



# Rosh Hashanah Gourmet To Go Menu 2019

Please allow up to 48 hours' notice for ordering.

Pickup Sunday, September 29 - Tuesday, October 1, 2019

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

## Hors D'oeuvres & Platters

- Crispy Brie Cups with Truffle Honey & Pomegranate Seeds or Slivered Almonds 20 per dozen
- Mini Potato Latkes with Crème Fraîche & Applesauce 22 per dozen
- Blini with Smoked Salmon & Crème Fraîche 22 per dozen
- Smoked Salmon Deviled Eggs 22 per dozen
- Five Spice Apple Sauce 10.50 per pint

### Crudité Platter

- Fresh Celery, Carrots, Bell Peppers, Cherry Tomatoes, Cucumbers & Asparagus Spears
- Housemade Hummus, Sun-Dried Tomato Dip or Caramelized Onion Dip
- Small with 2 dips (serves 8-10) 50 | Large with 3 dips (serves 15-25) 90

## Soups

- Traditional Matzo Ball (contains 5 matzo balls) | Butternut Squash & Apple  
Quart (serves 2-3) 14

## Salads

### All Salads Serve 6

- Mixed Greens Salad with Candied Pecans, Goat Cheese, Figs & Balsamic Vinaigrette 27
- Arugula & Endive Salad with Apples, Dried Cranberries, Shaved Parmesan, Hazelnuts & Lemon Shallot Vinaigrette 27

## Entrees

- Beef Brisket with Carrots, Potatoes & Onions (serves 6) 72
- Zinfandel Braised Short Ribs (serves 6) 72
- Whole Roasted Hazelnut Honey Chicken (serves 2-3) 28
- Hazelnut & Honey Glazed Chicken Breast 8 each
- Roasted Salmon Filet with Red Pepper Hazelnut Pesto 14 each

## Sides

### All Sides Serve 6

- Roasted Cauliflower with Meyer Lemon & Olive Relish 33
- Oven Roasted Carrots with Thyme & Extra Virgin Olive Oil 33
- Grilled Asparagus with Lemon Parsley Gremolata 33
- Haricot Vert with Hazelnuts & Orange Zest 33
- Brussels Sprouts with Lemon & Thyme 33
- Autumn Jasmine Rice with Dried Fruit & Pomegranate Seeds 33
- Beet & Orange Salad with Red Onion 33
- Creamy Mashed Potatoes 33
- Potato Fennel Gratin Small (serves 3-4) 25 | Large (serves 10-12) 50
- Braided Challah Loaf 12 each

## Desserts

- Chocolate-Covered Caramelized Matzoh Crunch with Almonds 12 per half dozen
- Chocolate Dipped Coconut Macaroons 15 per half dozen
- Rugelach 15 per half dozen
- Individual Meringue Chantilly with Fresh Berries & Lemon Cream 36 per half dozen
- 9" Flourless Chocolate Cake (serves 8-10) 40
- Chocolate Almond Croissant Bread Pudding - Large (serves 8-10) 45

### Thyme Café & Market

1630 Ocean Park Blvd. Santa Monica, CA 90405 | P: 310-399-8800 | F: (310) 399-8808  
[www.thymecafeandmarket.com](http://www.thymecafeandmarket.com)



# Rosh Hashanah Gourmet To Go Order Form 2019

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

Client Name:	Phone Number:	Pick -Up Time:	Pick -Up Date:
Email:	Credit Type & Number:	Exp:	

Hors D'oeuvres & Platters	Unit	Price	Qty	Total
Crispy Brie Cups with Truffle Honey & Pomegranate Seeds or Slivered Almonds <b>Choose 1 topping per dozen:</b> <input type="checkbox"/> Pomegranate Seeds <input type="checkbox"/> Slivered Almonds	Per Dozen	22		
Mini Potato Latkes with Crème Fraiche & Applesauce	Per Dozen	22		
Blini with Smoked Salmon & Crème Fraiche	Per Dozen	22		
Smoked Salmon Deviled Eggs	Per Dozen	22		
Five Spice Apple Sauce	Pint	10.50		
Crudité Platter - <b>Small</b> (serves 8-10) <b>Choose 2 Dips:</b> <input type="checkbox"/> Hummus <input type="checkbox"/> Sun-Dried Tomato <input type="checkbox"/> Caramelized Onion	Small	50		
Crudité Platter - <b>Large</b>	Large	90		
<b>Soup</b>				
Traditional Matzo Ball (contains 5 matzo balls, serves 2-3)	Quart	14		
Butternut Squash & Apple (serves 2-3)	Quart	14		
<b>Salads</b>				
Mixed Greens Salad with Candied Pecans, Goat Cheese, Figs & Balsamic Vinaigrette	(serves 6)	27		
Arugula & Endive Salad with Apples, Dried Cranberries, Shaved Parmesan, Hazelnuts & Lemon Shallot Vinaigrette	(serves 6)	27		
<b>Entrees</b>				
Beef Brisket with Carrots, Potatoes & Onions	(serves 6)	72		
Zinfandel Braised Short Ribs	(serves 6)	72		
Whole Roasted Hazelnut Honey Chicken	(serves 2-3)	28		
Hazelnut & Honey Glazed Chicken Breast	Per Piece	8		
Roasted Salmon Filet with Red Pepper Hazelnut Pesto	Per Piece	14		
<b>Sides</b>				
Roasted Cauliflower with Meyer Lemon & Olive Relish	(serves 6)	33		
Oven Roasted Carrots with Thyme & Extra Virgin Olive Oil	(serves 6)	33		
Grilled Asparagus with Lemon Parsley Gremolata	(serves 6)	33		
Haricot Vert with Hazelnuts & Orange Zest	(serves 6)	33		
Brussels Sprouts with Lemon & Thyme	(serves 6)	33		
Autumn Jasmine Rice with Dried Fruit & Pomegranate Seeds	(serves 6)	33		
Beet & Orange Salad with Red Onion	(serves 6)	33		
Creamy Mashed Potatoes	(serves 6)	33		
Potato Fennel Gratin - <b>Small</b> (serves 3-4)	Small	25		
Potato Fennel Gratin - <b>Large</b> (serves 10-12)	Large	50		
Braided Challah Loaf	Each	12		
<b>Sweets</b>				
Chocolate-Covered Caramelized Matzo Crunch with Almonds	Per ½ Dozen	12		
Chocolate Dipped Coconut Macaroons	Per ½ Dozen	15		
Rugelach	Per ½ Dozen	15		
Individual Meringue Chantilly with Fresh Berries & Lemon Cream	Per ½ Dozen	36		
9" Flourless Chocolate Cake (serves 8-10)	Whole	40		
Chocolate Almond Croissant Bread Pudding - <b>Large</b> (serves 8-10)	Large	45		
			<b>Total=</b>	

**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.