



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 | Email: GTG@thymecafeandmarket.com
www.thymecafeandmarket.com

PLATTERS

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

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
Artichoke & Jalapeño
Black Bean Jalapeno
Blue Cheese
Caramelized Onion
Green Goddess
Spinach & Artichoke
Sun Dried Tomato
Roasted Eggplant Caponata
Roasted Tomatillo Salsa
Mango Salsa (seasonal)
Pico De Gallo
12.50 pint

Guacamole
15.00 pint

Salmon Rilette
20.00 pint

Sauces

Traditional Basil Pesto
Cilantro Almond Pesto
Red Pepper Hazelnut 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

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

(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
Quinoa with Kale, Apples, Goat Cheese, Marcona Almonds & Blueberries
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

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

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

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.

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

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

Provençal Tomato

Lorraine

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

Individual Frittatas

Chicken Sausage, Potato, Kale & Garlic

Fresh Peas, Artichokes, Goat Cheese, Arugula & Pesto (seasonal)

Bacon, Butternut Squash, Leeks & Collard Greens (seasonal)

10.00 each (minimum of 4 per selection)

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, Milk, 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

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

Please allow 3 days' notice for ordering.

Pricing & availability subject to change.

Heating & Assembling

Please note that food is sent cold. If anything needs heating or assembling, instructions will be on its sticker label on arrival. If you need anything hot at pickup or delivery, make sure to specify when submitting your full order.

Platters:

available upon request at **10.00** per platter

Disposable Goods are available upon request & include:

plates, napkin-cutlery sets & 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

Submit order form to GTG@thymecafeandmarket.com

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 _____

Add Platters(\$10 each) Tins Plastic Plates, Napkins, Flatware & Serving Utensils (\$3/Person)

CC: _____ EXP: _____/_____/____ CVV: _____

