



THYME  
cafe | market

# GOURMET TO GO MENU

TAKE OUT OR DELIVERY\*

1630 Ocean Park Blvd, Santa Monica, CA 90405  
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[www.thymecafeandmarket.com](http://www.thymecafeandmarket.com)

# PLATTERS

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

## Artisanal Cheese Board

Fine Cheeses, Fresh Grapes, Gourmet Nuts & Dried Apricots.  
Served with Sliced Baguette & Assorted Crackers.  
small (serves 8-10) **100.00** | large (serves 15-25) **190.00**

## Charcuterie Platter

Imported Salami, Prosciutto, Mortadella, Cornichons, Mixed Olives, Roasted Red Peppers & Marinated Artichoke Hearts. Served with Sliced Baguette & Assorted Crackers.  
small (serves 8-10) **100.00** | large (serves 15-25) **190.00**

## Artisanal Cheese & Charcuterie Combo Platter

Fine Cheeses, Salami, Prosciutto, Fresh Grapes, Gourmet Nuts, Dried Apricots, Cornichons & Olives. Served with Sliced Baguette & Assorted Crackers.  
small (serves 8-10) **110.00** | large (serves 15-25) **220.00**

## Mediterranean Platter

Roasted Red Peppers, Olives, Artichokes, Cherry Tomatoes, Sliced Cucumbers & Pita Chips  
Dip Choices: Hummus, Sun-Dried Tomato Dip or Eggplant Caponata.  
small with 2 dips (serves 8-10) **75.00** | large with 3 dips (serves 15-25) **135.00**

## Crudités

Fresh Celery, Carrots, Bell Peppers, Cherry Tomatoes, Cucumbers & Asparagus  
Dip Choices: 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**

## Heirloom Crudité Platter (Seasonal)

Heirloom Radishes, Carrots, Sugar Snap Peas, Cauliflower & Endive.  
Dip Choices: Hummus, Green Goddess Dip, Spinach Artichoke Dip  
small with 2 dips (serves 8-10) **70.00** | large with 3 dips (serves 15-25) **140.00**

## Mexican Crudité Platter

Jicama, Mango, Pickled Heirloom Carrots, Persian Cucumber, Radishes, Tajin Salt & Limes.  
Served with Corn Tortilla Chips.  
Dip Choices: Black Bean Jalapeno Chipotle Dip, Salsa Roja, Guacamole  
small with 2 Dips (serves 8-10) **85.00** | large with 3 Dips (serves 15-25) **155.00**

## Chips & Dip Platter

Served with Corn Tortilla Chips.  
Dip Choices: Black Bean Jalapeno Chipotle Dip, Pico De Gallo, Roasted Tomatillo Salsa, Guacamole, Mango Salsa (seasonal)  
small with 2 dips (serves 8-10) **50.00** | large with 3 dips (serves 15-25) **75.00**

# PICNIC PLATTERS

## Cheese & Charcuterie Platter

Brie, Manchego, Prosciutto, Salami, Rosemary Cashews, Grapes & Assorted Crackers  
extra small (serves 2-3) **30.00**

## Mediterranean Platter

Roasted Red Peppers, Olives, Cherry Tomatoes, Artichokes & Sliced Cucumbers & Pita Chips. Served with our Housemade Hummus.  
extra small (serves 2-3) **24.00**

## Heirloom Crudite Platter (Seasonal)

Heirloom Radishes, Snap Peas, Carrots, Cauliflower & Endive. Green Goddess Dip  
extra small (serves 2-3) **24.00**

# HOR D'OEUVRES

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

Roasted Sweet Potato Skewers with Cilantro-Jalapeno Aioli  
Apple, Blue Cheese & Hazelnut Salad on Endive Spears  
Crispy Brie Cups with Truffle Honey & Pomegranate Seeds (Seasonal) or Almonds  
Caprese Skewers  
Hummus Deviled Eggs  
Mini Cheddar Potatoes with Bacon, Sour Cream & Chives  
Cherry Tomatoes Stuffed with Goat Cheese & Bacon  
Sesame Crusted Chicken Salad in Crispy Wonton Cups  
26.00 per dozen

Seasonal Fruit Skewers  
Mini Gruyere Grilled Cheese with Fig Jam  
Roasted Red Pepper, Goat Cheese & Basil Skewers  
Eggplant, Goat Cheese & Basil Skewers  
Chicken Satay with Peanut Sauce or Red Pepper Hazelnut Pesto  
Asian Meatballs with Snow Peas Skewers  
Bacon Wrapped Dates Stuffed with Manchego  
Pigs-In-A-Blanket  
Prosciutto Wrapped Melon Skewers  
Prosciutto Wrapped Asparagus  
Crostini with Burrata & Prosciutto  
Tuna Tartare with Wonton Crisps & Wasabi Aioli  
Smoked Salmon & Cream Cheese Rolls on Cucumber  
Jumbo Shrimp with Spicy Cocktail Sauce  
30.00 per dozen

Mini Crab Cakes with Harissa Aioli  
36.00 per dozen

Lollipop Lamb Chops with Mint Relish  
38.00 per dozen

Antipasto Skewers with Salami, Mozzarella, Artichokes, Kalamata Olives, Cherry Tomatoes & Basil  
39.00 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  
Roasted Tomatillo Salsa  
Mango Salsa (seasonal)  
Pico De Gallo  
Roasted Eggplant Caponata  
12.50 pint

Guacamole  
15.00 pint

Salmon Rillettes  
20.00 pint

### Sauces

Housemade Pesto  
Red Pepper Hazelnut Pesto  
Cilantro Almond Pesto  
12.50 pint

### Salad Dressings

Balsamic Vinaigrette  
Creamy Mustard Vinaigrette  
Green Goddess Dressing  
Lemon Shallot Vinaigrette  
Sesame Dressing  
12.50 pint

# SALADS

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

## **Kale & Brussels Sprouts**

Fennel, Pecorino, Pine Nuts & Lemon Shallot Vinaigrette

**5.00** per portion

## **Spinach Salad**

Baby Spinach, Blue Cheese, Candied Pecans, Dried Cranberries, Apples & Balsamic Vinaigrette

**6.00** per portion

## **Greek**

Romaine, Feta, Kalamata Olives, Chickpeas, Red Onion, Cherry Tomatoes, Cucumber & Creamy Mustard Vinaigrette

**6.00** per portion

## **Chinese Chicken**

Romaine, Cabbage, Almonds, Wonton Crisps, Mandarin Oranges, Carrots, Red & Yellow Peppers, Snow Peas, Cilantro & Sesame Vinaigrette (Wonton Crisps on side)

**7.50** per portion

## **Italian**

Romaine, Kale, Kalamata Olives, Cherry Tomatoes, Chickpeas, Salami, Crispy Prosciutto, Celery Hearts, Artichoke Hearts, Provolone Cheese & Italian Vinaigrette

**7.50** per portion

## **Chicken Cobb Salad**

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

**7.50** per portion

## **Southwestern Chicken Salad**

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

**7.50** per portion

## **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.

Chicken Mulligatawny

Chicken Noodle

Chicken Orzo with Squash & Sage

Chicken Pozole

Creamy Chicken & Wild Rice with Bacon

Mexican Chicken

**16.00** quart

Braised Short Rib with Orecchiette

Chicken Chili

White Bean Chicken Chili

Veggie Chili

**19.00** quart

Beef Chili

**22.00** 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

Traditional Minestrone

**14.00** quart

# SIDES

Please allow 24-48 hours' notice for ordering. (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 with Kale, Fennel, Brussels Sprouts, 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 Chickpeas with Bell Peppers, Tomatoes, Onions, Celery, Olives, Cucumber & Mint  
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  
6.00 per portion

Spicy Thai Tofu Salad with Roasted Peanuts - 8.00 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

Lobster & Shells Pasta Salad with Corn, Bell Peppers, Tomato & Dill  
Salmon Salad with Red Onion, Dill, Capers & Raspberry Vinaigrette  
Salmon & Lentil Salad with Mustard Cream Sauce, Asparagus, Tomatoes & Cucumber  
10.00 per portion

Shrimp Salad with Red Onion, Celery & Dill - 12.00 per portion

# ENTREES

Please allow 24-48 hours' notice for ordering.

Select fresh and frozen entrees are also available in the cafe daily.

Beef Brisket with Carrots & Onions - 22.00 per person (minimum of 4 portions)  
Beef Stroganoff - 36.00 quart (serves 2-3)  
Zinfandel Braised Beef Short Ribs - 22.00 per person (minimum of 4 portions)  
Grilled Tri Tip Sliced with Tomato & Olive Coulis - 22.00 per person (minimum of 4 portions)  
Beef Bourguignon - 36.00 quart (serves 2-3)  
Whole Beef Tenderloin with Horseradish & Red Wine Sauces - whole (serves 8-10) 250.00

East Indian Chicken Curry - 24.00 quart (serves 2-3)  
South Indian Vegetable Curry - 22.00 quart (serves 2-3)

Curry Condiments of Cashews, Chutney, Raisins, Coconut & Basmati Rice  
8.50 per person (minimum of 4)

Chicken Cacciatore - 25.00 quart (serves 2-3)  
Moroccan Chicken Tagine - 25.00 quart (serves 2-3)  
Coq Au Vin - 25.00 quart (serves 2-3)  
Chicken Roulades Stuffed with Goat Cheese, Sundried Tomatoes & Basil - 15.00 per person  
Parmesan Chicken - 13.00 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 - 11.00 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 each) 18.00 | large (7 each) 63.00

Salmon Cakes - 12.00 each  
Sea Bass Filet with Cilantro Almond Pesto - 20.00 per piece (minimum of 5 pieces)  
Salmon Filet with Red Pepper Hazelnut Pesto - 16.00 per piece

Turkey Sausage Lasagna - small (serves 3-4) 27.00 | large (serves 10-12) 54.00  
Sun-Dried Tomato Turkey Meatloaf - small (serves 2-3) 24.00 | whole Loaf (serves 8) 68.00  
Turkey Sausage Bolognese Sauce - 22.00 quart (serves 4)

10-Hour Pulled Pork - 12.00 per portion (minimum of 4 portions)  
Pork Chili Verde - 22.00 quart (serves 2-3)

Shepherd's Pie - individual (frozen) 18.00 | small (serves 4) 45.00 | large (serves 10-12) 85.00  
Duck Ragu - 24.00 quart (serves 2-3)  
Veal Stew with Rosemary & Lemon - 30.00 quart (serves 2-3)  
Meatballs & Marinara - 22.00 quart (serves 2-3)

Eggplant Parmesan - small (serves 3-4) 27.00 | large (serves 10-12) 54.00  
Roasted Vegetable Lasagna - small (serves 3-4) 24.00 | large (serves 10-12) 50.00  
Baked Five Cheese Penne - small (serves 3-4) 24.00 | large (serves 10-12) 50.00  
Macaroni & Cheese - small (serves 3-4) 28.00 | large (serves 10-12) 56.00  
Potato & Fennel Gratin - small (serves 3-4) 26.00 | large (serves 10-12) 52.00  
Spanakopita (Spinach in Puff Pastry) - 9.50 per slice  
Individual Vegetable Pot Pie (Frozen) - 10.50  
BBQ Tofu "Steak" - 9.00 per piece (minimum of 4)  
Kale & Sweet Potato Enchiladas with Salsa Roja - small (2 each) 16.00 | large (7 each) 53.00

# TEA SANDWICHES

Please allow 24 hours' notice for ordering.

Traditional Cucumber & Watercress with Boursin Cheese on Pain De Mie  
Cucumber, Tomato & Boursin Cheese on Pain De Mie  
Egg Salad with Watercress & Olive Tapenade on Pain De Mie  
Sesame Crusted Chicken Salad on Pain De Mie  
B-L-Tea on Rye  
Ham & Brie with Grainy Mustard on Pain De Mie  
Tuna Salad on Multi Grain  
Smoked Salmon on Rye with Lemon Cream Cheese  
Crab Salad on Pain De Mie  
3.00 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  
Curry Chicken Salad on Mini Brioche  
Turkey, Brie, Caramelized Onion, Arugula & Aioli on Ficelle  
Prosciutto, Brie, Arugula & Butter on Ficelle  
Caprese with Pesto on Ficelle  
Fresh Veggies, Hummus & Sprouts on Mini Brioche  
Roasted Eggplant with Mozzarella, Balsamic, Red Pepper Flakes & Pesto on Ficelle  
3.50 each (dozen minimum per selection)

# CHILDREN'S MENU

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

Veggie Crudit  cups with Carrots, Celery, Cucumber, Tomato & House-Made Hummus  
4.00 each (dozen minimum)

Seasonal Fruit Skewers - 30.00 per dozen  
Mini Cheddar Grilled Cheese Bites - 26.00 per dozen  
Parmesan Chicken Tenders with Ketchup - 30.00 per dozen  
Pigs In A Blanket - 30.00 per dozen

Mini Beef or Turkey Plain 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  
3.00 each (dozen minimum per selection)

Kid's Orzo Pasta with Broccoli Florets & Parmesan  
6.00 per portion (minimum of 4 portions)

Kids Cheddar Macaroni & Cheese  
small (serves 3-4) 26.00 | large (serves 10-12) 52.00

# SWEETS

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

## Cookies

Chocolate Chip, Confetti, Oatmeal Raisin, Double Chocolate with Sea Salt, Snickerdoodle  
**3.00** each | Mini Cookies **12.00** per dozen

Vegan Hazelnut with Chocolate Chips - **4.00** each  
Gluten Free Chocolate Chip with Sea Salt - **4.00** each  
Coconut Thumbprints with Apricot Jam - **33.00** per dozen  
Chocolate Drizzled Coconut Macaroons - **2.75** each (minimum of 6)

## Frozen Bake-At-Home Scooped Cookie Dough

Chocolate Chip, Confetti, Oatmeal Raisin, Double Chocolate with Sea Salt, Snickerdoodle  
**15.50** per dozen. (1 flavor per dozen)

Gluten Free Chocolate Chip - **25.00** per dozen. (1 flavor per dozen)

## Dessert Bars

Lemon Bar, 7 Layer Bar, Fudge Walnut Brownies, Crispy Peanut Butter Bar  
**4.00** each | Mini Bars **12.00** per dozen

## Cake & Cupcake Flavors

Bittersweet Chocolate with Chocolate Buttercream Frosting  
Vanilla Cake with Vanilla Buttercream  
Carrot Cake with Cream Cheese Frosting  
Red Velvet with Cream Cheese Frosting  
Coconut Cake with Cream Cheese Frosting  
Confetti Cake with Vanilla Buttercream  
Chocolate Cake with Meringue Frosting (cupcakes only)  
**Whole Layer Cake** - 5" (serves 4-5) **35.00** | 9" (serves 10-12) **60.00** | 10" (serves 12-14) **75.00**  
**Cupcakes** **4.00+** 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 - **55.00**  
Rosemary Lavender Bundt Cake - **45.00**

## Seasonal Pies & Tarts

Traditional Apple Pie - (serves 8) **44.00**  
Banana Cream Pie - (serves 6) **32.00**  
Key Lime Pie - (serves 8-10) **44.00**  
Salted Caramel Pie - (serves 8-10) **44.00**  
Raspberry Sour Cream Tart - (serves 8-10) **50.00**  
Blueberry Cheesecake - (serves 8-10) **54.00**

Mini Lemon Tartlets with Fresh Berries - **24.00** per dozen

Individual Meringue Chantilly with Fresh Berries & Lemon Cream - **9.00** each (minimum of 6)

## Seasonal Crisps

Apple - small (serves 4) **24.00** | large (serves 8-10) **38.00**

Mixed Berry, Strawberry Rhubarb, Blackberry Peach, Apricot Cherry  
small (serves 4) **30.00** | large (serves 8-10) **50.00**



# 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)

**15.00** per person (minimum of 6)

## Bagel Platter

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

**16.00** per person (minimum of 6)

**Individual House-Made Granola Parfaits with Yogurt & Seasonal Fresh Fruit - 8.50 each**

## Quiche

Spinach, Artichoke & Goat Cheese

Caramelized Onion

Provencal Tomato

Lorraine

**58.00** (serves 8) | Mini Quiche - **22.00** per dozen

## Tahoe Brunch Strata with Mushrooms, Onions, Italian Sausage & Cheddar

large (serves 10-12) **50.00**

## Vegetable Strata with Mushrooms, Onions, Asparagus, Spinach & Cheddar

large (serves 10-12) **50.00**

## French Toast Casserole with Black & Blue Compote

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

## Fresh Breakfast Breads

Zucchini Chocolate Walnut

Banana Walnut

Lemon Poppy Seed

Pumpkin Pecan

**18.00** small loaf (serves 4-6)

**Cinnamon Coffee Cake with Apricots, Blueberries & Walnuts - 45.00 whole**

**Mixed Berry Muffins - 4.00 each | Mini Muffins 22.00 per dozen**

## Croissants

Traditional - **4.00** each

Pain Au Chocolat - **4.50** each

Almond Croissant - **4.75** each

Mini Traditional Croissants - **22.00** per dozen

Mini Pain Au Chocolat - **22.00** per dozen

## Scones

Buttermilk Currant, Chocolate Cherry, Cranberry Orange, Apricot Coconut & Pecan

**4.25** each | Mini Scones **22.00** per dozen

## Frozen Bake-At-Home Scones

Buttermilk Currant, Chocolate Cherry, Cranberry Orange, Apricot Coconut & Pecan

**22.00** per half-dozen

**Raspberry Jam - 8.00 half pint**

# COFFEE, TEA & BEVERAGES

## **"Joe To Go" Coffee Box**

Served with Cream, Sweeteners & Stirrers

**25.00** (96 oz. 12 cups included)

## **Assorted Hot Teas**

Served with Hot Water, Lemon, Honey, Cream, Sweeteners & Stirrers

**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)

## MORE INFO

Email orders to: [gtg@thymecafeandmarket.com](mailto:gtg@thymecafeandmarket.com)

Submit your order: Monday-Friday, 8am-3pm

Pricing & availability subject to change.

Any items that need heating, will come with heating instructions.

### **Platters:**

available upon request at **10.00** per platter

### **Disposable Goods are available upon request & include:**

plates, napkins, flatware & serving utensils - **3.00** per person.

### **Serving Utensils Only:**

Tongs, Serving Spoon, Pie Server - **2.00** each

### **Delivery:**

If delivery is chosen, expect a delivery window between 9am-3pm

Delivery fee within: 2 Miles = 10.00, 3 Miles = 15.00, 4 Miles = 20.00, 5 Miles = 25.00,

Outside Areas up to 15 miles = 30.00+

### **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



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# GOURMET-TO-GO ORDER FORM

Client Full Name: \_\_\_\_\_

Company Name (if applicable): \_\_\_\_\_

Phone: \_\_\_\_\_ Cell: \_\_\_\_\_

Email: \_\_\_\_\_

Pickup/Delivery Day & Date: \_\_\_\_\_ Guest Count: \_\_\_\_\_

Pick-Up

or

Delivery *(Expect delivery between 9:00am-3:00pm.)*

Pick-Up Time:

Delivery Address:

Food.Order \_\_\_\_\_

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Platters(\$10 each)

Tins

Plastic Plates, Napkins, Flatware & Serving Utensils (\$3/Person)

CC: \_\_\_\_\_ EXP: \_\_\_\_/\_\_\_\_ CVV: \_\_\_\_\_