ADD Prawns \$5.50



Training - Employment - Community



Medium: \$70

Large: \$110

THAI NOODLE BEEF SALAD Small: \$45 Medium: \$70

Marinated rump steak, rice noodles, shallots, mint, coriander, red capsicum, bean sprouts, roasted peanuts, cherry tomatoes, cucumber served with a nam-jim dressing

CURED KANGAROO SALAD Small: \$65

Cured and Roasted Kangaroo, orange segments, feta cheese, Spanish onion, rocket, capsicum, roasted macadamia, roasted beetroot and a honey and wattle seed dressing

Medium: \$85

Medium: \$80

TUNA NICOISE SALAD Small: \$55

A delicious salad with seared sesame tuna, mixed greens, green beans, cherry tomatoes, mixed olives, baby potatoes, hard-boiled eggs, anchovies, and capers, all tossed in a Dijon vinaigrette.

GRILLED PRAWN, HALOUMI, SPINACH and PEAR SALAD Small: \$55 Medium: \$80 Large: \$110

Grilled local prawns tossed with spinach, tomatoes, Spanish onion, roasted walnuts fresh pears with grilled haloumi and lightly drizzled with a lemon olive oil

MISO CHICKEN AND EDAMAME SALAD Small: \$55

Large: \$110

With edamame, sugar snap peas, spinach, soba noodles, capsicum, bean sprouts, spanish onion, carrot, radish with a soy, ginger dressing

Training - Employment - Community

Medium: \$80





Large: \$110

Large: \$115

Large: \$110