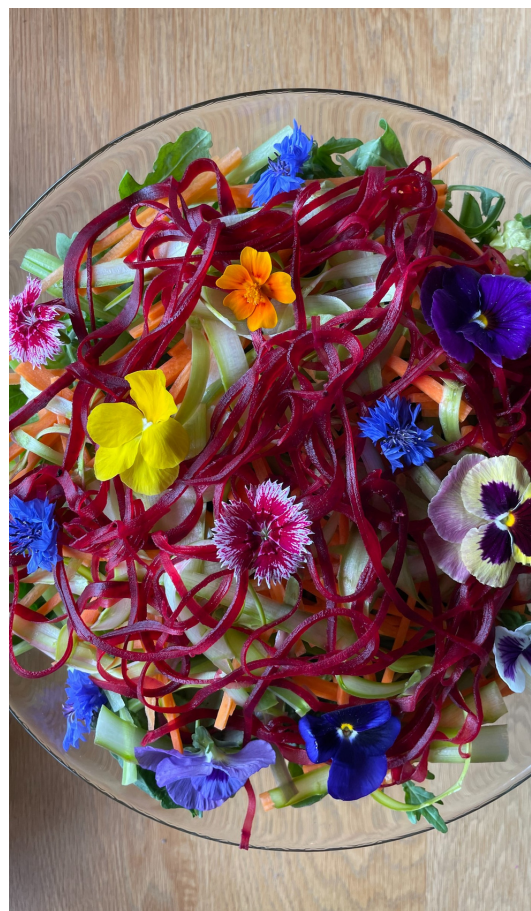




Easy Entertaining

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 *hot*

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

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

Spicy Cauliflower & Roasted Pepper Quesadilla with Avocado Crema (V) *hot*

Grilled Asparagus with Prosciutto and Parmesan (V, GF) *cold*

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

Herb Crusted Chicken with Ricotta & Rhubarb 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 Fiddlehead Pesto, Wild Rice Salad, Asparagus & Lemon 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

New Potato Salad with Roasted Garlic Aioli (V)

Kale Caesar Salad

Orzo Salad with Zucchini, Bell Peppers, Cauliflower, Broccoli and Sumac Vinaigrette (Vegan)

Spring Salad with Early Spring Lettuces with Julienned Roots, Shaved Young Asparagus, Spring Blooms, Beet Curls and Maple Vinaigrette (GF, Vegan)



M A I N S

Pan-seared Salmon with Fennel Chimichurri ,
Quinoa, Artichokes and Tear Drop Peppers (GF,
DF) \$32 per person

Grilled Strip-Loin with Potato Purée, Green beans,
Shiitake Mushrooms & Spring Garlic Jus (GF)
\$32 per person

Grilled Chicken with Roasted New Potato, Grilled
Scallions, Asparagus and Bacon Vinaigrette (GF)
\$32 per person

Baked Penne with Cherry Tomatoes, Wilted
Greens, Oyster 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

*Festive, Gluten-Free and Vegan Mini Elegant
Dessert Platters Are Also Available*



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