



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 6 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 3.00 per person.

Platters are available upon request at 10.00 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

35.00 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

39.00 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

39.00 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

32.50 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

38.00 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

33.50 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

32.50 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

35.50 per person



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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
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	35.00 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	39.00 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	39.00 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	32.50 Per Person	

	Price	# of People
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	38.00 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	33.50 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	32.50 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	35.50 Per Person	

MISC.	Price	Check Box for items desired
Plastic Plates, Napkins, Flatware & Serving Utensils	3.00 Per Person	<input type="checkbox"/>
Platters (Platters for Cold Items & Desserts)	10.00 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.