



catering@thymeandagain.ca | 613 722-0093



CATERING TO GO

April - June

Our Catering to Go Menu is available Tuesday through Saturday for pick up or delivery, with 72 hours notice. We recommend booking 1-2 weeks in advance to secure your day! We keep the menu selection easy - so you can spend more time enjoying with your guests.

HORS D'OEUVRES \$36/dozen

Hors d'oeuvres come by the dozen, on eco friendly disposable platters, ready to heat and eat – or enjoy cold as indicated. Detailed heating instructions included.

Warm

Grilled Asparagus with Prosciutto and Shaved Parmesan in Puff Pastry

Vadouvan-Crusted Cauliflower on Garlic Naan Bread with Sweet Potato Sambal (Vegan)

Sweet and Sour Rhubarb Meatballs with Crisp Wonton (DF)

Cool

Smoked Salmon on Black Pepper Blini with Mascarpone, Salmon Roe and Candied Lemon

Whipped Feta with Spicy Honey and Sundried Tomato Chutney on Crisp Focaccia (V)

Seared Beef with Green Garlic Butter, Bell Pepper Preserve and Young Sorrel on Baguette

Grilled Chicken with Mandarin & Star Anise Glaze, Pickled Ginger Aioli and Shishito Pepper on Gluten Free Cracker (GF, DF)

PLATTERS

Local Charcuterie & Artisan Cheese \$125

A selection of Artisan Cured Meats and Cheeses, House-Made Preserves, Pickled Vegetables & a Selection of our Breads & Crackers
Serves 10-15

Local Artisan Cheese \$100

An Award-Winning Selection of Local Hand-Crafted Ontario Cheeses, House Made Preserves, Local Honey, Dried Fruits, Crackers & French Baguette (V)
Serves 10-15

Assorted Sandwich Platter \$105

A dozen of our delicious artisan sandwiches including Cider Glazed Chicken Club | Italian Hero Chicken Salad Wrap | Smoked Salmon Egg Salad (V) and our Grilled Vegetable Wrap (V)
No modifications, please indicate if all vegetarian required.

Vegetables, Pita Chips & Dips \$60-95

Crisp Garden Vegetables, House Made Pita Chips, Jalapeño Cheddar Dip (GF, V) & Seasonal Vegan Dip
Small serves 10 - 15
Large serves 20-25 *Comes with additional Green Goddess Dip (GF, V)*

House Smoked Salmon \$90

with Tarragon Creme Fraiche Arugula, Red Onion and Caper Relish, Fresh Lemon, served with House Made Savoury Crisps + Gluten Free Crackers
Serves 10-15

*Our platters come on eco-friendly disposable platters.
Need ceramic serving platters? Reach out to our Catering Team!*



BREAKFAST

Additional breakfast items available upon request

Mini Breakfast Assortment \$70-\$130

Croissants | Muffins | Banana Bread | Lemon Cranberry Loaf
Cranberry White Chocolate Scones with House Jam & Butter
Small – 25 pieces | Large 50 pieces

Fresh Fruit Platter \$50-\$85

A selection of fresh, seasonal fruits.
Small – Serves 10-15 | Large – Serves 20-25

Breakfast Platter \$80-\$150

May Include: Scones (White Chocolate Cranberry, Whole Wheat Cheddar Chive, Currant) Muffins (Morning Glory, Mixed Berry Oatmeal) Croissants, Fruit Loaves (Banana, Lemon Cranberry) Blueberry Lemon Bundt Cakes with House Jam & Butter
Small – 15 pieces | Large 30 pieces

LUNCH

These selections used for packages below

SANDWICHES

Cider Glazed Chicken Club | Italian Hero
Smoked Salmon | Egg Salad (V) | Chicken Salad
Grilled Vegetable Wrap (V)

BOWLS

Lime Glazed Chicken with Red Beans and Rice (GF)
Seared Beef with Toasted Brown Rice and Kale Salad,
Black Pepper & Honey Vinaigrette (GF)
Roasted Sweet Potato, Mexican-braised Lentils,
Grilled Vegetables and Soy Guacamole (Vegan, GF)

SALADS

Spinach Salad with Fresh Goats Cheese, White Beans
and Red Wine Vinaigrette (V, GF)
Classic Caesar Salad with Crisp Pancetta, Croutons,
Shaved Parmesan and House Caesar Dressing
Fingerling Potato Salad with Grilled Scallions, Lemon and
Spring Herb Aioli (V, GF, DF)
Quinoa with Kale, Shaved Spring Vegetables, Spiced
Sunflower Seeds and Pickled Blueberry Vinaigrette
(Vegan, GF)

PACKAGES

SAVING THYME

Assortment of House Made Sandwiches *

Crisp Garden Vegetables - House Made Pita Chips
Seasonal Dips (GF, Vegan)
Green Goddess Dip (GF, V)

Mini Assorted Cookies & Squares (N)
\$20 per person

ORGANIZED THYME

Choice of Pan Seared Salmon -
Grilled Chicken Breast or Pappardelle (V)
Choice of Seasonal Salad
Roast Potatoes and
Spring Garlic and Herb Sauce

Mini Elegant Desserts
\$30 per person

THYME MANAGEMENT

Assortment of House Made Sandwiches *
Choice of Seasonal Salad
(See Above)

Mini Assorted Cookies & Squares (N)
\$24 per person

How Does it Work?

Minimum order 10 guests required for lunch packages.
*You can swap in bowls for sandwiches for an extra
\$2 per person.

Our lunches come plattered and ready to serve.

Paper plates and cutlery is included.

Individually wrapped disposable cutlery
can be provided at a cost per person.

Should you require individual packaging and labels,
additional charges will apply.

Ask us about our buffet options!



MAINS + SALADS

SALADS

serves 4-6 \$28

serves 10-12 \$48

Salads are served in eco-friendly disposable bowls

Baby Spinach

with Goats Cheese, White Beans and
Red Wine Vinaigrette
(V, GF)

Classic Caesar

with Crisp Pancetta, Croutons,
Shaved Parmesan and
House Caesar Dressing

Fingerling Potato

with Grilled Scallions, Lemon and
Spring Herb Aioli
(V, GF, DF)

Quinoa + Kale

with Shaved Spring Vegetables,
Spiced Sunflower Seeds and
Pickled Blueberry Vinaigrette
(Vegan, GF)

MAINS

Price per person, with minimum purchase for 10 people required. Items arrive cold and come with straightforward heating instructions so all you have to do is heat & enjoy!

Artisan Pappardelle

\$22
with Charred Tomato,
Roasted Mushrooms,
Goat Cheese and
Wild Leek -infused Olive Oil
(V)

Grilled Chicken Breast

\$24
with Asparagus,
Roast Potatoes and
Spring Garlic and Herb Sauce
(GF, DF)

Pan-seared Salmon Filet

\$24
with Lentil & Rice Pilaf,
Sautéed Bok Choy and
Roasted Pepper Relish
(GF, DF)

Marinated Hanger Steak

\$26
with Smashed Red-skinned
Potato, Sugar Snap Peas and
Caramelized Onion
Demi-glace
(GF)

Need ceramic serving dishes? Let us know!

DINNER PACKAGES FOR 4

Our dinner packages serve 4 and come with straightforward heating instructions so all you have to do is heat & enjoy!

Manicotti

\$75

Mushroom Ragout Stuffed
Manicotti Pasta (V)

Herb-crusted Roast Chicken

\$95

with Caramelized Onion
Roast Potatoes, Green Beans
Amandine and Toasted Garlic
Chicken Gravy (N)

Salmon en Papillote

\$90

with Grilled Asparagus,
Dilled New Potatoes and
Lemon Beurre Blanc
(GF)

Baharat-spiced Prime rib

\$110

with Roasted Vegetables,
Smashed Potato and
Mediterranean Garlic Sauce
(GF)

BEVERAGES

Ready to Drink Cocktails

Pimm's Greyhound
Mint Julep
Rhubarb Margarita

12oz \$12 /1L \$38
12oz \$12 /1L \$38
12oz \$12 /1L \$38

Non-Alcohol Drinks

House Lemonade
House Brewed Iced Tea

12oz \$5
12oz \$5

Need help menu planning? We've got you covered!



DESSERTS

Mini Elegant Dessert Platter \$55-\$110

A selection 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 pieces , Large 50 pieces
Available in Regular, Gluten Free or Vegan

Fresh Fruit Platter \$50-\$85

A selection of fresh, seasonal fruits.
Small – Serves 10-15 | Large - Serves 20-25



Mini Cookies & Squares Platter \$50-\$100

A selection may include regular or gluten free Chocolate Chip Cookies, Ginger Cookies, Cranberry Chocolate Chip Macaroons (GF), Shortbreads, Triple Chocolate Cookies (GF), Seasonal Crumble Squares (Vegan, GF), Lemon Squares, Triple Chocolate Brownies and Date Squares
Small – 25 pieces , Large 50 pieces
Available in Regular, Gluten Free or Vegan

More Info:

Pick up at 1255 Wellington St. W or 1845 Carling Avenue
Delivery \$20 one-way
(Downtown Core)

Need Set Up Service? \$25 per hour

Our food is beautifully presented on eco-friendly disposable platters. If you need ceramic dishes or chafing dishes - just ask us!

A 15% service charge will be applied

*Our team is here to help you plan!
We love what we do - and it shows!*