



# *Easy Entertaining*

TAKE HOME CATERING



THYMEANDAGAIN.CA | 613 722 0093

Reach out to us at [catering@thymeandagain.ca](mailto:catering@thymeandagain.ca)

# H O R S   D ' O E U V R E S

\$32 per dozen

Mini Tourtière with Tomato Chutney (DF)     *hot*

Mini Vegan Tourtière with Pomegranate & Herb Pesto (VEGAN)     *hot*

Prosciutto Wrapped Medjool Dates (GF, DF)     *hot*

Grilled Halloumi with Grapefruit Gastrique (V, GF)     *cold*

Herb-crusted Chicken with Truffled Chèvre &     *cold*  
Roasted Tomato on Baguette

Grilled Rare Beef Striploin with Apple Butter &  
Shaved Horseradish on House Made Pita Chip     *cold*



## P L A T T E R S

### **Vegetables, Pita Chips and Dips**

Crisp Garden Vegetables - House Made Pita Chips ,  
Jalapeño Cheddar Dip (GF, V), Green Goddess Dip (GF, V) &  
Seasonal Vegan Dip  
(V) \$60 serves 10-15, \$90 serves 20-25

### **Local Charcuterie & Artisan Cheese**

with Selection of Breads + Crackers,  
Pickled Vegetables and House Preserves  
\$125 Serves 10-15

### **Local Artisan Cheese**

An Award-Winning Selection of Local,  
Hand-Crafted Ontario Cheeses, House Made Preserves,  
Local Honey, Dried Fruits, Crackers,  
and French Baguette  
(V) \$100 serves 10-15

### **Prosciutto and Fig**

with Arugula, Halloumi, Shaved Radish,  
Really Good Olive Oil and Fig Chutney  
(GF) \$125 Serves 10-15

### **Poached Salmon**

with Red Onion and Caper Relish,  
Grilled Citrus, Smoked Salmon, Salmon  
Caviar, Arugula & Roasted Potatoes  
(GF, DF) \$95 serves 10-15

### **Baked Brie**

with Cranberry Cumberland Chutney,  
Focaccia Parker Rolls and Smoked Salt  
(V) - \$60

### **Fresh Fruit**

A Selection of Fresh Seasonal Fruits  
(V, GF) \$50 serves 10-15 \$80 serves 20-  
25

Menu subject to availability | Presented on environmentally friendly bamboo platters

V - Vegetarian | GF - Gluten Free | DF - Dairy Free | N - Contains Nuts



## S A L A D S

Medium Serves 6 \$28 | Large Serves 12 \$48

Sweet Potato Salad with Spinach, Feta, Puffed Wild Rice & Lemon Herb Vinaigrette (V, GF)

Baby Kale Salad with Pears, Toasted Almonds, Dried Cranberries & Red Wine Vinaigrette (Vegan, GF, N)

Caesar Salad with Romaine, Fried Bread, Candied Bacon, Parmesan Shards & Garlicky Caesar Dressing

Roasted Vegetables with Arugula, Snow Peas, Toasted Sunflower Seeds and Honey & Fig Vinaigrette (V, GF)

## M A I N S

Chili Honey-Glazed Beef Short Rib with Sweet Potato Purée, Snow Peas and Cranberry Demi-Glace (GF) \$32 per person

Chestnut, Bacon & Mushroom-Stuffed Chicken with Pan Gravy, Swiss Chard and Brown Butter Smashed Potato \$30 per person

Pan-seared Fogo Island Cod with Caponata, Toasted Couscous, Dried Fruit and Roasted Broccoli (DF) \$32 per person

Baked Penne with Roasted Tomato, Wilted Greens, Soffrito and Parmesan Gremolata (V) \$27 per person



## D E S S E R T S

### Elegant Miniature Desserts

Which May Include;

Hand Rolled Chocolate Truffles (GF), Homemade

Marshmallows (GF), Mousse Velvetines (GF),

Chocolate Paradise Cakelets (GF), Macaroons (GF),

Mini Squares, Mini Cookies

Small (25 Piece) \$55 Large (50 Piece) \$110

*Festive, Gluten-Free and Vegan Mini Elegant*

*Dessert Platters Are Also Available*



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