



Corporate Catering Menu

Please allow 3 days' notice for orders. No Substitutions.
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 \$7.00 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

Grilled Tri Tip Sliced with Tomato & Olive Coulis
Parmesan Chicken
Haricot Vert with Hazelnuts & Orange Zest
Pesto Pasta with Peas & Pine Nuts
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
Lemon Bars & Chocolate Chip Cookies
\$31 per person

MENU 7

Assorted Cold 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
Moroccan Couscous with Currants, Almonds, Carrots, Onions & Parsley
Assorted Grilled Vegetables
Arugula Salad with Tomato, Avocado, Feta, Pine Nuts & Lemon Shallot Vinaigrette
Assorted Cookies
\$29 per person

MENU 8

Salmon Filet with Red Pepper Hazelnut Pesto
Rosemary Lemon Chicken Breast
Roasted Cauliflower with Meyer Lemon & Olive Relish
Israeli Couscous with Fresh Asparagus, Peas & Parmesan
Mixed Greens with Strawberries, Almonds, Goat Cheese & Balsamic Dressing
Seven Layer Bars & Lemon Bars
\$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.