



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, Crème Fraiche & 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 + 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

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

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

Grilled Flat Iron Steak

Grilled Flat Iron Steak with Italian Salsa Verde & Tuscan Pasta Salad
with 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 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

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 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, 15% service charge will be applied.



BOWLS

Roasted Moroccan Chicken Bowl

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

Seared Tuna + Edamame Bowl (GF)

Togarashi Spice | Cabbage and Noodle Salad
Miso + Maple Dressing

Chickpea + Lentil Falafel Bowl (VEGAN)

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

Steak Bowl

Italian Salsa Verde with Tuscan Pasta Salad +
Grilled Zucchini Ribbons

SANDWICHES

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

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!**

