GOURMET TO GO MENU
TAKE OUT OR DELIVERY*

MORE INFO
Disposable goods are available upon request and include plates, napkins, forks, knives and serving utensils for $2.00 per person.

Platters are available upon request. $7.00 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.

1630 Ocean Park Blvd.
Santa Monica, CA 90405
Tel: 310-399-8800  Fax: 310-399-8808
www.thymecafeandmarket.com
gtg@thymecafeandmarket.com

Café Hours: Monday thru Saturday 7am - 8pm, Sunday 8am - 3pm
$15 delivery in Santa Monica  |  $35+ Outside Areas
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
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
Crostini with Burrata & Prosciutto
22 per dozen

Jumbo Shrimp with Spicy Cocktail Sauce
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

Sauces
Housemade Pesto
Red Pepper Hazelnut Pesto
Cilantro Almond Pesto

Salad Dressings
Green Goddess
Balsamic Vinaigrette
Creamy Mustard Vinaigrette
Sesame Dressing
Lemon Shallot Vinaigrette
10.50 each
**Salads**

Dressing comes on the side. (minimum of 4 portions per selection)

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

**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
- Bacon & Corn Chowder
- Mexican Chicken
- Chicken Enchilada
- Chicken Mulligatawny
- Chicken Noodle
- Chicken Orzo with Squash & Sage
- Chicken Pozole
- Creamy Chicken & Wild Rice
  - 14 quart
- Braised Short Rib with Orecchiette
- Beef Chili
- Chicken Chili
- White Bean Chicken Chili
- Veggie Chili
  - 17 quart
- Chilled Gazpacho
- Asparagus Leek
- Black Bean Jalapeno
- Butternut Squash (Seasonal)
- Tomato Fennel
- Creamy Tomato Basil
- Creamy Parsnip (Seasonal)
- Creamy Wild Mushroom
- Mint Pea
- Moroccan Carrot
- Moroccan Lentil
- Roasted Cauliflower
- Roasted Winter Vegetable (Seasonal)
- Thai Carrot Coconut
  - 14 quart
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 (2 enchiladas) | 47 large (7 enchiladas)

**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)
**Roasted Vegetable Lasagna** 22 small (serves 3-4) | 45 large (serves 10-12)
**Baked Five Cheese Penne** 22 small (serves 3-4) | 45 large (serves 10-12)
**Macaroni & Cheese** 25 small (serves 3-4) | 50 large (serves 10-12)
**Potato & Fennel Gratin** 25 small (serves 3-4) | 50 large (serves 10-12)
**Spanakopita (Spinach in Puff Pastry)** 6.50 per slice
**Kale & Sweet Potato Enchiladas with Salsa Roja** 14 small (2 enchiladas) | 47 large (7 enchiladas)

**Burrata Stacks with Heirloom Tomato, Arugula, Prosciutto & Olive Oil** 10 each
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
Farro with Chicken, Haricots Verts, Dill & Creamy Herb Dressing
Roasted Cauliflower with Farro, Arugula, Chickpeas, Bell Peppers & Lemon Tahini Dressing
Mediterranean Farro & Kale Salad with Grilled Vegetables, Pine Nuts & Parmesan
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
Seasonal Fruit Salad

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, Haricots Verts, Cherry Tomatoes & Grainy Mustard
Mediterranean Chickpea Salad
Broccoli Slaw with Almonds, Onions & Dried Cranberries
Harvest Brussels Sprouts with Pecorino, Apples, Dried Cranberries, Marcona Almonds
Kale Detox Salad with Ginger, Cabbage, Broccoli Florets, Carrots, Bell Pepper & Walnuts
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
Lobster & Shells Pasta Salad with Corn, Bell Peppers, Tomato & Dill  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
Salmon & Lentil Salad with Mustard Cream Sauce, Asparagus, Tomatoes & Cucumber
9.50 per portion
Sweets

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

Cookies
Chocolate Chip, Confetti Sugar, Oatmeal Raisin, Double Chocolate with Sea Salt, Snickerdoodle, *Vegan Hazelnut with Chocolate Chips (regular size only)
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 Whipped Cream 65
Almond Cake with Almond Crunch Topping 50
Rosemary Lavender Bundt Cake 45

Seasonal Pies & Tarts
Apple, Key Lime, Salted Caramel, Raspberry Sour Cream Tart, Blueberry Cheesecake
37-48 (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 & Beverages

"Joe To Go" Coffee Box
Served with Cups, Stirrers, Sweeteners & Cream
25 (96 oz. 12 cups included)

Assorted Teas
Served with Hot Water, Cups, Stirrers, Honey, Milk, Sweeteners & Lemon
15 (96 oz. 12 cups included)

Hot Chocolate
Made with Milk & Dark Chocolate Sauce.
20 (96 oz. 12 cups included)

Orange Juice
20 (One gallon. 12 cups included)

Lemonade
20 (One gallon. 12 cups included)

Ginger Berry Lemonade
27 (One gallon. 12 cups included)
PLATTERS

Please allow 24-48 hours' notice for ordering. Displayed on Platter/s, which is included in the price.

Charcuterie
Imported Salami, Prosciutto, Mortadella, Cornichons, Mixed Olives, Roasted Red Peppers & Marinated Artichoke Hearts
Served with Sliced Baguette & Assorted Crackers
80 small (serves 8-10) | 160 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) | 90 large with 3 dips (serves 15-25)

Artisanal Cheese Board
Selection of Fine Cheeses, Fresh Grapes, Gourmet Nuts & Dried Apricots
Served with Sliced Baguette & Assorted Crackers
80 small (serves 8-10) | 160 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) | 95 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 Mini Brioche Buns
Tarragon Chicken Salad with Grapes & Celery on Mini Brioche Buns
Chicken Curry on Mini Brioche Buns
Prosciutto, Brie, Arugula & Butter on Ficelle
Caprese with Pesto on Ficelle
Fresh Veggies, Hummus & Sprouts on Mini Brioche
Turkey, Brie, Caramelized Onion, Arugula & Aioli on Ficelle
Roasted Eggplant with Mozzarella, Balsamic, Red Pepper Flakes & Pesto on 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
(Displayed on Platters)
13 per person

**Bagel Platter**
Assorted Bagels, Smoked Salmon, Cream Cheese, Sliced Tomatoes, Red Onion, Cucumber & Capers
(Displayed on Platters)
12 per person

**Individual House-Made Granola Parfaits with Yogurt & Seasonal Fresh Fruit**
“Strauss Family Creamery” Greek Yogurt
7.50 each

**Quiche**
Provencal 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 Chocolate 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
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

**Frozen Bake-At-Home Scones**
20 per half-dozen

**Devonshire Cream**
10 half pint

**Raspberry Jam**
8 half pint

**Children’s Menu**

Please allow 24-48 hours' notice for ordering. Reheating & assembling instructions included.

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

**Seasonal Fruit Skewers** 20 per dozen
**Pigs-In-A-Blanket** 22 per dozen
**Parmesan Chicken Tenders with Ketchup** 24 per dozen

**Mini Beef or Turkey Burgers with Cheddar on Brioche** 3 each (dozen minimum per selection)

**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)

**Orzo Pasta with Broccoli Florets & Parmesan** 5.50 per portion (minimum of 4 portions)

**Kids Cheddar Macaroni & Cheese**
25 small (serves 3-4) | 50 large (serves 10-12)