



THYME
cafe | market

GOURMET TO GO MENU

TAKE OUT OR DELIVERY*

1630 Ocean Park Blvd.
Santa Monica, CA 90405
Tel: 310-399-8800 | Fax: 310-399-8808

www.thymecafeandmarket.com
email orders to: gtg@thymecafeandmarket.com

Submit your order Monday-Friday: 8am-2pm

MORE INFO:

Delivery fee within: 2 Miles = \$10, 3 Miles = \$15, 4 Miles = \$20, 5 Miles = \$25
Outside Areas up to 15 miles = \$30+

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.

HORS D'OEUVRES

Please allow 24-48 hours' notice for ordering. Heating/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

20.00 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 with Ketchup & Mustard

Crostini with Burrata & Prosciutto

22.00 per dozen

Jumbo Shrimp with Spicy Cocktail Sauce

25.00 per dozen

Lollipop Lamb Chops with Mint Relish

Mini Crab Cakes with Harissa Aioli

30.00 per dozen

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 (seasonal)

Pico De Gallo

Roasted Eggplant Caponata

10.50 pint

Salmon Rillettes

20.00 pint

Sauces

Housemade Pesto

Red Pepper Hazelnut Pesto

Cilantro Almond Pesto

10.50 pint

Salad Dressings

Balsamic Vinaigrette

Creamy Mustard Vinaigrette

Green Goddess

Lemon Shallot Vinaigrette

Sesame Dressing

10.50 pint

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

Spinach Salad

Baby Spinach, Blue Cheese, Candied Pecans, Dried Cranberries, Apples & 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, Chickpeas, Salami, Crispy Prosciutto, Celery Hearts, Artichoke Hearts, Provolone Cheese & Italian Vinaigrette

6.50 per portion

Chicken Cobb Salad

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

6.50 per portion

Southwestern Chicken Salad

Romaine, Cilantro, Black Beans, Grilled Corn, Avocado, Cherry Tomatoes, Feta Cheese, Pepitas, Tortilla Crisps & Lime Vinaigrette

6.50 per portions

Mixed Greens with Creamy Mustard Vinaigrette

3.00 per portion

SOUPS

Homemade soups are prepared daily. Selection varies seasonally.

Please allow 24-48 hours' notice for ordering.

Albondigas

Chicken Mulligatawny

Chicken Noodle

Chicken Orzo with Squash & Sage

Chicken Pozole

Creamy Chicken & Wild Rice

Mexican Chicken

14.00 quart

Braised Short Rib with Orecchiette

Beef Chili

Chicken Chili

White Bean Chicken Chili

Veggie Chili

17.00 quart

Asparagus Leek

Black Bean Jalapeno

Chilled Gazpacho

Creamy Parsnip (Seasonal)

Creamy Tomato Basil

Creamy Wild Mushroom

Mint Pea (Seasonal)

Moroccan Carrot

Moroccan Lentil

Potato Leek & Broccoli

Roasted Cauliflower

Roasted Winter Vegetable (Seasonal)

Thai Carrot Coconut

Tomato Fennel

14.00 quart

ENTREES

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

Beef Brisket 16.00 per person (minimum of 4 portions)
Beef Stroganoff 35.00 quart (serves 2-3)
Beef Short Ribs 18.00 per person (minimum of 4 portions)
Grilled Tri Tip Sliced with Tomato & Olive Coulis 12.00 per person (minimum of 4 portions)
Beef Bourguignon 35.00 quart (serves 2-3)
Whole Beef Tenderloin with Horseradish & Red Wine Sauces 200.00 (serves 8-10)

East Indian Chicken Curry 22.00 quart (serves 2-3)
South Indian Vegetable Curry 20.00 quart (serves 2-3)
Curry Condiments of Cashews, Chutney, Raisins, Coconut & Basmati Rice
4.00 per person (minimum of 4 portions)

Chicken Cacciatore 24.00 quart (serves 2-3)
Moroccan Chicken Tagine 24.00 quart (serves 2-3)
Coq Au Vin 24.00 quart (serves 2-3)
Chicken Roulades Stuffed with Goat Cheese, Sundried Tomatoes & Basil 10.00 per person
Parmesan Chicken 9.00 per piece
Traditional Fried Chicken (White & Dark Meat, 8 pieces) 32.00 (serves 2-3)
Whole Roasted Rosemary Lemon Chicken 28.00 (serves 2-3)
Rosemary Lemon Chicken Breast 8.00 per piece
Individual Chicken Pot Pie (Frozen) 15.00
Chicken Stew with Biscuits - small (serves 4) 36.00 | large (serves 8) 65.00
Chicken Enchiladas with Salsa Verde - small (2 enchiladas) 14.00 | large (7 enchiladas) 47.00

Lobster Pot Pie (Frozen) 20.00
Salmon Cakes 11.00 each
Sea Bass Filet with Cilantro Almond Pesto 16.00 per piece (minimum of 5 pieces)
Salmon Filet with Red Pepper Hazelnut Pesto 14.00 per piece

Turkey Sausage Lasagna - small (serves 3-4) 25.00 | large (serves 10-12) 50.00
Sun-Dried Tomato Turkey Meatloaf - small (serves 2-3) 22.00 | whole Loaf (serves 8) 35.00
Turkey Sausage Bolognese Sauce 18.00 quart (serves 4)

10-Hour Pulled Pork 10.00 per portion (minimum of 4 portions)
Pork Chili Verde 20.00 quart (serves 2-3)

Shepherd's Pie - individual (frozen) 15.00 | small (serves 4) 45.00 | large (serves 10-12) 85.00
Duck Ragu 24.00 quart (serves 2-3)
Veal Stew 28.00 quart (serves 2-3)
Meatballs & Marinara 18.00 quart (serves 2-3)

Eggplant Parmesan - small (serves 3-4) 22.00 | large (serves 10-12) 45.00
Roasted Vegetable Lasagna - small (serves 3-4) 22.00 | large (serves 10-12) 45.00
Baked Five Cheese Penne - small (serves 3-4) 22.00 | large (serves 10-12) 45.00
Macaroni & Cheese - small (serves 3-4) 25.00 | large (serves 10-12) 50.00
Potato & Fennel Gratin - small (serves 3-4) 25.00 | large (serves 10-12) 50.00
Spanakopita (Spinach in Puff Pastry) 6.50 per slice
Kale & Sweet Potato Enchiladas with Salsa Roja- small (2 enchiladas) 14.00 | large (7 enchiladas) 47.00

Burrata Stacks with Heirloom Tomato, Arugula, Prosciutto & Olive Oil 10.00 each

SIDES

Please allow 24-48 hours' notice for ordering. Heating 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
Old-Fashioned 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 9.00 per portion
Curried Chicken Salad with Raisins 9.00 per portion
Albacore Tuna Salad with Currants & Red Onion 9.00 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
2.50 each | **Mini Cookies 10.00** per dozen

Vegan Hazelnut with Chocolate Chips, Gluten Free Chocolate Chip with Sea Salt **3.50** each

Dessert Bars

Lemon Bar, 7 Layer Bar, Fudge Walnut Brownies, Crispy Peanut Butter Bar
3.50 each | **Mini Bars 11.00** 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.

10" cake (serves 12-14) **65.00** | 9" cake (serves 10-12) **55.00** | 5" cake (serves 4-5) **35.00**

Cupcakes 3.75+ each | **Mini Cupcakes 18.00+** per dozen

9" Triple Berry Shortcake with Whipped Cream **70.00**

9" Flourless Chocolate Cake **40.00**

Almond Cake with Almond Crunch Topping **50.00**

Rosemary Lavender Bundt Cake **45.00**

Seasonal Pies & Tarts

Apple, Key Lime, Salted Caramel, Raspberry Sour Cream Tart, Blueberry Cheesecake
42.00-48.00 (serves 8)

Seasonal Crisps

Apple, Strawberry Rhubarb, Mixed Berry, Blackberry Peach, Apricot Cherry
small (serves 4) **22.00-28.00** | large (serves 8-10) **38.00-48.00**

COFFEE, TEA & BEVERAGES

"Joe To Go" Coffee Box

Served with Cups, Stirrers, Sweeteners & Cream

25.00 (96 oz. 12 cups included)

Assorted Teas

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

15.00 (96 oz. 12 cups included)

Hot Chocolate

Made with Milk & Dark Chocolate Sauce.

20.00 (96 oz. 12 cups included)

Orange Juice

20.00 (one gallon. 12 cups included)

Lemonade

20.00 (one gallon. 12 cups included)

Ginger Berry Lemonade

27.00 (one gallon. 12 cups included)

PLATTERS

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

Artisanal Cheese Board

Selection of Fine Cheeses, Fresh Grapes, Gourmet Nuts & Dried Apricots
Served with Sliced Baguette & Assorted Crackers
small (serves 8-10) **80.00** | large (serves 15-25) **160.00**

Charcuterie

Imported Salami, Prosciutto, Mortadella, Cornichons, Mixed Olives,
Roasted Red Peppers & Marinated Artichoke Hearts
Served with Sliced Baguette & Assorted Crackers
small (serves 8-10) **80.00** | large (serves 15-25) **160.00**

Crudités

Fresh Celery, Carrots, Bell Peppers, Cherry Tomatoes, Cucumbers & Asparagus
Choice of Hummus, Sun-Dried Tomato Dip or Caramelized Onion Dip
small with 2 dips (serves 8-10) **45.00** | large with 3 dips (serves 15-25) **90.00**

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
small with 2 dips (serves 8-10) **50.00** | large with 3 dips (serves 15-25) **95.00**

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
2.00 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
3.00 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)

13.00 per person (minimum of 6)

Bagel Platter

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

12.00 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

56.00 whole (serves 8)

Mini Quiche 18.00 per dozen

Fresh Breakfast Breads

Banana Walnut, Pumpkin Pecan, Zucchini Chocolate Walnut or Lemon Poppy Seed

20.00 whole loaf

Cinnamon Coffee Cake with Apricots, Blueberries & Walnuts

35.00 whole

Fresh Baked Muffins

Mixed Berry, Lemon Poppy Seed

4.00 each | Mini Muffins 19.00 per dozen

Croissants

Traditional 4.00 each

Pain Au Chocolat 4.50 each

Almond Croissant 4.75 each

Mini Traditional Croissants or Mini Pain Au Chocolat

19.00 per dozen

Seasonal Scones

Buttermilk Currant, Chocolate Cherry, Apricot Coconut and Pecan

4.25 each | Mini Scones 19.00 per dozen

Frozen Bake-At-Home Scones

20.00 per half-dozen

Devonshire Cream

10.00 half pint

Raspberry Jam

8.00 half pint

CHILDREN'S MENU

Please allow 24-48 hours' notice for ordering. Heating/assembling instructions included.

Veggie Crudité Cups

Carrots, Celery, Cucumber & Tomato with House-Made Hummus

3.00 each (dozen minimum)

Seasonal Fruit Skewers 20.00 per dozen

Pigs-In-A-Blanket with Ketchup & Mustard 22.00 per dozen

Parmesan Chicken Tenders with Ketchup 24.00 per dozen

Mini Beef or Turkey Burgers with Cheddar on Brioche 3.00 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

2.00 each (dozen minimum per selection)

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

Kids Cheddar Macaroni & Cheese

small (serves 3-4) 25.00 | large (serves 10-12) 50.00