



Father's Day Menu

INGREDIENTS + HEATING INSTRUCTIONS

DINNER PACKAGES - SERVES 4

Cheeseburger in Paradise

Ingredients: ground beef, butter, Beemster cheese, onion, buttermilk, hot sauce, flour, cabbage, carrots, dill, lemon juice, cider vinegar, sugar, mayonnaise, potato, Dijon, scallion, ramps, parsley, chives, brioche, tomato, pickles, lettuce, garlic, canola oil, pickled peppers, salt, pepper

Heating: Preheat oven to 350F. Remove all items except the burger patties and the onion rings. Heat rings and patties for 10-15 mins. Toast brioche buns and add your favourite toppings to the burger. Enjoy!

Father's Day Rib Fest (GF)

Ingredients: pork back ribs, ketchup, soy sauce, red onion, cider vinegar, brown sugar, bay leaf, cabbage, carrots, dill, lemon juice, cider vinegar, sugar, mayonnaise, potato, Dijon, scallion, ramps, parsley, chives, canola oil, salt, pepper

Heating: Preheat oven to 350F. Remove plastic wrap, brush ribs with BBQ sauce and heat 10-15 minutes. Brush remaining sauce over ribs or serve on side. Enjoy!

Grilled New York Striploin Dinner

Ingredients: beef striploin, onions, butter, bell peppers, new potatoes, green beans, baguette, garlic, chives, beef stock, red wine, canola oil, salt, pepper

Heating: Preheat oven to 350F. Remove plastic wrap, garlic bread and beef jus. Heat remaining items for 10-15 mins. Add garlic bread for last 5 minutes of cooking. Meanwhile, in a small pot on the stove top, heat beef jus until just simmering. Move to serving plate and pour hot beef jus over striploin & potatoes. Serve with garlic bread. Enjoy!

Prime Rib Dinner

Ingredients: Beef prime rib, garlic, parsley, thyme, rosemary, eggs, flour, 2% milk, potatoes, asparagus, beef stock, red wine, port, shallots, red currant jelly, canola oil, salt, pepper

Heating: Preheat oven to 350F. Cook the Prime Rib pan uncovered for 25-30 minutes. 10-15 minutes after putting the Prime Rib in, add the uncovered Yorkie. Heat Port Wine Sauce in a saucepan. Move all components to serving dish. Slice prime rib and lay over Yorkshire pudding and potatoes, pour sauce on top. Enjoy!

Taco Fiesta

Ingredients: beef chuck, cheese, flour tortillas, sour cream, jalapeños, romaine lettuce, tomatillos, onion, garlic, cilantro, red wine vinegar, sugar, oregano, chili powder, cayenne pepper, canola oil, salt, pepper

Heating: Preheat oven to 350F. Remove lid and heat barbacoa beef 25-30 mins. Wrap Tortillas in foil and warm in oven for last 5 minutes. Arrange toppings in bowls and enjoy!

Baked Side of Salmon

Ingredients: salmon, parboiled rice, wild rice, asparagus, artichokes, tomato, rosemary, thyme, shallots, garlic, chervil, olive oil, canola oil, salt, pepper

Heating: Preheat oven to 350F. Remove plastic wrap and tomato chutney. Heat for 15-20 mins.

Plating: Move salmon and sides to serving dish and top salmon with Tomato Chutney.

Vegetable Lasagna (V)

Ingredients: lasagna noodles, tomato, zucchini, eggplant, carrot, fennel, lemon juice, lemon zest, ricotta, egg, parmesan cheese, cauliflower, 35% cream, garlic, onion, chickpeas, oregano, tomato paste, romaine lettuce, capers, red wine vinegar, mayonnaise, dijon, baguette, butter, chives

Preheat oven to 350F. Remove plastic wrap, cover with foil and heat lasagna for 20-25 mins. Add garlic bread to oven for last 5 minutes of cooking. Move lasagna to plate, toss Caesar salad with dressing and serve with garlic bread.

SALADS & SIDES- SERVES 4

Dad Salad (GF)

Ingredients: lettuce, bacon, cherry tomatoes, hard-boiled egg, julienne charcuterie meats, buttermilk ranch dressing

Plating: Arrange salad components on your favourite salad plate and sprinkle julienne meats and bacon. Dress with Ranch dressing.

New Potato Salad (V, GF)

Ingredients: potatoes, mayonnaise, Dijon, scallions, ramps, parsley, chives, salt, pepper

Classic Coleslaw (V, DF)

Ingredients: Cabbage, Carrots, Dill, Lemon Juice, Cider Vinegar, Sugar, Mayonnaise

Grilled Vegetable Salad (V, GF)

Ingredients: zucchini, red pepper, asparagus, cauliflower, goat cheese, tarragon, thyme, lemon juice, Dijon, canola oil, shallot, garlic, salt, pepper

Plating instructions: Spoon salad onto plates and top with goats cheese. Salad is already dressed. Enjoy!



*Thyme & Again wishes you a very
Happy Father's Day !*