



Corporate Catering Menu

We require 24-48 hours' notice for orders.

Plastic goods are available upon request and include plates, napkins, forks, knives and serving utensils for \$2.00 per person. Platters are available upon request at \$5.00 per platter.
\$15 delivery in Santa Monica / \$35+ Surrounding Locations

MENU 1

Rosemary Lemon Chicken Breast

Salmon Filet with Red Pepper Hazelnut Pesto

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

Grilled Broccoli with Garlic, Lemon & Red Pepper Flakes

Thyme House Salad with Mixed Greens, Quinoa, Blue Cheese, Cranberries, Candied Pecans, Green Apples & Balsamic Vinaigrette

Chocolate Chip Cookies & Fudge Walnut Brownies

\$28 per person

MENU 2

Parmesan Chicken

Grilled Tri Tip Sliced with Tomato & Olive Coulis

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

Haricot Vert with Hazelnuts & Orange Zest

Greek Salad with Romaine, Crumbled Feta, Kalamata Olives, Chickpeas, Red Onion, Cherry Tomatoes, Cucumber & Creamy Mustard Vinaigrette

Chocolate Chip Cookies & Lemon Bars

\$28 per person

MENU 3

Chicken Roulades Stuffed with Goat Cheese, Sundried Tomatoes & Basil

Grilled Tri Tip Sliced with Tomato & Olive Coulis

Mediterranean Farro & Kale Salad with Fennel, Brussels Sprouts, Grilled Vegetables, Pine Nuts, Parmesan & Lemon Shallot Vinaigrette

Roasted Cauliflower with Meyer Lemon & Olive Relish

Arugula Salad with Parmesan, Pine Nuts & Balsamic Vinaigrette

Double Chocolate with Sea Salt Cookies & Seven Layer Bars

\$30 per person

MENU 4

Grilled BBQ Chicken Breast

10-Hour Pulled Pork with Fennel Seed

Corn & Avocado Relish with Red Onion & Cilantro

Traditional Creamy Potato Salad

Caesar Salad with Romaine, Shaved Parmesan, Croutons & Caesar Dressing

Chocolate Chip Cookies & Lemon Bars

\$27 per 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
Kale & Brussels Sprouts Salad with Fennel, Pecorino, Pine Nuts & Lemon Shallot Vinaigrette
Chocolate Chip Cookies & Crispy Peanut Butter Bars
\$28 per person

MENU 6

Teriyaki Chicken Skewers
Ginger Sesame Wasabi Salmon Filet
Caraway Jasmine Rice
Sesame Sugar Snap Peas
Chinese Salad with Romaine, Cabbage, Almonds, Wonton Crisps, Mandarin Oranges,
Carrots, Red & Yellow Peppers, Snow Peas, Cilantro & Sesame Vinaigrette
Coconut Macaroons & Chocolate Chip Cookies
\$31 per person

MENU 7

Assorted Cold Sandwiches

Caprese with Pesto on Ficelle
Prosciutto with Brie & Arugula on Ficelle
Turkey with Brie, Arugula & Caramelized Onions on Ficelle
Pesto Pasta with Peas & Pine Nuts
Assorted Grilled Vegetables
Tomato & Arugula Salad with Avocado & Lemon Shallot Vinaigrette
Assorted Mini Cupcakes
\$29 per person

MENU 8

Salmon Filet with Red Pepper Hazelnut Pesto
Rosemary Lemon Chicken Breast
Heirloom Tomato, Watermelon & Feta Salad
Israeli Couscous with Fresh Asparagus, Peas & Parmesan
Mixed Greens with Nectarines, Candied Pecans, Goat Cheese & Balsamic Dressing
Confetti Sugar Cookies & Fudge Walnut Brownies
\$28 per person

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.