



Holiday Menu
December 2025 - January 2026



catering@thymeandagain.ca | 613 722-0093



CATERING TO GO

December-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

Mini Vegan Tourtiere with Canadian Rye Cranberry Sauce (Vegan) (warm)

Thyme + Rosemary Gougères stuffed with Smoked Gouda Mousse and Caramelized Onion Jam (V) (cool)

Spiced Goat Cheese on House Made Focaccia with Poached Pear and Pomegranate Salsa (V) (cool)

Grilled Chicken Crostini with Maple Cider Glaze, Cranberry Aioli and Charcuterie Crumble (cool)



\$42/dozen

Fogo Island Canadian Matane Shrimp Cocktail on Compressed Cucumber (GF) (cool)

Mini Classic Tourtiere with Orange Cranberry Sauce (warm)

Mini Yorkshire Pudding stuffed with Braised Beef and Spiced Apple Butter (warm)

Country Terrine with Fig Jam and Sunflower Seed Streusel (GF) (Cool)

House Smoked Salmon on Chive Blini with Cranberry Orange Cream Cheese & Pickled Mustard Seeds (cool)



CATERING TO GO

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

Beetroot Hummus, Baba Ganoush, Muhammara Dip (contains walnuts), Mini Naan, Herbed Cashew Cheese Ball, Fresh & Pickled Vegetables, House Pita Chips

\$108 Serves 10-15

Lunch Thyme

Assorted Sandwich Platter

Assorted Sandwich Platter Eight of our delicious artisan sandwiches, including Maple Glazed Chicken Club | Egg Salad (V), House Roast Beef with Horseradish Crema | House Smoked Salmon, Classic Tuna (DF) and Black Bean and Sweet Potato Wrap (Vegan)

\$105 Serves 8

No modifications, please indicate if all vegetarian required.

Grilled Flat Iron Steak (GF)

Sliced Grilled Flat Iron Steak with Red Chimichurri Sauce and House Potato Salad with Bacon Lardon

\$120 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

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

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

Cranberry and Goat Cheese Stuffed Chicken Breast

Cranberry and Goat Cheese Stuffed Chicken Breast with Maple Apple Cider Glaze and Creamy Broccoli Pasta Salad

\$85 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 SALADS

December - January

Our salads come in eco-friendly disposable bowls.

Classic Caesar Salad

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

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

Mixed Greens and Goat Cheese Salad (V, GF)

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

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

Heritage Mixed Greens (GF, VEGAN)

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

with Julienne Heirloom
Carrots | Shaved Fennel,
English Cucumber + Cherry
Tomato and Maple Balsamic
Vinaigrette

Turkey Cranberry Pasta Salad

serves 4-6 \$30
serves 8-10 \$40

with Shaved Brussels
Sprouts & Curly Kale,
Creamy Apple Cider
Dressing and Toasted
Pumpkin Seeds

MEAL PACKAGES FOR 4

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

Braised Beef Brisket with Red Wine Demi Glacé (GF) \$120

Mashed Red Skinned
Potatoes,
Roasted Squash
and Fennel

Seared Atlantic Salmon (GF) \$120

with Lemon Confit &
Winter Herb Velouté
and Roasted Root
Vegetables & Roasted
Garlic Yukon Gold Mash
Potatoes

Grilled Chicken Breast with Red Chimichurri Sauce (DF) \$86

with Roasted Root
Vegetable Salad with
Preserved Lemon and
Tahini Vinaigrette &
Coconut Bacon and
Greek Lemon Potatoes

Cheese Tortellini with Sundried Tomato Cream Sauce (V) \$96

Eggplant Caponata with
Fresh Herbs and
Roasted Garlic Bread

Need ceramic serving dishes? Let us know!

BEVERAGES



Ready to Drink Cocktails

Spiked Egg Nog
Mistletoe Margarita
12oz \$12.95 /1L \$38.95





December - 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, or visiting our website

15% service charge will be applied.



BOWLS

Middle Eastern Chicken (GF)

Marinated Chicken Breast, Sunflower Seed
Muhammara Sauce, Roasted Butternut Squash, Ancient
Grain Sala, Arugula and Nut Free Dukkah Spice

Fall Harvest Salad (GF, V)

Kale & Radicchio, Roasted Squash, Heirloom Carrots,
Roasted Pumpkin + Sunflower Seed, Pomegranate
Vinaigrette with Smoked Gouda

Indonesian Rice Noodle & Tofu Bowl (GF, N, VEGAN)

Marinated Tofu, Chili Peanut Sauce, Red & Green
Cabbage, Roasted Sweet Potato + Togarashi Spice
and Crushed Peanuts

Asian Chicken Noodle (GF, DF)

Miso Maple Vinaigrette, grilled Chicken Breast & Rice
Noodles, Shaved Cabbage, Sweet Corn, and Julienne
Carrots

SANDWICHES

Assorted Sandwich Platter Eight of our delicious artisan
sandwiches, including Maple Glazed Chicken Club, Egg Salad
(V), House Smoked Salmon, Classic Tuna (DF), Roast Beef
with Horseradish Crema & Black Bean and Sweet Potato
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, Egg Salad (V), House Smoked Salmon, Classic Tuna (DF), House Roast Beef with Horseradish Crema & Black Bean and Sweet Potato Wrap (VEGAN)

Crisp Garden Vegetables with Jalapeno Cheddar Dip (GF, V) + Green Goddess Dip (GF, V)

Mini Assorted Cookies & Squares (N)

\$22 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)

Thyme Management

Assortment of Artisan Sandwiches

Maple Glazed Chicken Club, Egg Salad (V), House Smoked Salmon, Classic Tuna (DF), House Roast Beef with Horseradish Crema & Black Bean and Sweet Potato Wrap (VEGAN)

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 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!**

