



Rosh Hashanah Menu

Monday, September 22nd – Wednesday, September 24th, 2025.

How to Order? Email: GTG@thymecafeandmarket.com

Please allow up to 3 days' notice for ordering.

Seasonal Menu. Pricing & availability subject to change.

Hors d'oeuvres & Platters

- Crispy Brie Cups with Truffle Honey & Pomegranate Seeds or Slivered Almonds - 28.00 per dozen
- Mini Potato Latkes with Crème Fraîche & Applesauce - 30.00 per dozen
- Blini with Crème Fraîche & Smoked Salmon - 30.00 per dozen
- Smoked Salmon Deviled Eggs with Chives - 30.00 per dozen
- Five Spice Apple Sauce - 10.50 per pint

Heirloom Crudité Platter

- 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

Soup

- Matzo Ball Soup (contains 5 matzo balls) - Quart (serves 2-3) 15.00
- Butternut Squash Soup (seasonal) - Quart (serves 2-3) 15.00

Salad & Sides

- Arugula & Endive Salad with Apples, Sliced Dates, Shaved Parmesan, Crushed Hazelnuts & Lemon Shallot Vinaigrette
- 6.00 per portion (minimum of 4 portions)

- Beets with Orange Segments, Spinach & Pepitas
- Haricots Verts with Hazelnuts & Orange Zest
- Grilled Asparagus with Lemon Parsley Gremolata
- Roasted Cauliflower with Meyer Lemon & Olive Relish
- Oven Roasted Carrots with Thyme & Extra Virgin Olive Oil
- Brussels Sprouts with Lemon & Thyme
- Autumn Jasmine Rice with Dried Fruit, Pomegranate Seeds, Pistachios & Pumpkin Seeds
- Roasted Fingerling Potatoes with Herbs & Sea Salt
- Creamy Mashed Potatoes
- 6.00 per portion (minimum of 4 portions)

- Potato Fennel Gratin - Small (serves 3-4) 30.00 | Large (serves 10-12) 55.00
- Round Challah Loaf - 12.00 each

Entrees

- Beef Brisket with Carrots & Onions - 22.00 per portion (minimum of 4 portions)
- Zinfandel Braised Beef Short Ribs - 22.00 per portion (minimum of 4 portions)
- Whole Roasted Hazelnut & Honey Chicken (serves 2-3) - 30.00
- Hazelnut & Honey Glazed Chicken Breast - 12.00 each
- Salmon Filet with Red Pepper Hazelnut Pesto - 16.00 each
- Quinoa Cakes with Chimichurri - 10.00 per piece (minimum of 4)

Dessert

- Chocolate Drizzled Coconut Macaroons - 3.50 each (minimum of 6)
- Rugelach - 3.00 each (minimum of 6)
- Individual Meringue Chantilly with Fresh Berries & Lemon Cream - 12.50 each (minimum of 4)
- Lemon Olive Oil Cake with Berries & Whipped Cream (9" single layer cake, serves 8-10) - 65.00
- Honey Cake with Almonds - (9" single layer cake, serves 8-10) 55.00
- Flourless Chocolate Cake (9" single layer cake, serves 8-10) - 40.00

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Client Name:		Phone Number:		
Email:	Credit Card Number:		Exp:	CVV:
Pickup/Delivery Date:	Pickup ☐	Pick-Up Time:	Delivery ☐	Delivery Address: (Delivery windows between 9:00am-3:00pm. Delivery fee based on mileage from Thyme).

Hors d'oeuvres & Platters	Unit	Price	Qty
Crispy Brie Cups with Truffle Honey & Pomegranate Seeds	Dozen	28	
Crispy Brie Cups with Truffle Honey & Slivered Almonds	Dozen	28	
Mini Potato Latkes with Crème Fraiche & Applesauce	Dozen	30	
Blini with Crème Fraiche & Smoked Salmon	Dozen	30	
Smoked Salmon Deviled Eggs with Chives	Dozen	30	
Five Spice Apple Sauce	Pint	10.50	
Heirloom Crudité Platter – Small (serves 8-10) <u>Choose 2 Dips:</u> ☐ Green Goddess Dip ☐ Hummus ☐ Spinach Artichoke Dip	Small	80	
Heirloom Crudité Platter – Large (serves 15-25)	Large	140	

Soup			
Matzo Ball Soup (contains 5 matzo balls, serves 2-3)	Quart	15	
Butternut Squash Soup (seasonal, serves 2-3)	Quart	15	

Salad			
Arugula & Endive Salad with Apples, Sliced Dates, Shaved Parmesan, Crushed Hazelnuts & Lemon Shallot Vinaigrette (minimum of 4 portions)	Portion	6	

Entrees			
Beef Brisket with Carrots & Onions (minimum of 4 portions)	Portion	22	
Zinfandel Braised Beef Short Ribs (minimum of 4 portions)	Portion	22	
Whole Roasted Hazelnut & Honey Chicken (serves 2-3)	Whole	30	
Hazelnut & Honey Glazed Chicken Breast	Each	12	
Salmon Filet with Red Pepper Hazelnut Pesto	Each	16	
Quinoa Cakes with Chimichurri (minimum of 4)	Each	10	

Sides			
Oven Roasted Carrots with Thyme & Extra Virgin Olive Oil (minimum of 4 portions)	Portion	6	
Grilled Asparagus with Lemon Parsley Gremolata (minimum of 4 portions)	Portion	6	
Roasted Cauliflower with Meyer Lemon & Olive Relish (minimum of 4 portions)	Portion	6	
Haricots Verts with Hazelnuts & Orange Zest (minimum of 4 portions)	Portion	6	
Brussels Sprouts with Lemon & Thyme (minimum of 4 portions)	Portion	6	
Beets with Orange Segments, Spinach & Pepitas (minimum of 4 portions)	Portion	6	
Autumn Jasmine Rice with Dried Fruit, Pomegranate Seeds, Pistachios & Pumpkin Seeds (minimum of 4 portions)	Portion	6	
Roasted Fingerling Potatoes with Herbs & Sea Salt (minimum of 4 portions)	Portion	6	
Creamy Mashed Potatoes (minimum of 4 portions)	Portion	6	
Potato Fennel Gratin – Small (serves 3-4)	Small	30	
Potato Fennel Gratin – Large (serves 10-12)	Large	55	
Round Challah Loaf	Each	12	

Dessert			
Chocolate Drizzled Coconut Macaroons (minimum of 6)	Each	3.50	
Rugelach (minimum of 6)	Each	3	
Individual Meringue Chantilly with Fresh Berries & Lemon Cream (minimum of 4)	Each	12.50	
Lemon Olive Oil Cake with Berries & Whipped Cream (9" single layer cake, serves 8-10)	Whole	65	
Honey Cake with Almonds (9" single layer cake, serves 8-10)	Whole	55	
Flourless Chocolate Cake (9" single layer cake, serves 8-10)	Whole	40	

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.

Thyme Café & Market | 1630 Ocean Park Blvd. Santa Monica, CA 90405 | PH: 310-399-8800 | www.thymecafeandmarket.com

08/28/2025