



THYME
cafe | market

GOURMET TO GO MENU

TAKE OUT OR DELIVERY*

1630 Ocean Park Blvd.
Santa Monica, CA 90405

Tel: 310-399-8800 | Fax: 310-399-8808

www.thymecafeandmarket.com
info@thymecafeandmarket.com

Monday thru Saturday 7am - 8:30pm, Sunday 8am - 3pm

*\$15 Local Delivery / \$35 Outside Areas

PLATTERS

Please allow 24-48 hrs notice for ordering.

Artisanal Cheese Board

A Selection of Fine Cheeses
Fresh Grapes, Gourmet Nuts and Dried Fruit
Served with Assorted Crackers
Small (serves 8-10) 65
Large (serves 15-25) 130

Mediterranean

Roasted Red Peppers, Assorted Olives, Artichokes, Cherry Tomatoes & Sliced Cucumbers
Served with Pita Chips
Choice of Housemade Hummus, Sun Dried Tomato Dip or Eggplant Caponata
Small w/ 2 Dips (serves 8-10) 45
Large w/ 3 Dips (serves 15-25) 85

Charcuterie

Imported Salami, Prosciutto & Mortadella
Cornichons, Mixed Olives, Roasted Red Peppers & Artichokes
Served with Assorted Crackers and Baguette
Small (serves 8-10) 65
Large (serves 15-25) 130

Crudites

Fresh Celery, Carrots, Bell Peppers, Cherry Tomatoes, Cucumbers & Asparagus Spears
Choice of Housemade Hummus, Sun Dried Tomato or Caramelized Onion Dip
Small w/ 2 Dips (serves 8-10) 45
Large w/ 3 Dips (serves 15-25) 85



THYME
cafe | market

BREAKFAST

Please allow 24-48 hrs notice for ordering.

Continental Breakfast Platter

Fresh Baked Breakfast Bread, Mini Scones, Mini Croissants, Mini Muffins & Fresh Fruit
11 per person

Smoked Salmon & Assorted Bagel Platter

With Cream Cheese, Sliced Tomatoes, Red Onion, Cucumber & Capers
10 per person

Individual Housemade Granola Parfaits with Yogurt and Seasonal Fresh Fruit

6.50 each

Housemade Quiches

Spinach, Artichoke & Goat Cheese, Provençal Tomato, Quiche Lorraine,
Caramelized Onion, Ham & Asparagus, Spinach & Feta
6.50 slice / 35 whole (serves 8)

Mini Quiches

1.50 each

Fresh Breakfast Breads

Banana Walnut, Pumpkin Pecan, Zucchini Walnut
3.75 slice / 20 whole

Cinnamon Coffee Cake with Apricots, Blueberries & Walnuts

3.75 slice / 35 whole

Seasonal Fresh Baked Muffins

3.50 each

Mini Muffins

1.50 each

Plain or Pretzel Croissants

3 each

Almond, Gruyere Bacon or Pain Au Chocolat

3.50 each

Mini Plain or Pain Au Chocolat Croissants

1.50 each

Apricot Coconut, Currant, Chocolate Cherry or Cranberry Scones

3 each

Mini Scones

1.50 each

6 Frozen Bake-At-Home Scones

15

SWEETS

Selection varies daily and seasonally. Please allow 24-48 hrs notice for ordering.

Chocolate Chip, Sugar & Oatmeal Raisin Cookies

1.50 each

French Macaroons

2 each

Dessert Bars

Lemon, Pecan, 7 Layer, Fudge Walnut Brownies, Caramel Brownies, Cheesecake, S'mores
2.50 each

Freshly Baked Cakes

Carrot with Cream Cheese Frosting
Bittersweet Chocolate with Chocolate Buttercream
Coconut Cake w/ Vanilla Buttercream & Shredded Coconut
Red Velvet w/ Cream Cheese Frosting
Lemon Meringue Cake with Raspberry Jam Filling
Almond Cake with Almond Crunch Topping
5.50 slice / whole cake 48 (serves 10-12)

Custom cakes and sizes available by special order.

Cupcakes

Coconut, Chocolate, Red Velvet, Ding Dong, Carrot & Seasonal Flavors
3.50 each / 38 dozen

Assorted Mini Cupcakes

15 dozen

Seasonal Pies

Apple, Key Lime, Peach, Pumpkin, Pecan, Mixed Berry, Salted Caramel
5.50 slice / whole pie 28 (serves 6) / 35 (serves 8)

Seasonal Berry Crisps

Apple, Strawberry Rhubarb, Mixed Berry, Peach, Apricot Cherry, etc.
5.50 slice / whole crisp 20 (serves 4) / 38 (serves 8-10)

Chocolate Almond Croissant Bread Pudding

5.50 slice / whole 45 (serves 8)

COFFEE & TEA

"Joe To Go" Coffee Boxes

With Cups, Stirrers, Sweetener & Cream
20 (8 cups)

Assorted Teas

With Hot Water, Cups, Stirrers, Honey, Sugar, Sweetener, Milk & Lemon
15 (8 cups)

Hot Chocolate

Made with Milk and Monin Dark Chocolate Syrup. Includes Cups
20 (8 cups)

HORS D'OEUVRES

Reheating & assembling instructions included.
Please allow 24-48 hrs notice for ordering.

Mini Cheddar Potatoes with Bacon, Sour Cream & Chives
Mini Gruyere Grilled Cheese with Fig Jam
Fresh Grapes Stuffed with Goat Cheese & Pistachios
Asparagus Spears with Red Pepper Curry Aioli
Bacon Wrapped Apricots
Cherry Tomatoes Stuffed with Goat Cheese & Bacon
Apple, Blue Cheese & Hazelnut Salad on Endive Spears
Bacon Wrapped Dates Stuffed with Manchego
Fresh Figs Stuffed with Blue Cheese & Candied Pecans (seasonal)
Salmon Rilette on Crostini
Sesame Crusted Chicken Salad in Crispy Wonton Cups
Crispy Brie Cups with Truffle Honey and Pomegranate Seeds (seasonal) or Slivered Almonds
15 dozen

Prosciutto Wrapped Asparagus
Prosciutto Wrapped Melon Skewers (seasonal)
Smoked Salmon & Cream Cheese Rolls
Hummus Deviled Eggs
Caprese Skewers
Eggplant, Goat Cheese & Basil Skewers
Roasted Red Pepper, Goat Cheese & Basil Skewers
Chicken Satay with Peanut Sauce or Red Pepper Almond Pesto
Asian Meatballs with Water Chestnuts & Sugar Snap Peas
Mini Crab Cakes with Chili Lime Aioli
Jumbo Shrimp with Spicy Cocktail Sauce
Tuna Tartare with Wonton Crisps and Wasabi Aioli
20 dozen

Lollipop Lamb Chops with Mint Relish
25 dozen

Baked Brie with Apricot Chutney, Assorted Crackers & Bread Dippers
6" wheel \$35

ENTREES

Fresh and Frozen items available daily in the cafe. Selection varies.
Please allow 24-48 hrs notice for ordering.

Beef Brisket 10 per person
Beef Stroganoff 28 quart (serves 2-3)
Veal Stew 26 quart
Beef Short Ribs 15 per person
Beef Wellington with Mushroom & Boursin & Horseradish Cream 24 per person
Grilled Tri Tip Sliced with Tomato & Olive Coulis 12 per person
Beef Bourguignon 24 quart (serves 2-3)
Beef Tenderloin with Horseradish Sauce 18 per person
East Indian Chicken Curry 20 Quart (serves 2-3)
South Indian Veggie Curry 20 Quart (serves 2-3)
Curry Condiments of Cashews, Chutney, Raisins, Coconut & Basmati Rice 4 per person
Chicken Roulades Stuffed with Goat Cheese, Sundried Tomatoes & Basil 10 per person
Chicken Cacciatore 22 quart (serves 2-3)
Moroccan Chicken Tagine 24 quart (serves 2-3)
Pork Chili Verde 18 quart (serves 2-3)
Traditional or Turkey Sausage Bolognese Sauce 18 quart (serves 4)
Coq Au Vin 22 quart (serves 2-3)
Parmesan Chicken 8 per piece
Duck Ragu 24 quart (serves 2-3)
Salmon Filet with Red Pepper Hazelnut Pesto 9 per piece
Halibut Filet with Cilantro Almond Pesto 11 per piece
Turkey Sausage Lasagna Sm 22 (serves 3-4) / Lg 45 (serves 8-10)
Chicken Enchiladas with Salsa Verde Sm 10.50 (serves 1-2) / Lg 35 (serves 3-4)
Sun Dried Tomato & Turkey Meatloaf 35 (serves 8)
Chicken Stew with Biscuits Sm 22 (serves 4) / Lg 45 (serves 8)
Eggplant Parmesan Sm 22 (serves 3-4) / Lg 45 (serves 8-10)
Portobello Mushroom Lasagna Sm 22 (serves 3-4) / Lg 45 (serves 8-10)
Macaroni & Cheese Sm 22 (serves 3-4) / Lg 45 (serves 8-10)
Baked Five Cheese Penne 22 (serves 3-4)
Potato & Fennel Gratin Casserole Sm 22 (serves 3-4) / Lg 45 (serves 8-10)
Whole Roasted Rosemary Lemon Chicken 22 (serves 2-3, available whole or cut up)
Lobster Pot Pie 15 (serves 1)
Chicken Pot Pie 10.50 (serves 1)
Shepherd's Pie 12 (serves 1)

TEA SANDWICHES

Cucumber, Tomato & Boursin Cheese on Pain De Mie
Cucumber and Watercress on Pain De Mie
B-L-Tea on Rye
Tuna Salad on Multi Grain
Open Faced Smoked Salmon on Pumpernickel
Crab Salad on Pain De Mie
Egg Salad and Watercress on Pain De Mie
2 each

MINI SANDWICHES

Rare Roast Beef with Watercress & Horseradish on Mini Brioche
Tarragon Chicken Salad with Grapes and Celery on Mini Brioche
Ham and Brie with Grainy Mustard on Mini Ficelle
Sesame Crusted Chicken Salad on Mini Brioche
Chicken Curry on Mini Brioche
Prosciutto, Brie & Arugula on Mini Ficelle
Caprese with Pesto on Mini Ficelle
Fresh Veggies, Hummus & Sprouts
Turkey, Brie, Caramelized Onion & Arugula on Mini Ficelle
2.75 each

SIDES

Selection varies daily and seasonally. Please allow 24-48 hrs notice for ordering.

Black Bean, Tomato, Corn & Feta Salad
Moroccan Couscous with Currants, Almonds, Carrots, Onions & Parsley
Israeli Couscous with Fresh Asparagus & Peas
Israeli Couscous with Butternut Squash & Golden Raisins
Corn & Avocado Relish
Summer Succotash with Edamame, Haricot Vert, Cherry Tomatoes & Grainy Mustard
Grilled Asparagus with Lemon Parsley Gremolata
Wild Rice Salad with Pecans, Apricots & Cranberries
Assorted Grilled Vegetables
Seasonal Fruit Salad
Roasted Red & Gold Beets with Goat Cheese
Grilled Broccoli with Garlic, Lemon & Red Pepper Flakes
Haricot Vert with Hazelnuts & Orange Zest
Sesame Sugar Snap Peas
Pesto Pasta with Peas
Chickpea Salad with Carrots, Tomatoes and Red Onion
Oven Roasted Baby Carrots
Caprese Salad
Ratatouille with Eggplant, Bell Peppers, Onion and Squash
Penne with Kielbasa and Marinara Sauce
Roasted Winter Vegetables
Roasted Fingerling Potatoes with Fennel & Haricot Vert
Farro with Chicken, Haricot Vert & Dill
Mediterranean Orzo with Roasted Veggies, Feta, Basil, Parsley and Pine Nuts
Soba Noodle Salad with Cilantro, Sesame Seeds and Edamame
Tabouli with Edamame, Marcona Almonds, Tomatoes & Mint
Roasted Fingerling Potatoes with Bacon & Sage or Herbs & Sea Salt
Provencal Potato Salad with Olives, Haricot Vert, Cherry Tomatoes and Fresh Herbs
Vermicelli with Artichokes, Chicken & Basil
Butternut Squash Salad with Bacon, Cranberries, Arugula, Manchego & Walnuts
Creamy Mashed Potatoes
Brussels Sprouts Lardons
4.75 per person (1/2 pint) / 9 pint / 17.50 quart

Tarragon Chicken Salad with Grapes & Celery
Albacore Tuna Salad with Currants & Red Onion
Salmon Salad with Red Onion, Dill, Capers & Raspberry Vinaigrette Classic Egg Salad
Shrimp Salad with Red Onion & Dill
Curried Chicken Salad with Cashews & Raisins
5.50 per person (1/2 pint) / 11 pint / 22 quart

Macaroni & Cheese 5 per piece
Burrata Stacks with Arugula & Prosciutto 5 each
Spanakopita (Spinach in Puff Pastry) 5 per slice
Side of any Green Salad 4 per person
Side Salad with Chicken 4.75 per person

SOUPS

Homemade soups are prepared daily. Selection varies seasonally.

Beef Chili with Stout
Veggie Chili
Chickpea & Garlic
Cheddar Corn Chowder with Bacon
Cream of Wild Mushroom
Potato Leek & Broccoli
Chilled Gazpacho
Moroccan Carrot
Butternut Squash
Moroccan Lentil
Mint Pea
Mexican Chicken
Asparagus Leek
Winter Vegetable Chili
Beef Barley & Butternut Stew
Black Bean Jalapeno
Chorizo, Chickpea & Spinach Stew
Split Pea
Creamy Parsnip
Tomato Fennel
Roasted Winter Vegetable
5.50 pint / 10.50 quart

HOUSEMADE DIPS & DRESSINGS

Original Hummus
Jalapeno Cilantro Hummus
Roasted Red Bell Pepper Hummus
Roasted Garlic Hummus
Olive Tapenade
Black Bean Dip
Sun Dried Tomato Dip
Fresh Guacamole
Mango Salsa
Pico De Gallo
Blue Cheese Dip
Caramelized Onion Dip
Roasted Eggplant Caponata
Artichoke & Jalapeño Dip
Housemade Pesto
Red Pepper, Feta and Mint Dip
Red Pepper Curry Aioli
Red Pepper Hazelnut Pesto
Cilantro Almond Pesto
White Bean & Sun Dried Tomato
Salmon Rilette

Green Goddess
Balsamic Vinaigrette
Creamy Herb Vinaigrette
Sesame Dressing
Creamy Mustard Vinaigrette
Ranch
9.50/pint