



TAKE HOME CATERING
January-March



catering@thymeandagain.ca | 613 722-0093



CATERING TO GO

January

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 + Tahini Sauce (Vegan) Warm

Gingered Goat Cheese Focaccia Bite with Poached Pear and Pomegranate Salsa (V)Cool

Winter Vegetable Pakora with Spiced Tomato Jam (Vegan, GF) Warm



\$42/dozen

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

House Smoked Salmon with Candied Golden Beet Cream Cheese and Mustard Seed Caviar on Chive Blini Cool

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

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

Blackened Chicken Bite on Grilled Baguette with Jalapeno Cheddar Dip and Fennel Carrot Slaw Cool

Tuscan Shrimp with Sundried Tomato + Black Olive Vinaigrette and Italian Parsley (GF, DF) Cool



CATERING TO GO

January

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 and Artichokes, Spicy Baba Ghanoush, Chickpea and Lentil Falafel, Roasted Garlic Hummus, Mini Naan Bread, Fresh Vegetables + 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)

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

House Smoked Salmon with Preserved Lemon Aioli, Rosemary Cucumber Relish, Horseradish Crema, 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

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 + 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

January

SALADS

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

Our salads come in eco-friendly disposable bowls.

Kale + Spinach Caesar (Vegan)

with Lemon Olive Oil Croutons &
Coconut "bacon" + Vegan Black Garlic
Vinaigrette

Mixed Greens with Goat Cheese (V, GF)

with Candied Seeds, Pomegranate + Poached Pears
and Maple Balsamic Vinaigrette

Roasted Squash Pasta

with Crispy Prosciutto + Brown
Butter Pangrattato, Chickpeas &
Apple Cider 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 Maple Whiskey Peppercorn Sauce (GF)

+ with Smashed Red Skin
Colcannon and Grilled
Broccolini

\$120

Roasted Fogo Island Cod with Kale Pesto + Confit Grape Tomatoes

Italian Breadcrumb Crust +
Garden Vegetable Rice Pilaf
and Roasted Kabocha Squash

\$115

Seared Chicken Supreme with White Wine + Thyme Sauce

Roasted Fingerling Potatoes
and Winter Vegetable
Medley

\$112

Spinach and Cheese Agnolotti with Roasted Garlic Cream Sauce (V)

Grilled Broccolini + Pickled Squash,
Fresh Herbs and Lemon Olive Oil

\$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





January

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

Turmeric Chicken

Grilled Marinated Chicken Breast | Marinated Black Beans
Ancient Grain + Broccoli Salad | Roasted Sweet Potato
'Heart City Farms' Greens | Tahini Lemon Dressing
(GF, DF)

High Protein Greek

'Heart City Farms' Salad Greens | Chickpeas
Cucumber + Cherry Tomatoes | Feta Cheese | Greek Dressing
(V, GF)

Ancient Grain Buddha

Seared Marinated Tofu | House-made Kimchi Brown Rice + Ancient
Grain Salad | Steamed Edamame | 'Heart City Farms' Greens | Julienne
Carrots + Sliced Cucumber
(Vegan, GF)

Asian Chicken Noodle

Grilled Chicken Thighs | Rice Noodles | Edamame + Shaved Cabbage |
Toasted Sesame | Broccoli | Sesame Ginger Vinaigrette
(DF, GF)

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!**

