



THE  
GIRL

tim

CATERING



has been serving vibrant, imaginative, fresh food in San Antonio and the Hill Country since 2011. Focusing on local and artisanal food sources, Tim the Girl creates extraordinary culinary experiences your guests will remember.

We enjoy catering parties of every type, from intimate dinners and casual cocktail hours to romantic weddings and majestic galas. Chef Tim McDiarmid crafts customized menus for every event, ensuring that your experience will be as unique as you are.

Please get in touch for more details!



## HOW WE WORK

At Tim the Girl Catering, our focus is on the food. Although we have an extensive list of venues and vendors we love to work with, we don't do anything other than develop menus, create delicious food, arrange it beautifully, and serve it with warmth and grace.

To work with us, please [fill out the form](#) on our contact page. In order to be as expedient and helpful as possible, all inquiries begin with collecting that information. You might want to read the FAQ and definitions first, which can be found at the end.

After we receive your information, we'll contact you to discuss your needs in more detail and put together a proposal. Working with us is highly personalized, collaborative, and fun, and will yield a menu that is totally your own.





## HOW TO BUDGET

We work with a wide range of budgets and relish the challenge of making a creative memorable menu for even the smallest event. We're happy to guide you through the process, and make sure there are no unexpected costs.

In addition to your meal, plan to budget for drinks, staffing, rentals (tables, chairs, linens, tableware and glassware), service, and tax.

Our service staff will arrive before your event for set-up and stay afterwards to clean up and haul trash as needed. Their fee will be for the full time on site, not just the amount of time the guests are there.



# TYPES OF CATERING

It's helpful to consider the type of catering you want early on, as it will affect the cost, presentation, variety, and guest experience for your event.

**Cocktail:** Although cocktail hours are sometimes a part of a longer event, they can also stand on their own. A cocktail reception usually offers passed hors d'oeuvres, possibly with smaller self-service food stations. No main entrée is served, although some cocktail parties may offer one traditional course, such as dessert. Typically, guests do not have pre-determined seating and mingle throughout the event. Cocktail receptions are becoming increasingly popular for small weddings.

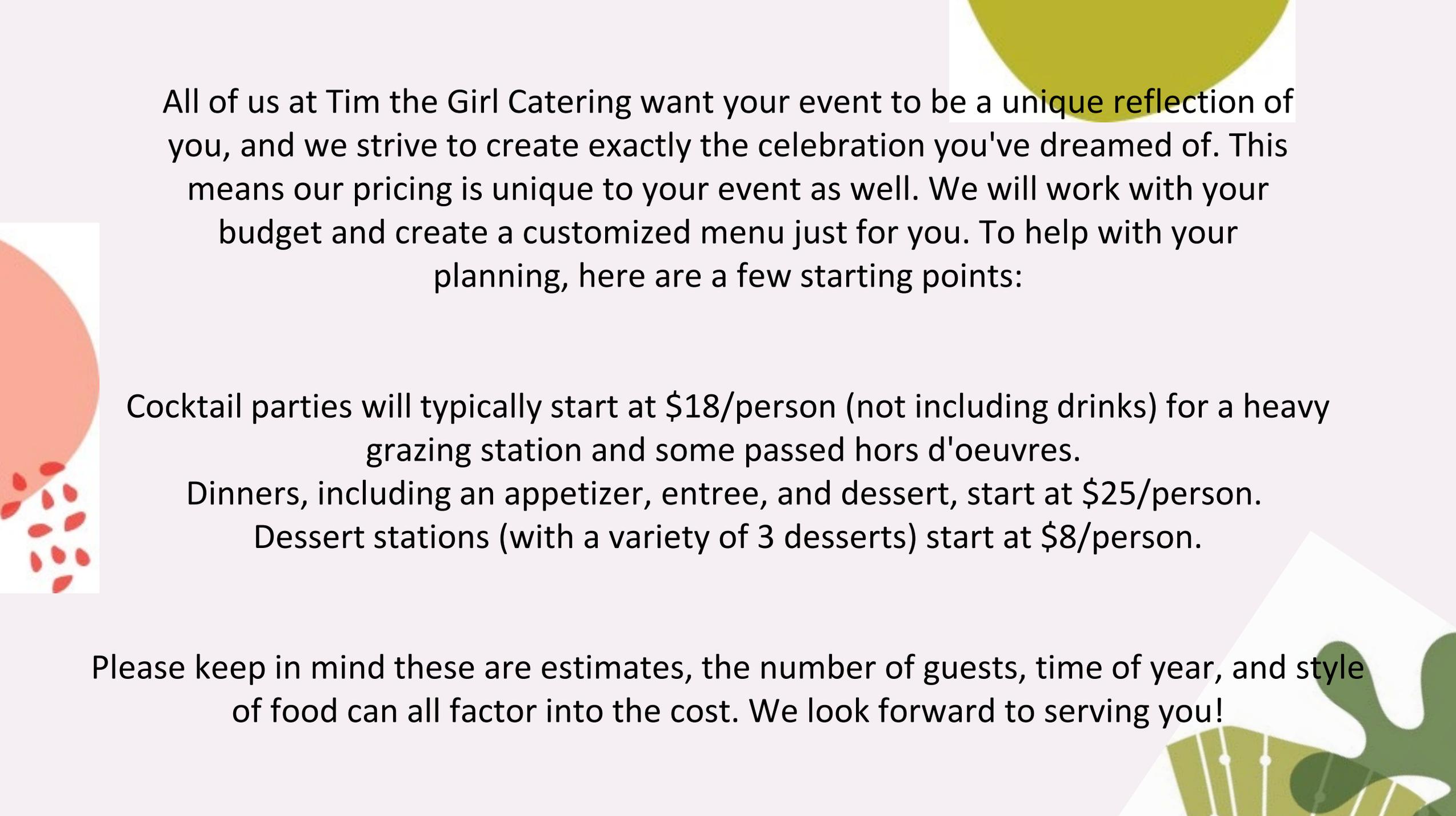
**Stations:** Food stations feature several separate areas, sometimes manned by a chef or server, offering different types of food: appetizers, salads, entrees, breads, desserts, etc. Stations are a wonderful way to introduce a special theme, as well as accommodate your guests' variety of food allergies and other dietary needs. Lines are usually shorter as guests can approach the stations in any order, and this allows for mingling and for guests to set their own pace.

# TYPES OF CATERING

**Family Style:** In family style service, fresh platters of food are delivered to each table, and the guests serve themselves as little or as much food as they want. This style of catering is becoming more in-demand, as it limits the choices somewhat (saving costs) but also eliminates lines, allows guests to relax and talk, and encourages a family feeling.

**Plated:** A seated meal, where each guest is served an individual plate of food. This is the most traditional option. It narrows the menu down to a limited number of selections, but guests do not have to wait in line and everyone receives their food at more or less the same time.

**Buffet:** A traditional, but more casual route than a plated dinner, a buffet features a long table with servers on one side offering a variety of foods. The buffet usually starts with salad, then proceeds to entrees and sides, ending with bread and sometimes dessert. Guests carry their own plates and file through the line one at a time. Lines can be long, but guests can also mingle as they wait.



All of us at Tim the Girl Catering want your event to be a unique reflection of you, and we strive to create exactly the celebration you've dreamed of. This means our pricing is unique to your event as well. We will work with your budget and create a customized menu just for you. To help with your planning, here are a few starting points:

Cocktail parties will typically start at \$18/person (not including drinks) for a heavy grazing station and some passed hors d'oeuvres.

Dinners, including an appetizer, entree, and dessert, start at \$25/person.

Dessert stations (with a variety of 3 desserts) start at \$8/person.

Please keep in mind these are estimates, the number of guests, time of year, and style of food can all factor into the cost. We look forward to serving you!

## COCKTAIL PARTY

We LOVE cocktail parties! Usually we recommend a variety of food stations and passed hors d'oeuvres. Food stations feature several separate areas offering different types of food: appetizers, salads, entrees, breads, desserts, etc. Stations are a wonderful way to introduce a special theme, as well as accommodate your guests' variety of dietary needs.

### TIM'S SIGNATURE GRAZING STATION

Artisanal Cheese Platter with Preserves, Nuts, House-Marinated Olives, Charcuterie Board with Grain Mustards and Cornichon, Homemade Cheese Crisps with Fig and Pear Chutney, Breads and Crackers

### MEDITERRANEAN GRAZING STATION

Hummus, Eggplant Dip, Yogurt Feta Dip, Marinated Peppers, Pickled Vegetables, Grilled Flatbread and other Greek-inspired nibbles





## **STREET TACO BAR**

Carnitas, Chicken Tinga, Sofritas, Carne Asada, Corn Tortillas, Avocado, Salsas and Fixings

## **ENTREE STATION**

### **For Example:**

Black Bean and Brisket Sopes with Queso Fresco  
Braised Pork Shoulder with Roasted Garlic BBQ  
Sauce

Slow Cooked Brisket with Zinfandel and Charred  
Onions

Juniper Citrus Roasted Chicken

Braised Short Ribs with Annatto, Orange, and Garlic

## **DESSERT STATION**

Includes 3 bite-sized desserts

### **For Example:**

Derby Bourbon Pies, Berry and Cardamom Trifles,  
Lemon Squares, Mexican Wedding Cookies, Ginger  
Cookies, Norwegian Oat Crisps, Earl Grey Tea  
Truffles

## CANAPÉS

For longer events, we usually suggest our guests mix and match a few food stations and add elegant passed canapés.

### CANAPÉS

Choice of 3 passed canapés, includes our signature grazing station.

#### For Example:

Spicy White Bean Puree, Escarole, and Golden Raisin Toasts

Bacon Wrapped Herb and Butter Soaked Figs

Spinach and Feta Tartlets with Yogurt and Mint

Ceviche Shooters with Melon and Daikon

Potato Latkes with Crème Fraiche, Smoked Salmon, & Pickled Red Cabbage

Caramelized Onion, Mushroom, and Goat Cheese Tartlets

Italian Corn Cakes with Black Beans and Cilantro Pumpkin Seed Pesto

Mini Lobster Rolls

Roasted Red and Golden Beets with Feta and Arugula

Crostini Three Ways: Spicy Black-Eyed Pea Puree, Kale & Candied Figs/Herb

Butter & Fresh Radish/Fresh Ricotta, Local Honey & Thyme





## DINNER

Seasonal dinner menus include an array of starters, entrées, and side dishes. We serve dinner three ways:

**FAMILY STYLE:** In family style service, fresh platters of food are delivered to each table, and the guests serve themselves as little or as much food as they want. This style of catering eliminates lines, allows guests to relax and talk, and encourages a family feeling.

**PLATED:** A seated meal, where each guest is served an individual plate of food. This is the most traditional option. It narrows the menu down to a limited number of selections, but guests do not have to wait in line and everyone receives their food at more or less the same time.

**BUFFET:** A traditional, but more casual route than a plated dinner, a buffet features a long table with servers on one side offering a variety of foods. The buffet usually starts with salad, then proceeds to entrees and sides, ending with bread and sometimes dessert. Guests carry their own plates and file through the line one at a time.

# SAMPLE DINNER MENUS

## FAMILY STYLE

This intimate family wedding for 40 took place on a crisp fall evening. Taking our cue from the bride's French heritage, we created a bountiful Provençal-style menu that kept guests close to the table, laughing and talking into the night. Instead of a cake, an assortment of French macaroons were placed within easy reach.

- *Cheese Board Placed on Each Table with Gruyere, Brie, and Almonds*
- *Accoutrements, Fresh Preserves, Whole Grain Mustard, and Crostini*
  
- *Traditional Beef Bourguignon Served over Egg Noodles*
- *Juniper and Citrus Marinated Chicken*
- *Fresh Ratatouille*



# SAMPLE DINNER MENUS

## PLATED

Tim the Girl was asked to create a lavish fantasy for a spring evening wedding for 200 guests. We took our inspiration from the story of clever Scheherazade, whose magnetic storytelling won the heart of a king. Guests enjoyed passed hors d'oeuvres, hearty entrees, and a trio of salads before the wedding cake.

- *Endive Boats filled with Smoked Salmon, Crème Fraiche, Pickled Beets, Capers, & Chives*
- *Goat Cheese Stuffed Figs with fresh local honey*
  
- *Lamb Kofta with Yogurt Feta*
- *Moroccan BBQ Salmon with Israeli couscous*
  
- *Texas Citrus Salad with Pickled Fennel, Red Onion and Castelvetrano Olives*
- *Mixed Green Salad with Sherry Vinaigrette*
- *Salad of Heirloom Tomatoes, Feta and Pickled Onions*



## BEVERAGE PACKAGES

Our bar packages include a full range of selected spirits, classic mixers, thoughtfully produced wines, beers, and non-alcoholic beverages. We also create unique specialty cocktails to compliment the occasion.

### WINE & BEER BAR

Includes a selection of wines, beers, non-alcoholic beverages and ice.

\$25/person (3 hours)

\$30/person (4 hours)

\$35/person (5 hours)

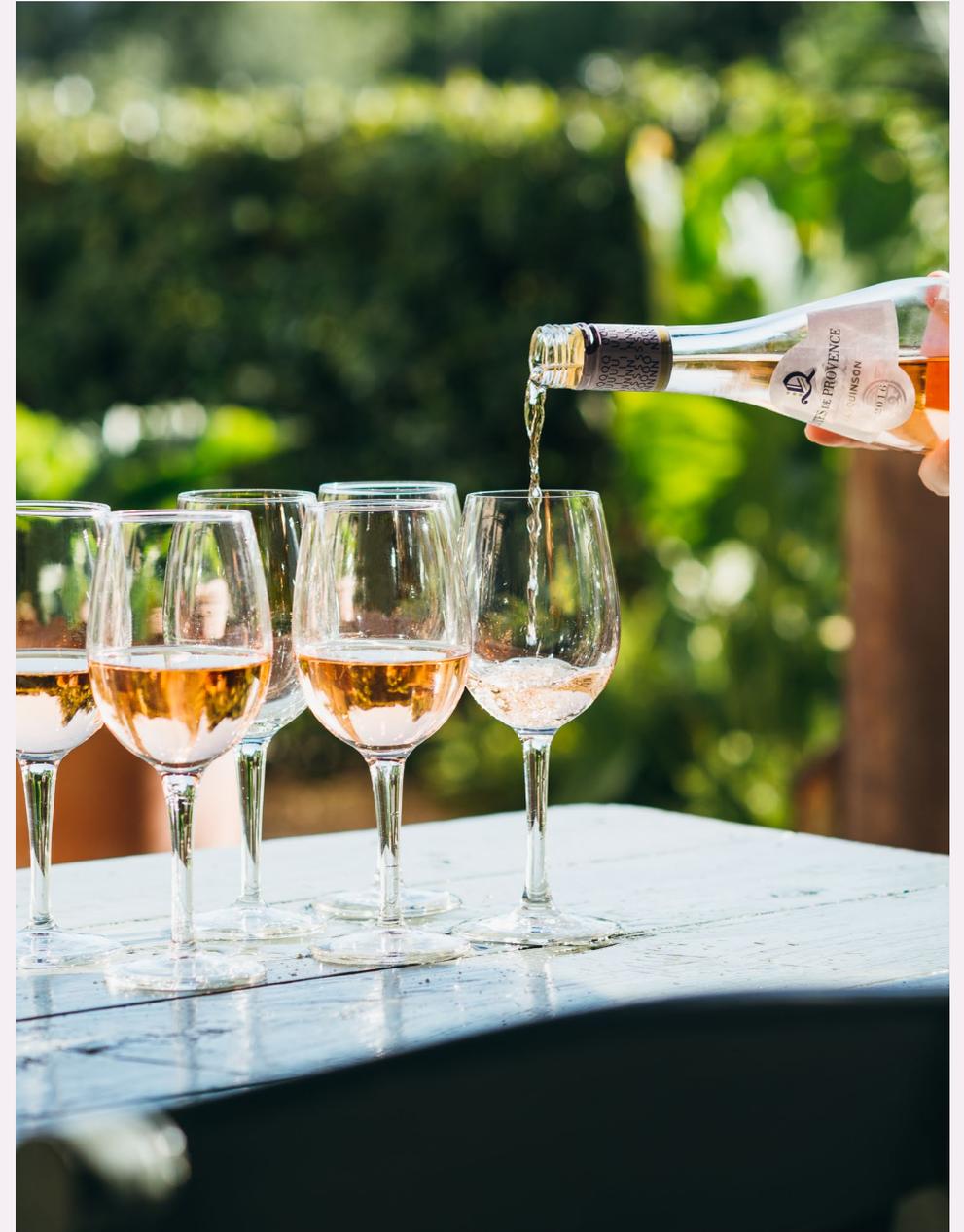
### COCKTAIL BAR

Includes 2 specialty cocktails and a selection of spirits, classic mixers, wines, beers, non-alcoholic beverages, garnishes and ice.

\$35/person (3 hours)

\$40/person (4 hours)

\$45/person (5 hours)





## **STAFFING**

All employees hired for catered events are paid at hourly banquet rates rather than a calculated gratuity or tip. Staffing is determined based on the number of guests, the venue, amount of setup and break down time required, as well as the complexity of the menu served.

## **RENTALS**

The rentals needed to execute each event fluctuates depending on your needs and the requirements of the venue. Each proposal will receive an estimate of rental charges based on the given event logistics.

## **ADDITIONAL COSTS**

All events are subject to refundable \$500 security deposit. Credit card payments are subject to a 3% processing fee.

# FAQ

## **Do you do event planning?**

We don't, but we have a list of amazing planners we love to recommend!

## **Do you require an event planner?**

No, although we encourage you to consider one. Also, your venue might require an event planner, so check their contract.

## **Do you offer day-of coordination?**

Who will be on-site for my event? We do not offer day-of event coordination. On the day of your event, our servers will be present under the supervision of a captain.

## **How far out should we begin our planning?**

We can work with tight timelines, but we recommend starting your planning about 90 days

## **Why can't I just pick a set menu and price?**

Unlike other catering companies, we create one-of-a-kind menus for each event. We look at everything – our client's vision, the location, and the type, time, and style of event – and combine that with the best product the city and season has to offer to create a distinctive, exciting custom menu. Because of this, we do not have set menus or pricing.

## **Do you offer menu tastings?**

Once we are close to finalizing a contract and narrowed down food options, we offer a free tasting for up to 4 guests.

## **How do I lock in my event date?**

Once you have signed our contract and paid a 50% deposit, your event is in our books!

## **Do you offer drop-off catering (food delivery only for events)?**

Yes – this is an easy, convenient way to make your event special. All of the food comes in disposable containers, and our staff will set up for you. A set-up and drop-off fee will be charged.



## Request More Information:

For more information, [fill out this form](#) with your event details and we'll get back to you shortly.

