

Corporate Catering Gourmet To Go Menu

How to Order? Email: GTG@thymecafeandmarket.com

Please allow up to 3 days' notice for ordering. Order for a minimum of 6 people. Let us know if you'd like the food heated up.

Entrees & desserts are split 50/50 depending on guest count. No substitutions please. Pricing & Availability subject to change.

MENU 1

Rosemary Lemon Chicken Breast Grilled Tri Tip with Chimichurri

Mediterranean Orzo with Roasted Veggies, Feta, Basil, Parsley & Pine Nuts

Grilled Asparagus with Lemon Parsley Gremolata Caesar Salad (No Chicken) with Romaine, Parmesan, Croutons & Caesar Dressing

Chocolate Chip Cookies & Fudge Walnut Brownies

32.00 per person

MENU 2

Rosmary Lemon Chicken Breast Grilled Salmon with Green Goddess Dressing

Haricots Verts with Hazelnuts & Orange Zest
Mediterranean Farro with Kale, Fennel, Brussels Spr

Mediterranean Farro with Kale, Fennel, Brussels Sprouts, Grilled Vegetables, Pine Nuts, Parmesan & Lemon Shallot Vinaigrette

Greek Salad with Romaine, Feta, Kalamata Olives, Chickpeas, Red Onion, Cherry Tomatoes, Cucumber & Creamy Mustard Vinaigrette

Chocolate Chip Cookies & Lemon Bars

29.00 per person

MENU 3

Chicken Roulades Stuffed with Goat Cheese, Sundried Tomatoes & Basil

Grilled Tri Tip Sliced with Tomato & Olive Coulis

Pesto Pasta with Peas & Pine Nuts

Roasted Cauliflower with Meyer Lemon & Olive Relish

Arugula Salad with Parmesan, Pine Nuts & Lemon Shallot Vinaigrette

Assorted Cookies

33.00 per person

MENU 4

Parmesan Chicken

Beef Brisket with Carrots & Onions

Roasted Cauliflower with Meyer Lemon & Olive Relish

Feta Quinoa with Cherry Tomatoes, Mint, Parsley & Cucumbers

Italian Salad (Vegetarian) with Romaine, Kale, Kalamata Olives, Cherry Tomatoes, Chickpeas, Celery Hearts, Artichoke Hearts, Provolone Cheese & Italian Vinaigrette

Double Chocolate Chip Cookies with Sea Salt & Lemon Bars

34.00 per person

MENU 5

Grilled BBQ Chicken Breast

10-Hour Pulled Pork

Corn & Avocado Relish with Red Onion & Cilantro
Old-Fashioned Potato Salad

Kale & Brussels Sprouts Salad with Fennel, Pecorino, Pine Nuts & Lemon Shallot Vinaigrette

Chocolate Chip Cookies & Crispy Peanut Butter Bars

27.00 per person

MENU 6

Teriyaki Chicken Kebabs Ginger Sesame Wasabi Salmon Filets Caraway Jasmine Rice

Sesame Sugar Snap Peas

Chinese Salad (Vegetarian) with Romaine, Cabbage, Almonds, Wonton Crisps, Mandarin Oranges, Carrots, Red & Yellow Peppers, Snow Peas, Cilantro & Sesame Vinaigrette

Chocolate Drizzled Coconut Macaroons & Lemon Bars

28.00 per person

MENU 7

Rosemary Lemon Chicken Breast
Salmon Filets with Red Pepper Hazelnut Pesto
Grilled Broccoli with Garlic, Lemon & Red Pepper Flakes
Moroccan Couscous with Currants, Almonds, Carrots,

Onions & Parsley

Strawberry & Feta Salad with Mixed Greens, Pecans,
& Balsamic Vinaigrette

Coconut Thumbprints with Apricot Jam & Fudge Walnut Brownies

28.60 per person

MENU 8

Assorted Cold Ficelle Picnic Sandwiches: Turkey, Brie, Caramelized Onion, Arugula & Aioli

Prosciutto with Brie, Arugula & Butter

Roasted Eggplant with Mozzarella, Balsamic, Red Pepper Flakes & Pesto

Israeli Couscous with Fresh Asparagus, Peas & Parmesan Seasonal Fruit Salad

Kale & Brussels Sprouts Salad with Fennel, Pecorino, Pine Nuts & Lemon Shallot Vinaigrette

Assorted Cookies

28.50 per person



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Client Name:					Phone Number:		
Email:				Credit Card Num	ber:	Exp:	CVV:
Pick-Up Date:	Pick-Up Time:	Check Box if you would like delivery:	Delivery Addr	ess: (No set deliver	ry times. Expect delivery between 9:00am-3:00pm.).		
				# 05			# 05

		Price	# of People
MENU 1			
Rosemary Lemon Chicken Breast			
Grilled Tri Tip with Chimichurri		70.00	
Mediterranean Orzo with Roasted Veggies, Feta Basil, Parsley & Pine Nuts	32.00 Per		
Grilled Asparagus with Lemon Parsley Gremolat	а	Person	
Caesar Salad (No Chicken) with Romaine, Parmes Croutons & Caesar Dressing	an,		
Chocolate Chip Cookies & Fudge Walnut Brownie	es		
MENU 2			
Rosmary Lemon Chicken Breast			
Grilled Salmon with Green Goddess Dressing			
Haricots Verts with Hazelnuts & Orange Zest		29.00	
Mediterranean Farro with Kale, Fennel, Brussels Sprouts, Grilled Vegetables, Pine Nuts, Parmesan & Lemon Shallot Vinaigrette		Per Person	
Greek Salad with Romaine, Feta, Kalamata Olive: Chickpeas, Red Onion, Cherry Tomatoes, Cucumbe Creamy Mustard Vinaigrette	s, er &		
Chocolate Chip Cookies & Lemon Bars			
MENU 3			
Chicken Roulades Stuffed with Goat Cheese, Sundried Tomatoes & Basil			
Grilled Tri Tip Sliced with Tomato & Olive Coulis	5	33.00	
Pesto Pasta with Peas & Pine Nuts		Per	
Roasted Cauliflower with Meyer Lemon & Olive Relish			
Arugula Salad with Parmesan, Pine Nuts & Lemon Shallot Vinaigrette			
Assorted Cookies			
MENU 4			
Parmesan Chicken			
Beef Brisket with Carrots & Onions			
Roasted Cauliflower with Meyer Lemon & Olive Relish		34.00	
Feta Quinoa with Cherry Tomatoes, Mint, Parsley & Cucumbers			
Italian Salad (Vegetarian) with Romaine, Kale, Kalamata Olives, Cherry Tomatoes, Chickpeas, Celery Hearts, Artichoke Hearts, Provolone Cheese Italian Vinaigrette	e &	Person	
Double Chocolate Chip Cookies with Sea Salt & Lemon Bars			

	Price	# of People
MENU 5 Grilled BBQ Chicken Breast 10-Hour Pulled Pork Corn & Avocado Relish with Red Onion & Cilantro Old-Fashioned Potato Salad Kale & Brussels Sprouts Salad with Fennel, Pecorino, Pine Nuts & Lemon Shallot Vinaigrette Chocolate Chip Cookies & Crispy Peanut Butter Bars	27.00 Per Person	
MENU 6 Teriyaki Chicken Kebabs Ginger Sesame Wasabi Salmon Filets Caraway Jasmine Rice Sesame Sugar Snap Peas Chinese Salad (Vegetarian) with Romaine, Cabbage, Almonds, Wonton Crisps, Mandarin Oranges, Carrots, Red & Yellow Peppers, Snow Peas, Cilantro & Sesame Vinaigrette Chocolate Drizzled Coconut Macaroons & Lemon Bars	28.00 Per Person	
MENU 7 Rosemary Lemon Chicken Breast Salmon Filets with Red Pepper Hazelnut Pesto Grilled Broccoli with Garlic, Lemon & Red Pepper Flakes Moroccan Couscous with Currants, Almonds, Carrots, Onions & Parsley Strawberry & Feta Salad with Mixed Greens, Pecans, & Balsamic Vinaigrette Coconut Thumbprints with Apricot Jam & Fudge Walnut Brownies	28.60 Per Person	
MENU 8 Assorted Cold Ficelle Picnic Sandwiches: Turkey, Brie, Caramelized Onion, Arugula & Aioli Prosciutto with Brie, Arugula & Butter Roasted Eggplant with Mozzarella, Balsamic, Red Pepper Flakes & Pesto	28.50 Per Person	

MISC.	Price	Check Box for items desired	
Plastic Plates, Napkins-Cutlery Sets & Serving Utensils	3.00 Per Person		
Platters (Platters for Cold Items & Desserts)	10.00 Per Platter		