



catering@thymeandagain.ca | 613 722-0093



CATERING TO GO

January - March

HORS D'OEUVRES

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.

\$36/dozen

Chickpea and Lentil Falafel with Preserved Lemon Garlic Sauce (Vegan) Warm

Tuscan Shrimp with Sundried Tomato, Black Olive Marinade & Italian Parsley (GF, DF) Cool

Gingered Goat Cheese on Focaccia with Poached Pear & Pomegranate Salsa (V) Cool

Winter Vegetable Pakora with Tomato Chutney Warm



\$42/dozen

Smoked Salmon Mousse with Horseradish Crema on Rye Bread Pudding Cool

Chicken Kaarage with Tahini Tamarind Dip Warm

Seared Flat Iron Steak with Caramelized Onion Dijonnaise on Rosemary Cucumber Relish on Baguette (DF) Cool

Bacon Wrapped Medjool Dates with Double Cream Brie (GF) Warm



CATERING TO GO

January - March

*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.*

TAKE HOME PLATTERS

Local Charcuterie & Artisan Cheese

A selection of Artisan Cured Meats and Cheeses, House-Made Preserves, Pickled Vegetables, Savoury Crisps, GF Crackers and Baguette

\$115 Serves 10-15 \$210 Serves 20-25

Vegan Mezze Platter

Smoked Olives, Marinated Peppers & Artichokes, Spicy Baba Ghanoush, Chickpea & Lentil Falafel, Beet Hummus, Mini Naan, Fresh Vegetables, Baguette & House Pita Chips

\$100 Serves 10-15

Lunch Thyme

Assorted Sandwich Platter

Eight of our delicious artisan sandwiches including Maple Glazed Chicken Club, Grilled Vegetable (V), Egg Salad (V), House Smoked Salmon + Thai Tuna Salad

\$105 Serves 8

No modifications, please indicate if all vegetarian required.

Tuna Niçoise Platter

Tuna Niçoise Platter with Seared Albacore Tuna, Green Beans, Pickled Quail's Egg, New Potato, Watermelon Radish, Black Olive & Sundried Tomato Vinaigrette

\$125 Serves 6-8 Served Cold

Breakfast

Mini Breakfast Assortment

Croissants | Muffins | Banana Bread | Lemon Cranberry Loaf | Cranberry White Chocolate Scones with House Jam & Butter

\$70 Small - 25 pieces \$130 Large 50 pieces

Sweets + Treats

Mini Elegant Dessert

A selection which may include Hand Rolled Chocolate Truffles (GF), Homemade Marshmallows (GF), Gingerbread Cakelets, Candy Cane Chocolate Paradise Cakelets (GF), Red Velvet Cheesecakes, Macaroons (GF), Festive Shortbread,

Gingerbread Cookies

\$55 Small - 25 pieces, \$110 Large 50 pieces

Available in Regular, Gluten Free or Vegan

Crudités & Dips

Crisp Garden Vegetables GF

Jalapeño Cheddar Dip (GF, V) & Seasonal Vegan Dip

\$65 Small serves 10 - 15

\$95 Large serves 20-25 Comes with additional Green Goddess Dip (GF, V)

Local Artisan Cheese

An Award-Winning Selection of Local, Hand-Crafted Ontario Cheeses, House Made Preserves, Local Honey, Dried Fruits,

Savoury Crisps, GF Crackers & French Baguette (V)

\$110 Serves 10-15

Great Canadian Cheese

White Cheddar, Havarti, and Gouda with Grapes, Baguette + Assorted Crackers (V)

\$65 Serves 10-15

\$70 Serves 10-15 GF

House Smoked Salmon

Preserved Lemon Aioli, Beet Relish, Horseradish Crema, Fresh Lemons, Baguette and Gluten Free Crackers

\$95 Serves 10-15

Grilled Flat Iron Steak

Grilled Flat Iron Steak with Caramelized Onion Dijonnaise & Apricot + Ras El Hanout Couscous Salad

\$120 Serves 6-8 Served Cold

Bourbon Cider Glazed Chicken

Bourbon Cider Glazed Chicken with Maple Mustard Sauce and Potato + Golden Beet Salad

\$80 Serves 6-8 Served Cold

Breakfast Assortment

Croissants | Muffins | Lemon Cranberry Loaf or Banana Bread | Scones | Blueberry Lemon Bundt Cakes with House Jam & Butter

\$80 Small - 15 pieces \$150 Large 30 pieces

Mini Cookies & Squares

Triple Chocolate Brownie (N), Lemon Squares, Shortbread Ginger Cookies, Coconut Macaroons and a mix of Seasonal Favourites

\$50 Small - 25 pieces \$100 Large 50 pieces

Available in Regular, Gluten Free or Vegan

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



January - March

EASY ENTERTAINING

SALADS

serves 4-6 \$28

serves 8-10 \$38

Our salads come in eco-friendly disposable bowls.

Shaved Brussel Sprout

with Fennel, Apple, Pecorino and Preserved Lemon Dressing (GF, V)

Winter Greens + Preserved Root Vegetables

with Shaved Root Vegetables,
Spiced Goat Cheese, Passionfruit
Vinaigrette (V, GF)

Ancient Grain

with Parsley, Dried Cranberries,
Turmeric and Date Dressing (GF,
Vegan)

MAINS + SIDES FOR 6 OR MORE

Price per person, minimum 6.

Items arrive cold and come with simple heating instructions - so all you have to do is heat & enjoy!

Steak aux Poivre

\$34

Steak Aux Poivre with
Roasted Brussel Sprouts and
Smashed Mini Potatoes (GF)



Pecan Chicken (N)

\$25

Pecan Chicken with Roasted
Broccoli and Cauliflower,
Brown Butter Mash Potatoes
and Bourbon Cider Glaze (N)



Mushroom Pappardelle (V)

\$20

with Rosemary Pangrattato,
Cremini Mushroom Cream
Sauce & Parmesan (V)



Korean Braised Tofu (V)

\$20

with Gochujang Chili, Green
Onion, Fried Red Onions &
Fermented Honey (V)



Need ceramic serving dishes? Let us know!

BEVERAGES

Ready to Drink Cocktails

Ask us about our ready to drink
cocktails & mocktails! 12oz \$12 /1L \$38





January - March

BREAKFAST

Additional breakfast items available upon request

Mini Breakfast Assortment

Croissants | Muffins | Banana Bread | Lemon Cranberry Loaf
Cranberry White Chocolate Scones with House Jam & Butter

\$70 Small – 25 pieces \$130 Large 50 pieces

Breakfast Assortment

Croissants | Muffins | Lemon Cranberry Loaf
or Banana Bread | Scones | Blueberry Lemon
Bundt Cakes + House Jam & Butter

\$80 Small – 15 pieces \$150 Large 30 pieces

LUNCH

*Use these sandwich and salad selections for packages on following page.
Book your lunch by emailing sam.snidal@thymeandagain.ca, 15% service charge will
be applied.*



SANDWICHES

Maple Glazed Chicken Club | House Smoked
Salmon | Thai Tuna Salad | Grilled Vegetable
(V) | Egg Salad (V)

SALADS

serves 4-6 \$28 serves 8-10 \$38

Classic Caesar

with Romaine Lettuce, House Caesar
Vinaigrette, Shaved Parmesan House
Croutons and Crispy Bacon

Heritage Mixed Greens

Heritage Mixed Lettuce and Greens,
Marinated Seasonal Fruit + Onions and
Balsamic Vinaigrette
(Vegan, GF)



LUNCH PACKAGES

minimum 16 guests

Elevate your gatherings with our tailored menus and leave a lasting impression on your colleagues and clients!

Book your lunch by emailing sam.snidal@thymeandagain.ca, 15% service fee will be applied.

Saving Thyme

Assortment of Artisan Sandwiches

Maple Glazed Chicken Club

Grilled Vegetable Sandwich (V) | Egg Salad (V)

House Smoked Salmon | Thai Tuna Salad

Crisp Garden Vegetables with
Jalapeno Cheddar Dip (GF, Vegan) +
Green Goddess Dip (GF, V)

Mini Assorted Cookies & Squares (N)

\$22 per person

Thyme Management

Assortment of Artisan Sandwiches

Maple Glazed Chicken Club

Grilled Vegetable Sandwich (V) | Egg Salad
(V)

House Smoked Salmon | Thai Tuna Salad

Choice of Seasonal Salad

Mini Assorted Cookies & Squares (N)

\$24 per person

Thyme is on Your Side

Bourbon Cider Glazed Chicken with Maple Mustard
Sauce and Potato + Golden Beet Salad

Heritage Greens Salad (Vegan, GF)

Mini Assorted Cookies & Squares (N)

\$29 per person

