



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

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.

# 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

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

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

# 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 (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

# 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  
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)  
**2.50** each | **Mini Cookies 10** per dozen

## Dessert Bars

Lemon Bar, 7 Layer Bar, Fudge Walnut Brownies, Crispy Peanut Butter Bar  
**3.50** each | **Mini Bars 11** 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.  
9" cake (serves 10-12) **55**  
**Cupcakes 3.75** each | **Mini Cupcakes 18** per dozen

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

9" Triple Berry Shortcake with Whipped Cream **65**

9" Flourless Chocolate Cake **40**

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  
**42-48** (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 (minimum of 6)

## Bagel Platter

Assorted Bagels, Smoked Salmon, Cream Cheese, Sliced Tomatoes, Red Onion, Cucumber & Capers (Displayed on Platters)

12 per person (minimum of 6)

## 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

56 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

4 each | Mini Muffins 19 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

4.25 each | Mini Scones 19 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)