



Weddings

Spring &
Summer



PEOPLE'S CHOICE AWARD WINNER
CATERER



THYME & AGAIN Weddings

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!

Hot's 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 *gluten free / vegan*

Kimchi Corndogs with Maple Mustard *gluten free / vegan*

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



Soup

Cream of Asparagus Soup with Pancetta, Leek Jam and Puffed Rice

gluten free

Seasonal Gazpacho with Garnish

gluten free / vegan

Potato Leek and English Pea Soup with Minted Pea Pistou and Black Garlic Oil

gluten free / vegetarian

Salad

Gem Lettuce Salad with Preserved Berry

Vinaigrette, Charred Onion Relish & Golden Beets *gluten free / vegan*

Seasons Bounty – Sautéed Vegetables with Marinated

Pecorino, Dill Crème Fraiche & Crispy Bits *vegetarian*

Heirloom Tomato Panzanella Salad with Fried Bread,

Fresh Oregano, Sweet Onion and Olive Oil & Balsamic *vegetarian*

Ancient Grains Salad with a Grainy Mustard Dressing, Quinoa, Lentils, Wild Rice,

Fresh and Dried Fruits and Toasted Sunflower Seeds *vegan*

Watermelon & Lime Ricotta with Fried Bread and Cracked Pepper *vegetarian*

Shrimp Escabeche with Puy Lentils, Garlic and Bell Peppers

gluten free / vegan

First Course

Tuna Tataki with Wasabi & Edamame Puree, Puffed

Rice Cracker and Pea Tendrils *dairy free / gluten free*

Beet Carpaccio with Grapefruit Vinaigrette,

Hazelnut and Grapefruit Salsa, Pressed Yogurt and

Peppery Greens *vegetarian / gluten free*

Soup & Salad Duo

Seasonal Gazpacho and Gem Lettuce Salad

vegan / gluten free



Main Courses

BBQ Chicken Breast with Sun-dried Tomato Piri Piri sauce *gluten free / dairy free*

Stuffed Chicken Breast with Pancetta, Spinach and Goats Cheese *gluten free*

Grilled Salmon with Roasted Tomato Sauce with Fennel & Fresh Herbs *gluten free / dairy free*

Seared Fogo Cod with Sorrel Vinaigrette *gluten free / dairy free*

Roasted Beef Tenderloin with Porcini Jus or Red Wine Demi Glace *gluten free / dairy free*

Braised Beef Shortrib with Sweet Chili Glaze or Truffle Honey Glaze *gluten free / dairy free*

Artisan Tagliatelle with Foraged and Cultivated Mushrooms, Pecorino and Warm Herb Pesto *vegetarian*

Vegetable Tian with Sweet Potato, New Potato, Peak Season Vegetables and Silken Tofu *gluten free / vegan*

Sides

Roasted Fingerling Potatoes with Lemon and Arugula Salsa Verde *gluten free / vegan*

Wild Rice Pilaf with Fresh Herbs and Sofritto *gluten free / vegetarian*

Maple and Orange Scented Mashed Yams *gluten free / vegan*

Grilled Asparagus with Miso & Lemon Vinaigrette with Crisp Shiitakes *vegan*

Warm Beets with Toasted Filberts and Chive Batonnets *gluten free / vegan*

Grilled Summer Vegetable Medley *gluten free / vegan*

Sautéed Green Beans with Ramp Vinaigrette *gluten free / vegetarian*





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

gluten free / vegan

Coconut Crust | Raspberry Coulis | Berries | Coconut Chips | Chocolate Curls

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Contact Us Here:

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