



Thanksgiving Menu

Pickup Order @ Thyme Café & Market's Back Parking Lot **Wednesday, November 26th**
We will be closed on Thanksgiving Day

Due to the high volume of orders this day (Wednesday, November 26th), we are only doing the Thanksgiving Menu.
** No modifications, substitutions, or additions **

How to Order? Submit order form via email: GTG@thymecafeandmarket.com
Order Deadline: 3:00pm Friday, November 21st

Thanksgiving Dinner For Six

Oven-Ready Whole Seasoned Turkey, Uncooked (Mary's Fresh Free Range 10-12 lbs)
Traditional Holiday Stuffing with Celery, Sage & Onion
Creamy Mashed Potatoes
Haricots Verts with Hazelnuts & Orange Zest
Cranberry Conserve with Walnuts
Gravy
- 227.00

Hors d'oeuvres

Mini Gruyere Grilled Cheese with Fig Jam - 30.00 per dozen
Bacon Wrapped Dates Stuffed with Manchego - 30.00 per dozen
Mini Crab Cakes with Harissa Aioli - 36.00 per dozen

Roasted Rosemary Cashews (pint container) - 14.00
Candied Pecans (pint container) - 12.00

Entrees

Oven-Ready Whole Seasoned Turkey, Uncooked (Mary's Fresh Free Range 10-12 lbs, serves 8-10) - 85.00
Oven-Ready Maple Thyme Turkey Breast, Uncooked (serves 4-6) - 60.00
Oven-Ready Whole Beef Tenderloin with Horseradish & Red Wine Sauce (serves 8-10) - 250.00

Sides & Salads

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

Traditional Holiday Stuffing with Celery, Sage & Onion (serves 6) - 36.00
Brown Sugar & Lime Yams (serves 6) - 36.00
Creamy Mashed Potatoes (serves 6) - 36.00
Oven Roasted Carrots with Thyme & Extra Virgin Olive Oil (serves 6) - 36.00
Brussels Sprouts with Lardons & Caramelized Onions (serves 6) - 36.00
Haricots Verts with Hazelnuts & Orange Zest. **Hazelnuts & dressing packed separately* (serves 6) - 36.00
Butternut Squash Salad with Bacon, Cranberries, Arugula, Manchego & Walnuts **All components packed separately* (serves 6) - 36.00

Kale & Brussels Sprouts Salad with Cranberries, Fennel, Pecorino, Pine Nuts & Lemon Shallot Vinaigrette
**All components packed separately* (serves 6) - 30.00

Mixed Greens Salad with Pomegranate Seeds, Feta Cheese, Candied Pecans & Pomegranate Vinaigrette
**All components packed separately* (serves 6) - 36.00

Dessert & Breakfast

Thanksgiving Cookie Decorating Kit:

Includes: 12 Plain Cookies (4 Turkey, 4 Pumpkin, 4 Leaves), Royal Icing (Brown, Green & Orange), Assorted Sprinkles - 54.00

Pumpkin & Leaf Sanded Sugar Cookies (pack of 6) - 22.50
Frosted Turkey Cookies (pack of 6) - 30.00

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

Pumpkin Breakfast Bread Loaf (small, serves 4-6) - 20.00
Frozen Bake at Home Scones: Cranberry Orange (pack of 6) - 24.00
Quiche Lorraine (9.5", serves 8) - 58.00
Quiche with Spinach, Artichoke & Goat Cheese (9.5", serves 8) - 58.00

Thanksgiving Order Form

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How to Order? Submit order form via email: GTG@thymecafeandmarket.com

Order Deadline: 3:00pm Friday, November 21st

Client Name:		Phone Number:	
Email:	Credit Card Number:	Exp:	CVV:

Pickup	Choose a Pick-Up Time between 10am-2:30pm:	or	Delivery	Delivery Address:	<ul style="list-style-type: none">• No reserved delivery times. Expect delivery between 10am-3pm.• Someone must be home to receive order.• The driver will call on arrival & leave the order with you at your front door.
<input type="checkbox"/>			<input type="checkbox"/>		

	Unit	Price	Qty
Thanksgiving Dinner For Six: <ul style="list-style-type: none">• Oven-Ready Whole Seasoned Turkey, Uncooked• Traditional Holiday Stuffing• Creamy Mashed Potatoes• Haricots Verts with Hazelnuts & Orange Zest• Cranberry Conserve with Walnuts• Gravy	Whole Package (serves 6)	227	
Hors d'oeuvres	Unit	Price	Qty
Mini Gruyere Grilled Cheese with Fig Jam	Per Dozen	30	
Bacon Wrapped Dates Stuffed with Manchego	Per Dozen	30	
Mini Crab Cakes with Harissa Aioli	Per Dozen	36	
Roasted Rosemary Cashews (pint container)	Each	14	
Candied Pecans (pint container)	Each	12	
Entrees	Unit	Price	Qty
Oven-Ready Whole Seasoned Turkey, Uncooked (Mary's Fresh Free Range 10-12 lbs, serves 8-10)	Whole	85	
Oven-Ready Maple Thyme Turkey Breast, Uncooked (serves 4-6)	Each	60	
Oven-Ready Whole Beef Tenderloin with Horseradish & Red Wine Sauce (serves 8-10)	Whole	250	
Sides & Salads	Unit	Price	Qty
Cranberry Conserve with Walnuts (pint, serves 4)	Pint	14	
Gravy (quart, serves 4-6)	Quart	20	
Brioche Dinner Rolls	Per Dozen	14	
Traditional Holiday Stuffing with Celery, Sage & Onion	Serves 6	36	
Brown Sugar & Lime Yams	Serves 6	36	
Creamy Mashed Potatoes	Serves 6	36	
Oven Roasted Carrots with Thyme & Extra Virgin Olive Oil	Serves 6	36	
Brussels Sprouts with Lardons & Caramelized Onions	Serves 6	36	
Haricots Verts with Hazelnuts & Orange Zest	Serves 6	36	
Butternut Squash Salad with Bacon, Cranberries...	Serves 6	36	
Kale & Brussels Sprouts Salad with Cranberries...	Serves 6	30	
Mixed Greens Salad with Pomegranate Seeds...	Serves 6	36	
Dessert & Breakfast	Unit	Price	Qty
Thanksgiving Cookie Decorating Kit	Each	54	
Pumpkin & Leaf Sanded Sugar Cookies	½ Dozen	22.50	
Frosted Turkey Cookies	½ Dozen	30	
Spiced Pumpkin 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	
Pumpkin Breakfast Bread Loaf - Small (serves 4-6)	Whole	20	
Frozen Bake at Home Scones: Cranberry Orange	½ Dozen	24	
Quiche: Lorraine (serves 8)	Whole	58	
Quiche: Spinach, Artichoke & Goat Cheese (serves 8)	Whole	58	

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.

Thanksgiving Heating Instructions 2025

(Refrigerate everything until ready to cook!)

Hors d'oeuvres

Mini Gruyere Grilled Cheese with Fig Jam

In the oven at 350°F uncovered for 8 minutes. Top with fig jam.

Bacon Wrapped Dates with Manchego Cheese

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

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 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 ½ hrs or until internal temperature is 165°F at the thigh.

Oven-Ready Whole Beef Tenderloin

In the oven at 350°F

Medium Rare:	20-25 minutes or until internal temperature is 135°F
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Medium:	30-45 minutes or until internal temperature is 145°F
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Medium Well:	40 minutes or until internal temperature is 150°F
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Well Done:	50+ Minutes or until internal temperature is 160°F
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* Use a meat thermometer to check internal temperature *

Salads

(Mixed Greens Salad, Kale Brussels Salad, Butternut Squash Salad)

Toss with all components and serve cold..

Sides

Gravy

Pour gravy into a pan or pot on stovetop.

Heat gravy over low heat, stirring often, until simmering.

Traditional Holiday Stuffing with Celery Sage & Onion

Bake in the oven at 350°F, covered for 25 minutes.

Stir halfway through heating. Add some pan drippings from turkey if desired.

Cook uncovered the last 5-8 minutes.

Brown Sugar & Lime Yams

In the oven at 350°F covered for 20 minutes. Stir half-way through heating.

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

Haricots Verts with Hazelnuts & Orange Zest

Toss with all components and serve cold.

Oven Roasted Carrots with Thyme & Extra Virgin Olive Oil

In the oven covered at 350°F for 8-10 minutes.

Brussels Sprouts with Lardons & Caramelized Onions

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

Dessert & Breakfast

Frozen Bake-At-Home Scones

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

Quiche

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