



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. Pricing & Availability subject to change. 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
33.50 per person

MENU 3

Chicken Roulades Stuffed with Goat Cheese, Sundried Tomatoes & Basil
Grilled Tri Tip Sliced with Tomato & Olive Coulis
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
35.00 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

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
32.50 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
Assorted Cookies
30.50 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



Corporate Catering Gourmet To Go Order Form

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. Pricing & Availability subject to change.

Client Name:		Phone Number:	
Email:		Credit Card Number:	Exp:
Pick-Up Date:	Pick-Up Time:	Check Box if you would like delivery: <input type="checkbox"/>	Delivery Address: <i>(No set delivery times. Expect delivery between 9:00am-3:00pm.)</i>

	Price	# of People		Price	# of People
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 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	32.50	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	33.50	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 3 Chicken Roulades Stuffed with Goat Cheese, Sundried Tomatoes & Basil Grilled Tri Tip Sliced with Tomato & Olive Coulis 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	35.00	Per Person	MENU 7 Assorted Cold Picnic Sandwiches: <ul style="list-style-type: none"> Turkey, Brie, Caramelized Onion, Arugula & Aioli Prosciutto with Brie, Arugula & Butter Roasted Eggplant with Mozzarella, Balsamic, Red Pepper Flakes & Pesto Israeli Couscous with Fresh Asparagus, Peas & Parmesan Seasonal Fruit Salad Kale & Brussels Sprouts Salad with Fennel, Pecorino, Pine Nuts & Lemon Shallot Vinaigrette Assorted Cookies	30.50	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	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

MISC.	Price	Check Box for items desired
Plastic Plates, Napkins, Flatware & Serving Utensils	2.00 Per Person	<input type="checkbox"/>
Platters (Platters for Cold Items & Desserts)	8.00 Per Platter	<input type="checkbox"/>

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.