

KITCHEN + FOOD SHOP OTTAWA ON.  
**THYME & AGAIN**  
THYMEANDAGAIN.CA

# Cocktail + Stations

Spring &  
Summer





## We love what we do - and it shows!

Thyme & Again thrives on creativity – we combine your vision with our expertise, to create the wedding of your dreams!

With a proven track record and 25 years worth of fantastic food (and fun!) we believe that every wedding is a collaboration.

From award-winning chefs who bring seasonally inspired menus and their passion for food trends to dynamic coordinators who ensure every detail is perfect, our commitment to you is an experience your guests won't soon forget.

### What We Offer:

Menu Planning with Top-Notch Chefs  
Consultations with Creative & Experienced Coordinators  
Professional Servers and Smart-Serve Bartenders  
Rentals & Linens



We will advise, assist and guide you every step of the way in creating an event your guests will never forget! We've got the expertise You've got the vision – Let's bring it to life!

# Hors D'oeuvres

Explore our menu options. We will advise & provide a detailed estimate of the associated costs!  
Not what you're looking for? Let's chat...

**Smoked Salmon with Salmon Caviar and Chervil on Herb Shortbread**

**Local Asparagus and Chicken Salad in a Savoury Cup** *vegetarian*

**Seared Alberta Beef with Braised Leeks, Tarragon Oil and Leek Ash** *gluten free*

**Rice Paper Rolls with Fresh & Pickled Vegetables, Thai Basil and Ponzu Dipping Sauce** *vegan / gluten free*

**Kimchi Corndogs with Maple Mustard** *vegan | gluten free*

**Whisky BBQ Duck Confit Cornet** *dairy free*

**Two-Bite Grilled Cheese with Aged Canadian Cheddar and Tomato Chutney** *vegetarian*

**Mint Julep-Poached Shrimp** *gluten free | dairy free*

**Crispy Pork Belly with Rapini Pesto and Tzatziki** *gluten free*

**House Meatballs with Herb Gastrique and Truffle** *gluten free / dairy free*

**Halloumi, French Breakfast Radish, Cucumber, Watermelon with Mint on Skewer** *gluten free / vegetarian*

**Sliced Chicken on Baguette with Strawberry Chutney** *dairy free*

**Stuffed Mushroom Caps with Garlic Whistles, Peppers and Parmesan** *gluten free / vegetarian*

**Cajun Vegetable Fritters with Maple Aioli** *dairy free / vegetarian*

**Panko-Crusted Fish Cakes with Puttanesca Mayo**

**Tandoori-Cured Cod with Yogurt on Turmeric Blini**



# Food Stations & Small Plates

## Grilled Cheese

Choice of:

Aged Canadian Cheddar *vegetarian*

Quebec Duck Confit

Homemade Bacon

*Served with Tomato Chutney as an accompaniment*

*Grilled Cheese and Sliders can also be Floating Stations*

## Sliders

Choice of:

BBQ Brisket *dairy free*

Fried Chicken

Shrimp Po' Boy *dairy free*

Black Bean and Corn *vegetarian*

*All sliders on traditional Slider Buns or Butter Lettuce Wraps.*

*Garnishes include Marinated Red Onion, Ketchup, Mustard, Pickle Relish,*

*Coleslaw and Roasted Garlic Aioli *gluten free available**

## Tacos

Choice of:

Braised Beef

BBQ Chicken

Poached Cod

Jackfruit *vegetarian*

*Served with Pickled Jalapeño, Shredded Cabbage and Avocado Crema*

*Small Plates are \$14 per person*

## Korean Pork Belly & Scallion Pancakes *dairy free*

Also available as vegetarian station with Marinated Tofu

Served with Kimchi and Spring Garlic Sambal

## Chicken Tikka Masala *gluten free*

Served with Basmati Rice, Toasted Coconut and Pappadum Crumble

## Tuna Poke *gluten free | dairy free*

Served with Soy and Sriracha marinated Cucumber, Julienne Bell Pepper, Pea Tendrils and Crispy Shiitakes

## Sushi *dairy free*

Assortment of Maki, Nigiri, Hand Rolls, Wakame Salad, Sunomono and Cold Noodles. Served with Pickled Ginger, Wasabi and Soy



*Happy to accommodate vegan and dietary requests*



# Desserts

## Miniature Desserts

**Vegan Brownie Bite with Ganache**  
*gluten free*

### Tartlets

Lemon Meringue  
Apple Crumble *vegan*  
White Chocolate Cranberry Velvet  
Chocolate Caramel

**Mini Cheesecakes** *can be gluten free*  
Salted Caramel  
Lemon

### Mini Cakelettes

Lemon Thyme  
Chocolate Paradise *gluten free*

## Plated Desserts

**Lemon Thyme Cakelette**  
Lemon Curd | Vanilla Cream | Lavender Tuile

**Flourless Brownie**  
Seasonal Berries | Milk Chocolate Mousse | Cocoa Nib Tuile | Port Caramel

**White Chocolate Raspberry Velvet Tartlet**  
Raspberry Mousse | Lime Curd | Meringue Petals

**Raspberry Truffle Tart** *vegan / gluten free*  
Coconut Crust | Raspberry Coulis | Berries | Coconut Chips | Chocolate Curls

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## Contact Us Here:

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