



Rosh Hashanah Menu

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, Walnuts & 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 - 20.00 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

Rosh Hashanah Order Form

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Client Name:		Phone Number:					
Email:	Credit Card Number:		Exp:	CVV:			
Pickup/Delivery Date:	Pickup ☒ or Delivery ☐	Pick-Up Time:			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) Choose 2 Dips: ☐ Green Goddess Dip ☐ Hummus ☐ Spinach Artichoke Dip	Small	80	
Heirloom Crudité Platter – Large (serves 15-25)	Large	140	

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

Salad	Unit	Price	Qty
Arugula & Endive Salad with Apples, Sliced Dates, Shaved Parmesan, Walnuts & Lemon Shallot Vinaigrette (minimum of 4 portions)	Portion	6	

Entrees	Unit	Price	Qty
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	Unit	Price	Qty
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	20	

Dessert	Unit	Price	Qty
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

08/18/2026