



catering@thymeandagain.ca | 613 722-0093



CATERING TO GO

March - April

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

Spinach & Artichoke Arancini with Italian Salsa Verde (V) Warm

Vegetable Pakora with Tomato Chutney (Vegan, GF) Warm



\$42/dozen

House Smoked Salmon with Beet Relish, Horseradish Crema & Dill Blini (DF) Cool

Chicken Kaarage with Tahini Tamarind Dip (GF, DF) 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

Blackened Chicken Bite on Grilled Baguette with Chili Avocado Mayo (DF) Cool



CATERING TO GO

March - April

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!

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

Smoked Olives, Marinated Peppers & Artichokes, Spicy Baba Ghanoush, Chickpea & Lentil Falafel, Middle Eastern Dip, 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), Chocolate Paradise Cakelets (GF), Cheesecakes, Macaroons (GF), Mini Squares, Mini 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 Green Harissa Sauce & Apricot + Ras El Hanout Couscous Salad

\$120 Serves 6-8 Served Cold

Bourbon Cider Glazed Chicken (GF)

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!*



EASY ENTERTAINING

March - April

SALADS

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

Our salads come in eco-friendly disposable bowls.

Shaved Brussel + Kale Caesar (GF, V)

with Shaved Manchego
& Preserved Lemon Dressing

Heritage Greens + Preserved & Shaved Vegetables (V, GF)

with Spiced Goat's Cheese,
Blood Orange Vinaigrette
& Naval Orange Slices

Ancient Grain (GF, Vegan)

Grains with Parsley + Chives,
Asparagus, Green Peas
& Ramp Vinaigrette

MEAL PACKAGES FOR 4

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

Beef Short Rib (GF)

\$120

with Bordelaise Sauce, Maple
Roasted Vegetables,
Horseradish & Chive Mashed
Potatoes

Fogo Island Cod (GF)

\$115

with Lemon Confit &
Café de Paris Herbed Butter
Sauce, Green Beans,
Caramelized Shallot &
Roasted Fingerling Potatoes

Chicken & Mushroom Pappardelle

(V)

\$95

with Rosemary Pangrattato,
Cremeni Mushroom Cream
Sauce & Parmesan

Korean Braised Tofu (V, GF)

\$85

with Gochujuang Chili,
Green Onion, Fried Red
Onions, Asian Vegetables,
Coconut Rice &
Fermented Honey

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





March - April

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 or bowl selections for packages on following page.

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



BOWLS

Roasted Moroccan Chicken Bowl

Ras-el-hanout + Date Glaze | Roasted Cauliflower
'Bisteeya' Salad | Couscous & Apricot Salad
Preserved Lemon Yoghurt + Tahini Sauce

Grilled Flat Iron Steak Bowl (GF)

Marinated Flank Steak | Red Chimichurri
Quinoa + Spiced Chickpea Pilaf
Grilled Onions and Bell Peppers

Seared Tuna + Edamame Bowl (GF)

Togarashi Spice | Cabbage and Noodle Salad
Miso + Maple Dressing

Chickpea + Lentil Falafel Bowl (VEGAN)

Kale and Brussel Sprouts Salad
Spiced Tahini + Lemon Dressing
Preserved Lemon Garlic Sauce.
Pita Crumble

SANDWICHES

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

**gluten free bread is available for an additional \$2 per sandwich
and can be wrapped separately.*





LUNCH PACKAGES

minimum 16 guests

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

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 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

Add Large 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)

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

One Bowl at a Thyme

Choice of 2 of the 4 Bowls

Choice of Cookie
Chocolate Chip, Ginger or
Cranberry Chocolate Chip Macaroon (GF)

\$21 per person

*We keep the menu selection easy - so you can spend
more time enjoying with your guests.*



WE'RE HERE FOR YOU

Thyme & Again has been an integral part of orchestrating and flawlessly executing some of Ottawa's most significant events, ranging from elegant cocktail receptions to exquisite sit down dinners.

Collaborating with prominent Ottawa venues and planners, we've consistently delivered a warm and inviting dining and hospitality experience that has welcomed guests from around the world.



*Menu is available Monday through Saturday for pick up or delivery - with 72 hours notice.
(Subject to Availability, delivery charges will apply)*



We recommend booking in advance to secure your day!



Our food comes on eco-friendly disposable platters + serving utensils included



Need ceramic serving platters? Just ask!



Napkins, disposable plates & cutlery can be included at an additional charge



HST + 15% Service Charge will be applied to your total



Set up Available - charges will apply

**Add a touch of personality to your event with our customized labels.
Make your brand stand out or add a personal touch to your special occasion!
Ask us for more details!**

