



Corporate Catering Gourmet To Go Menu

How to Order? Email: gtg@thymecafeandmarket.com

Place your order Monday-Friday & allow 3 days' notice for ordering. Order for a minimum of 6 people.

Entrees & desserts are split 50/50 depending on guest count. No substitutions please. Pricing & Availability subject to change. Disposable goods are available upon request and include plates, napkins, flatware and serving utensils for 3.00 per person. Platters are available upon request at 10.00 per platter.

MENU 1

Rosemary Lemon Chicken Breast
Salmon Filets with Red Pepper Hazelnut Pesto
Mediterranean Orzo with Roasted Veggies, Feta, Basil, Parsley & Pine Nuts
Grilled Broccoli with Garlic, Lemon & Red Pepper Flakes
Spinach Salad with Blue Cheese, Candied Pecans, Dried Cranberries, Apples & Balsamic Vinaigrette
Chocolate Chip Cookies & Fudge Walnut Brownies
35.00 per person

MENU 2

Grilled Tri Tip Sliced with Tomato & Olive Coulis
Parmesan Chicken
Haricots Verts with Hazelnuts & Orange Zest
Mediterranean Farro with Kale, Fennel, Brussels Sprouts, Grilled Vegetables, Pine Nuts, Parmesan & Lemon Shallot Vinaigrette
Greek Salad with Romaine, Feta, Kalamata Olives, Chickpeas, Red Onion, Cherry Tomatoes, Cucumber & Creamy Mustard Vinaigrette
Chocolate Chip Cookies & Lemon Bars
39.00 per person

MENU 3

Chicken Roulades Stuffed with Goat Cheese, Sundried Tomatoes & Basil
Grilled Tri Tip Sliced with Tomato & Olive Coulis
Pesto Pasta with Peas & Pine Nuts
Roasted Cauliflower with Meyer Lemon & Olive Relish
Arugula Salad with Parmesan, Pine Nuts & Lemon Shallot Vinaigrette
Double Chocolate with Sea Salt Cookies & Seven Layer Bars
39.00 per person

MENU 4

Grilled BBQ Chicken Breast
10-Hour Pulled Pork
Corn & Avocado Relish with Red Onion & Cilantro
Old-Fashioned Potato Salad
Kale & Brussels Sprouts Salad with Fennel, Pecorino, Pine Nuts & Lemon Shallot Vinaigrette
Chocolate Chip Cookies & Lemon Bars
32.50 per person

MENU 5

Grilled Tri Tip Sliced with Tomato & Olive Coulis
Rosemary Lemon Chicken Breast
Grilled Asparagus with Lemon Parsley Gremolata
Feta Quinoa with Cherry Tomatoes, Mint, Parsley & Cucumbers
Italian Salad (Vegetarian) with Romaine, Kale, Kalamata Olives, Cherry Tomatoes, Chickpeas, Celery Hearts, Artichoke Hearts, Provolone Cheese & Italian Vinaigrette
Chocolate Chip Cookies & Crispy Peanut Butter Bars
38.00 per person

MENU 6

Teriyaki Chicken Kebabs
Ginger Sesame Wasabi Salmon Filets
Caraway Jasmine Rice
Sesame Sugar Snap Peas
Chinese Salad (Vegetarian) with Romaine, Cabbage, Almonds, Wonton Crisps, Mandarin Oranges, Carrots, Red & Yellow Peppers, Snow Peas, Cilantro & Sesame Vinaigrette
Lemon Bars & Chocolate Chip Cookies
33.50 per person

MENU 7

Assorted Cold Picnic Sandwiches:
• Turkey, Brie, Caramelized Onion, Arugula & Aioli on Ficelle
• Prosciutto with Brie, Arugula & Butter on Ficelle
• Roasted Eggplant with Mozzarella, Balsamic, Red Pepper Flakes & Pesto on Ficelle
Israeli Couscous with Fresh Asparagus, Peas & Parmesan
Seasonal Fruit Salad
Kale & Brussels Sprouts Salad with Fennel, Pecorino, Pine Nuts & Lemon Shallot Vinaigrette
Assorted Cookies
32.50 per person

MENU 8

Salmon Filets with Red Pepper Hazelnut Pesto
Rosemary Lemon Chicken Breast
Roasted Cauliflower with Meyer Lemon & Olive Relish
Moroccan Couscous with Currants, Almonds, Carrots, Onions & Parsley
Strawberry & Feta Salad with Mixed Greens, Candied Pecans & Balsamic Vinaigrette
Seven Layer Bars & Lemon Bars
35.50 per person



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Client Name:		Phone Number:	
Email:		Credit Card Number:	Exp: CVV:
Pick-Up Date:	Pick-Up Time:	Check Box if you would like delivery: <input type="checkbox"/>	Delivery Address: <i>(No set delivery times. Expect delivery between 9:00am-3:00pm.)</i>

	Price	# of People
MENU 1 Rosemary Lemon Chicken Breast Salmon Filets with Red Pepper Hazelnut Pesto Mediterranean Orzo with Roasted Veggies, Feta, Basil, Parsley & Pine Nuts Grilled Broccoli with Garlic, Lemon & Red Pepper Flakes Spinach Salad with Blue Cheese, Candied Pecans, Dried Cranberries, Apples & Balsamic Vinaigrette Chocolate Chip Cookies Fudge Walnut Brownies	35.00 Per Person	
MENU 2 Grilled Tri Tip Sliced with Tomato & Olive Coulis Parmesan Chicken Haricots Verts with Hazelnuts & Orange Zest Mediterranean Farro with Kale, Fennel, Brussels Sprouts, Grilled Vegetables, Pine Nuts, Parmesan & Lemon Shallot Vinaigrette Greek Salad with Romaine, Feta, Kalamata Olives, Chickpeas, Red Onion, Cherry Tomatoes, Cucumber & Creamy Mustard Vinaigrette Chocolate Chip Cookies Lemon Bars	39.00 Per Person	
MENU 3 Chicken Roulades Stuffed with Goat Cheese, Sundried Tomatoes & Basil Grilled Tri Tip Sliced with Tomato & Olive Coulis Pesto Pasta with Peas & Pine Nuts Roasted Cauliflower with Meyer Lemon & Olive Relish Arugula Salad with Parmesan, Pine Nuts & Lemon Shallot Vinaigrette Double Chocolate with Sea Salt Cookies Seven Layer Bars	39.00 Per Person	
MENU 4 Grilled BBQ Chicken Breast 10 Hour Pulled Pork Corn & Avocado Relish with Red Onion & Cilantro Old Fashioned Potato Salad Kale & Brussels Sprouts Salad with Fennel, Pecorino, Pine Nuts & Lemon Shallot Vinaigrette Chocolate Chip Cookies Lemon Bars	32.50 Per Person	

	Price	# of People
MENU 5 Grilled Tri Tip Sliced with Tomato & Olive Coulis Rosemary Lemon Chicken Breast Grilled Asparagus with Lemon Parsley Gremolata Feta Quinoa with Cherry Tomatoes, Mint, Parsley & Cucumbers Italian Salad (Vegetarian) with Romaine, Kale, Kalamata Olives, Cherry Tomatoes, Chickpeas, Celery Hearts, Artichoke Hearts, Provolone Cheese & Italian Vinaigrette Chocolate Chip Cookies Crispy Peanut Butter Bars	38.00 Per Person	
MENU 6 Teriyaki Chicken Kebabs Ginger Sesame Wasabi Salmon Filets Caraway Jasmine Rice Sesame Sugar Snap Peas Chinese Salad (Vegetarian) with Romaine, Cabbage, Almonds, Wonton Crisps, Mandarin Oranges, Carrots, Red & Yellow Peppers, Snow Peas, Cilantro & Sesame Vinaigrette Lemon Bars Chocolate Chip Cookies	33.50 Per Person	
MENU 7 Assorted Cold Picnic Sandwiches: <ul style="list-style-type: none"> Turkey, Brie, Caramelized Onion, Arugula & Aioli Prosciutto with Brie, Arugula & Butter Roasted Eggplant with Mozzarella, Balsamic, Red Pepper Flakes & Pesto Israeli Couscous with Fresh Asparagus, Peas & Parmesan Seasonal Fruit Salad Kale & Brussels Sprouts Salad with Fennel, Pecorino, Pine Nuts & Lemon Shallot Vinaigrette Assorted Cookies	32.50 Per Person	
MENU 8 Salmon Filets with Red Pepper Hazelnut Pesto Rosemary Lemon Chicken Breast Roasted Cauliflower with Meyer Lemon & Olive Relish Moroccan Couscous with Currants, Almonds, Carrots, Onions & Parsley Strawberry & Feta Salad with Mixed Greens, Candied Pecans & Balsamic Vinaigrette Seven Layer Bars Lemon Bars	35.50 Per Person	

MISC.	Price	Check Box for items desired
Plastic Plates, Napkins, Flatware & Serving Utensils	3.00 Per Person	<input type="checkbox"/>
Platters (Platters for Cold Items & Desserts)	10.00 Per Platter	<input type="checkbox"/>

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.