

MARCH 2023



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

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

Homemade Falafel with Spicy Baba Ganoush (VEGAN, GF) hot

Brillat-Savarin Gourgeres (V) cold

Smoked Salmon with Peppercorn Cream Cheese & Pickled
Red Onion and Crispy Capers on GF Cracker (GF) cold

Apple Cider- Soaked Prosciutto wrapped Dates (GF, DF) cold

Blood Orange & Chardonnay Shrimp cold

Seared Rare Beef with Harissa Cranberry on Spiced Pita cold



P L A T T E R S

House Smoked Salmon

with Tarragon Crème Fraîche, Arugula,
Red Onion, Fresh Lemon, Caper Relish and Gluten
Free Crackers and Savoury Crisps
\$90 serves 10-15

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 + Quebec Cheeses,
House Made Preserves, Local Honey, Dried Fruits,
Crackers, and French Baguette
(V) \$100 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

Fresh Fruit

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

Baby Spinach, Blood Orange and shaved Fennel with Spiced Sunflower Seeds and Blood Orange Dressing (Vegan, GF)
Green Bean, Cherry Tomato, Kale with Chickpeas and preserved Lemon Caesar Dressing (DF, GF)
Roasted Sweet Potato with Arugula, Pickled Red Onion and Lemon Poppyseed Dressing (DF, GF, V)
Orzo Salad with Grilled Winter Vegetables, Feta, Black Olives and Balsamic 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.



Homestyle Fried Chicken with Home style
Biscuits with Sautéed Swiss Chard and
Chicken Gravy
\$24 per person

Maple Soy - glazed Salmon with Sticky Rice,
toasted Nori and sautéed Bok Choy (GF, DF)
\$24 per person

Manicotti stuffed with Spinach, Caramelized
Potato and Ricotta and House Tomato Sauce
\$22 per person

Grilled strip-loin with caramelized Onion
Mashed Potato, sautéed Green Beans with
Ruby Port Sauce (GF)
\$26 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