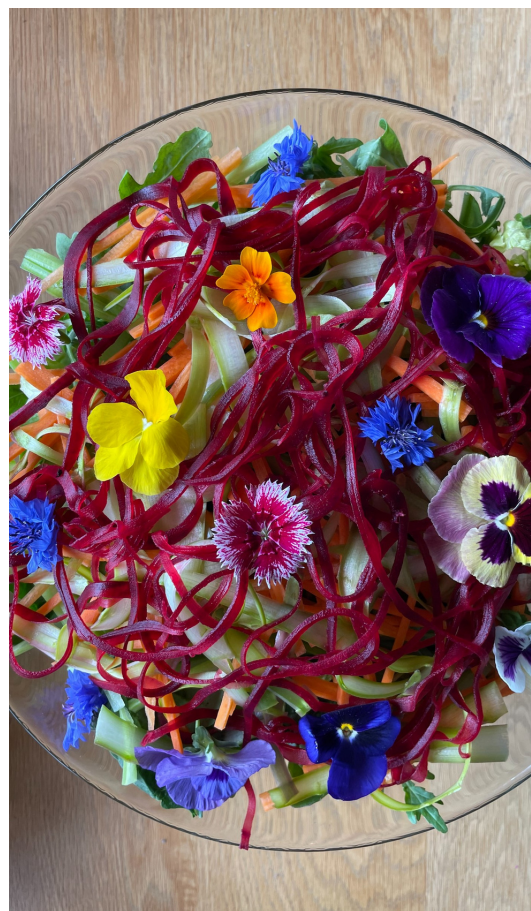




Easy Entertaining

TAKE HOME CATERING



THYMEANDAGAIN.CA | 613 722 0093

Reach out to us at catering@thymeandagain.ca

H O R S D ' O E U V R E S

\$32 per dozen

Italian-Style Meatballs with Sundried Tomato Sauce
and Basil Pesto (GF, DF) *hot*

Smoked Salmon with Tarragon Aioli, Crispy Capers & Gluten Free
Cracker (DF, GF) *cold*

Homemade Falafel with Spicy Baba Ghanoush (Vegan, GF) *hot*

Spicy Cauliflower & Roasted Pepper Quesadilla with Soybean
“Guacamole”(V) *hot*

Prosciutto Wrapped Melon with Rosemary Skewer
(GF, DF) *cold*

Grilled Rare Beef Striploin with Scallion Pesto and
Pea Shoots on Crostini *cold*

Herb Crusted Chicken with Ricotta & Heirloom
Tomato Chutney on Baguette *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)
(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 Quinoa, Grilled Vegetables and
Blueberry Vinaigrette (GF, DF)
\$95 serves 10-15

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

Heirloom Tomato and Bocconcini with Torn Basil, Arugula, Balsamic Reduction & Olive Oil (GF, V)
New Potato Salad with Roasted Garlic Aioli (V)
Pasta Salad with Grilled Vegetables, Feta and Black Olive & Herb Dressing (V)
Mixed Greens with Edamame Beans, Local Berries, Toasted Sunflower Seeds & Lemon Poppyseed Vinaigrette (Vegan, GF)

M A I N S

Minimum purchase of 10, maximum purchase of 25.
Items arrive cold and are ready to heat & eat and include detailed heating instructions.



Pan-Seared Salmon with Bell Pepper Chimichurri
Quinoa Pilaf and Bok Choy (GF, DF)
\$32 per person

Grilled Strip-Loin with Scallion Potato Purée,
Green Beans and Garlic & Herb Butter (GF)
\$32 per person

Grilled Chicken with Roasted New Potatoes, Green
Beans and Wild Leek Vinaigrette (GF)
\$30 per person

Baked Penne with Heirloom Tomatoes, Spinach,
Sautéed Mushrooms and Parmesan (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

*Gluten-Free and Vegan Mini Elegant Dessert
Platters are also available*



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