



THYME
cafe | market

GOURMET TO GO MENU

TAKE OUT OR DELIVERY*

1630 Ocean Park Blvd, Santa Monica, CA 90405
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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) **110.00** | 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) **110.00** | 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) **120.00** | 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) **95.00** | large with 3 dips (serves 15-25) **135.00**

Heirloom Crudité Platter (Seasonal)

Radish (Watermelon & French), Persian Cucumber, Celery, Baby Carrots, Haricots Verts,

Heirloom Cherry Tomatoes, Broccoli, Yellow Bell Peppers, Sugar Snap Peas

Dip Choices: Hummus, Green Goddess Dip, Spinach Artichoke Dip

- small with 2 dips (serves 8-10) **80.00** | 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

- small with 2 dips (serves 8-10) **55.00** | large with 3 dips (serves 15-25) **80.00**

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)

Radishes, Persian Cucumber, Celery, Baby Carrots, Yellow Bell Peppers, Sugar Snap Peas.

Served with Green Goddess Dip.

- extra small (serves 2-3) **24.00**

HOR D'OEUVRES

Heating/assembling instructions included.

Apple, Blue Cheese & Hazelnut Salad on Endive Spears
Crispy Brie Cups with Truffle Honey & Pomegranate Seeds (Seasonal) or Almonds
Caprese Skewers with Balsamic Glaze
Hummus Deviled Eggs
Roasted Sweet Potato Skewers with Cilantro-Jalapeno Aioli
Mini Cheddar Potatoes with Bacon, Sour Cream & Chives
Cherry Tomatoes Stuffed with Goat Cheese & Bacon
Sesame Crusted Chicken Salad in Crispy Wonton Cups
- 28.00 per dozen

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 with Ketchup & Mustard
Prosciutto Wrapped Melon Skewers
Prosciutto Wrapped Asparagus
Crostini with Burrata & Prosciutto
Smoked Salmon & Cream Cheese Rolls on Cucumber
- 30.00 per dozen

Tuna Tartare with Wonton Crisps & Wasabi Aioli
Jumbo Shrimp with Spicy Cocktail Sauce
Mini Crab Cakes with Harissa Aioli
- 36.00 per dozen

Lollipop Lamb Chops with Mint Relish
- 40.00 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
- 13.00 (12 oz.)

Guacamole - 18.00 (12 oz.)
Salmon Rillettes - 24.00 (12 oz.)

SAUCES

Traditional Basil Pesto
Cilantro Almond Pesto
Red Pepper Hazelnut Pesto
Salsa Verde (Green Enchilada Sauce)
- 13.00 (12 oz.)

Turkey Sausage Bolognese Sauce
- 24.00 quart

SALAD DRESSINGS

Balsamic Vinaigrette
Creamy Mustard Vinaigrette
Green Goddess Dressing
Lemon Shallot Vinaigrette
Sesame Dressing
- 13.00 (12 oz.)

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

- 17.00 quart

Braised Short Rib with Orecchiette

Chicken Chili

White Bean Chicken Chili

Veggie Chili

- 20.00 quart

Beef Chili

- 24.00 quart

Asparagus Leek

Black Bean Jalapeno

Chilled Gazpacho (Seasonal)

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

- 15.00 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 w/Butternut Squash, Golden Raisins, Caramelized Onions & Pine Nuts (Seasonal)
Pesto Pasta Salad 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 with Lardons & Caramelized Onions
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 & Feta 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 Cumin & Chili 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

Potato & Fennel Gratin - small (serves 3-4) 30.00 | large (serves 10-12) 55.00

Spicy Thai Tofu Salad with Roasted Peanuts - 9.00 per portion
Classic Egg Salad - 7.00 per portion
Tarragon Chicken Salad with Grapes & Celery - 10.00 per portion
Curried Chicken Salad with Raisins - 10.00 per portion
Albacore Tuna Salad with Currants & Red Onion - 10.00 per portion

Lobster & Shells Pasta Salad with Corn, Bell Peppers, Tomato & Dill
Shrimp Salad with Red Onion, Celery & Dill
Salmon Salad with Red Onion, Dill, Capers & Raspberry Vinaigrette
- 13.00 per portion

ENTREES

Select fresh and frozen entrees are also available in the cafe daily.

Beef Brisket with Carrots & Onions - 22.00 per portion (minimum of 4 portions)
Beef Stroganoff - 36.00 quart (serves 2-3)
Beef Bourguignon - 36.00 quart (serves 2-3)
Zinfandel Braised Beef Short Ribs - 22.00 per portion (minimum of 4 portions)
Grilled Tri Tip Sliced with Tomato & Olive Coulis - 22.00 per portion (minimum of 4 portions)
Grilled Skirt Steak with Chimichurri - 26.00 per portion (minimum of 4 portions)
Whole Beef Tenderloin with Horseradish & Red Wine Sauces - whole (serves 8-10) 275.00

Shepherd's Pie - individual (frozen) 19.00 | small (serves 4) 55.00 | large (serves 10-12) 90.00
Meatballs & Marinara - 25.00 quart (serves 2-3)
10-Hour Pulled Pork - 12.00 per portion (minimum of 4 portions)
Pork Chili Verde - 24.00 quart (serves 2-3)

Rosemary Lemon Chicken Breast - 11.00 per piece
Whole Roasted Rosemary Lemon Chicken - 28.00 (serves 2-3)
Traditional Fried Chicken (White & Dark Meat, 8 pieces) - 32.00 (serves 2-3)
Parmesan Chicken - 13.00 per piece
Chicken Roulades Stuffed with Goat Cheese, Sundried Tomatoes & Basil - 15.00 each (minimum of 4)
Teriyaki Chicken Kebabs - 12.00 each (minimum of 4)
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) 19.00 | large (7 each) 64.00
Chicken Cacciatore - 25.00 quart (serves 2-3)
Coq Au Vin - 25.00 quart (serves 2-3)
Moroccan Chicken Tagine - 25.00 quart (serves 2-3)
East Indian Chicken Curry - 24.00 quart (serves 2-3)
Curry Condiments of Cashews, Chutney, Raisins, Coconut & Basmati Rice - 8.50 per person (minimum of 4)

Turkey Sausage Lasagna - small (serves 3-4) 30.00 | large (serves 10-12) 55.00
Sun-Dried Tomato Turkey Meatloaf - small (serves 2-3) 30.00 | whole Loaf (serves 8) 68.00

Sea Bass Filet with Cilantro Almond Pesto - 22.00 per piece (minimum of 5 pieces)
Salmon Filet with Red Pepper Hazelnut Pesto - 16.00 per piece
Blackened Salmon with Mango Salsa - 16.00 per piece
Ginger Sesame Wasabi Salmon Filet - 16.00 per piece
Salmon Cakes with Harissa Aioli - 16.00 each

Whole Side of Poached Salmon with Cucumber Scales & Creamy Dill Sauce
- 160.00 (Serves 8-10, Displayed on Platter)

Spanakopita (Spinach in Puff Pastry) - 12.00 per slice
Quinoa Cakes with Chimichurri - 10.00 per piece (minimum of 4)
Rosemary BBQ Tofu "Steak" - 12.00 per piece (minimum of 4)
Individual Vegetable Pot Pie (Frozen) - 12.00
French Onion Baked Lentils & Farro - small (serves 3-4) 30.00 | large (serves 10-12) 55.00
Kale & Sweet Potato Enchiladas with Salsa Roja - small (2 each) 17.00 | large (7 each) 55.00
Eggplant Parmesan - small (serves 3-4) 30.00 | large (serves 10-12) 55.00
Roasted Vegetable Lasagna - small (serves 3-4) 30.00 | large (serves 10-12) 55.00
Baked Five Cheese Penne - small (serves 3-4) 30.00 | large (serves 10-12) 55.00
Macaroni & Cheese - small (serves 3-4) 30.00 | large (serves 10-12) 55.00
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)

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 Pain De Mie
Open-Faced Smoked Salmon with Lemon Cream Cheese & Dill on Rye
- 3.00 each (minimum of 12 per selection you choose)

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 (minimum of 12 per selection you choose)

CHILDREN'S MENU

Veggie Crudit  Cups with Carrots, Celery, Cucumber, Tomato & House-Made Hummus
- 4.00 each (minimum of 12)

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 with Ketchup & Mustard - 30.00 per dozen

Kid's Orzo Pasta with Broccoli Florets & Parmesan
- 6.00 per portion (minimum of 4 portions)

Kids Cheddar Macaroni & Cheese
- small (serves 3-4) 30.00 | large (serves 10-12) 55.00

CHILDREN'S MINI BURGERS

Mini Beef Burgers (Plain) with Cheddar on Brioche. Ketchup on Side.
- 4.00 each (minimum of 12)

CHILDREN'S HALF SANDWICHES

Peanut Butter & Jelly on Pain de Mie
Turkey, Cheddar Cheese & Mayo on Pain de Mie
Ham, Cheddar Cheese & Mayo on Pain de Mie
- 4.00 each (minimum of 12 per selection you choose)

SWEETS

Selection varies daily and seasonally.

COOKIES

Chocolate Chip, Confetti, Oatmeal Raisin, Double Chocolate with Sea Salt, Snickerdoodle
- **3.50** each | Mini Cookies - **13.00** per dozen

Vegan Hazelnut with Chocolate Chips - **4.50** each
Gluten Free Chocolate Chip with Sea Salt - **4.50** each
Chocolate Drizzled Coconut Macaroons - **3.50** each (minimum of 6)
Coconut Thumbprints with Apricot Jam - **2.75** each (minimum of 6)

FROZEN BAKE-AT-HOME SCOOPED COOKIE DOUGH

Chocolate Chip, Confetti, Oatmeal Raisin, Double Chocolate with Sea Salt, Snickerdoodle
- **22.00** per dozen. (1 flavor per dozen)

Gluten Free Chocolate Chip Cookie Dough - **32.00** per dozen.

DESSERT BARS

Lemon Bar, 7 Layer Bar, Fudge Walnut Brownies, Crispy Peanut Butter Bar
- **4.50** each | Mini Bars - **14.00** per dozen

CAKE & CUPCAKE FLAVORS

Bittersweet Chocolate with Chocolate Buttercream
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:** **4.50+** each | **Mini Cupcakes** **20.00+** per dozen

Triple Berry Cake with Whipped Cream - (9" layer cake, serves 10-12) **70.00**
Flourless Chocolate Cake - (9" single layer cake, serves 8-10) **40.00**
Lemon Olive Oil Cake with Berries & Whipped Cream - (9" single layer cake, serves 8-10) **65.00**
Almond Cake with Almond Crunch Topping - (9" single layer cake, serves 8-10) **55.00**
Rosemary Lavender Bundt Cake - (serves 8-10) **45.00**

SEASONAL PIES & TARTS

Deep Dish Apple Pie - (serves 8) 44.00	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
Banana Cream Pie - (serves 6) 32.00	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 - **12.50** each (minimum of 6)

SEASONAL CRISPS

Apple - small (serves 4) **28.00** | large (serves 8-10) **50.00**

Mixed Berry, Strawberry Rhubarb, Blackberry Peach, Apricot Cherry
- small (serves 4) **32.00** | large (serves 8-10) **57.00**

BREAKFAST

Continental Breakfast Platter

Fresh Baked Breakfast Bread, Mini Scones, Mini Croissants, Mini Muffins & Fresh Fruit
(Displayed on Platters)

- **16.00** per person (minimum of 6)

Bagel Platter

Assorted Bagels, Smoked Salmon, Cream Cheese, Sliced Tomatoes, Red Onion, Cucumber & Capers
(Displayed on Platters)

- **18.00** per person (minimum of 6)

Individual Granola Parfaits with Yogurt & Seasonal Fresh Fruit - **8.50** each

Mini Granola Parfaits with Yogurt & Mixed Berries - **4.50** each (minimum of 6)

INDIVIDUAL FRITTATAS

Chicken Sausage, Potato, Kale & Garlic

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

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

- **12.00** each (minimum of 4 per selection you choose)

QUICHE

Spinach, Artichoke & Goat Cheese

Caramelized Onion

Provencal Tomato

Lorraine

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

BREAKFAST CASSEROLES

Tahoe Brunch Strata with Mushrooms, Onions, Italian Sausage & Cheddar - large (serves 10-12) **55.00**

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) **30.00** | large (serves 10-12) **55.00**

FRESH BREAKFAST BREADS

Zucchini Chocolate Walnut Loaf - **20.00** (serves 4-6)

Banana Walnut Loaf - **20.00** (serves 4-6)

Lemon Poppy Seed Loaf - **20.00** (serves 4-6)

Pumpkin Loaf - **20.00** (serves 4-6)

Cinnamon Coffee Cake with Apricots, Blueberries & Walnuts - **45.00** (serves 8-10)

Mixed Berry Muffins - **4.50** each | Mini Muffins - **22.00** per dozen

CROISSANTS

Traditional - **5.00** each | Mini Traditional Croissants - **24.00** per dozen

Pain Au Chocolat - **5.25** each | Mini Pain Au Chocolat - **24.00** per dozen

Almond Croissant - **5.50** each

SCONES

Buttermilk Currant, Chocolate Cherry, Cranberry Orange, Apricot Coconut & Pecan

- **4.75** each | Mini Scones - **24.00** per dozen

FROZEN BAKE-AT-HOME SCONES

Buttermilk Currant, Chocolate Cherry, Cranberry Orange, Apricot Coconut & Pecan

- **24.00** per half-dozen

COFFEE, TEA & BEVERAGES

"Joe To Go" Coffee Box

Served with Cream, Sweeteners & Stirrers
- **32.00** (96 oz. 12 cups included)

Assorted Hot Teas

Served with Hot Water, Lemon, Honey, Milk, Sweeteners & Stirrers
- **20.00** (96 oz. 12 cups included)

Hot Chocolate

Made with Milk & Dark Chocolate Sauce.
- **30.00** (96 oz. 12 cups included)

Orange Juice

- **25.00** (One gallon. 12 cups included)

Lemonade

- **22.00** (One gallon. 12 cups included)

Ginger Berry Lemonade

- **30.00** (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

