



DECEMBER 2022

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

\$34 per dozen

Oat-crusted Chèvre with Cranberry Chutney (V) *cold*

Gravy-Braised Turkey Meatballs with Cheddar “snow” (GF) *hot*

Smoked Salmon with Peppercorn Cream Cheese,
Pickled Red Onion and Crispy Capers on Baguette *cold*

Spiced-crusted Chicken with Maple Ricotta on Cinnamon Toast *cold*

Seared Rare Beef with Sweet Potato Relish and Crispy Sage on Crostini (DF) *cold*

Gougeres with Blue Cheese Mousse (V) *cold*

Sweet Potato Croquettes with Chorizo (DF) *hot*

P L A T T E R S

Poached Salmon

with Shaved Fennel, Beets, Roasted Peppers
and Puffed Rice with Cumin-scented Yogurt
(GF) \$95 serves 10-15

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, \$95 serves 20-25

Local Charcuterie & Artisan Cheese

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

Fresh Fruit

A Selection of Fresh Seasonal Fruits
(V, GF) \$50 serves 10-15 \$85 serves 20-25

Local Artisan Cheese

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

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

Grilled Vegetables with Quinoa, Toasted Sunflower Seeds and Fig Vinaigrette (Vegan, GF)

Shaved Root Vegetable Salad with Spinach, Bocconcini, Candied Bacon and Balsamic Dressing (GF)

New Potato Salad with Lemon, Parsley, Sundried Tomato, Dijon & Mint Vinaigrette (Vegan, GF)

Kale Caesar with Black Pepper Croutons, Crispy Parmesan and Lemon Garlic Dressing (V)

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.



Oven-roasted Chicken Breast with
Stuffing-style Bread Pudding,
Sweet Potatoes, Braised Brussels Sprouts
and Sage Chicken Jus (DF)
\$24 per person

Pan-seared Salmon with Basmati Rice Pilaf,
Sautéed Snow Peas, Oyster Mushrooms
and Miso Sauce (GF, DF)
\$24 per person

Layered Sweet Potato Casserole with
Braised Fennel, Caramelized Onions,
Chai-spiced Cauliflower Cream and
Roasted Pepper Sauce (V, GF)
\$22 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

Spice-crusted Beef Brisket with
Smashed Potatoes, Green Beans, Carrots
and Roasted Garlic Gravy
\$26 per person

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