



THYME & AGAIN

CREATIVE CATERING & TAKE HOME FOOD SHOP

CORPORATE MENU

Thyme for a change...

Classic Sandwiches

Dilled Egg Salad - Tuna Salad - House Smoked Salmon - Calabrese -
Togarashi Tofu Wrap - Berbere Spiced Cauliflower & Chickpea Wrap

Artisan Sandwiches

Mediterranean Club - Smoked Meat Reuben - Shaved Beef -
BLT Croissant

Sweets & Squares

Lemon Square - Date Square -
Triple Chocolate Brownie - Mini Cookies
& Other House Made Goodies (N)

PACKAGE SELECTIONS

WORKING THYME - \$15 per person

Assortment of Classic House Made Sandwiches -
Wraps & Artisan Selections (See Above)
Crisp Garden Vegetables - House Made Pita Chips -
Jalapeno Cheddar Dip (GF) - Green Goddess Dip (GF)
Assorted House Made Sweets & Squares (N)

GOURMET THYME - \$18 per person

Assortment of Classic House Made Sandwiches -
Wraps & Artisan Selections (See Above)
From the garden, Chef inspired fresh, seasonal
salads
Choice of two from this week's Thyme Table
View here: thymeandagain.ca/menus/thyme-table
Assorted House Made Sweets & Squares

THYME TO GO - \$15 per person

Bagged Lunch
Choice of:
Classic House Made Sandwich
or
Protein Bento: Hard Boiled Egg, House-Smoked
Salmon, Edamame, Fresh Cucumber,
and Rice Crackers (GF)
or
Cheese & Fruit Bento (N): Black River Cheddar, Red
Grapes, Apricots, Figs, Cashews, Heavenly Honey,
and Raincoast Crisps
Choice of Coleslaw, Fruit Salad or Green Salad
House Made Ginger Cookie or
Dark Chocolate Chip Cookie
Piece of Fresh Fruit

LIGHTER THYME - \$15 per person

Individual compostable containers with a bamboo fork
Add 2oz Chicken \$3 or House Smoked Salmon \$5

Power Salads

Rice Noodle Bowl & Marinated Tofu (N)
Edamame - Orange - Crunchy Vegetables - Togaroshi -
Cashew - Cilantro - Citrus Miso Dressing
or
Quinoa Salad Bowl
Quinoa - Mixed Seasonal Greens - Feta - Sweet Potato -
Chickpea Protein Cake - Red Grapes - Pickled Onion &
Apple Cider Dressing

NOT YOUR ORDINARY THYME

Chicken or Char: \$25 per person

Vegetarian: \$22 per person

Choice of:
Sliced Grilled Chicken Breast - Onion Chutney -
Classic Dijon Potatoes
Baked Char - Sea Salt - Melted Leeks - Lemon Zest -
Quinoa & Wild Rice - Spring Onion - Apricots
Chickpea & Cauliflower Curry - Cilantro Rice Pilaf (V)
Chef inspired fresh, seasonal side
View here: thymeandagain.ca/menus/thyme-table
Assorted House Made Mini Cookies
(Chocolate Chip, Oatmeal Raisin Spice, Blizzard,
Ginger & Shortbread) (N)



Salads, Sides & Soups - \$4 Each

Classic Potato Salad

House Coleslaw

Chef Inspired, Fresh Seasonal Greens

Caesar Salad

Fruit Salad

Seasonal Vegetable Medley (hot or cold)

Fresh House Made Soup

Beverages

Chilled Beverages - \$2 per person

Coffee - \$2.50 per person

(for 15-50 people)

CORPORATE CRAVINGS

Local Charcuterie - \$100

A selection of House Smoked Duck - Artisan Cured Meats -
House Made Preserves - Pickled Vegetables - Gherkins - Olives -
Crostini - Gluten Free Crackers Available
(Serves 8-10)

Trio of Salsas - \$38

Black Bean & Corn - Dry Roasted Tomato - Mango & Cilantro - House
Made Pita Chips - Chipotle Dusted Corn Tortillas -
Gluten Free Crackers Available
(Serves 10)

Charcuterie & Cheese Platter - \$130

Selection of Artisan Cured Meats - Cheeses -
House Made Preserves - Gherkins - Olives - Radishes - Crostini
(Serves 15-20)

Imported & Local Cheeses - \$80

Selection of Imported & Local Cheeses - Fruit - Crackers - Local Baguette
(V)
(Serves 15-20)
\$80

Local Artisan Cheeses - \$130

An Award Winning Selection of Local, Hand Crafted Ontario Cheeses from
Producers Black River Cheese & Glengarry Fine Cheese - House Made
Preserves - Local Truffle Honey - Fruit - Nuts - Crackers -
Local Baguette (N, V)
(Serves 20)

Vegetables, Pita Chips and Dips - \$95 (V)

Crisp Garden Vegetables - House Made Pita Chips - Jalapeño
Cheddar Dip - Green Goddess Dip - Chèvre & Olive Tapenade
Small (Serves 15-20) \$55 Large (Serves 35-40)

Trio of Pâtés - \$45

Pâté Maison, Smoked Salmon Pâté, Stilton & Port Pâté -Crackers -
Pumpernickel - Fresh Baguette
(Serves 10-15)

Marinated Goat Cheese Platter - \$65

Organic Olive Oil Marinated Goat - Scallions - Citrus -
Pink Peppercorn - Peashoots - Fresh Baguette- Mixed Crostini
(Serves 8-10)

N – Contains Nuts /Seeds V – Vegetarian
GF – Gluten-Free DF – Dairy-Free

FRUIT & DESSERT SELECTION

Fresh Fruit Platter (V)

A Splendid Display of Fresh Seasonal Fruits
Small (Serves 15-20) \$50 Large (Serves 35-40) \$95

Elegant Miniature Desserts (N)

May Include Hand Rolled Chocolate Truffles (GF),
Marshmallows (GF), Mousse Velvetines (GF), Mini
Cupcakes, Coconut Macarons (GF), Parisian Macarons
(N, GF), Cake Pops or chocolate Brownie Cookies
Small (25 pieces) \$50 Large (50 pieces) \$95
Gluten-free elegant mini dessert platters also available

Need More Thyme?

Corporate menu is available for 15+ people with a
minimum purchase of \$350.

Delivery is not included in the minimum purchase.

Our food is beautifully presented in baskets or
on contemporary platters.

Napkins and disposable plates & cutlery can be
included at no additional charge.

China, silverware and glassware are also available
upon request at additional charges.

\$25.00 'In the Hood' (call for further information)

\$30.00 for Drop Off (one-way)

\$40.00 for Drop Off/Pick Up
(Downtown-Central Ottawa)

\$50.00 for Drop Off/Pick Up
(Kanata-Orleans)

Set Up Service: Depending on the type of service
you require, from \$15.00 per hour.

Please contact our Catering Office
for more information/menu suggestions
Monday to Friday between 9 am – 5 pm.

(613) 722-0093

*Prices may increase without notice.

