

# TAKE HOME EASTER MENU



WE'RE OPEN ON

GOOD  
FRIDAY

CLOSED ON EASTER  
SUN + MON

## INGREDIENTS AND HEATING INSTRUCTIONS

### STARTERS

#### Cumberland Sausage Rolls with Chili Honey Mustard

Ingredients: Pork Belly, Breadcrumbs, Sage, Thyme, Fennel Seed, Ground Nutmeg, Ground White Pepper, Kosher Salt, Mustard Powder, Onion, Garlic, Beef Stock, Puff Pastry, Dijon, Honey, Chili Flakes, Chili Powder

Heating instructions: Preheat oven to 350F. Remove the lid and sauce. Place the sausage rolls in the oven and heat for 12 -16 minutes, or until an internal temperature of 150F. Remove from the oven and serve with chili honey mustard.

*Transfer to your favourite plate & enjoy!*

#### Spinach and Artichoke Arancini (V) with Italian Salsa Verde (contains anchovies)

Ingredients: Arborio Rice, Butter, Parmesan, Cream Cheese, Shallot, Garlic, Olive Oil, White Wine, Garlic Powder, Artichokes, Spinach, Bread Crumbs, Flour, Eggs, Mayo, Roasted Garlic, Garlic, Garlic Powder, Onion Powder, Chili Powder, Dijon Mustard, Lemon Juice

Heating instructions: Preheat oven to 350F. Remove lid and garlic aioli. Heat in oven for 15-18 minutes. Remove from the oven and serve with aioli. Heating times may vary.

*Transfer to your favourite plate & enjoy!*

#### Green Eggs and Ham Deviled Eggs (GF)

Ingredients: Eggs, Green Goddess Dip (dill, tarragon, parsley, basil, edamame, sour cream, mayo, lemon zest, avocado, kosher salt), lemon juice, dijon mustard, garlic powder, chili powder, pancetta, microgreens

*Transfer to your favourite plate & enjoy!*



### SALAD + SIDES

#### Spring Pea and Radish Salad (GF, V)

Ingredients: Heritage Mix Greens, Green Peas, Red Radish, Watermelon Radish, Sugar Snap Peas, Snow Peas, Buttermilk Ranch Dressing (Buttermilk, Sour Cream, Mayo, Olive Oil, Vinegar, Chili Powder, Dried Chives, Dried Dill, Garlic, Garlic Powder, Onion Powder, Dried Parsley, Kosher Salt), Pommes Duchesse (yukon golden potatoes, heavy cream)

*Toss salad with vinaigrette & serve in your favorite bowl + enjoy!*

Heating times may vary.



GF Gluten Free | DF Dairy Free | N Contains Nuts | V Vegetarian | P Passover Friendly



### **Lentil and Mushroom Shepherd's Pie (GF, V)**

Ingredients: Lentils, mushrooms, onion, garlic, celery, carrots, red wine, vegetable stock, maple syrup, nutritional yeast, tamari, tomato paste, dried thyme, rosemary, chili powder, ground black pepper, kosher salt, gluten-free flour, Pommies

Heating instructions: Preheat oven to 350F. Remove lid from the container and cover with parchment paper or aluminum foil. Place in oven and bake for 25-30 minutes, or until heated through. Remove foil and heat for an additional 10-15 minutes to brown the potatoes slightly.



### **Scalloped Potatoes with Gruyere Cheese (GF, V)**

Ingredients: Yukon Gold Potatoes, Onion, Garlic, Gruyere Cheese, Grated Parmesan, Béchamel Sauce (Unsalted Butter, GF All-Purpose Flour, Milk, Onion, Bay Leaves, Clove, Ground White Pepper, Ground Nutmeg, Kosher Salt), Parsley, Chives, Paprika)

Heating instructions: Remove lid, wrap in foil, and heat 15-20 minutes. Remove foil and heat for an additional 8 minutes, or until the potatoes are heated through and the cheese is browned and bubbling.

### **Spring Vegetable Medley with Arugula Pistou (GF, V)**

Ingredients: Spring Vegetable Medley (bell peppers, snow peas, sugar snap peas, asparagus, green peas, Bok Choy, edamame, red onion, Olive Oil, Kosher Salt, Ground) Black Pepper, Arugula Pistou (arugula, garlic, lemon juice, lemon zest, parmesan cheese, olive oil, kosher salt, ground black pepper)

Heating Instructions: Pre-heat oven to 350F. Remove lid from the container and arugula pistou, cover with foil, and place in the oven for 20-25 min. or until hot throughout. Pour the arugula pistou over top and serve.

### **Gibb's Honey Glazed Nantes Carrots (GF, V)**

Ingredients: Nantes carrots, vegetable stock, honey, butter, kosher salt, parsley

Heating Instructions: Pre-heat oven to 350F. Remove lid from the container, cover with foil, and place in the oven for 20-25 min. or until hot throughout.

## **DINNER PACKAGES**

### **Honey Dijon Glazed Myshka Ham with Scalloped Potato with Gruyere Cheese (GF, V) | Spring Vegetable Medley with Arugula Pistou (GF, V)**

Ingredients: Myshka Ham, Honey, Dijon, Mild Chili Powder, (Scallop Potato With Gruyere Cheese) Yukon Gold Potatoes, Onion, Garlic, Gruyere Cheese, Milk, Bay Leaf, Ground White Pepper, Clove, Butter, Gluten Free Flour, (Spring Vegetable and Asparagus Medley), Asparagus, Red Pepper, Snow Peas, Snap Peas, Green Peas, Fava Beans, Red Onion, Olive Oil, Kosher Salt, Ground Black Pepper, (Chimichurri Sauce), Red Peppers, Parsley, Red Wine Vinegar, Smoked Paprika, Peeled Garlic, Lemon Juice, Chili Flakes, Olive Oil, Chives, Lemon Zest, Maple Syrup, Kosher Salt, Ground Black Pepper



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Heating instructions: For Ham: Pre-heat oven to 350F. Remove lid and cover ham with foil and heat for 20-25 minutes. Remove foil and heat for an additional 5-10 minutes. Place the glaze in a small pot and bring to a simmer. Pour over ham and serve. For Scalloped Potato: Remove lid, wrap in foil, and heat 20-25 minutes. Remove foil and heat for an additional 8 minutes, or until the potatoes are heated through and the cheese is browned and bubbling. For Spring Vegetable Medley: Pre-heat oven to 350F. Remove lid from the container and arugula pistou, cover with foil, and place in the oven for 20-25 min. or until hot throughout. Pour the arugula pistou over top and serve.



### **Canadian Cabernet Braised Brisket (DF, GF) Irish Colcannon Potatoes (GF, V) | Spring Vegetable Medley with Arugula Pistou (GF, V) | Cabernet Demi-glace**

Ingredients: Beef Brisket, Onion, Carrots, Garlic, Dried Mushrooms, Tomato Paste, Maple Syrup, Olive Oil, Beef Stock, Bay Leaves, Red Wine, Kosher Salt, Ground Black Pepper. Potato Colcannon Yukon Gold Potato, Olive Oil, Leeks, Green Onion, Garlic, Savoy Cabbage, Kosher Salt, Ground White Pepper Spring Vegetable Medley: Asparagus, Red Pepper, Snow Peas, Snap Peas, Green Peas, Fava Beans, Red Onion, Olive Oil, Kosher Salt, Ground Black Pepper), Red Chimichurri, (Red Peppers, Parsley, Red Wine Vinegar, Smoked Paprika, Peeled Garlic, Lemon Juice, Chili Flakes, Olive Oil, Chives, Lemon Zest, Maple Syrup, Kosher Salt, Ground Black Pepper)

Heating Instructions: For Brisket & Irish Colcannon: Preheat oven to 350F. Remove the lid from the container, and cover with aluminum foil. Place the container in the oven and heat for 35-45 minutes or until hot. For the Demi-Glace: Heat the sauce on the stove over medium heat until simmering, stirring often. Serve over the top of the brisket. For Spring Vegetable Medley: Pre-heat oven to 350F. Remove lid from the container and arugula pistou, cover with foil, and place in the oven for 20-25 min. or until hot throughout. Pour the arugula pistou over top and serve.

### **Seared Salmon with Chive & Tarragon Velouté with Roasted Mini Red skin potatoes | spring vegetable medley with arugula pistou (GF, V)**

Ingredients: Salmon, Spring Vegetable Medley (bell peppers, snow peas, sugar snap peas, green peas, Bok Choy, edamame, red onion), Chive and Tarragon Velouté ( chicken stock, white wine, garlic, 35% cream, dijon mustard, chives, tarragon, lemon juice, kosher salt, ground black pepper, flour, butter)

Heating Instructions: For Salmon and Potatoes: Preheat oven to 350F. Remove the lid from the container for the salmon and wrap it in foil. Place in the oven and heat for 20-25 minutes, or until heated through. Remove foil and heat for an additional 5-10 minutes. Remove from oven and serve with velouté sauce. Tarragon and Chive Velouté: Place the sauce in a small saucepan and bring to a low simmer until hot. Serve on top of salmon. For Spring Vegetable Medley: Pre-heat oven to 350F. Remove lid from the container and arugula pistou, cover with foil, and place into the center of the oven for 20-25 min. or until hot throughout. Pour the arugula pistou over top and serve.



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## EASTER BRUNCH

### French Toast Bake (V) Strawberry & Rhubarb Mascarpone Cream I Candied Orange

Ingredients: Sourdough Bread, Liquid Egg, Heavy Cream, Sugar, Brown Sugar, Vanilla Extract, Ground Cinnamon, Kosher Salt, Blood Orange Jelly + Blueberry Mascarpone Cream (Blueberries, Blood Orange Jelly, Sugar, Mascarpone, Heavy Cream, Powdered Sugar, Vanilla Extract), Poached Pear, Orange, Kosher Salt

Heating Instructions: Preheat oven to 350F. Remove lid from container and wrap in aluminum foil. Place in the oven for 15-20 minutes, or until warmed through. Remove from oven and serve with mascarpone cream.

### Maple Duck Confit Tourtiere with Maple & Orange Zest I Pork, Beef & Duck Confit I Flaky Pastry

Ingredients: ground beef, ground pork, duck confit, Yukon Gold potato, onion, orange, maple syrup, canola oil, allspice, thyme, savory, kosher salt, ground black pepper

Heating Instructions: Preheat oven to 350F. Place the tourtiere on a baking sheet, and bake in the oven for 30-35 minutes, or until heated through. Remove from oven and serve.



### Ham and Brie Quiche Lorraine with Creel and Gambrel House-cured Ham I Double-cream Brie & Parmesan Cheese

Ingredients: Quiche Custard (egg, 10% cream, ground nutmeg, ground black pepper, kosher salt), ham, brie, parmesan, onion, pie shell

Heating instructions: Preheat oven to 350F. Unwrap the quiche and place it on a baking sheet. Bake in the oven for 20-25 minutes, or until heated through.

## DESSERTS

### Easter Mini Pavlova Kit with Colourful Meringue Nests, Lemon Curd, Vanilla Chantilly Cream, Fresh Berries, and Edible Flowers (GF, P)

Preparing Instructions: Prepare right before serving! Top Meringue nests with lemon curd, chantilly cream, fresh berries, and sprinkle with flower petals. Enjoy!



*Happy Easter from all of us at Thyme and Again.  
Wishing you a joyful and delicious Easter  
celebration with your loved ones.*

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