THYME
cafe | market

Passover Menu

How to Order? Email: GTG@thymecafeandmarket.com
Please allow 3 days' notice for ordering.
We will be closed Sunday, April 5th

Passover Dinner Package
Mini Potato Latkes with Crème Fraiche & Applesauce
Matzo Ball Soup (3 quarts)
Mixed Greens Salad with Strawberries, Radishes, Goat Cheese, Hazelnuts & Balsamic Vinaigrette
Haricots Verts with Hazelnuts & Orange Zest
Whole Roasted Rosemary Lemon Chicken (3 whole chickens)
Individual Meringue Chantilly with Fresh Berries & Lemon Cream
- (serves 6) 300.00

Appetizers & Hors d'oeuvres

Heirloom Crudité Platter
Radish, Persian Cucumber, Celery, Baby Carrots, Haricots Verts, Heirloom Cherry Tomatoes, Broccoli, Yellow Bell Peppers, Sugar Snap Peas
Choose 2 Dips: 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

Smoked Salmon & Cream Cheese Rolls on Cucumber - 30.00 per dozen
Hummus Deviled Eggs - 28.00 per dozen
Mini Potato Latkes with Crème Fraiche & Applesauce - 30.00 per dozen

Soup & Salad

Matzo Ball Soup (contains 5 matzo balls) - 15.00 per quart

Mixed Greens Salad with Strawberries, Radishes, Goat Cheese, Hazelnuts & Balsamic Vinaigrette
- 6.00 per portion (minimum of 4 portions)

Kale & Brussels Sprouts Salad with Fennel, Pecorino, Pine Nuts & Lemon Shallot Vinaigrette
- 5.00 per portion (minimum of 4 portions)

Entrees

Beef Brisket with Carrots & Onions - 22.00 per portion (minimum of 4 portions)
Whole Roasted Rosemary Lemon Chicken - (serves 2-3) 28.00
Salmon Filet with Creamy Dill Sauce - 16.00 each
Quinoa Cakes with Lemony Tahini Sauce - 10.00 each (minimum of 4)

Sides

Beets, Orange Segments, Spinach & Pepitas - 6.00 per portion (minimum of 4 portions)
Orange Braised Parsnips & Carrots with Herbs & Chili Flakes - 6.00 per portion (minimum of 4 portions)
Roasted Broccolini with Parmesan - 6.00 per portion (minimum of 4 portions)
Grilled Asparagus with Lemon Parsley Gremolata - 6.00 per portion (minimum of 4 portions)
Haricots Verts with Hazelnuts & Orange Zest - 6.00 per portion (minimum of 4 portions)
Grilled Artichoke Halves & Lemon Aioli - 7.00 each (minimum of 2)
Potato & Fennel Gratin - Small (serves 3-4) 30.00 | Large (serves 8-10) 55.00

Desserts

Individual Meringue Chantilly with Fresh Berries & Lemon Cream - 12.50 each
Chocolate Drizzled Coconut Macaroons - 3.50 each
9" Flourless Chocolate Cake with Whipped Cream & Toasted Hazelnuts (serves 8-10) - 59.50

03-9-26

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Passover Order Form

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Please allow 3 days' notice for ordering.

We will be closed Sunday, April 5th

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

Pickup/Delivery Date:	Pickup ☐ Pick-Up Time: _____ or	Delivery ☐ Delivery Address: *(Delivery windows between 9:00am-3:00pm. Delivery fee based on mileage from Thyme).* _____

	Unit	Price	Qty
Passover Dinner Package (serves 6) • Mini Potato Latkes with Crème Fraiche & Applesauce • Matzo Ball Soup (3 quarts) • Mixed Greens Salad with Strawberries, Radishes, Goat Cheese, Hazelnuts & Balsamic Vinaigrette • Haricots Verts with Hazelnuts & Orange Zest • Whole Roasted Rosemary Lemon Chicken (3 whole chickens) • Individual Meringue Chantilly with Fresh Berries & Lemon Cream	Whole Package	300	

Appetizers & Hors d'oeuvres	Unit	Price	Qty
Heirloom Crudité Platter – Small (serves 8-10) Choose 2 Dips: ☐ Green Goddess Dip ☐ Hummus ☐ Spinach Artichoke Dip	Small	80	
Heirloom Crudité Platter – Large (serves 15-25)	Large	140	
Smoked Salmon & Cream Cheese Rolls on Cucumber	Dozen	30	
Hummus Deviled Eggs	Dozen	28	
Mini Potato Latkes with Crème Fraiche & Applesauce	Dozen	30	

Soup & Salad	Unit	Price	Qty
Matzo Ball Soup (contains 5 matzo balls, serves 2-3)	Quart	15	
Mixed Greens Salad with Strawberries, Radishes, Goat Cheese, Hazelnuts & Balsamic Vinaigrette (minimum of 4 portions)	Portion	6	
Kale & Brussels Sprouts Salad with Fennel, Pecorino, Pine Nuts & Lemon Shallot Vinaigrette (minimum of 4 portions)	Portion	6	

Entrees	Unit	Price	Qty
Beef Brisket with Carrots & Onions (minimum of 4 portions)	Portion	22	
Whole Roasted Rosemary Lemon Chicken (serves 2-3)	Whole	28	
Salmon Filet with Creamy Dill Sauce	Each	16	
Quinoa Cakes with Lemony Tahini Sauce (minimum of 4)	Each	10	

Sides	Unit	Price	Qty
Beets, Orange Segments, Spinach & Pepitas (minimum of 4 portions)	Portion	6	
Orange Braised Parsnips & Carrots with Herbs & Chili Flakes (minimum of 4 portions)	Portion	6	
Roasted Broccolini with Parmesan (minimum of 4 portions)	Portion	6	
Grilled Asparagus with Lemon Parsley Gremolata (minimum of 4 portions)	Portion	6	
Haricots Verts with Hazelnuts & Orange Zest (minimum of 4 portions)	Portion	6	
Grilled Artichoke Halves & Lemon Aioli (minimum of 2)	Each	7	
Potato & Fennel Gratin - Small (serves 3-4)	Small	30	
Potato & Fennel Gratin - Large (serves 8-10)	Large	55	

Desserts	Unit	Price	Qty
Individual Meringue Chantilly with Fresh Berries & Lemon Cream	Each	12.50	
Chocolate Drizzled Coconut Macaroons	Each	3.50	
9" Flourless Chocolate Cake with Whipped Cream & Toasted Hazelnuts (serves 8-10)	Whole	59.50	

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.

03-9-26