

**VOL.1 |  
TUTTI FRUTTI**

**2026**



# **BRIGHT THYME** CATERING

**CAPTIVATING CULINARY CREATIONS &  
CATERING SERVICES TO ELEVATE YOUR  
EVENT**

**MAGAZINE**

One bright bite  
at a thyme

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# BRIGHT THYME

## CATERING



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# A BRIGHT THYME TO CREATE MEMORIES



Photo - April Ludwig

Bright Thyme Catering began as a leap of faith—a culinary adventure rooted in friendship, family, and shared dreams. Time never stands still, and neither does hospitality. It evolves, adapts, and reinvents itself. What started not with a vision board, but with a to-do list, personal savings, and the courage to believe that hospitality will never die, now brings us into our third year as a catering company.

This magazine is a memoir of our journey over the past three years—and a promise to continue telling this story year after year. Think of it as an album in an elevated format: a celebration of the moments, events, and people who have shaped us. It is our way of saying that food service can be both refined and approachable, especially when there is a reason to gather and celebrate.

If you are holding one of these copies, it is because you matter to us. Only a limited number were printed—partly for the joy of creating something tangible, and mostly because we value those who value us in return.

My name is Luz. I am a woman, a wife, a daughter, and an entrepreneur. I was born in Venezuela, trained as a lawyer, and later earned an MBA along with a Master's degree in Marketing and Public Relations, Advertising, and Promotion. I am also a Master Artisan Baker, Pastry Chef, and Chocolatier.

At Bright Thyme Catering, we don't just cook—we tell stories, we entertain, and we elevate experiences. Through thoughtful service and captivating culinary creations, we help turn gatherings into lasting memories—one bright bite at a thyme.

**LUZ STRATTHAUS**  
**OWNER - BRIGHT THYME CATERING**

*T h r e a d s   o f   T h y m e*



**Guacamole Shrimp Cup**



**Chicken Waldorf Cup**



**Guacamole Cup**



## WHY IS THE FIRST MAGAZINE NAMED TUTTI FRUTTI?

Tutti Frutti means “all the fruits” in Italian—a joyful expression of abundance, variety, and celebration. It felt like the perfect name for our first magazine because it reflects who we are and how Bright Thyme Catering began: a blend of flavors, cultures, talents, stories, and people coming together to create something vibrant and meaningful.

This first volume is a collection of everything that has shaped us over the past three years—the sweet moments, the challenges, the growth, the friendships, and the creativity. Much like a tutti frutti dessert, each element stands on its own, yet together they form something more colorful, layered, and memorable.

Tutti Frutti is also playful and nostalgic, reminding us that hospitality should feel joyful, approachable, and full of life. It celebrates diversity at the table and in our journey—proof that when many ingredients come together with intention, the result is always richer.

This is our beginning. And what better way to start than with everything.

# OUR CUISINE

Welcome to Bright Thyme Catering, where every dish is a journey through flavor and culture. Our cuisine artfully blends international inspirations with vibrant Latin American and elegant European influences, creating a menu that delights and surprises at every bite. From the creamy, comforting penne alla vodka to the rich, savory flavors of Venezuela's Pabellón Criollo, or a robust, heartwarming German-style Goulash, we celebrate the world's tastes while honoring our roots. Each dish is thoughtfully crafted to engage diverse palates, turning every meal into a memorable culinary experience. Join us and embark on a gastronomic adventure where exceptional service meets culinary excellence, leaving your guests inspired and satisfied.



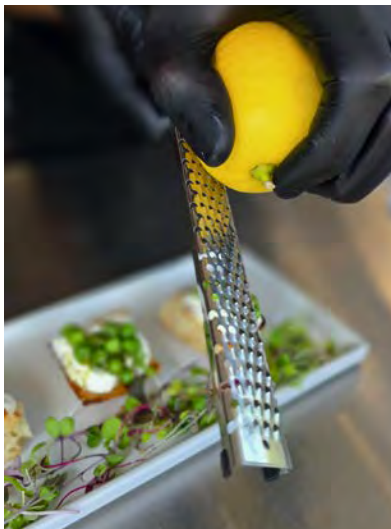


A Touch of  
Thyme, a Touch  
of Heart



# OUR PRODUCT

At Bright Thyme Catering, every product we offer is made from scratch with care, creativity, and the finest ingredients.



From the first chop of fresh produce to the seasoning of premium meats, every dish is thoughtfully prepared in-house to ensure authentic flavors and textures. Our commitment to quality shines through in every bite, reflecting our dedication to culinary excellence and the love we put into our craft.

We pride ourselves on offering a diverse selection of national, international, and local products. From vibrant seasonal produce to hand-selected meats and specialty cheeses, we curate ingredients that elevate every dish. Beyond our menu, we are curious and adventurous, embracing most client requests—even when they are not yet part of our repertoire. This year, for example, we've been diving into Korean cuisine, learning new techniques and flavors so we can expand our offerings and bring exciting, globally inspired dishes to every event.



From our hearts to your  
table, every detail is a note  
in a symphony of celebration



Gentle hands,  
graceful service



Moments served with care



We pour care into  
every detail

## OUR TEAM

At Bright Thyme Catering, our serving staff is more than a team, they are the heart of every event. We carefully cultivate and support our team members, ensuring they bring expertise, confidence, and grace to every gathering. Because we value consistency and harmony, it's very possible that you'll see the same familiar faces at multiple events, creating a sense of trust and comfort. Each team member continually develops and perfects their expertise to anticipate guest needs, work seamlessly with colleagues, and provide a warm, polished experience that reflects the care and dedication we pour into every celebration.



# WE HAVE THYME FOR EVERY EVENT

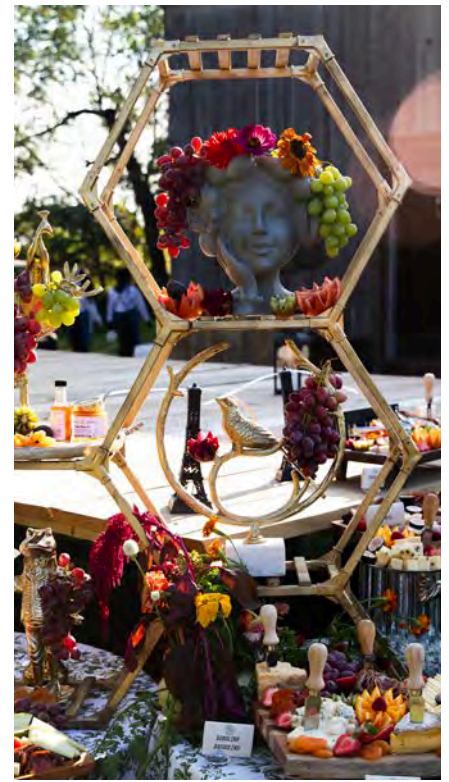
We cater to a wide range of events, with a special focus on weddings and corporate gatherings, where thoughtful details and exceptional food truly matter. From elegant wedding celebrations to polished corporate events, our team is known for creating elevated culinary experiences that feel both refined and inviting. Our signature food stations and grazing displays have been stealing the attention of guests time and time again—designed not only to taste incredible but to serve as stunning focal points that elevate the entire event atmosphere.

Beyond weddings and corporate events, we proudly cater baby showers, birthdays, private celebrations, and curated food deliveries, always bringing the same level of care and creativity to every occasion. Our elevated food truck service offers a fun yet sophisticated option for more relaxed events. This year, we're excited to introduce a new service: late-night deliveries, perfect for keeping the celebration going at after-parties with delicious, thoughtfully prepared bites that end the night on a high note.





Photo - Ines Prelovsek



## ELEVATED FOOD DISPLAYS

Meaningful celebrations deserve beautifully crafted presentations. Our elevated grazing station is a true work of art, ideal for unforgettable celebrations such as wedding cocktail hours and special corporate events.

Each display is thoughtfully curated based on the season, your event theme, color palette, and most importantly your personality.



### ***One of-a-kind masterpiece***

While we always welcome your ideas and suggestions, like any artist, our signature style remains at the heart of each presentation. No two displays are ever the same.

Thank you for trusting our vision and allowing us to create a presentation your guests will remember long after the last bite.

## *Thyme for Dreams*

In September 2024, we catered our first wedding with a buffet-style dinner for over 180 guests. Though heavy rain fell just before the ceremony and cocktail hour, it couldn't dampen the joyous celebration

# *HARVEST OF HEARTS*

## *Not our first rodeo*

Even though this was Bright Thyme Catering's first wedding, our 15 team members brought more than 10 years of experience each. From the very beginning, the event was a success, and our reputation was solidified

## *The double rainbow*

Once the traditions were complete and the celebration was in full swing, a double rainbow appeared, as if offering a special blessing for the day.



## OUR FIRST WEDDING

It was a lot of “firsts.” We were as prepared as possible for this event, with a wonderful couple and loving parents who naturally wanted nothing but the best for them. Their property had long distances to walk back and forth—though we certainly had our fair share of fun with the golf carts! This was a true “go big or go home” kind of wedding, which worked in our favor: a fantastic lineup of professional, seasoned vendors, a trusting bride, and a groom whose only mission was to make her happy.

For us, the mission was twofold: make this wedding a success and create the best possible content to showcase what Bright Thyme Catering can do. It was the perfect opportunity for several firsts—our first large display, our first drone video, and our first full event content session—all while navigating unpredictable weather and a slightly frazzled event planner who graciously separated her challenges from our services, allowing us to provide an exceptional experience. Despite a few bumps along the way, the day was a triumph and a beautiful milestone in our journey.



# FOOD TRUCK SERVICE



We've made it a tradition to be part of the Hunterdon County 4-H & Agricultural Fair. This will be our third year in a row assisting, and it's refreshing to wow our patrons with a less formal, approachable style of service.



Bright Thyme Catering offers a full food truck experience for weddings and all types of events, combining the fun and energy of a mobile kitchen with the quality and service of a full-scale catering company. We partner with our sister company, Bright Side Services, utilizing its mobile kitchens to provide this experience.

We operate as a food truck at very select events—Pennington Day and the Hunterdon County 4-H & Agricultural Fair being among our favorites. You won't find our trailers out constantly; this is a special offering where we bring a catering-level experience directly to your home or private events

Our food truck menus are fully customizable, you may create your own menu with our guidance or choose from our curated offerings. We provide flexible service options, from culinary team only to full-service staff, depending on your event needs. Whether you're planning a wedding, corporate gathering, or private celebration, our food truck brings elevated flavors, efficient service, and a memorable guest experience.

# WE GO PLACES AND OFFER A VARIETY OF SERVICES





## CHOOSE YOUR FOOD SERVICE STYLE

We offer a full range of catering services designed to complement the flow and style of your event, starting with beautifully curated cocktail hour experiences. From passed hors d'oeuvres to interactive stations, our cocktail hour service sets the tone for the celebration. For the main event, we provide full sit-down dinners, family-style service, buffet-style options, and interactive team food stations, including elevated concepts like Mexican-inspired stations, pasta and mashed potatoes stations, that bring fun, flavor, and engagement to your guests. Every service style is executed with care, ensuring seamless timing, polished presentation, and exceptional hospitality.

Our cuisine is rooted in a farm-to-table philosophy, highlighting fresh, seasonal ingredients sourced from trusted local producers whenever possible. For more relaxed and lively gatherings, we also offer cookouts and elevated food truck experiences, bringing bold flavors and a welcoming energy to your event without sacrificing quality. Whether refined or casual, each service is crafted to feel intentional, memorable, and uniquely suited to your celebration.



# CORPORATE EVENTS, ELEVATED BEYOND THE EXPECTED

*Happy  
Holidays*  
AND A  
JOYFUL NEW YEAR

# 40 UNDER 40

*I am honored to be recognized as one of the 2025 Top 40 Under 40 recipients by the Somerset County Business Partnership*



Photo - April Ludwig

**We are proud of how Bright Thyme Catering continues to grow, supported by roots that become stronger with every experience. We are grateful for our origins, our team, and YOU for choosing and preferring our services. We look forward to a wonderful 2026.**  
—Luz



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