



Rosh Hashanah Menu

Pickup Sunday, September 25th – Tuesday, September 27th, 2022.

How to Order? Email: gtg@thymecafeandmarket.com

Please allow up to 3 days' notice for ordering.

Seasonal Menu. Pricing & availability subject to change.

Hors d'oeuvres & Platters

- Crispy Brie Cups with Truffle Honey & Pomegranate Seeds or Slivered Almonds - 26.00 per dozen
- Mini Potato Latkes with Crème Fraîche & Applesauce - 30.00 per dozen
- Blini with Crème Fraîche & Smoked Salmon - 30.00 per dozen
- Smoked Salmon Deviled Eggs with Chives - 30.00 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) 65.00 | Large with 3 dips (serves 15-25) 130.00

Soup

- Matzo Ball Soup (contains 5 matzo balls) - Quart (serves 2-3) 14.00
- Butternut Squash & Apple Soup (seasonal) - Quart (serves 2-3) 14.00

Entrees

- Beef Brisket with Carrots & Onions - 22.00 per portion (minimum of 4 portions)
- Zinfandel Braised Short Ribs - 22.00 per portion (minimum of 4 portions)
- Whole Roasted Hazelnut & Honey Chicken (serves 2-3) - 30.00
- Hazelnut & Honey Glazed Chicken Breast - 12.00 each
- Salmon Filet with Red Pepper Hazelnut Pesto - 16.00 each

Salad & Sides

- Arugula & Endive Salad with Apples, Dried Cranberries, Shaved Parmesan, Hazelnuts & Lemon Shallot Vinaigrette - 6.00 per portion (minimum of 4 portions)

- Oven Roasted Carrots with Thyme & Extra Virgin Olive Oil
- Grilled Asparagus with Lemon Parsley Gremolata
- Roasted Cauliflower with Meyer Lemon & Olive Relish
- Haricots Verts with Hazelnuts & Orange Zest
- Roasted Brussels Sprouts with Lemon & Thyme
- Beets with Red Onion & Orange Segments
- Autumn Jasmine Rice with Dried Fruit & Pomegranate Seeds
- Creamy Mashed Potatoes
- 6.00 per portion (minimum of 4 portions)

- Potato Fennel Gratin - Small (serves 3-4) 26.00 | Large (serves 10-12) 52.00
- Braided Challah Loaf - 12.00 each

Dessert

- Chocolate-Covered Caramelized Matzo Crunch with Almonds - 12.00 per half dozen
- Chocolate Drizzled Coconut Macaroons - 2.75 each (minimum of 6)
- Rugelach - 2.75 each (minimum of 6)
- Individual Meringue Chantilly with Fresh Berries & Lemon Cream - 9.00 each (minimum of 4)
- 9" Flourless Chocolate Cake (serves 8-10) - 40.00
- Chocolate Almond Croissant Bread Pudding - Small (serves 4) 25.00 | Large (serves 8-10) 55.00

08/25/2022

Rosh Hashanah Order Form

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Client Name:		Phone Number:	
Email:		Credit Card Number:	
Exp:			

Order Date: _____ Pickup Pick-Up Time: _____ Delivery Delivery Address: *(Delivery windows between 9:00am-3:00pm. Delivery fee based on mileage from Thyme).*

or

Hors d'oeuvres & Platters	Unit	Price	Qty
Crispy Brie Cups with Truffle Honey & Pomegranate Seeds or Slivered Almonds <i>Choose 1 topping per dozen:</i> <input type="checkbox"/> Pomegranate Seeds <input type="checkbox"/> Slivered Almonds	Dozen	26	
Mini Potato Latkes with Crème Fraiche & Applesauce	Dozen	30	
Blini with Crème Fraiche & Smoked Salmon	Dozen	30	
Smoked Salmon Deviled Eggs with Chives	Dozen	30	
Five Spice Apple Sauce	Pint	10.50	
Crudité Platter - Small (serves 8-10) <i>Choose 2 Dips:</i> <input type="checkbox"/> Hummus <input type="checkbox"/> Sun-Dried Tomato Dip <input type="checkbox"/> Caramelized Onion Dip	Small	65	
Crudité Platter - Large (serves 15-25)	Large	130	
Soup			
Matzo Ball Soup (contains 5 matzo balls, serves 2-3)	Quart	14	
Butternut Squash & Apple Soup (seasonal, serves 2-3)	Quart	14	
Entrees			
Beef Brisket with Carrots & Onions (minimum of 4 portions)	Portion	22	
Zinfandel Braised Short Ribs (minimum of 4 portions)	Portion	22	
Whole Roasted Hazelnut & Honey Chicken (serves 2-3)	Whole	30	
Hazelnut & Honey Glazed Chicken Breast	Each	12	
Salmon Filet with Red Pepper Hazelnut Pesto	Each	16	
Salad (minimum of 4 portions)			
Arugula & Endive Salad with Apples, Dried Cranberries, Shaved Parmesan, Hazelnuts & Lemon Shallot Vinaigrette	Portion	6	
Sides			
Oven Roasted Carrots with Thyme & Extra Virgin Olive Oil (minimum of 4 portions)	Portion	6	
Grilled Asparagus with Lemon Parsley Gremolata (minimum of 4 portions)	Portion	6	
Roasted Cauliflower with Meyer Lemon & Olive Relish (minimum of 4 portions)	Portion	6	
Haricots Verts with Hazelnuts & Orange Zest (minimum of 4 portions)	Portion	6	
Roasted Brussels Sprouts with Lemon & Thyme (minimum of 4 portions)	Portion	6	
Beets with Red Onion & Orange Segments (minimum of 4 portions)	Portion	6	
Autumn Jasmine Rice with Dried Fruit & Pomegranate Seeds (minimum of 4 portions)	Portion	6	
Creamy Mashed Potatoes (minimum of 4 portions)	Portion	6	
Potato Fennel Gratin - Small (serves 3-4)	Small	26	
Potato Fennel Gratin - Large (serves 10-12)	Large	52	
Braided Challah Loaf	Each	12	
Dessert			
Chocolate-Covered Caramelized Matzo Crunch with Almonds	½ Dozen	12	
Chocolate Drizzled Coconut Macaroons (minimum of 6)	Each	2.75	
Rugelach (minimum of 6)	Each	2.75	
Individual Meringue Chantilly with Fresh Berries & Lemon Cream (minimum of 4)	Each	9	
9" Flourless Chocolate Cake (serves 8-10)	Whole	40	
Chocolate Almond Croissant Bread Pudding - Small (serves 4)	Small	25	
Chocolate Almond Croissant Bread Pudding - Large (serves 8-10)	Large	55	

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.