



April - June 2025



catering@thymeandagain.ca | 613 722-0093



CATERING TO GO

April - June

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

Focaccia Bite with Lemon & Basil Ricotta, Parmesan Fricco and Heirloom Cherry Tomato (V) Cool

Parmesan & Chive Gougeres with Smoked Gouda Mousse and Asparagus Relish (V) Cool

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

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



\$42/dozen

House Smoked Salmon with Honey Lemon Cucumber Relish, Dill Cream Cheese on Chive Blini (DF) Cool

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

Tuscan Shrimp Skewer with Sundried Tomato and Black Olive Vinaigrette (GF, DF) Cool

Seared Flat Iron Steak with Caramelized Onion Dijonnaise and Honey & Thyme Cucumber Relish on Olive Oil Crostini (DF) Cool

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

Country-Style Terrine with Apricot Mostarda and Spiced Sunflower Seeds (DF) Cool

Mini Fogo Island Cod Fish Cakes with Gribiche Sauce Warm



CATERING TO GO

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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
Green Goddess Dip (GF, V) &
Seasonal Vegan Dip (GF, Vegan)

\$65 Small serves 10 - 15

\$95 Large serves 20-25 Comes with additional Jalapeno Cheddar (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, Egg Salad (V), House Smoked Salmon, Classic Tuna (DF) + Falafel Wrap (Vegan)

\$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 (GF)

\$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

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

Available in Regular, Gluten Free or Vegan

Grilled Flat Iron Steak

Grilled Flat Iron Steak with Red Chimichurri and Creamy Dill Potato Salad (GF, DF)

\$120 Serves 6-8 Served Cold

Grilled Jerk Chicken (GF)

Grilled + Sliced Jerk Chicken with Pineapple Salsa and Spring Grain Salad with Feta (GF)

\$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

\$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

April - June

SALADS

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

Our salads come in eco-friendly disposable bowls.

Classic Caesar

with Lemon Olive Oil Croutons,
Crispy Bacon, Black Garlic
Vinaigrette + Parmesan Curls

House Green Medley and Feta Cheese (V, GF)

with Snow Peas + Green Beans,
Spring Radishes, Maple Rhubarb
Vinaigrette, + Shaved Fennel

Spring Pasta

with Crispy Prosciutto + Brown
Butter Pangrattato, Chickpeas,
Spring Peas, Grilled Asparagus
and Fresh Herbs & Buttermilk
Ranch Dressing

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 Chimichurri (GF)

\$145.95

with Smashed Red Skin
Colcannon, Grilled Broccolini
& Asparagus

Italian Breadcrumb Crusted Fogo Island Cod

\$139.95

with Kale Pesto Cream Sauce
+ Confit Grape Tomatoes
with Garden Vegetable Rice
Pilaf & Grilled Broccolini +
Fennel

Buttermilk Fried Chicken with Gibb's Hot Honey

\$119.95

with Grilled Green Onion +
Kale Colcannon &
Spring Succotash

Caprese Agnolotti Pasta Bake (V)

\$99.95

with Marinara Sauce,
Fior de Latte, Basil Pesto,
Parmesan Fricco +
Roasted Garlic Bread

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





April - June

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, or visiting our website
15% service charge will be applied.*



BOWLS

Mediterranean Chicken

Lemon Herb Marinated

Chicken Breast, High Protein Tzatziki Sauce, Ancient
Grain Salad with Baby Kale + Arugula
(GF)

Spring Pea & Radish Salad

Heritage Mixed Greens,

Cherry Belle + Watermelon Radish, with Sugar Snap
Peas + Buttermilk Ranch Dressing
(GF, V)

Marinated Chickpea Tofu + Rice Noodle

Sweet Potato Glass Noodles with Marinated
Chickpea Tofu, Sunflower Seed Umami Sauce with
Grilled Summer Squash + Spring Pea Medley
(Vegan, GF)

Asian Chicken Noodle

Grilled Chicken Thighs, Rice Noodles,
Spring Peas + Shaved Cabbage, Julienne Carrots,
Toasted Sesame + Ginger Vinaigrette
(DF, GF)

SANDWICHES

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

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

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

\$24 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

Mixed Greens | Julienne Heirloom Carrots | Shaved
Fennel | English Cucumber + Cherry Tomato |
Maple Balsamic Vinaigrette
(Vegan, GF)

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!**

