



THYME
cafe | market

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 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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Company Name <i>(if ordering on behalf of a company):</i>			
Client Name:		Phone Number:	
Email:		Credit Card Number:	Exp: CVV:
Pick-Up Date:	Pick-Up Time:	Check Box if you would like delivery: ☐	Delivery Address: <i>(Delivery windows between 9:00am-3:00pm. Delivery fee is based on mileage from Thyme).</i>

	Price	# of People		Price	# of People
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 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 2 Rosmary Lemon Chicken Breast Grilled Salmon with Green Goddess Dressing Haricots Verts with Hazelnuts & Orange Zest 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 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 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 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 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 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	

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	☐

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
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