



Corporate Catering Gourmet To Go Menu

Please allow 3 days' notice for orders.

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 \$7.00 per platter.

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

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

Chocolate Chip Cookies & Fudge Walnut Brownies

\$28 per person

MENU 2

Grilled Tri Tip Sliced with Tomato & Olive Coulis

Parmesan Chicken

Haricots Verts with Hazelnuts & Orange Zest

Pesto Pasta with Peas & Pine Nuts

Greek Salad with Romaine, 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

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

\$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
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
\$28 per person

MENU 6

Teriyaki Chicken Skewers
Ginger Sesame Wasabi Salmon Filets
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
Israeli Couscous with Fresh Asparagus, Peas & Parmesan
Seasonal Fruit Salad
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
Wild Rice Salad with Pecans, Apricots & Cranberries
Strawberry & Feta Salad with Mixed Greens, Candied Pecans & Balsamic Vinaigrette
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.

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