

Corporate Catering Gourmet To Go Menu

How to Order? Email: gtg@thymecafeandmarket.com

Place your order Monday-Friday & allow 3 days' notice for ordering. Order for a minimum of 4 people.

Entrees & desserts are split 50/50 depending on guest count. No substitutions please. Disposable goods are available upon request and include plates, napkins, flatware and serving utensils for 2.00 per person. Platters are available upon request at \$8.00 per platter.

MENU 1

Rosemary Lemon Chicken Breast

Salmon Filets with Red Pepper Hazelnut Pesto

Mediterranean Orzo with Roasted Veggies, Feta, Basil, Parsley & Pine Nuts

Grilled Broccoli with Garlic, Lemon & Red Pepper Flakes

Spinach Salad with Blue Cheese, Candied Pecans, Dried Cranberries, Apples & Balsamic Vinaigrette

Chocolate Chip Cookies & Fudge Walnut Brownies

31.00 per person

MENU 2 Grilled Tri Tip Sliced with Tomato & Olive Coulis

Parmesan Chicken

Haricots Verts with Hazelnuts & Orange Zest

Mediterranean Farro with Kale, Fennel, Brussels Sprouts,

Grilled Vegetables, Pine Nuts, Parmesan & Lemon Shallot Vinaigrette

Greek Salad with Romaine, Feta, Kalamata Olives,

Chickpeas, Red Onion, Cherry Tomatoes, Cucumber & Creamy Mustard Vinaigrette

> Chocolate Chip Cookies & Lemon Bars 30.00 per person

> > MENU 3

Chicken Roulades Stuffed with Goat Cheese,

Sundried Tomatoes & Basil

Grilled Tri Tip Sliced with Tomato & Olive Coulis

person

MENU 5

Grilled Tri Tip Sliced with Tomato & Olive Coulis

Rosemary Lemon Chicken Breast

Grilled Asparagus with Lemon Parsley Gremolata

Feta Quinoa with Cherry Tomatoes, Mint, Parsley & Cucumbers

Italian Salad (Vegetarian) with Romaine, Kale, Kalamata Olives, Cherry Tomatoes, Chickpeas, Celery Hearts, Artichoke Hearts, Provolone Cheese & Italian Vinaigrette

Chocolate Chip Cookies & Crispy Peanut Butter Bars

29.00 per person

MENU 6

Teriyaki Chicken Kebabs

Ginger Sesame Wasabi Salmon Filets

Caraway Jasmine Rice

Sesame Sugar Snap Peas

Chinese Salad (Vegetarian) with Romaine, Cabbage, Almonds, Wonton Crisps, Mandarin Oranges, Carrots, Red & Yellow Peppers, Snow Peas, Cilantro & Sesame Vinaigrette

Lemon Bars & Chocolate Chip Cookies

30.00 per person

MENU 7

Assorted Cold Picnic Sandwiches:

Turkey, Brie, Caramelized Onion, Arugula & Aioli on Ficelle
 Prosciutto with Brie, Arugula & Butter on Ficelle

 Roasted Eggplant with Mozzarella, Balsamic, Red Pepper Flakes & Pesto on Ficelle
 Israeli Couscous with Fresh Asparagus, Peas & Parmesan

Seasonal Fruit Salad

Kale & Brussels Sprouts Salad with Fennel, Pecorino.

Pine Nuts & Lemon Shallot Vinaigrette

Pesto Pasta with Peas & Pine Nuts

Roasted Cauliflower with Meyer Lemon & Olive Relish

Arugula Salad with Parmesan, Pine Nuts & Lemon Shallot Vinaigrette

Double Chocolate with Sea Salt Cookies & Seven Layer Bars 32.00 per person

MENU 4

Grilled BBQ Chicken Breast 10-Hour Pulled Pork Corn & Avocado Relish with Red Onion & Cilantro Old-Fashioned Potato Salad Kale & Brussels Sprouts Salad with Fennel, Pecorino, Pine Nuts & Lemon Shallot Vinaigrette

Chocolate Chip Cookies & Lemon Bars

29.00 per person

Assorted Cookies 30.00 per person

MENU 8

Salmon Filets with Red Pepper Hazelnut Pesto

Rosemary Lemon Chicken Breast

Roasted Cauliflower with Meyer Lemon & Olive Relish

Moroccan Couscous with Currants, Almonds, Carrots, Onions & Parsley

Strawberry & Feta Salad with Mixed Greens, Candied Pecans & Balsamic Vinaigrette

> Seven Layer Bars & Lemon Bars 31.00 per person



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Client Name: Phone Number:					
Email:	Credit Card N	Credit Card Number:			
	Delivery A	ddress: (No set de	elivery times. Expect delivery between 9:00am-3:00pm.).	1	
Date: would like delivery:					
	Price	# of People		Price	# of People
MENU 1		reopie	MENU 5		Feople
Rosemary Lemon Chicken Breast			Grilled Tri Tip Sliced with Tomato & Olive Coulis		
Salmon Filets with Red Pepper Hazelnut Pesto			Rosemary Lemon Chicken Breast		
Mediterranean Orzo with Roasted Veggies, Feta, Basil,	31.00		Grilled Asparagus with Lemon Parsley Gremolata		
Parsley & Pine Nuts			Feta Quinoa with Cherry Tomatoes, Mint, Parsley &	29.00	
Grilled Broccoli with Garlic, Lemon & Red Pepper Flakes	Per Person		Cucumbers	Per	
Spinach Salad with Blue Cheese, Candied Pecans, Dried Cranberries, Apples & Balsamic Vinaigrette		It	alian Salad (Vegetarian) with Romaine, Kale, Kalamata Olives, Cherry Tomatoes, Chickpeas, Celery Hearts,	Person	
Chocolate Chip Cookies		A	rtichoke Hearts, Provolone Cheese & Italian Vinaigrette		
Fudge Walnut Brownies			Chocolate Chip Cookies		
-		———————————————————————————————————————	Crispy Peanut Butter Bars		
MENU 2			MENU 6		
Grilled Tri Tip Sliced with Tomato & Olive Coulis			Teriyaki Chicken Kebabs		
Parmesan Chicken			Ginger Sesame Wasabi Salmon Filets		
Haricots Verts with Hazelnuts & Orange Zest Mediterranean Farro with Kale. Fennel. Brussels Sprouts.	30.00		Caraway Jasmine Rice	30.00	
Grilled Vegetables, Pine Nuts, Parmesan &			Sesame Sugar Snap Peas		
Lemon Shallot Vinaigrette	Per Person		Chinese Salad (Vegetarian) with Romaine, Cabbage,	Per Person	
Greek Salad with Romaine, Feta, Kalamata Olives, Chickpeas, Red Onion, Cherry Tomatoes, Cucumber & Creamy Mustard Vinaigrette			Almonds, Wonton Crisps, Mandarin Oranges, Carrots, Red & Yellow Peppers, Snow Peas, Cilantro & Sesame Vinaigrette		
Chocolate Chip Cookies			Lemon Bars		
Lemon Bars			Chocolate Chip Cookies		
MENU 3			MENU 7		
Chicken Roulades Stuffed with Goat Cheese, Sundried			Assorted Cold Picnic Sandwiches: • Turkey, Brie, Caramelized Onion, Arugula & Aioli		
Tomatoes & Basil			 Prosciutto with Brie, Arugula & Butter 		
Grilled Tri Tip Sliced with Tomato & Olive Coulis	32.00		Roasted Eggplant with Mozzarella, Balsamic,	30.00	
Pesto Pasta with Peas & Pine Nuts	Per	law.	Red Pepper Flakes & Pesto	Per	
Roasted Cauliflower with Meyer Lemon & Olive Relish	Person	Isr	aeli Couscous with Fresh Asparagus, Peas & Parmesan Seasonal Fruit Salad	Person	
Arugula Salad with Parmesan, Pine Nuts & Lemon Shallot Vinaigrette			Kale & Brussels Sprouts Salad with Fennel, Pecorino,		
Double Chocolate with Sea Salt Cookies			Pine Nuts & Lemon Shallot Vinaigrette		
Seven Layer Bars			Assorted Cookies		
MENU 4			MENU 8		
Grilled BBQ Chicken Breast			Salmon Filets with Red Pepper Hazelnut Pesto		
10 Hour Pulled Pork			Rosemary Lemon Chicken Breast		
Corn & Avocado Relish with Red Onion & Cilantro	29.00		Roasted Cauliflower with Meyer Lemon & Olive Relish	31.00	
Old Fashioned Potato Salad	Per	1	Moroccan Couscous with Currants, Almonds, Carrots,	Per	
Kale & Brussels Sprouts Salad with Fennel, Pecorino, Pine Nuts & Lemon Shallot Vinaigrette	Person		Onions & Parsley Strawberry & Feta Salad with Mixed Greens, Candiad Decans & Balaamia Viraiaratta	Person	
Chocolate Chip Cookies			Candied Pecans & Balsamic Vinaigrette		
Lemon Bars			Seven Layer Bars Lemon Bars		
Lonion Duro			Lemon Bars		

MISC.	Price	Check Box for items desired	
Plastic Plates, Napkins, Flatware & Serving Utensils	2.00 Per Person		
Platters (Platters for Cold Items & Desserts)	8.00 Per Platter		

Gourmet to Go Policies: We require a credit card to hold your order.

Cancellations within 24 hours will result in a 100% charge of total bill. Cancellations within 48 hours will result in a 50% charge of total bill.

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