



# Thanksgiving Menu 2024

Pickup Order @ Thyme Café & Market's Back Parking Lot **Wednesday, November 27<sup>th</sup>**  
We will be closed on Thanksgiving Day

Due to the high volume of orders this day (Wednesday, November 27<sup>th</sup>), we are only doing the Thanksgiving Menu.  
\*\* No modifications, substitutions, or additions \*\*

**How to Order?** Submit order form via email: [GTG@thymecafeandmarket.com](mailto:GTG@thymecafeandmarket.com)  
**Order Deadline:** 3:00pm Friday, November 22<sup>nd</sup>

## Thanksgiving Dinner For Six

Oven-Ready Whole Seasoned Turkey, Uncooked (Mary's Fresh Free Range 10-12 lbs)  
Traditional Holiday Stuffing with Celery, Sage & Onion  
Creamy Mashed Potatoes  
Haricots Verts with Hazelnuts & Orange Zest  
Cranberry Conserve with Walnuts  
Gravy  
- 222.00

## Hors d'oeuvres

Mini Gruyere Grilled Cheese with Fig Jam - 30.00 per dozen  
Bacon Wrapped Dates Stuffed with Manchego - 30.00 per dozen  
Mini Crab Cakes with Harissa Aioli - 36.00 per dozen  
  
Roasted Rosemary Cashews (pint container) - 14.00  
Candied Pecans (pint container) - 12.00

## Entrees

Oven-Ready Whole Seasoned Turkey, Uncooked (Mary's Fresh Free Range 10-12 lbs, serves 8-10) - 80.00  
Oven-Ready Maple Thyme Turkey Breast, Uncooked (serves 4-6) - 60.00  
Oven-Ready Whole Beef Tenderloin with Horseradish & Red Wine Sauce (serves 8-10) - 250.00

## Sides & Salads

Cranberry Conserve with Walnuts (pint, serves 4) - 14.00  
Gravy (quart, serves 4-6) - 20.00  
Brioche Dinner Rolls - 14.00 per dozen  
  
Traditional Holiday Stuffing with Celery, Sage & Onion (serves 6) - 36.00  
Brown Sugar & Lime Yams (serves 6) - 36.00  
Creamy Mashed Potatoes (serves 6) - 36.00  
Oven Roasted Carrots with Thyme & Extra Virgin Olive Oil (serves 6) - 36.00  
Brussels Sprouts with Lardons & Caramelized Onions (serves 6) - 36.00  
Haricots Verts with Hazelnuts & Orange Zest. *\*Hazelnuts & dressing packed separately (serves 6) - 36.00*  
Butternut Squash Salad with Bacon, Cranberries, Arugula, Manchego & Walnuts *\*All components packed separately (serves 6) - 36.00*  
  
Kale & Brussels Sprouts Salad with Cranberries, Fennel, Pecorino, Pine Nuts & Lemon Shallot Vinaigrette  
*\*All components packed separately (serves 6) - 30.00*  
  
Mixed Greens Salad with Pomegranate Seeds, Feta Cheese, Candied Pecans & Pomegranate Vinaigrette  
*\*All components packed separately (serves 6) - 36.00*

## Dessert & Breakfast

### Thanksgiving Cookie Decorating Kit:

Includes: 12 Plain Cookies (4 Turkey, 4 Pumpkin, 4 Leaves), Royal Icing (Brown, Green & Orange), Assorted Sprinkles - 54.00

Pumpkin & Leaf Sanded Sugar Cookies (pack of 6) - 21.00  
Frosted Turkey Cookies (pack of 6) - 30.00

Spiced Pumpkin Pie (9", serves 6) - 34.00 | Pecan Pie (9", serves 6) - 36.00 | Apple Pie (9", serves 6) - 36.00 | Key Lime Pie (9", serves 6) - 34.00

Pumpkin Breakfast Bread Loaf (small, serves 4-6) - 20.00  
Frozen Bake at Home Scones: Cranberry Orange (pack of 6) - 24.00  
Quiche Lorraine (9.5", serves 8) - 58.00  
Quiche with Spinach, Artichoke & Goat Cheese (9.5", serves 8) - 58.00

# Thanksgiving Gourmet To Go Order Form 2024

Pickup Order @ Thyme Café & Market's Back Parking Lot **Wednesday, November 27<sup>th</sup>**

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How to Order? Submit order form via email: [GTG@thymecafeandmarket.com](mailto:GTG@thymecafeandmarket.com)

Order Deadline: 3:00pm Friday, November 22<sup>nd</sup>

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

Pickup  Choose a Pick-Up Time between 10am-2:30pm:  Delivery  Delivery Address:

- No reserved delivery times. Expect delivery between 10am-3pm.
- Someone must be home to receive order.
- The driver will call on arrival & leave the order with you at your front door.

	Unit	Price	Qty
<b>Thanksgiving Dinner For Six:</b>			
<ul style="list-style-type: none"> <li>• Oven-Ready Whole Seasoned Turkey, Uncooked</li> <li>• Traditional Holiday Stuffing</li> <li>• Creamy Mashed Potatoes</li> <li>• Haricots Verts with Hazelnuts &amp; Orange Zest</li> <li>• Cranberry Conserve with Walnuts</li> <li>• Gravy</li> </ul>	Whole Package (serves 6)	222	
<b>Hors d'oeuvres</b>			
Mini Gruyere Grilled Cheese with Fig Jam	Per Dozen	30	
Bacon Wrapped Dates Stuffed with Manchego	Per Dozen	30	
Mini Crab Cakes with Harissa Aioli	Per Dozen	36	
Roasted Rosemary Cashews (pint container)	Each	14	
Candied Pecans (pint container)	Each	12	
<b>Entrees</b>			
Oven-Ready Whole Seasoned Turkey, Uncooked (Mary's Fresh Free Range 10-12 lbs, serves 8-10)	Whole	80	
Oven-Ready Maple Thyme Turkey Breast, Uncooked (serves 4-6)	Each	60	
Oven-Ready Whole Beef Tenderloin with Horseradish & Red Wine Sauce (serves 8-10)	Whole	250	
<b>Sides &amp; Salads</b>			
Cranberry Conserve with Walnuts (pint, serves 4)	Pint	14	
Gravy (quart, serves 4-6)	Quart	20	
Brioche Dinner Rolls	Per Dozen	14	
Traditional Holiday Stuffing with Celery, Sage & Onion	Serves 6	36	
Brown Sugar & Lime Yams	Serves 6	36	
Creamy Mashed Potatoes	Serves 6	36	
Oven Roasted Carrots with Thyme & Extra Virgin Olive Oil	Serves 6	36	
Brussels Sprouts with Lardons & Caramelized Onions	Serves 6	36	
Haricots Verts with Hazelnuts & Orange Zest	Serves 6	36	
Butternut Squash Salad with Bacon, Cranberries...	Serves 6	36	
Kale & Brussels Sprouts Salad with Cranberries...	Serves 6	30	
Mixed Greens Salad with Pomegranate Seeds...	Serves 6	36	
<b>Dessert &amp; Breakfast</b>			
Thanksgiving Cookie Decorating Kit	Each	54	
Pumpkin & Leaf Sanded Sugar Cookies	½ Dozen	21	
Frosted Turkey Cookies	½ Dozen	30	
Spiced Pumpkin Pie - Small 9" (serves 6)	Whole	34	
Key Lime Pie - Small 9" (serves 6)	Whole	34	
Pecan Pie - Small 9" (serves 6)	Whole	36	
Apple Pie - Small 9" (serves 6)	Whole	36	
Pumpkin Breakfast Bread Loaf - Small (serves 4-6)	Whole	20	
Frozen Bake at Home Scones: Cranberry Orange	½ Dozen	24	
Quiche: Lorraine (serves 8)	Whole	58	
Quiche: Spinach, Artichoke & Goat Cheese (serves 8)	Whole	58	

**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.

# Thanksgiving Heating Instructions 2024

(Refrigerate everything until ready to cook!)

## Hors d'oeuvres

### Mini Gruyere Grilled Cheese with Fig Jam

In the oven at 350°F uncovered for 8 minutes. Top with fig jam.

### Bacon Wrapped Dates with Manchego Cheese

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

### 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 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 ½ hrs or until internal temperature is 165°F at the thigh.

### Oven-Ready Whole Beef Tenderloin

In the oven at 350°F

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

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

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

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

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\* Use a meat thermometer to check internal temperature \*

## Salads

(Mixed Greens Salad, Kale Brussels Salad, Butternut Squash Salad)

Toss with all components and serve cold..

## Sides

### Gravy

Pour gravy into a pan or pot on stovetop.

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

### Traditional Holiday Stuffing with Celery Sage & Onion

Bake in the oven at 350°F, covered for 25 minutes.

Stir halfway through heating. Add some pan drippings from turkey if desired.

Cook uncovered the last 5-8 minutes.

### Brown Sugar & Lime Yams

In the oven at 350°F covered for 20 minutes. Stir half-way through heating.

### 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

### Haricots Verts with Hazelnuts & Orange Zest

Toss with all components and serve cold.

### Oven Roasted Carrots with Thyme & Extra Virgin Olive Oil

In the oven covered at 350°F for 8-10 minutes.

### Brussels Sprouts with Lardons & Caramelized Onions

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

## Dessert & Breakfast

### Frozen Bake-At-Home Scones

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

### Quiche

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