



THYME  
cafe | market

# GOURMET TO GO MENU

TAKE OUT OR DELIVERY\*

1630 Ocean Park Blvd.  
Santa Monica, CA 90405

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Café Hours: Monday thru Saturday 7am - 8pm, Sunday 8am - 3pm  
\$15 delivery in Santa Monica / \$35+ Outside Areas

## MORE INFO

Plastic/Paper goods are available upon request and include plates, napkins, forks, knives and serving utensils for \$2.00 per person.

Platters are available upon request. \$5.00 per platter.

Pricing and availability are subject to change.

### 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.

# HOR D'OEUVRES

Please allow 24 hours' notice for ordering. Reheating & assembling instructions included.

Mini Cheddar Potatoes with Bacon, Sour Cream & Chives  
Hummus Deviled Eggs  
Cherry Tomatoes Stuffed with Goat Cheese & Bacon  
Apple, Blue Cheese & Hazelnut Salad on Endive Spears  
Caprese Skewers  
Fresh Figs Stuffed with Blue Cheese & Candied Pecans (Seasonal)  
Sesame Crusted Chicken Salad in Crispy Wonton Cups  
Seasonal Fruit Skewers  
Crispy Brie Cups with Truffle Honey & Pomegranate Seeds (Seasonal) or Slivered Almonds  
Roasted Sweet Potato Skewers with Cilantro-Jalapeno Aioli  
20 per dozen

Prosciutto Wrapped Asparagus  
Prosciutto Wrapped Melon Skewers (Seasonal)  
Mini Gruyere Grilled Cheese with Fig Jam  
Bacon Wrapped Dates Stuffed with Manchego  
Smoked Salmon & Cream Cheese Rolls  
Eggplant, Goat Cheese & Basil Skewers  
Roasted Red Pepper, Goat Cheese & Basil Skewers  
Chicken Satay with Peanut Sauce or Red Pepper Hazelnut Pesto  
Asian Meatballs with Snow Peas Skewers  
Tuna Tartare with Wonton Crisps & Wasabi Aioli  
Pigs-In-A-Blanket  
Crostinini with Burrata & Prosciutto  
22 per dozen

Jumbo Shrimp with Spicy Cocktail Sauce  
Prosciutto Wrapped Shrimp  
25 per dozen

Lollipop Lamb Chops with Mint Relish  
Mini Crab Cakes with Harissa Aioli  
30 per dozen

Baked Brie with Apricot Chutney, Assorted Crackers & Bread Dippers  
50 for 7½" wheel

## HOUSEMADE DIPS & DRESSINGS

### Dips

Traditional Hummus  
Roasted Red Bell Pepper Hummus  
Sun Dried Tomato  
Blue Cheese  
Caramelized Onion  
Artichoke & Jalapeño  
Chili Con Queso  
Olive Tapenade  
Black Bean Jalapeno  
Guacamole  
Salsa Verde  
Mango Salsa  
Pico De Gallo  
Roasted Eggplant Caponata  
10.50 each

Salmon Rillettes  
15 each

### Sauces

Housemade Pesto  
Red Pepper Hazelnut Pesto  
Cilantro Almond Pesto  
10.50 each

### Salad Dressings

Green Goddess  
Balsamic Vinaigrette  
Creamy Mustard Vinaigrette  
Sesame Dressing  
Lemon Shallot Vinaigrette  
10.50 each

# SALADS

Minimum of 4 portions

## **Kale & Brussels Sprouts**

Fennel, Pecorino, Pine Nuts & Lemon Shallot Vinaigrette

**4.50** per portion

## **Thyme House**

Mixed Greens, Blue Cheese, Candied Pecans, Cranberries, Green Apple, Quinoa & Balsamic Vinaigrette

**4.50** per portion

## **Chinese Chicken**

Cabbage, Almonds, Wonton Crisps, Mandarin Oranges, Carrots, Red & Yellow Peppers, Snow Peas, Cilantro & Sesame Vinaigrette

**6.50** per portion

## **Greek**

Romaine, Feta, Kalamata Olives, Chickpeas, Red Onion, Cherry Tomatoes, Cucumber & Creamy Mustard Vinaigrette

**4.50** per portion

## **Italian Chopped**

Romaine, Kale, Kalamata Olives, Cherry Tomatoes, Garbanzos, Salami, Red Onion, Celery Hearts, Basil, Crispy Prosciutto, Provolone Cheese & Creamy Mustard Vinaigrette

**6.50** per portion

## **Chopped Chicken Cobb Salad**

Romaine, Bacon, Egg, Blue Cheese, Tomatoes, Avocado & Blue Cheese Dressing

**6.50** per portion

## **Mixed Greens with Creamy Mustard Vinaigrette**

**3** per portion

# SOUPS

Homemade soups are prepared daily. Selection varies seasonally.

Please allow 24-48 hours' notice for ordering.

Albondigas

Braised Short Rib with Orecchiette

Cheddar Corn Chowder with Bacon

Mexican Chicken

Chicken Noodle

Chicken Orzo with Squash & Sage

Chicken Pozole

**14** quart

Beef Chili

Chicken Chili

White Bean Chicken Chili

Veggie Chili

**17** quart

Chilled Gazpacho

Creamy Tomato Basil

Moroccan Carrot

Butternut Squash (Seasonal)

Moroccan Lentil

Mint Pea

Asparagus Leek

Black Bean Jalapeno

Tomato Fennel

Roasted Winter Vegetable (Seasonal)

Thai Carrot Coconut

**14** quart

# ENTREES

Please allow 24-48 hours' notice for ordering. Reheating instructions included.  
Fresh and frozen entrees are also available in the cafe daily.  
Selection varies seasonally.

**Beef Brisket** 12 per person (minimum of 4 portions)  
**Beef Stroganoff** 35 quart (serves 2-3)  
**Beef Short Ribs** 15 per person (minimum of 4 portions)  
**Grilled Tri Tip Sliced with Tomato & Olive Coulis** 12 per person (minimum of 4 portions)  
**Beef Bourguignon** 35 quart (serves 2-3)  
**Whole Beef Tenderloin with Horseradish & Red Wine Sauces** 200 (serves 8-10)

**East Indian Chicken Curry** 22 quart (serves 2-3)  
**South Indian Vegetable Curry** 20 quart (serves 2-3)  
**Curry Condiments of Cashews, Chutney, Raisins, Coconut & Basmati Rice**  
4 per person (minimum of 4 portions)  
**Chicken Cacciatore** 24 quart (serves 2-3)  
**Moroccan Chicken Tagine** 24 quart (serves 2-3)  
**Coq Au Vin** 24 quart (serves 2-3)  
**Chicken Roulades Stuffed with Goat Cheese, Sundried Tomatoes & Basil** 10 per person  
**Parmesan Chicken** 9 per piece  
**Traditional Fried Chicken (White & Dark Meat)** 32 (serves 2-3)  
**Whole Roasted Rosemary Lemon Chicken** 28 (serves 2-3)  
**Rosemary Lemon Chicken Breast** 8 per piece  
**Individual Chicken Pot Pie** 15 (serves 1)  
**Chicken Stew with Biscuits** 36 small (serves 4) / 65 large (serves 8)  
**Chicken Enchiladas with Salsa Verde** 14 small (serves 1-2) / 47 large (serves 3-4)

**Lobster Pot Pie** 20 (serves 1)  
**Salmon Cakes** 11 each  
**Sea Bass Filet with Cilantro Almond Pesto** 16 per piece  
**Salmon Filet with Red Pepper Hazelnut Pesto** 14 per piece

**Turkey Sausage Lasagna** 25 small (serves 3-4) / 50 large (serves 10-12)  
**Sun-Dried Tomato Turkey Meatloaf** 35 (serves 8)  
**Traditional or Turkey Sausage Bolognese Sauce** 18 quart (serves 4)

**10-Hour Pulled Pork** 10 per portion (minimum of 4 portions)  
**Pork Chili Verde** 20 quart (serves 2-3)

**Shepherd's Pie** 15 individual (serves 1) / 45 small (serves 4) / 85 large (serves 10-12)  
**Duck Ragu** 24 quart (serves 2-3)  
**Veal Stew** 28 quart (serves 2-3)  
**Meatballs & Marinara** 18 quart (serves 2-3)

**Eggplant Parmesan** 22 small (serves 3-4) / 45 large (serves 10-12)  
**Macaroni & Cheese** 25 small (serves 3-4) / 50 large (serves 10-12)  
**Baked Five Cheese Penne** 22 small (serves 3-4) / 45 large (serves 10-12)  
**Potato & Fennel Gratin** 25 small (serves 3-4) / 50 large (serves 10-12)  
**Kale & Sweet Potato Enchiladas with Salsa Roja** 14 small (serves 1-2) / 47 large (serves 3-4)  
**Spanakopita (Spinach in Puff Pastry)** 6.50 per slice  
**Roasted Vegetable Lasagna** 22 small (serves 3-4) / 45 large (serves 10-12)

# SIDES

Please allow 24 hours' notice for ordering.  
Reheating instructions included. Selection varies daily and seasonally.  
(minimum of 4 portions per selection)

Moroccan Couscous with Currants, Almonds, Carrots, Onions & Parsley  
Israeli Couscous with Fresh Asparagus, Peas & Parmesan (Seasonal)  
Israeli Couscous with Butternut Squash & Golden Raisins (Seasonal)  
Pesto Pasta with Peas & Pine Nuts  
Penne with Kielbasa & Marinara Sauce  
Farro with Chicken, Haricot Vert, Dill & Creamy Herb Dressing  
Mediterranean Farro & Kale Salad  
Mediterranean Orzo with Roasted Vegetables, Feta, Basil, Parsley & Pine Nuts  
Vermicelli with Artichokes, Chicken, Basil & Parsley  
Udon Noodle Salad with Grilled Chicken, Snap Peas & Mango Chutney Dressing  
Wild Rice Salad with Pecans, Apricots & Cranberries  
Feta Quinoa with Cherry Tomatoes, Mint, Parsley & Cucumbers  
Ancient Grains Salad with Vegetables, Kale, Chickpeas, Berries, Seeds, Ricotta & Herbs

Grilled Asparagus with Lemon Parsley Gremolata  
Grilled Broccoli with Garlic, Lemon & Red Pepper Flakes  
Haricots Verts with Hazelnuts & Orange Zest  
Sesame Sugar Snap Peas  
Oven Roasted Carrots with Thyme & Extra Virgin Olive Oil  
Brussels Sprouts Lardons  
Assorted Grilled Vegetables  
Roasted Cauliflower with Meyer Lemon & Olive Relish  
Roasted Winter Vegetables (Seasonal)  
Roasted Red & Gold Beets with Goat Cheese  
Grapefruit & Avocado with Red Onion

Summer Caprese Salad with Bocconcini, Heirloom Cherry Tomatoes & Basil  
Butternut Squash Salad with Bacon, Cranberries, Arugula, Manchego & Walnuts (Seasonal)  
Ratatouille with Eggplant, Bell Peppers, Onion & Squash  
Black Bean, Tomato, Corn & Avocado Salad  
Corn & Avocado Relish with Red Onion & Cilantro  
Summer Succotash with Edamame, Haricot Vert, Cherry Tomatoes & Grainy Mustard  
Mediterranean Chickpea Salad  
Seasonal Fruit Salad  
French Lentils with Tomatoes & Goat Cheese  
Roasted Carrots with Watercress, Arugula, Avocado, Croutons & Herb Vinaigrette

Roasted Fingerling Potato Salad with Fennel, Walnuts, Capers, & Radicchio  
Roasted Fingerling Potatoes with Herbs & Sea Salt  
Provencal Potato Salad with Olives, Haricots Verts, Cherry Tomatoes & Fresh Herbs  
Traditional Creamy Potato Salad  
Creamy Mashed Potatoes  
5.50 per portion

Spicy Thai Tofu Salad with Roasted Peanuts 6.50 per portion  
Classic Egg Salad 6.50 per portion  
Tarragon Chicken Salad with Grapes & Celery 9 per portion  
Curried Chicken Salad with Cashews & Raisins 9 per portion  
Albacore Tuna Salad with Currants & Red Onion 9 per portion

Shrimp Salad with Red Onion, Celery & Dill  
Salmon Salad with Red Onion, Dill, Capers & Raspberry Vinaigrette  
9.50 per portion

Burrata Stacks with Heirloom Tomato, Arugula, Prosciutto & Olive Oil  
7 each

# SWEETS

Selection varies daily and seasonally. Please allow 24-48 hours' notice for ordering.

## Assorted Cookies

Chocolate Chip, Confetti Sugar, Oatmeal Raisin, Double Chocolate with Sea Salt, Snickerdoodle, Vegan Hazelnut with Chocolate Chips

2.25 each / Mini Cookies 9 per dozen

## Dessert Bars

Lemon Bar, 7 Layer Bar, Fudge Walnut Brownies, Crispy Peanut Butter Bar

2.75 each / Mini Bars 9 per dozen

## Cake & Cupcake Flavors

Bittersweet Chocolate with Chocolate Buttercream Frosting

Carrot with Cream Cheese Frosting

Coconut with Cream Cheese Frosting

Red Velvet with Cream Cheese Frosting

Vanilla with Vanilla Buttercream

Chocolate with Meringue Frosting (cupcakes only)

Custom cakes and sizes available by special order. Writing available on select cakes only.

50 9" cake (serves 10-12)

Cupcakes 3.50 each / Mini Cupcakes 18 per dozen

9" Vanilla Cake with Layers of Strawberries & Vanilla Buttercream 65

9" Triple Berry Shortcake with Bavarian Cream 65

Almond Cake with Almond Crunch Topping 50

Rosemary Lavender Bundt Cake 45

## Seasonal Pies & Tarts

Apple, Pecan, Pumpkin, Key Lime, Salted Caramel, Raspberry Sour Cream Tart,  
Ask about seasonal pies

37-45 (serves 8)

## Seasonal Crisps

Apple, Strawberry Rhubarb, Mixed Berry, Blackberry Peach, Apricot Cherry

22-28 small (serves 4) / 38-48 large (serves 8-10)

# COFFEE & TEA

## "Joe To Go" Coffee Box

Served with Cups, Stirrers, Sweeteners & Cream

25 (One box serves 12 cups)

## Cold Brew Coffee

Joe to Go Coffee Box

Served with Cups, Stirrers, Sweeteners & Cream

48 (One box Serves 12 cups)

## Assorted Teas

Served with Hot Water, Cups, Stirrers, Honey, Milk, Sweeteners & Lemon

15 (One box serves 12 cups)

## Hot Chocolate

Made with Milk & Monin Dark Chocolate Syrup

Includes Cups

20 (One box serves 12 cups)

\*inquire about our wine and beer selections

# PLATTERS

Please allow 24-48 hours' notice for ordering.

## **Charcuterie**

Imported Salami, Prosciutto & Mortadella  
Cornichons, Mixed Olives, Roasted Red Peppers  
& Marinated Artichoke Hearts  
**70** small (serves 8-10) / **135** large (serves 15-25)

## **Crudités**

Fresh Celery, Carrots, Bell Peppers, Cherry Tomatoes,  
Cucumbers & Asparagus  
Choice of Hummus, Sun-Dried Tomato Dip or Caramelized Onion Dip  
**45** small with 2 dips (serves 8-10) / **85** large with 3 dips (serves 15-25)

## **Artisanal Cheese Board**

Selection of Fine Cheeses  
Fresh Grapes, Gourmet Nuts & Dried Apricots  
Served with Assorted Crackers  
**70** small (serves 8-10) / **135** large (serves 15-25)

## **Mediterranean**

Roasted Red Peppers, Assorted Olives, Artichokes, Cherry Tomatoes & Sliced  
Cucumbers, Served with Pita Chips  
Choice of Hummus, Sun-Dried Tomato Dip or Eggplant Caponata  
**50** small with 2 dips (serves 8-10) / **90** large with 3 dips (serves 15-25)

# TEA SANDWICHES

Please allow 24 hours' notice for ordering.

Cucumber, Tomato & Boursin Cheese on Pain De Mie  
Traditional Cucumber & Watercress on Pain De Mie  
B-L-Tea on Rye  
Ham & Brie with Grainy Mustard on Pain De Mie  
Sesame Crusted Chicken Salad on Pain De Mie  
Tuna Salad on Multi Grain  
Smoked Salmon on Rye with Lemon Cream Cheese  
Crab Salad on Pain De Mie  
Egg Salad with Watercress & Olive Tapenade on Pain De Mie  
2 each (dozen minimum per selection)

# MINI SANDWICHES

Please allow 3 days' notice for ordering.

Rare Roast Beef with Watercress & Horseradish on Brioche Buns  
Tarragon Chicken Salad with Grapes & Celery on Brioche Buns  
Chicken Curry on Brioche Buns  
Prosciutto, Brie & Arugula on Mini Ficelle  
Caprese with Pesto on Mini Ficelle  
Fresh Veggies, Hummus & Sprouts on Mini Brioche  
Turkey, Brie, Caramelized Onion & Arugula on Ficelle  
Roasted Eggplant with Mozzarella, Balsamic, Red Pepper Flakes & Pesto on Mini Ficelle  
3 each (dozen minimum per selection)

# BREAKFAST

Please allow 24-48 hours' notice for ordering.

## Continental Breakfast Platter

Fresh Baked Breakfast Bread, Mini Scones,  
Mini Croissants, Mini Muffins & Fresh Fruit  
11 per person

## Bagel Platter

Assorted Bagels, Smoked Salmon,  
Cream Cheese, Sliced Tomatoes,  
Red Onion, Cucumber & Capers  
10 per person

## Individual House-Made Granola Parfaits with Yogurt & Seasonal Fresh Fruit

"Strauss Family Creamery" Greek Yogurt  
7.50 each

## Quiche

Provençal Tomato, Quiche Lorraine,  
Caramelized Onion or  
Spinach, Artichoke & Goat Cheese  
48 whole (serves 8)  
Mini Quiche 18 per dozen

## Fresh Breakfast Breads

Banana Walnut, Pumpkin Pecan,  
Zucchini Walnut or Lemon Poppy Seed  
20 whole

Cinnamon Coffee Cake with  
Apricots, Blueberries & Walnuts  
35 whole

Seasonal Fresh Baked Muffins  
3.75 each / Mini Muffins 18 per dozen

## Croissants

Traditional 4 each  
Pain Au Chocolat 4.50 each  
Almond Croissant 4.75 each

Mini Croissants or Mini Pain Au Chocolat  
18 per dozen

## Seasonal Scones

Buttermilk Currant, Chocolate Cherry  
or Apricot Coconut and Pecan  
4 each / Mini Scones 18 per dozen

## Devonshire Cream

10 half pint

## Raspberry Jam

8 half pint

## Bake-At-Home Scones

20 per half-dozen

# CHILDREN'S MENU

## Seasonal Fruit Skewers

20 per dozen

## Pigs-In-A-Blanket (cooking required)

22 per dozen

## Veggie Crudit  Cups

Carrots, Celery, Cucumber & Tomato with House-Made Hummus  
3 each (dozen minimum)

## Parmesan Chicken Tenders with Ketchup (reheating required)

24 per dozen

## Mini Beef or Turkey Burgers with Cheddar on Brioche (reheating required)

3 each (dozen minimum)

## Children's Mini Sandwiches

Choice of Multi-Grain or Pain De Mie  
Peanut Butter & Jelly  
Sliced Turkey & Cheddar Cheese  
Ham & Cheddar Cheese  
2 each (dozen minimum per selection)

## Sides

Orzo Pasta with Broccoli Florets & Parmesan 5.50 per portion (minimum 4)  
Kids Cheddar Macaroni & Cheese 22 small (serves 3-4) / 45 large (serves 10-12)  
Baked Five Cheese Penne 22 small (serves 3-4) / 45 large (serves 10-12)  
(Reheating Required for Macaroni & Cheese & Five Cheese Penne)

## Milk & Cookie Platter

Chocolate Chip, Oatmeal Raisin, or Confetti Sugar  
Includes 18 Medium Cookies, Milk & Cups  
35 (serves 8-10)