



# THYME & AGAIN

CREATIVE CATERING & TAKE HOME FOOD SHOP

COCKTAIL/  
STATIONS



**We Love What We Do, And It Shows!**



**Your vision, our expertise!  
We will advise, assist and guide you every step of the way in creating an  
event your guests will never forget**

# PASSED HORS D'OEUVRES

OUR CATERING MANAGERS WILL BE HAPPY TO DISCUSS YOUR EVENT DETAILS AND ADVISE YOU ON THE QUANTITY OF FOOD REQUIRED.

## Fall & Winter

### HOT

- Bulgogi Meatball, Scallion & Sesame Seeds DF, GF, N W \$2.50
- Chicken Confit, Cranberry & Rosemary Chutney, Chive Blini W \$2.50
- Apricot Koftas, Orange Tahini Vinaigrette GF, Vegan W \$2.50
- Vegetable Pakora with Tamarind Chutney - Vegan W \$2.50
- Wild Mushroom Flatbread with Spinach and Artichoke Pesto, Roasted Garlic, Yellow Pepper Coulis VEGAN W \$2.50
- Crispy Pork Belly, Corn Pudding, Saskatoon Berry and Thyme Jam GF, DF \$2.50
- Duck Quesadilla, Corn Sambal, Manchego, Arugula Salsa Verde \$3
- Zucchini Pancakes, Roasted Garlic, Zucchini Relish - GF, VEGAN \$2.50
- Spinach Quinoa Bites with Ginger Orange Dipping Sauce - GF, VEGAN \$2.50
- Mac & Cheese Croquettes Spicy Ketchup \$2.50
- Mini Grilled Cheese, House Bacon, Aged White Cheddar, Tomato Chutney \$3

### COLD

- Coffee Cured Salmon, Mint & Olive Chèvre, Pomegranate Molasses, Pumpnickel Crostini \$2.50
- Smoked Fogo Island Cod, Piperade, Polenta Cake GF \$3
- Seared Beef, Piquillo Pepper and Shallot Jam, Lemon Aioli, Baguette DF \$2.50
- Caramelized Red Pearl Onion, Idiazabal Cheese, Sherry Glaze on Skewer GF \$3
- Beef Tenderloin, Mint Pistou, Micro Greens - Spoon GF, DF \$3
- Citrus Cured Arctic Char, Papaya Salsa Verde, Pickled Shishito Peppers, Pumpnickel Crostini DF, GF \$3
- Smoked Salmon Tartare, Puffed Wild Rice on Spoon GF, DF \$2.50
- Blue Cheese and Port Mousse, Beet "Tartare", on Seed Cracker GF, N, V \$3
- Cardamom Pickled Butternut Squash, Black Garlic, Arugula "Pesto" on Gluten Free Cracker GF, VEGAN \$2.50
- Trout Rillette, Cucumber on New Potato GF, DF \$2.50
- Orange Cumin Shrimp GF, DF \$2.50

## FALL & WINTER STATIONS

### Grilled Cheese

\$4 per sandwich

Crispy Pork Belly with Aged White Cheddar,  
Tomato Chutney

Or

Shaved Prosciutto, Brie, Cranberry Relish,  
Rosemary Honey

Or

Vegetarian Olive Tapenade, Manchego, Fig Jam  
“All on Artisanal Fresh Baguette”

### Tacos

\$5 or 2 for \$9

Asian Braised Beef Shortrib, Pickled Shishito  
Peppers, Gochujang Sweet & Sour Sauce,  
Cilantro, Green Cabbage, Sesame Seeds N

OR

Star Anise & Molasses Braised Pig Cheek,  
Plum Chutney, Lime Crema, Purple Cabbage,  
Feta, Traditional Tortilla

OR

Tamarind Glazed Chicken Confit, Mint  
Chimichurri, Pickled Jalapeno, Avocado  
Crema, Purple Cabbage, Traditional Tortilla

OR

Crispy Fish, Adobo Mayo, Feta, Daikon Radish,  
Green Cabbage, Pickled Jalapeno, Butter  
Lettuce Wrap

OR

Ancho-Chili Spiced Carrot and Jicama Slaw,  
Pineapple and Beet Salsa, Cilantro Mayo, On  
Butter Lettuce Wrap GF, VEGAN

### Slider Station

\$4 per slider

Smoked Brisket Slider, Cheddar Jalapeno  
Corn Bread, Grainy Mustard Mayo, Red  
Onion, Pickle

Or

Smoked BBQ Pulled Pork “Sliders” On  
Buttermilk Biscuits, Creamy Green  
Cabbage Slaw, Pickled Jalapeno

Or

Chicken Slider, Sun-dried Tomato Buffalo  
Sauce, Cucumber, Butter Lettuce

Or

Vegetarian Quinoa & Sweet Potato Slider,  
Black Beans, Curry Sour Cream, Onion  
Jam, Lettuce

### Korean Savoury Pancake Station

Pork Belly, Quick Kimchi, Savoury Korean  
Pancake, Pineapple Gel \$6 DF

Or

Savoury Korean Pancake, Grilled  
Pineapple, Quick Kimchi

\$5 DF, V



### **Active Dumpling Station**

Flaked Smoked Salmon, Ricotta and Chive Dumpling, Warm Parmesan & Corn Broth, Charred Corn Relish, Chive Oil \$6

Or

Ricotta and Blue Cheese Dumpling, Warm Parmesan & Corn Broth, Charred Corn Relish, Chive Oil \$5 V

### **Beet Cured Salmon Gravlax**

Root-Vegetable Chips, Caraway Creme Fraiche, Pickled Mustard Seeds, Tatsoi \$6 GF

### **Tapas Bar**

Featuring Confit Tuna, Piperade, Nduja Pate, Pickles, Mustard Caviar, Manchego, Piquillo Peppers, Baguette & Bread Variations \$8

### **Active Crispy Fritter Station (Vegetarian)**

Root Vegetable Fritters

Beet Purée, Garam Masala Spiced Shallot Jam, Tatsoi Micro Green GF, VEGAN \$5

Or

Coconut and Mung Bean Fritters

Cardamom & Citrus Vinaigrette, Vanilla & Radish Chutney, Pea Tendrils GF, VEGAN \$5



### **Not what you're looking for?**

Our catering team are happy to meet with you to discuss what you have in mind!

\*prices may vary.

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OUR CATERING MANAGERS WILL BE HAPPY TO DISCUSS YOUR EVENT DETAILS AND ADVISE YOU ON THE QUANTITY OF FOOD REQUIRED.

## Spring & Summer

### HOT

- Chicken & Pickled Ginger Sliders, Spring Onion, Hoisin, Sesame DF, GF, N, W \$2.50
- Miso Poached Trout Cornbread Bites, Chives, Lemon Aioli \$2.50
- Vegetable Pakoras with Tamarind Chutney - Vegan W \$2.50
- Wild Mushroom Flatbread, Garlic Ramp and Sorrel Pesto, Red Pepper Coulis VEGAN W \$2.50
- Crispy Pork Belly, Rapini Pistou, Cucumber Raita GF, \$2.50
- Duck Quesadilla, Corn Sambal, Manchego, Arugula Salsa Verde \$3
- Mac & Cheese Croquettes, Green Ketchup - V \$2.50
- Spinach Quinoa Bites with Ginger Orange Dipping Sauce GF, VEGAN \$2.50
- Apricot Koftas, Orange Tahini Vinaigrette GF, VEGAN \$2.50

### COLD

- Scallion Ginger Shrimp GF, DF \$2.50
- Smoked Fogo Island Cod, Sorrel & Lemon Pesto on Radish GF \$3
- Seared Beef, Shallot & Garlic Scape Jam, on Baguette DF \$2.50
- Prosciutto Wrapped Caramelized Red Pearl Onion, Sherry Glaze on Skewer GF \$3
- Beef Tenderloin, Mint Pistou, Micro Greens on a Spoon GF, DF \$3
- Citrus Cured Arctic Char, Papaya Salsa Verde, Pickled Shishito Peppers on a Spoon DF, GF \$3
- Smoked Salmon, Turmeric Pickled Mustard, Dill Mayo Rolled in a Crepe GF, DF \$2.50
- Blue Cheese and Port Mousse, Beet "Tartare" in Black Sesame Cup N V \$2.50
- Trout Rillettes, Cucumber on New Potato GF, DF \$2.50



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## SPRING & SUMMER STATIONS

### Grilled Cheese

\$4 per sandwich

Avocado, Blackberry, Fontina, Fresh Basil

Or

Crispy Pork belly, Raspberry, Chipotle, White Cheddar

Or

Grilled Allium Relish, Asparagus, Manchego  
all on Artisanal Fresh Baguette

### Tacos

\$5 or

2 for \$9

Asian Braised Beef Shortrib, Pickled Shishito Peppers, Gochujang Sweet & Sour Sauce, Cilantro, Green Cabbage, Sesame Seeds N  
OR

Star Anise & Molasses Braised Pig Cheek, Cilantro, Macerated Strawberries, Lime Crema, Purple Cabbage, Feta, Traditional Tortilla

OR

Tamarind Glazed Chicken Confit, Mint Chimichurri, Pickled Jalapeno, Avocado Crema, Purple Cabbage, Traditional Tortilla  
OR

Crispy Fish, Seasonal Onion Mayo, Feta, Daikon Radish, Green Cabbage, Pickled Jalapeno, Butter Lettuce Wrap

OR

Ancho-Chili Spiced Carrot and Jicama Slaw, Raspberry and Beet Salsa, Cilantro Mayo, on Butter Lettuce Wrap GF, VEGAN

### Slider Station

BBQ Brisket "Sliders" On Buttermilk Biscuits, Creamy Green Cabbage Slaw, Pickled Jalapeno \$6

OR

Chicken Slider, Spring/Summer Ketchup, Cucumber, Butter Lettuce \$6

OR

Quinoa & Sweet Potato Slider, Black Beans, Curry Sour Cream, Onion Jam, Lettuce \$5

### Korean Savoury Pancake Station

Pork Belly, Quick Kimchi, Charred Spring Onion Relish, Sorrel Puree \$6 DF

Or

Charred Wild Garlic, Quick Kimchi, Savoury Korean Pancake

\$5 DF, V



## Active Dumpling Station

Flaked Smoked Salmon, Ricotta and Chive Dumpling, Warm Lemon Parmesan Broth , Spring "Thyme" Relish & Chive Oil \$6

OR

Ricotta and Blue Cheese Dumpling, Warm Lemon Parmesan Broth , Spring "Thyme" Relish & Chive Oil \$5 V

## Beet Cured Salmon Gravlax

Root-Vegetable Chips, Tzatziki Sauce, Pickled Mustard Seeds, Taro Chips

\$6 GF

## Tapas Bar

Confit Tuna, Piperade, Nduja Pate, Pickles, Mustard Caviar, Manchego, Piquillo Peppers, Baguette & Bread variations \$8

## Active Crispy Fritter Station (Vegetarian)

Cheddar Jalapeno Fritters

Sorrel Puree, Quick Pickled Beet Root, Tatsoi

\$5 GF

OR

Coconut and Mung Bean Fritters

Cardamom & Citrus Vinaigrette, Vanilla &

Radish Chutney, Pea Tendrils \$5 GF, VEGAN



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