

# Christmas Menu 2024

Order Deadline: 3:00pm Thursday, December 19<sup>th</sup>
Pickup Order @ Thyme Café & Market's Back Parking Lot Tuesday, December 24<sup>th</sup> 10:00am-2:00pm
We will be closed on Christmas Day.

Due to the high volume of orders this day (12/24), we are only doing items from the Christmas Menu.

\*\* No modifications, substitutions, or additions \*\*

How to Order? Submit Order Form via Email: GTG@thymecafeandmarket.com

#### Christmas Dinner Meal for Six

Oven-Ready Whole Beef Tenderloin with Horseradish & Red Wine Sauce
Brussels Sprouts with Lemon & Thyme
Creamy Mashed Potatoes
Mixed Greens Salad with Pomegranate Seeds, Feta Cheese, Candied Pecans & Pomegranate Vinaigrette
- 358.00

## Hors d'oeuvres

Crispy Brie Cups with Truffle Honey & Pomegranate Seeds - 28.00 per dozen Bacon Wrapped Dates Stuffed with Manchego - 30.00 per dozen Pigs-In-A-Blanket with Ketchup & Mustard - 30.00 per dozen Mini Crab Cakes with Harissa Aioli - 36.00 per dozen

### **Entrees**

Oven-Ready Whole Beef Tenderloin with Horseradish & Red Wine Sauce (serves 8-10) - 250.00
Half Spiral Cut Virginia Baked Ham (serves 12-16) - 90.00
Oven-Ready Whole Seasoned Turkey, Uncooked (Mary's Fresh Free Range 10-12 lbs, serves 8-10) - 98.00
Oven-Ready Maple Thyme Turkey Breast, Uncooked (serves 4-6) - 65.00

## Salads & Sides

Cranberry Conserve with Walnuts (pint, serves 4) - 14.00 Gravy (quart, serves 4-6) - 20.00 Brioche Dinner Rolls - 14.00 per dozen

Kale & Brussels Sprouts Salad with Cranberries, Fennel, Pecorino, Pine Nuts & Lemon Shallot Vinaigrette (serves 6) - 30.00 Mixed Greens Salad with Pomegranate Seeds, Feta Cheese, Candied Pecans & Pomegranate Vinaigrette (serves 6) - 36.00

Wild Rice Salad with Pecans, Apricots & Cranberries (serves 6) - 36.00 Haricots Verts with Hazelnuts & Orange Zest (serves 6) - 36.00 Brussels Sprouts with Lemon & Thyme (serves 6) - 36.00

Roasted Winter Vegetables: Sweet Potatoes, Carrots, Parsnips, Brussels Sprouts, Butternut Squash, Seasonal Squash (serves 6) - 36.00

Creamy Mashed Potatoes (serves 6) - 36.00

## Desserts & Breakfast

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

Apple Cranberry Crisp - Small (serves 4) 28.00 | Large (serves 8-10) 50.00
Peppermint Fudge Brownies (pack of 6) - 28.50
Assorted Frosted Cookies: Christmas Trees, White Snowflakes & Gingerbread Men (pack of 6) - 28.50
Assorted Sanded Sugar Cookies: Trees & Snowmen (pack of 6) - 21.00

#### Christmas Cookie Decorating Kit

Includes: 12 Plain Cookies (4 Trees, 4 Candy Canes, 4 People), Royal Icing (Green, Red, White), Assorted Sprinkles - 54.00

Quiche: Spinach, Artichoke & Goat Cheese | Lorraine (9.5", serves 8) - 58.00 each Cinnamon Coffee Cake with Apricots, Blueberries & Walnuts (serves 8-10) - 45.00 Cranberry Orange Frozen Bake at Home Scones (pack of 6) - 22.00

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How to Order? Submit Order Form via Email: GTG@thymecafeandmarket.com

Client Name:	Phone Number:				
Email:	Credit Card Number:			Ехр:	CVV:
Pickup Choose a Pick-Up Time between 10am-2pm:  Or Delivery Address:		<ul> <li>Expect de</li> <li>Deliveries         on arrival</li> </ul>	o set delivery times. spect delivery between 10am-3pm. eliveries are "No Contact." The driver will ca n arrival & leave your order at your front doc omeone must be home to receive order.		
			Unit	Price	Qty
Horseradish & Red Wine Sauce  • Brussels Sprouts with Lemon & Thyme  Fet	eamy Mashed Potatoes xed Greens Salad with Pomegranate S ta, Candied Pecans & Pomegranate V	-	Whole Package (serves 6)	358	
Hors d'oeuvre	es				
Crispy Brie Cups with Truffle Honey & Pomegranate Seeds			Per Dozer		
Bacon Wrapped Dates Stuffed with Manchego		Per Dozer			
Pigs-In-A-Blanket with Ketchup & Mustard		Per Dozer	n 30		
Mini Crab Cakes with Harissa Aioli			Per Dozer	n 36	
Entrees					
Oven-Ready Whole Beef Tenderloin with Horseradish & Red Wine Sauce (serves 8-10)		Whole	250		
Half Spiral Cut Virginia Baked Ham (serves 12-16)		Whole	90		
Oven-Ready Whole Seasoned Turkey, Uncooked (Mary's Fresh Free Range 10-12 lbs, serves 8-10)		Whole	98		
Oven-Ready Maple Thyme Turkey Breast, Uncooked (serves	s 4-6)		Whole	65	
Sides & Salac	ds				
Cranberry Conserve with Walnuts			Pint	12	
Gravy			Quart	20	
Brioche Dinner Rolls			Per Dozer	n 14	
Wild Rice Salad with Pecans, Apricots & Cranberries			Serves 6	36	
Haricots Verts with Hazelnuts & Orange Zest		Serves 6	36		
Brussels Sprouts with Lemon & Thyme		Serves 6	36		
Roasted Winter Vegetables: Sweet Potatoes, Carrots, Parsnips, Brussels Sprouts, Butternut Squash, Seasonal Squash		Serves 6	36		
Creamy Mashed Potatoes		Serves 6	36		
Kale & Brussels Sprouts Salad with Cranberries, Fennel, Pecorino, Pine Nuts & Lemon Shallot Vinaigrette		Serves 6	30		
Mixed Greens Salad with Pomegranate Seeds, Feta Cheese, Candied Pecans & Pomegranate Vinaigrette		Serves 6	36		
Dessert & Break	xfast				
Spiced Pumpkin Pie - Small 9" (serves 6)			Whole	34	
Salted Caramel 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	
Apple Cranberry Crisp - Small (serves 4)		Small	28		
Apple Cranberry Crisp - Large (serves 8-10)		Large	50		
Peppermint Fudge Brownies (pack of 6)		Half Dozer	n 28.50		
Assorted Frosted Cookies: Christmas Trees, White Snowflakes & Gingerbread Men (pack of 6)		Half Dozer			
Assorted Sanded Sugar Cookies: Trees & Snowmen (pack of 6)		Half Dozer	n 21		
Christmas Cookie Decorating Kit			Kit	54	
Quiche: Spinach, Artichoke & Goat Cheese (9.5", serves 8)			Whole	58	
Quiche: Lorraine (9.5", serves 8)			Whole	58	
Cinnamon Coffee Cake with Apricots, Blueberries & Walnuts (serves 8-10)			Whole	45	
Cranberry Orange Frozen Bake at Home Scones (pack of 6)			Half Dozer		

# Christmas Menu Heating Instructions 2024

(Refrigerate everything until ready to cook!)

# Hors d'oeuvres

#### Crispy Brie Cups with Truffle Honey & Pomegranate Seeds

Place brie in crispy wonton cups.

Place wonton cups in the oven at 350°F for 3 minutes. Drizzle with truffle honey & sprinkle with pomegranate seeds.

#### Bacon Wrapped Dates with Manchego Cheese

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

#### Pigs-in-a-Blanket with Ketchup & Mustard

In the oven at 350°F uncovered for 20-25 minutes or until golden

#### 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 Beef Tenderloin

In the oven at 350°F

Medium Rare:	20-25 minutes or until internal temperature is 135°F	
Medium:	30-45 minutes or until internal temperature is 145°F	
Medium Well:	dium Well: 40 minutes or until internal temperature is 150°F	
Well Done:	50+ Minutes or until internal temperature is 160°F	

<sup>\*</sup> Use a meat thermometer to check internal temperature \*

#### Red Wine Sauce

Horseradish Serve Cold

Pour into a pan or pot on stovetop. Heat over low heat, stirring often, until simmering.

#### Virginia Baked Ham

In the oven at 350°F for 45-60 minutes or until heated through

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

## Sides

#### Gravy

Pour gravy into a pan or pot on stovetop. Heat gravy over low heat, stirring often, until simmering.

#### 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

#### Brussels Sprouts with Lemon & Thyme

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

#### Roasted Winter Vegetables

In the oven at 350°F, uncovered for 8-10 minutes

#### Haricots Verts with Hazelnuts & Orange Zest

Toss all ingredients & serve cold.

Wild Rice Salad with Pecans, Apricots & Cranberries
Serve cold.

# Salads

#### (Kale Brussels Salad & Mixed Greens Salad)

Toss all ingredients with dressing and serve.

### Dessert & Breakfast

#### Quiche

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

#### Frozen Bake-At-Home Scones

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

#### Apple Cranberry Crisp

Small: In oven at 300°F for 25 minutes or until top is golden & fruit is bubbling Large: In oven at 350°F for 45 minutes or until top is golden & fruit is bubbling.