

Passover Menu

How to Order? Email: GTG@thymecafeandmarket.com

Please allow 3 days' notice for ordering.

Passover Dinner Package

Mini Potato Latkes with Crème Fraiche & Applesauce
 Matzo Ball Soup (3 quarts)
 Mixed Greens Salad with Strawberries, Radishes, Goat Cheese, Hazelnuts & Balsamic Vinaigrette
 Haricots Verts with Hazelnuts & Orange Zest
 Whole Roasted Rosemary Lemon Chicken (3 whole chickens)
 Individual Meringue Chantilly with Fresh Berries & Lemon Cream
 - (serves 6) 282.00

Appetizers & Hors d'oeuvres

Heirloom Crudité Platter

Heirloom Radishes, Carrots, Sugar Snap Peas, Cauliflower & Endive. Hummus, Green Goddess Dip, Spinach Artichoke Dip.
 Displayed on platter, which is included in price.
 - Small with 2 dips (serves 8-10) 70.00 | Large with 3 dips (serves 15-25) 140.00

Caramelized Onion Dip - pint 12.50
 Pita Chips - bag 4.00

Smoked Salmon Rillette on Cucumber Rounds - 26.00 per dozen
 Hummus Deviled Eggs - 26.00 per dozen
 Mini Potato Latkes with Crème Fraiche & Applesauce - 30.00 per dozen

Soup & Salad

Matzo Ball Soup (contains 5 matzo balls) - 14.00 per quart

Mixed Greens Salad with Strawberries, Radishes, Goat Cheese, Hazelnuts & Balsamic Vinaigrette
 - 6.00 per portion (minimum of 4 portions)

Kale & Brussels Sprouts Salad with Fennel, Pecorino, Pine Nuts & Lemon Shallot Vinaigrette
 - 5.00 per portion (minimum of 4 portions)

Entrees

Beef Brisket with Carrots & Onions - 22.00 per portion (minimum of 4 portions)
 Whole Roasted Rosemary Lemon Chicken - (serves 2-3) 28.00
 Salmon Filet with Creamy Dill Sauce - 16.00 per piece
 Spanakopita (Spinach in Puff Pastry) - 9.50 per slice

Sides

Beets, Orange Segments, Spinach & Pepitas - 6.00 per portion (minimum of 4 portions)
 Orange Braised Parsnips & Carrots with Herbs & Chili Flakes - 6.00 per portion (minimum of 4 portions)
 Roasted Broccolini with Parmesan - 6.00 per portion (minimum of 4 portions)
 Grilled Asparagus with Lemon Parsley Gremolata - 6.00 per portion (minimum of 4 portions)
 Haricots Verts with Hazelnuts & Orange Zest - 6.00 per portion (minimum of 4 portions)
 Grilled Artichoke Halves & Lemon Aioli - 7.00 each (minimum of 2)
 Potato & Fennel Gratin - Small (serves 3-4) 26.00 | Large (serves 8-10) 52.00

Desserts

Individual Meringue Chantilly with Fresh Berries & Lemon Cream - 9.00 each
 Chocolate Drizzled Coconut Macaroons - 2.75 each
 Chocolate Dipped Strawberries - 4.00 each
 9" Flourless Chocolate Cake with Whipped Cream & Toasted Hazelnuts (serves 8-10) - 59.50



Passover Order Form

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Please allow 3 days' notice for ordering.

Client Name:		Phone Number:	
Email:	Credit Card Number:	Exp:	CVV:
Pickup/Delivery Date:	<input type="checkbox"/> Pickup Pick-Up Time: _____ or <input type="checkbox"/> Delivery	Delivery Address: <i>(Delivery windows between 9:00am-3:00pm. Delivery fee based on mileage from Thyme).</i>	

	Unit	Price	Qty
Passover Dinner Package (serves 6) • Mini Potato Latkes with Crème Fraiche & Applesauce • Matzo Ball Soup (3 quarts) • Mixed Greens Salad with Strawberries, Radishes, Goat Cheese, Hazelnuts & Balsamic Vinaigrette • Haricots Verts with Hazelnuts & Orange Zest • Whole Roasted Rosemary Lemon Chicken (3 whole chickens) • Individual Meringue Chantilly with Fresh Berries & Lemon Cream	Whole Package	282	
Appetizers & Hors d'oeuvres			
Heirloom Crudité Platter - Small (serves 8-10) Choose 2 Dips: <input type="checkbox"/> Green Goddess Dip <input type="checkbox"/> Hummus <input type="checkbox"/> Spinach Artichoke Dip	Small	70	
Heirloom Crudité Platter - Large (serves 15-25)	Large	140	
Caramelized Onion Dip	Pint	12.50	
Pita Chips	Bag	4	
Smoked Salmon Rilette on Cucumber Rounds	Dozen	26	
Hummus Deviled Eggs	Dozen	26	
Mini Potato Latkes with Crème Fraiche & Applesauce	Dozen	30	
Soup & Salad			
Matzo Ball Soup (contains 5 matzo balls, serves 2-3)	Quart	14	
Mixed Greens Salad with Strawberries, Radishes, Goat Cheese, Hazelnuts & Balsamic Vinaigrette (minimum of 4 portions)	Portion	6	
Kale & Brussels Sprouts Salad with Fennel, Pecorino, Pine Nuts & Lemon Shallot Vinaigrette (minimum of 4 portions)	Portion	6	

Entrees	Unit	Price	Qty
Beef Brisket with Carrots & Onions (minimum of 4 portions)	Portion	22	
Whole Roasted Rosemary Lemon Chicken (serves 2-3)	Whole	28	
Salmon Filet with Creamy Dill Sauce	Piece	16	
Spanakopita (Spinach in Puff Pastry)	Piece	9.50	
Sides			
Beets, Orange Segments, Spinach & Pepitas (minimum of 4 portions)	Portion	6	
Orange Braised Parsnips & Carrots with Herbs & Chili Flakes (minimum of 4 portions)	Portion	6	
Roasted Broccolini with Parmesan (minimum of 4 portions)	Portion	6	
Grilled Asparagus with Lemon Parsley Gremolata (minimum of 4 portions)	Portion	6	
Haricots Verts with Hazelnuts & Orange Zest (minimum of 4 portions)	Portion	6	
Grilled Artichoke Halves & Lemon Aioli (minimum of 2)	Each	7	
Potato & Fennel Gratin - Small (serves 3-4)	Small	26	
Potato & Fennel Gratin - Large (serves 8-10)	Large	52	
Desserts			
Individual Meringue Chantilly with Fresh Berries & Lemon Cream	Each	9	
Chocolate Drizzled Coconut Macaroons	Each	2.75	
Chocolate Dipped Strawberries	Each	4	
9" Flourless Chocolate Cake with Whipped Cream & Toasted Hazelnuts (serves 8-10)	Whole	59.50	

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.