



THYME
cafe | market

2011 Hollywood Bowl Menus

Picnics are packed in a cardboard traveler with utensils, napkins, plates, bread & butter, salt and pepper.

Prices are per person.

Meals

Sliced Beef Filet with Cabernet Sauce and Horseradish Cream
Oven Roasted Fingerling Potatoes with Herbs and Sea Salt
Mixed Greens with Haricot Vert, Cherry Tomatoes and Creamy Mustard Dressing
30

Roasted Salmon Filet with Red Pepper Hazelnut Pesto
Israeli Couscous with Asparagus, Snap Peas and Fresh Peas
Romaine with Crumbled Feta, Olives, Chickpeas, Cherry Tomatoes, Red Onion & Cucumber
Housemade Vinaigrette
23

Parmesan Crusted Chicken
Heirloom Cherry Tomatoes and Buffalo Mozzarella
Arugula with Shaved Parmesan, Croutons and Caesar Dressing
20

Spanakopita (Vegetarian)
Mediterranean Orzo with French Feta, Pine Nuts and Roasted Peppers
Chopped Salad with Cucumber, Tomato, Mint, Parsley, Feta and Lemon Vinaigrette
17

Salads

(9.50 each, serves 1-2)

Grilled Chicken & Arugula Caesar with Shaved Parmesan & Croutons

Chinese Chicken Salad with Almonds, Wonton Crisps, Julienne of Peppers & Sugar Snap Peas
Sesame Dressing

Grilled Southwestern Chicken Salad with Romaine, Pine Nuts, Cilantro & Cherry Tomatoes
Housemade Vinaigrette

Greek Salad with Crumbled Feta, Kalamata Olives, Chickpeas, Cherry Tomatoes, Red Onion & Cucumber
Housemade Vinaigrette

Mixed Greens with Point Reyes Blue Cheese, Walnuts, Cranberries & Green Apple
Balsamic Vinaigrette

Add chicken to any salad for \$2 more

Sides

(4.75 per person unless noted)

Black Bean, Tomato, Corn, Avocado and Feta Salad
Moroccan Couscous
Corn & Avocado Relish
Mediterranean Chickpea Salad
Grilled Asparagus with Lemon and Parsley
Israeli Couscous with Asparagus, Snap Peas and Fresh Peas
Summer Succotash w/ Edamame, Haricot Vert, Cherry Tomatoes & Grainy Mustard
Haricot Vert with Hazelnuts and Orange Zest
Fresh Fruit Salad
Roasted Red & Gold Beets with Goat Cheese
Grilled Broccoli with Lemon and Garlic
Farro with Haricot Vert, Chicken and Fresh Dill
Sesame Sugar Snap Peas
Caprese Salad
Provencal Potato Salad
Orzo with French Feta, Mint, Pine Nuts and Roasted Peppers
Vermicelli Pasta Salad with Chicken and Fresh Basil
Macaroni & Cheese 5 per pc
Spanakopita 5 per pc

Platters

Artisanal Cheese Board

Selection of Fine Cheeses
With Fresh Grapes, Rosemary Cashews, Dried Apricots and Assorted Crackers
45 (serves 5-6)

Charcuterie

Imported Salami, Prosciutto, Pate and Mortadella
With Cornichons, Mixed Olives, Assorted Crackers and Baguette
50 (serves 5-6)

Mediterranean

With Toasted Pita Chips, Roasted Red Peppers, Assorted Olives, Artichokes, Cherry Tomatoes & Sliced Cucumbers
Housemade Hummus and Sun Dried Tomato Dip
40 (serves 5-6)

Assorted Dips

Housemade Hummus, Olive Tapenade, Gorgonzola Dip, Sun-Dried Tomato Dip, Caramelized Onion Dip,
Guacamole, Pico De Gallo, Mango Salsa
9.50 each

Tortilla or Pita Chips

4 per pag (serves 2-3)

Sweets

Fresh Baked Cookies

Chocolate Chunk, Oatmeal Raisin, Sugar
1.50 each

French Macaroons
2 each

Dessert Bars

Espresso Walnut Brownies, Caramel Brownies, Lemon Bars, Apricot Bars, S'Mores
2.50 each

Pies

Key Lime Pie with Fresh Whipped Cream
Apple or Peach Pie
35 each (serves 8) or 5 per slice

Individual Apple, Cherry, Blueberry, Peach or Key Lime Pies
5.50 each (serves 1)

Cakes

Carrot Cake with Cream Cheese Frosting
Bittersweet Chocolate Cake with Chocolate Buttercream
Red Velvet Cake with Cream Cheese Frosting
Lemon Meringue Cake with Raspberry Jam Filling
30 (5", serves 4)
48 (9", serves 10-12)
5.50 per slice

Cupcakes

Red Velvet, Coconut, Ding Dong, Chocolate, Vanilla
3.50 each

Assorted Mini Cupcakes (Red Velvet, Coconut & Ding Dong)
15 per dozen

Cold beverages available in our refrigerated section