

Mother's Day Menu

How to Order? Email: GTG@thymecafeandmarket.com

Place order by 4:00pm Wednesday, May 6th | Pick up order between 9am-3pm Saturday 5/9 or Sunday 5/10

Treat Mom to Brunch Package

Strawberry & Feta Salad with Mixed Greens, Candied Pecans & Balsamic Vinaigrette
 Salmon Salad with Red Onion, Dill, Capers and Raspberry Vinaigrette
 Vermicelli with Artichokes, Chicken, Basil & Parsley
 Haricots Verts with Hazelnuts & Orange Zest
 Quiche (Choose one: Spinach, Artichoke & Goat Cheese | Provencal Tomato | Caramelized Onion | Lorraine)
 Frozen Bake At Home Scones (Choose one: Apricot, Coconut & Pecan | Buttermilk Currant)
 - (serves 6) 240.00

Breakfast

Individual Frittata: Fresh Peas, Artichokes, Goat Cheese, Arugula & Pesto - 12.00 each

Individual Frittata: Chicken Sausage, Potato, Kale & Garlic - 12.00 each

Quiche: Spinach, Artichoke & Goat Cheese | Provencal Tomato | Caramelized Onion | Lorraine - (serves 8) 58.00

Tahoe Brunch Strata with Mushrooms, Onions, Italian Sausage & Cheddar - large (serves 10-12) 55.00

Vegetable Strata with Mushrooms, Onions, Asparagus, Spinach & Cheddar - large (serves 10-12) 50.00

French Toast Casserole with Black & Blue Compote - small (serves 3-4) 25.00 | large (serves 10-12) 55.00

Cinnamon Coffee Cake with Apricots, Blueberries & Walnuts - (serves 8-10) 45.00

Butter Croissant - 5.00 each

Scone: Apricot, Coconut & Pecan | Buttermilk Currant - 4.75 each

Frozen Bake At Home Scones: Apricot, Coconut & Pecan | Buttermilk Currant - 24.00 per half dozen

Salads

Strawberry & Feta Salad with Mixed Greens, Candied Pecans & 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)

Sides

Grapefruit & Avocado with Red Onion - 6.00 per portion (minimum of 4 portions)

Haricots Verts with Hazelnuts & Orange Zest - 6.00 per portion (minimum of 4 portions)

Roasted Cumin & Chili Carrots with Watercress, Arugula, Avocado, Croutons & Herb Vinaigrette - 6.00 per portion (min. of 4 portions)

Vermicelli with Artichokes, Chicken, Basil & Parsley - 6.00 per portion (minimum of 4 portions)

Salmon Salad with Red Onion, Dill, Capers and Raspberry Vinaigrette - 13.00 per portion (minimum of 4 portions)

Entrees

Salmon Filet with Creamy Dill Sauce - 16.00 each

Rosemary Lemon Chicken Breast - 11.00 each

Spanakopita (Spinach, Gruyère & Pine Nuts in Puff Pastry) - 12.00 each

Dessert

Sour Cream Raspberry Tart - (10", serves 8) 50.00

Key Lime Pie - (10", serves 8) 44.00

Lemon Bundt Cake with Icing - (serves 8-10) 45.00

5" Coconut Cake with Cream Cheese Frosting. Decorated with Seasonal Spring Flowers - (serves 4-5) 42.00

Individual Meringue Chantilly with Fresh Berries & Lemon Cream - (serves 1) 12.50 each



Mother's Day Order Form

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Place order by 4:00pm Wednesday, May 6th | Pick up order between 9am-3pm Saturday 5/9 or Sunday 5/10

Client Name:		Phone Number:	
Email:		Credit Card Number:	
		Exp:	CVV:
Pickup/Delivery Date:	<input type="checkbox"/> Pickup Pick-Up Time: _____ or <input type="checkbox"/> Delivery Delivery Address: <i>(Delivery windows between 9:00am-3:00pm. Delivery fee based on mileage from Thyme).</i>		

	Unit	Price	Qty
"Treat Mom to Brunch" Package (no modifications or substitutions) <ul style="list-style-type: none"> • Strawberry & Feta Salad with Mixed Greens, Candied Pecans & Balsamic Vinaigrette • Salmon Salad with Red Onion, Dill, Capers and Raspberry Vinaigrette • Vermicelli with Artichokes, Chicken, Basil & Parsley • Haricots Verts with Hazelnuts & Orange Zest • Quiche → <u>Choose one:</u> <input type="checkbox"/> Spinach, Artichoke & Goat Cheese <input type="checkbox"/> Provencal Tomato <input type="checkbox"/> Caramelized Onion <input type="checkbox"/> Lorraine • Frozen Bake At Home Scones → <u>Choose one:</u> <input type="checkbox"/> Apricot, Coconut & Pecan <input type="checkbox"/> Buttermilk Currant 	Whole Package (serves 6)	240	

Breakfast	Unit	Price	Qty
Individual Frittata: Fresh Peas, Artichokes, Goat Cheese, Arugula & Pesto	Each	12	
Individual Frittata: Chicken Sausage, Potato, Kale & Garlic	Each	12	
Quiche: Spinach Artichoke & Goat Cheese (serves 8)	Whole	58	
Quiche: Provencal Tomato (serves 8)	Whole	58	
Quiche: Caramelized Onion (serves 8)	Whole	58	
Quiche: Lorraine (serves 8)	Whole	58	
Tahoe Brunch Strata with Mushrooms, Onions, Italian Sausage & Cheddar - Large (serves 10-12)	Large	55	
Vegetable Strata with Mushrooms, Onions, Asparagus, Spinach & Cheddar - Large (serves 10-12)	Large	50	
French Toast Casserole with Black & Blue Compote - small (serves 3-4)	Small	25	
French Toast Casserole with Black & Blue Compote - large (serves 10-12)	Large	55	
Cinnamon Coffee Cake with Apricots, Blueberries & Walnuts (serves 8-10)	Whole	45	
Butter Croissant	Each	5	
Scone: Apricot, Coconut & Pecan	Each	4.75	
Scone: Buttermilk Currant	Each	4.75	
Frozen Bake At Home Scones: Apricot, Coconut & Pecan	½ Dozen	24	
Frozen Bake At Home Scones: Buttermilk Currant	½ Dozen	24	

Salads	Unit	Price	Qty
Strawberry & Feta Salad with Mixed Greens, Candied Pecans & 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	5	

Sides	Unit	Price	Qty
Grapefruit & Avocado with Red Onion (minimum of 4 portions)	Portion	6	
Haricots Verts with Hazelnuts & Orange Zest (minimum of 4 portions)	Portion	6	
Roasted Cumin & Chili Carrots with Watercress, Arugula, Avocado, Croutons & Herb Vinaigrette (minimum of 4 portions)	Portion	6	
Vermicelli with Artichokes, Chicken, Basil & Parsley (minimum of 4 portions)	Portion	6	
Salmon Salad with Red Onion, Dill, Capers and Raspberry Vinaigrette (minimum of 4 portions)	Portion	13	

Entrees	Unit	Price	Qty
Salmon Filet with Creamy Dill Sauce	Each	16	
Rosemary Lemon Chicken Breast	Each	11	
Spanakopita	Each	12	

Dessert	Unit	Price	Qty
Sour Cream Raspberry Tart (10", serves 8)	Whole	50	
Key Lime Pie (10", serves 8)	Whole	44	
Lemon Bundt Cake with Icing (serves 8-10)	Whole	45	
5" Coconut Cake with Cream Cheese Frosting, Decorated with Seasonal Spring Flowers	Whole	42	
Individual Meringue Chantilly with Fresh Berries & Lemon Cream	Each	12.50	

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.

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