



[catering@thymeandagain.ca](mailto:catering@thymeandagain.ca) | 613 722-0093





## CATERING TO GO

July, August + September

### 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 Lemon + Herb Tahini Sauce (Vegan, GF) Warm

Basil Pesto Shrimp with Compressed Cucumber (GF) Cool

House Made Focaccia with Whipped Lemon + Basil Ricotta | Confit Grape Tomato | Maple Balsamic Reduction (V) Cool

Vegetable Pakora with Mint + Cilantro Chutney (Vegan, GF) Warm



\$42/dozen

Charcuterie Skewer - Local Cured Meat and Cheese + Pickled Vegetables (GF) Cool

House Smoked Salmon with Honey Lemon Cucumber Relish, Dill & Chive Cream Cheese Chive + Blini Cool

Chicken Kaarage with Tahini Tamarind Dip (GF, DF) Warm

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

Country-Style Terrine with Blueberry and Port Jam with Savory Cracker (N) Cool

Blackened Chicken with Chili Avocado Mayo Fennel + Carrot Slaw on Grilled Baguette (DF) Cool



# CATERING TO GO *July, August + September*

*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**

### Crudités & Dips

Crisp Garden Vegetables GF  
Jalapeño Cheddar Dip (GF, V) &  
Seasonal Vegan Dip (GF, Vegan)

**\$65 Small serves 10 - 15**

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

### Great Canadian Cheese

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

**\$65 Serves 10-15**

**\$70 Serves 10-15 GF**

### 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**

### House Smoked Salmon

Preserved Lemon Aioli, Honey Lemon  
Cucumber Relish, Fresh Lemons, Baguette  
and Gluten Free Crackers

**\$95 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, Classic Tuna (DF)  
+ Falafel Wrap (Vegan)

*No modifications, please indicate if all vegetarian required.*

**\$105**

### 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**

### Grilled Flat Iron Steak

Grilled Flat Iron Steak with Italian Salsa Verde & Tuscan Pasta Salad  
+ Sundried Tomato Vinaigrette

**\$120 Serves 6-8 Served Cold**

### Grilled Chicken (GF)

Sliced Grilled Chicken with Mango Salsa and  
Potato Salad with Fresh Herbs and Red Onion

**\$80 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 \$140 Large 50 pieces**

### Breakfast Assortment

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

**\$80 Small - 15 pieces \$160 Large 30 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

**\$60 Small - 25 pieces, \$120 Large 50 pieces**

Available in Regular, Gluten Free or Vegan

### Mini Cookies & Squares

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

**\$55 Small - 25 pieces \$110 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

July, August + September

### SALADS

serves 4-6 \$28      serves 8-10 \$38

*Our salads come in eco-friendly disposable bowls.*

#### **Classic Caesar Salad**

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

#### **Mixed Greens, Melon + Parmesan Salad (V, GF)**

with Heart City Farms Greens,  
Spiced Sunflower Seeds and  
Burnt Honey Vinaigrette

#### **Caprese Pasta Salad (V)**

with Bocconcini, Fresh Basil and  
Tuscan Sundried Tomato +  
Black Olive 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 with Tomato Chutney (GF)**

+ Mashed Red Skinned  
Potatoes and  
Grilled Vegetable Medley

\$120

#### **Fogo Island Cod with Lemon Confit & Chive and Tarragon Velouté (GF)**

+ Summer Succotash &  
Roasted Fingerling Potatoes

\$115

#### **Grilled Chicken with Mango Salsa serve cold/room temperature**

+ Moroccan Chickpea &  
Couscous Salad  
and  
Grilled Zucchini Ribbons

\$112

#### **Cheese Tortellini with Sundried Tomato Cream Sauce (V)**

+ Eggplant Caponata,  
Lemon Oil and Fresh Herbs

\$79

*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







July, August + September

## 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 \$140 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 \$160 Large 30 pieces**

## LUNCH

*Use these sandwich or bowl selections for packages on following page.*

*Book your lunch by emailing [catering@thymeandagain.ca](mailto:catering@thymeandagain.ca), 15% service charge will be applied.*



### BOWLS

#### Roasted Moroccan Chicken

Grilled Chicken with Ras El Hanout | Moroccan  
Chickpea & Couscous Salad | Grilled Red Peppers  
Preserved Lemon Yoghurt + Tahini Sauce

#### Seared Tuna + Edamame (GF)

Togarashi Spice | Cabbage and Noodle Salad  
Miso + Maple Dressing

#### Chickpea + Lentil Falafel (VEGAN)

Kale and Ancient Grain Salad  
Spiced Tahini + Lemon Dressing  
Preserved Lemon Garlic Sauce.  
Pita Crumble

#### Steak

Italian Salsa Verde with Tuscan Pasta Salad +  
Grilled Zucchini Ribbons

### SANDWICHES

Maple Glazed Chicken Club | House Smoked Salmon  
Grilled Vegetable (V) | Egg Salad (V) | Classic Tuna (DF)  
Falafel Wrap (Vegan)

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) | Classic Tuna (DF) | House Smoked Salmon  
Falafel Wrap (Vegan)

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) | Classic Tuna (DF)  
House Smoked Salmon | Falafel Wrap (Vegan)

Choice of Seasonal Salad  
Mini Assorted Cookies & Squares (N)

\$24 per person

### **Seasonal 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**

**(V, GF)**

Mixed Greens | Julienne Heirloom Carrots | Shaved Fennel  
English Cucumber + Cherry Tomato | Maple Balsamic Vinaigrette

### **One Bowl at a Thyme**

*Choice of 2 of the 4 Bowls*

Choice of Cookie  
Chocolate Chip or Ginger

\$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!**

