



Hollywood Bowl / Summer Picnic Menu 2019

Packed in a bag or a cardboard traveler with napkins & utensils. 5.00 Charge for Cardboard Carrier Box

Please allow up to 48 hours' notice for ordering.

Fax: (310) 399-8808 or Email: gtg@thymecafeandmarket.com

Platters

Cheese & Charcuterie Platter

Brie, Manchego, Prosciutto, Salami,
Rosemary Cashews, Grapes &
Assorted Crackers
(serves 3-4) 45

Mediterranean Platter

Toasted Pita Chips, Roasted Red Peppers,
Assorted Olives, Cherry Tomatoes,
Artichokes & Sliced Cucumbers.
Served with Hummus
(serves 3-4) 30

Heirloom Crudité Platter

Heirloom Radishes, Snap Peas,
Carrots, Cauliflower & Endive.
Served with Green Goddess Dressing
(serves 3-4) 30

Meals

Steak & Watercress Sandwich with Caramelized Onions & Horseradish Aioli on a French Roll

Mixed Greens with Creamy Mustard Vinaigrette
Provencal Potato Salad with Olives, Haricots Verts, Cherry Tomatoes & Fresh Herbs
22 per person

Sliced Hanger Steak

Roasted Cauliflower, Farro & Arugula Salad with Lemony Tahini Dressing
Summer Caprese Salad with Bocconcini, Heirloom Cherry Tomatoes & Basil
24 per person

Roasted Salmon with Red Pepper Hazelnut Pesto

Grilled Broccoli with Garlic, Lemon & Red Pepper Flakes
Mediterranean Orzo with Roasted Veggies, Feta, Basil, Parsley & Pine Nuts
25 per person

Pressed Tomato & Mozzarella with Pesto & Basil on Baguette

Pesto Pasta with Peas & Pine Nuts
Roasted Heirloom Baby Carrots with Sea Salt
24 per person

Grilled Rosemary Lemon Chicken Breast

Pesto Pasta with Peas & Pine Nuts
Peach & Nectarine Salad with Gorgonzola & Candied Pecans
20 per person

Spanakopita (Spinach in Puff Pastry)

Mixed Greens with Balsamic Vinaigrette
Moroccan Couscous with Currants, Almonds, Carrots, Onions & Parsley
15 per person

Salads

(Serves 1 as an entrée, 2-3 as a side salad. Add chicken to any salad for 4.00)

Kale & Brussels Sprouts Salad with Fennel, Pecorino, Pine Nuts & Lemon Shallot Vinaigrette 13
Strawberry & Feta Salad with Mixed Greens, Candied Pecans & Balsamic Vinaigrette 13

Sweets

Fresh Baked Cookies - Chocolate Chip | Oatmeal Raisin | Confetti Sugar Cookie 2.25 each
Assorted Dessert Bars - Fudge Walnut Brownie | Lemon Bar | 7-Layer Bar 2.75 each

Ask about our availability on Paso Caramel Popcorn, Compartes Chocolate Bars & Kettle Potato Chips
Cold beverages including wine & beer available in our refrigerated section.



Hollywood Bowl / Summer Picnic GTG Order Form 2019

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Client Name:	Phone Number:	Pick-up Time:	Pick-up Date:
Email:	Credit Card Number:	Exp:	

Platters (Serves 3-4)	Unit	Price	Qty	Total
Cheese & Charcuterie Platter Brie, Manchego, Prosciutto, Salami, Rosemary Cashews, Grapes & Assorted Crackers	Each	45		
Mediterranean Platter Toasted Pita Chips, Roasted Red Peppers, Assorted Olives, Cherry Tomatoes, Artichokes & Sliced Cucumbers. Served with Hummus	Each	30		
Heirloom Crudité Platter Heirloom Radishes, Snap Peas, Carrots, Cauliflower & Endive. Served with Green Goddess Dressing	Each	30		
Meals				
Steak & Watercress Sandwich with Caramelized Onions & Horseradish Aioli on a French Roll Mixed Greens with Creamy Mustard Vinaigrette Provencal Potato Salad with Olives, Haricots Verts, Cherry Tomatoes & Fresh Herbs	Each	22		
Sliced Hanger Steak Roasted Cauliflower, Farro & Arugula Salad with Lemony Tahini Dressing Summer Caprese Salad with Bocconcini, Heirloom Cherry Tomatoes & Basil	Each	24		
Roasted Salmon with Red Pepper Hazelnut Pesto Grilled Broccoli with Garlic, Lemon & Red Pepper Flakes Mediterranean Orzo with Roasted Veggies, Feta, Basil, Parsley & Pine Nuts	Each	25		
Pressed Tomato & Mozzarella with Pesto & Basil on Baguette Pesto Pasta with Peas & Pine Nuts Roasted Heirloom Baby Carrots with Sea Salt	Each	24		
Grilled Rosemary Lemon Chicken Breast Pesto Pasta with Peas & Pine Nuts Peach & Nectarine Salad with Gorgonzola & Candied Pecans	Each	20		
Spanakopita (Spinach in Puff Pastry) Mixed Greens with Balsamic Vinaigrette Moroccan Couscous with Currants, Almonds, Carrots, Onions & Parsley	Each	15		
Salad (Serves 1 as an entrée, 2-3 as a side salad)				
Kale & Brussels Sprouts Salad with Fennel, Pecorino, Pine Nuts & Lemon Shallot Vinaigrette	Each	13 <input type="checkbox"/> +Chicken \$4		
Strawberry & Feta Salad with Mixed Greens, Candied Pecans & Balsamic Vinaigrette	Each	13 <input type="checkbox"/> +Chicken \$4		
Sweets				
Chocolate Chip Cookie	Each	2.25		
Oatmeal Raisin Cookie	Each	2.25		
Confetti Sugar Cookie	Each	2.25		
Fudge Walnut Brownie	Each	2.75		
Lemon Bar	Each	2.75		
7-Layer Bar	Each	2.75		
Miscellaneous				
Cardboard Carrier Box with Napkins & Utensils (1 box fits up to 4 meals/salads/platters)	Each	5		
			Total =	

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.