



Christmas Menu 2022

Order Deadline: 3pm Monday, December 19th
Pickup Order @ Thyme Café & Market's Back Parking Lot Saturday, **December 24th 10am-2pm**
We will be closed on Christmas Day.

Due to the high volume of orders this day (12/24), we are only doing items from the Christmas Menu.
** No modifications, substitutions, or additions **

How to Order? Submit Order Form via Email: GTG@thymecafeandmarket.com

<p>Christmas Dinner Meal for Six Oven-Ready Whole Beef Tenderloin with Horseradish & Red Wine Sauce Brussels Sprouts with Lemon & Thyme Creamy Mashed Potatoes Mixed Greens Salad with Pomegranate Seeds, Feta Cheese, Candied Pecans & Pomegranate Vinaigrette - (serves 6) 358.00</p>
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Hors d'oeuvres

Crispy Brie Cups with Truffle Honey & Pomegranate Seeds - 26.00 per dozen
Bacon Wrapped Dates Stuffed with Manchego - 30.00 per dozen
Pigs-In-A-Blanket with Ketchup & Mustard - 30.00 per dozen
Mini Crab Cakes with Harissa Aioli - 36.00 per dozen

Entrees

Oven-Ready Whole Beef Tenderloin with Horseradish & Red Wine Sauce (serves 8-10) - 250.00
Half Spiral Cut Virginia Baked Ham (serves 10-12) - 90.00
Oven-Ready Whole Seasoned Turkey, Uncooked (Mary's Fresh Free Range 10-12 lbs, serves 8-10) - 95.00
Oven-Ready Maple Thyme Turkey Breast, Uncooked (serves 4-6) - 60.00

Sides & Salads

Cranberry Conserve with Walnuts - 12.00 Pint | Gravy - 18.00 quart | Brioche Dinner Rolls - 12.00 per dozen

Wild Rice Salad with Pecans, Apricots & Cranberries (serves 6) - 36.00
Haricots Verts with Hazelnuts & Orange Zest (serves 6) - 36.00
Brussels Sprouts with Lemon & Thyme (serves 6) - 36.00
Roasted Winter Vegetables (serves 6) - 36.00
Creamy Mashed Potatoes (serves 6) - 36.00

Kale & Brussels Sprouts Salad with Cranberries, Fennel, Pecorino, Pine Nuts & Lemon Shallot Vinaigrette (serves 6) - 30.00
Mixed Greens Salad with Pomegranate Seeds, Feta Cheese, Candied Pecans & Pomegranate Vinaigrette (serves 6) - 36.00

Desserts & Breakfast

Small 9" Pies: Salted Caramel | Key Lime | Pecan | Apple | Spiced Pumpkin (serves 6) - 32.00 each

Apple Cranberry Crisp - Small (serves 4) 26.00 | Large (serves 8-10) 42.00
Peppermint Fudge Brownies (pack of 6) - 28.50
Assorted Frosted Cookies: Snowflakes & Gingerbread Men (pack of 6) - 28.50
Assorted Sanded Sugar Cookies: Trees & Stars (pack of 6) - 18.00

Christmas Cookie Decorating Kit

Includes: 12 Plain Cookies (4 Trees, 4 Candy Canes, 4 People), Royal Icing (Green, Red, White), Assorted Sprinkles - 48.00

Quiche: Spinach, Artichoke & Goat Cheese | Lorraine (9.5", serves 8) - 58.00 each
Cinnamon Coffee Cake with Apricots, Blueberries & Walnuts (serves 8-10) - 45.00
Cranberry Orange Frozen Bake at Home Scones (pack of 6) - 22.00

Christmas Gourmet To Go Order Form 2022

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How to Order? Submit Order Form via Email: GTG@thymecafeandmarket.com

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

<input type="checkbox"/> Pickup <div style="border: 1px solid black; padding: 2px; display: inline-block;"> Choose a Pick-Up Time between 10am-2pm: </div>	or	<input type="checkbox"/> Delivery <div style="border: 1px solid black; padding: 2px; display: inline-block;"> Delivery Address: </div>	<ul style="list-style-type: none"> • No set delivery times. Expect delivery between 10am-3pm. • Deliveries are "No Contact." The driver will call on arrival & leave your order at your front door. • Someone must be home to receive order.
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	Unit	Price	Qty
Christmas Dinner for Six:			
<ul style="list-style-type: none"> • Oven-Ready Whole Beef Tenderloin with Horseradish & Red Wine Sauce • Brussels Sprouts with Lemon & Thyme • Creamy Mashed Potatoes • Mixed Greens Salad with Pomegranate Seeds, Feta, Candied Pecans & Pomegranate Vinaigrette 	Whole Package (serves 6)	358	
Hors d'oeuvres			
Crispy Brie Cups with Truffle Honey & Pomegranate Seeds	Per Dozen	26	
Bacon Wrapped Dates Stuffed with Manchego	Per Dozen	30	
Pigs-In-A-Blanket with Ketchup & Mustard	Per Dozen	30	
Mini Crab Cakes with Harissa Aioli	Per Dozen	36	
Entrees			
Oven-Ready Whole Beef Tenderloin with Horseradish & Red Wine Sauce (serves 8-10)	Whole	250	
Half Spiral Cut Virginia Baked Ham (serves 10-12)	Whole	90	
Oven-Ready Whole Seasoned Turkey, Uncooked (Mary's Fresh Free Range 10-12 lbs, serves 8-10)	Whole	95	
Oven-Ready Maple Thyme Turkey Breast, Uncooked (serves 4-6)	Whole	60	
Sides & Salads			
Cranberry Conserve with Walnuts	Pint	12	
Gravy	Quart	18	
Brioche Dinner Rolls	Per Dozen	12	
Wild Rice Salad with Pecans, Apricots & Cranberries	Serves 6	36	
Haricots Verts with Hazelnuts & Orange Zest	Serves 6	36	
Brussels Sprouts with Lemon & Thyme	Serves 6	36	
Roasted Winter Vegetables	Serves 6	36	
Creamy Mashed Potatoes	Serves 6	36	
Kale & Brussels Sprouts Salad	Serves 6	30	
Mixed Greens Salad	Serves 6	36	
Dessert & Breakfast			
Salted Caramel Pie - Small 9" (serves 6)	Whole	32	
Key Lime Pie - Small 9" (serves 6)	Whole	32	
Pecan Pie - Small 9" (serves 6)	Whole	32	
Apple Pie - Small 9" (serves 6)	Whole	32	
Spiced Pumpkin Pie - Small 9" (serves 6)	Whole	32	
Apple Cranberry Crisp - Small (serves 4)	Small	26	
Apple Cranberry Crisp - Large (serves 8-10)	Large	42	
Peppermint Fudge Brownies (pack of 6)	Half Dozen	28.50	
Assorted Frosted Cookies: Snowflakes & Gingerbread Men (pack of 6)	Half Dozen	28.50	
Assorted Sanded Sugar Cookies: Trees & Stars (pack of 6)	Half Dozen	18	
Christmas Cookie Decorating Kit	Kit	48	
Quiche: Spinach, Artichoke & Goat Cheese (9.5", serves 8)	Whole	58	
Quiche: Lorraine (9.5", serves 8)	Whole	58	
Cinnamon Coffee Cake with Apricots, Blueberries & Walnuts (serves 8-10)	Whole	45	
Cranberry Orange Frozen Bake at Home Scones (pack of 6)	Half Dozen	22	

Christmas Menu Heating Instructions 2022

(Refrigerate everything until ready to cook!)

Hors d'oeuvres

Crispy Brie Cups with Truffle Honey & Pomegranate Seeds

Place brie in crispy wonton cups.

Place wonton cups in the oven at 350°F for 3 minutes.

Drizzle with truffle honey & sprinkle with pomegranate seeds.

Bacon Wrapped Dates with Manchego Cheese

In the oven at 350°F uncovered for 20-25 minutes or until bacon is crisp

Pigs-in-a-Blanket with Ketchup & Mustard

In the oven at 350°F uncovered for 20-25 minutes or until golden

Mini Crab Cakes with Harissa Aioli

In the oven at 350°F uncovered for 7-8 minutes. Top with Harissa Aioli.

Entrees

Oven-Ready Whole Beef Tenderloin

In the oven at 350°F

Medium Rare: 20-25 minutes or until internal temperature is 135°F

Medium: 30-45 minutes or until internal temperature is 145°F

Medium Well: 40 minutes or until internal temperature is 150°F

Well Done: 50+ Minutes or until internal temperature is 160°F

* Use a meat thermometer to check internal temperature *

Virginia Baked Ham

In the oven at 350°F for 45-60 minutes or until heated through

Oven-Ready Whole Seasoned Turkey (Mary's Free Range 10-12lbs)

Bake in the oven at 350°F, uncovered for approximately 2½-3 hrs.

When the turkey is about 2/3 done, loosely cover with foil.

(Turkey is done when internal temperature is 165°F at thigh and breast)

Oven-Ready Maple Thyme Turkey Breast

Bake in the oven at 350°F, uncovered for approximately 1 and ½ hours or until internal temperature is 165°F at the thigh.

Sides

Gravy

Pour gravy into a pan or pot on stovetop.

Heat gravy over low heat, stirring often, until simmering.

Creamy Mashed Potatoes

Simmer on the stove top for 10-15 minutes.

Add ½ cup of milk at a time if necessary, **OR**

Place in oven at 350°F covered for 25 min. Stir half-way through

Brussels Sprouts with Lemon & Thyme

In the oven at 350°F, uncovered for 15 minutes or until hot.

Roasted Winter Vegetables

In the oven at 350°F, uncovered for 8-10 minutes

Haricots Verts with Hazelnuts & Orange Zest

Toss all ingredients & serve cold.

Wild Rice Salad with Pecans, Apricots & Cranberries

Serve cold.

Salads

(Kale Brussels Salad & Mixed Greens Salad)

Toss all ingredients with dressing and serve.

Dessert & Breakfast

Quiche

Re-heat at 325°F for 25-30 minutes, covered, or serve room temperature

Frozen Bake-At-Home Scones

Defrost if frozen. Bake uncovered at 325°F for 25-30 minutes.

Apple Cranberry Crisp

Small: In oven at 300°F for 25 minutes or until top is golden & fruit is bubbling

Large: In oven at 350°F for 45 minutes or until top is golden & fruit is bubbling.