

YOUR GUESTS WILL BE DAZZLED



Long after your special event has ended, your guests will remember the elegant and flavorful fare prepared by Savory Thyme Catering. Like a wafting scent of exotic spices, the pleasant memory of the luscious combinations of natural foods and flavors will linger.

This is food with a unique flair — a distinctive variety of feature ingredients and diverse companions.

Present your guests with Savory Thyme's brilliant cuisine of fresh, natural ingredients, touched by the creative sensations of the world's finest recipes and seasonings.

*Delightful fare for lunch,
brunch, or dinner.*

- Pick Up • Delivery
- Full-Service Catering

Savory Thyme Catering
220 Mt. Hope Avenue
Rochester, NY 14620
Phone: (585) 423-0750
Fax: (585) 423-0755
e-mail:

catering@savorythyme.com
www.savorythyme.com



Savory Thyme Catering is committed to nurturing good health through good eating. We create delicious, life-sustaining food using only natural, unrefined, and additive-free ingredients, as well as organic foods whenever possible. We call it "cooking with a conscience."

Try our foods sold at the
ABUNDANCE COOPERATIVE MARKET,
Downtown Rochester

A woman-owned and operated business.



SAVORY THYME CATERING

*Delivering Delicious
and Healthful
International Cuisine*

A lively variety of healthful food with savory gourmet flavor, using only natural and unrefined ingredients.

Many vegetarian and
vegan selections.

Savory Thyme Catering
(585) 423-0750



FOR YOUR SPECIAL EVENT

Choose from a wide variety of hor d'oeuvres and delicious buffet items, affordably priced. Ask for our catering menu or visit: www.savorythyme.com.

FOR CORPORATE MEETINGS

Choose individual items for the participants *and/or*

request trays of assorted wraps. Ask to see our menu featuring wraps and sandwiches, or visit www.savorythyme.com.



WE WANT TO CATER TO YOU!

Note that our menus represent the kinds of foods in which we specialize, but we can create anything you wish, just ask!

Many of our selections are vegetarian or vegan. Many may be made so upon request.

Working within a certain budget? Let us know and we'll work with you to develop a menu that meets your needs.

REVIEWS

"Savory Thyme is an asset to Rochester's diverse community. The food is wonderful."

-- Monica Kress (published in the *Democrat & Chronicle*)



"Specialty chef Peg Fink-Gefell is a master of experimentation with traditional recipes from the Caribbean, Africa,

India, the Mideast, Greece and Indonesia."
-- Corydon Ireland, *Vegetarian View*



"...customers will find an assortment of items that are healthful as well as delicious... the emphasis is on creative use of fresh, natural ingredients."

— Kathy Lindsley, *Democrat & Chronicle*

"A magnet for health- and environmentally conscious diners. Politically correct food that deliciously forgoes the dogma."

— Karen Miltner, *Democrat & Chronicle*

In the recent past, Savory Thyme Catering was also a café. These reviews are from that time. We still make the same great food — we know you'll love it! Please give us a call.

ABOUT US

SAVORY THYME CATERING is owned and operated by Peg Fink-Gefell. Peg is a graduate of the prestigious Culinary Institute of America, and has been providing savory, wholesome food to the Rochester area for more than 20 years.



SAVORY THYME CATERING is dedicated to good eating, as we know that what we eat directly affects our health. Our ingredients are unrefined and natural, as well as organic whenever possible. Our foods are not processed or preserved, and everything is made from scratch.



We advocate sustainable agriculture — that which sustains us, the Earth, and the food chain. We buy from local farmers who make every effort to produce food organically and without artificial chemicals, fertilizers or pesticides. We support those who strive to maintain the Earth's natural balance. And we salute the farm workers, who feed the world.