



TAKE HOME CATERING MENU

May, June + July



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May, June + July

CATERING TO GO

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

Parmesan & Herb Gougeres with Lemon & Basil Ricotta + Confit Grape Tomatoes (V) (cool)

Vegetable Pakora with Mango Amba Sauce (Vegan, GF) (warm)

Charcuterie Arancini with Tomato Jam (warm)



\$42/dozen

Seared Flat Iron Steak with Italian Salsa Verde and Confit Grape Tomato on Grilled Baguette (DF) (cool)

House Smoked Salmon with Salmon Roe, Capers and Pickled Ramp Cream Cheese on Chive Blini (cool)

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

Tuscan Shrimp Skewer with Sundried Tomato + Black Olive Vinaigrette, Confit Grape Tomato and Black Olive Petal (GF, DF) (cool)

Chicken Karaage with Togarashi Spice + Miso Mayo (GF, DF) (warm)

Country-Style Terrine with Fig Jam and Toasted Sunflower Seeds (GF) (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, Savory Crisps, GF Crackers and Baguette

\$125 (Serves 10-15)

\$225 (Serves 20-25)

Spring Mezze

Moroccan Eggplant and Tomato Salad, Muhammara Dip, Mini Naan, Herbed Cashew Cheese Ball (N), Chickpea and Lentil Falafel and Vegetable Pakoras, Seasonal Vegan Dip, Fresh & Pickled Vegetables, House Pita Chips

(N, VEGAN)

\$130 Serves 10-15

Assorted Sandwich Platter

Eight of our delicious artisan sandwiches, including Maple Glazed Chicken Club | Egg Salad (V) | Angus Roast Beef with Demi-Glace Mayo | House Smoked Salmon | Classic Tuna (DF) | Garlic and Lemon Turkey Wrap | Vegetable Pakora Wrap (Vegan)

No modifications, please indicate if all vegetarian required.

\$105 Serves 8 Served Cold

Grilled Jamaican Jerk Chicken Platter

Grilled + Sliced Jerk Chicken Supremes with Pineapple Salsa and Jambalaya Rice Salad (GF, DF)

\$132 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 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 (GF, V) & Seasonal
Vegan Dip (GF, Vegan)

\$65 Small serves 10 - 15

\$95 Large serves 20-25 Comes with additional Jalapeño Cheddar 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, GF)

\$70 Serves 10-15

\$78 Gluten Free Serves 10-15

House Smoked Salmon

House Smoked Salmon with Preserved Lemon Aioli, Honey Lemon Cucumber Relish, Horseradish Crema, Fresh Lemons, Baguette + Gluten Free Crackers

\$120 Serves 10-15

Lunch Thyme

Spring Tuna Niçoise Platter

Tuna Niçoise Platter with Mini Red Potatoes, Asparagus and Green Peas, Radishes, Shaved Fennel, Sundried Tomato and Black Olive Vinaigrette (GF, DF)

\$138 Serves 6-8 Served Cold

Grilled Eye of Round Platter

Grilled Angus Eye of Round with Red Chimichurri Sauce and Creamy Dill Potato Salad (GF)

\$149 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 and Treats

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

Fresh Fruit Platter (VEGAN, GF)

A Selection of Fresh, Seasonal Fruits

\$65 Serves 10-15



May, June & July

EASY ENTERTAINING

SALADS

Our salads come in eco-friendly disposable bowls.

Classic Caesar

serves 4-6 \$30
serves 10-12 \$58

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

Mixed Greens and Goat Cheese

serves 4-6 \$34
serves 10-12 \$64

with Candied Seeds,
Grilled Asparagus,
Radishes, Compressed
Cucumber and Maple
Balsamic Vinaigrette
(V, GF)

Heritage Mixed Greens

serves 4-6 \$28
serves 10-12 \$54

with Julienne Heirloom
Carrots, Shaved Fennel
English Cucumber +
Cherry Tomato and Maple
Balsamic Vinaigrette
(VEGAN, GF)

Grilled Vegetable Salad

serves 4-6 \$36
serves 10-12 \$68

with seasonally Grilled
Vegetables, Lemon &
Herb Chickpeas, Pita
Crumble, Green Goddess
Vinaigrette
(V)

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 Chimichurri (GF)

with Smashed Red Skin
Colcannon Potatoes,
Grilled Broccolini &
Asparagus

\$130

Atlantic Cod Roulade (GF)

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

\$120

Buttermilk Fried Chicken with Gibb's Hot Honey

with Grilled Green
Onion + Kale
Colcannon Potatoes
& Spring Succotash

\$115

Caprese Agnolotti Pasta Bake (V)

with Marinara Sauce, Fior
de Latte, Sunflower Seed
Basil Pesto, Parmesan
Fricco + Roasted Garlic
Bread + Caesar Salad
(salad contains bacon)

\$99

*Need ceramic serving
dishes? Let us
know!*

BEVERAGES

Ready to Drink Cocktails

Ask us about our ready to
drink cocktails &
mocktails!

COCKTAILS	MOCKTAILS
12oz \$12.95	12oz \$5.95
1L \$38.95	1L \$19.95





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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 the following page.
Book your lunch by visiting thymeandagain.ca or emailing catering@thymeandagain.ca, 15%
service charge will be applied.*



SANDWICHES

Selection of our delicious artisan sandwiches, including
Maple Glazed Chicken Club, Angus Roast Beef with
Demi-Glace Mayo, Egg Salad (V), House Smoked
Salmon, Classic Tuna (DF), Vegetable Pakora Wrap
(Vegan)

gluten free bread is available for an additional \$2 per
sandwich & can be wrapped separately.

BOWLS

Southwest Chicken Bowl (GF)

Jambalaya Rice Salad | Ontario Speck | Black Bean Salsa
Honey Chipotle Dressing
\$16.95

Grilled Vegetable Salad (GF, V)

Seasonal Grilled Vegetables | Lemon & Herb Chickpeas
Fried Shallots | Green Goddess Vinaigrette
\$9.95

Korean Spicy Cold Noodle Salad | (V)

Soy Marinated Egg | Honey Gochujang Sauce
Julienne Vegetables | Sweet Soy Tofu Crumble
\$16.95

Asian Chicken Noodle (GF, DF)

Grilled Chicken Breast | Rice Noodles | Shaved Cabbage
Sweet Corn | Julienne Carrots | Miso Maple Vinaigrette
\$16.95





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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), Angus Roast Beef with Demi-Glace Mayo | House Smoked Salmon | Classic Tuna (DF) | Garlic and Lemon Turkey Wrap | Pakora Wrap (Vegan)

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

Mini Assorted Cookies & Squares (N)

\$23 per person

SEASONAL SALADS

Classic Caesar

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

serves 4-6 \$30 serves 10-12 \$58

Heritage Mixed Greens

(V, GF)

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

serves 4-6 \$28 serves 10-12 \$54



THYME MANAGEMENT

Assortment of Artisan Sandwiches

Maple Glazed Chicken Club | Egg Salad (V), Angus Roast Beef with Demi-Glace Mayo | House Smoked Salmon | Classic Tuna (DF) | Garlic and Lemon Turkey Wrap | Pakora Wrap (Vegan)

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

\$25 per person

ONE BOWL AT A THYME

Choice of 2 of the 4 Bowls

Choice of Cookie
Chocolate Chip or Ginger

\$22 per person

We keep the menu selection easy - so you can spend more time enjoying with your guests.



WERE

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!**

