



TAKE HOME CATERING MENU

August-November



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www.thymeandagain.ca



August-November

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

Spinach and Artichoke Arancini with Eggplant Caponata (V) (WARM)

Vegetable Pakora with Sunflower Seed Umami Sauce (VEGAN) (WARM)

Focaccia Bite with House Made Focaccia, Whipped Lemon + Basil Ricotta, Confit Grape Tomato (V) (COOL)



\$42/dozen

Grilled Cajun Shrimp with Smashed Avocado & Cucumber (DF, GF) (COOL)

Parmesan & Chive Gougères with Smoked Gouda Mousse and Spiced Apple Butter + Poached Apple Brunoise (V) (COOL)

Smoked Salmon Fish Cakes with Sumac Tartar Sauce (DF) (WARM)

\$46/dozen

Coronation Chicken Tartlet with Apricot Coulis & Pickled Lemon (COOL)

Seared Flat Iron Steak on Grilled Baguette with Sunflower Seed Romesco Sauce & Tomato & Olive Salad (COOL)

Stuffed Medjool Date with Cashew Cheese & Dukkah Spice (GF, VEGAN, N) (COOL)

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



CATERING TO GO

August–November

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

\$132 (Serves 10-15)

\$236 (Serves 20-25)

Crudités & Dips

Crisp Garden Vegetables,
Green Goddess Dip (GF, V) & Seasonal
Vegan Dip (GF, Vegan)

\$72 Small serves 10 – 15

\$99 Large serves 20-25

Comes with Jalapeño Cheddar Dip (GF, V)

Great Canadian Cheese

White Cheddar, Havarti, and Gouda with
Grapes, Baguette + Assorted Crackers
(V, GF)

\$74 Serves 10-15

\$82 Gluten Free Serves 10-15

Mezze Board

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)

\$136 Serves 10-15

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)

\$116 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

\$132 Serves 10-15

Lunch Thyme

Assorted Sandwich Platter

Eight of our delicious artisan sandwiches, including
Maple Glazed Chicken Club | Egg Salad (V) | Classic Cubano
Sandwich | House Smoked Salmon | Classic Tuna (DF) |
Garlic and Lemon Turkey Wrap | Vegetable Pakora Wrap
(Vegan)

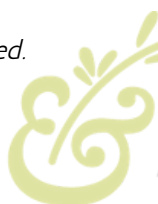
No modifications, please indicate if all vegetarian required.

\$110 Serves 8 Served Cold

Late Summer Tuna Niçoise Platter

Tuna Niçoise Platter with Mini Red Potatoes, Confit
and Heirloom Tomatoes, Radishes, Shaved Fennel
and Carrots with Sundried Tomato and Black Olive
Vinaigrette (GF, DF)

\$145 Serves 6-8 Served Cold



Grilled Chicken Platter

Grilled and Sliced Lemon + Herb Marinated Chicken
Supremes with Classic Tzatziki and a Roasted Root
Vegetable Salad with Moroccan Citrus Vinaigrette
and Toasted Sesame Seeds & Grilled Lemon

\$139 Serves 6-8 Served Cold

Bank St. Reuben Platter

House-cured Beef Brisket with Horseradish and Dill Aioli
and Thyme & Again Classic Coleslaw served with Sliced
Baguette, Confit Grape Tomatoes and Cornichon

\$155 Serves 6-8 Served Cold

Breakfast

Breakfast Assortment

Croissants | Muffins | Lemon Cranberry Loaf or Banana
Bread | Scones | Blueberry Lemon Bundt Cakes with House
Jam & Butter

\$89.95 Small – 15 pieces

\$179.95 Large – 30 pieces

Mini Breakfast Assortment

Croissants | Muffins | Banana Bread | Lemon Cranberry Loaf |
Cranberry White Chocolate Scones with House Jam & Butter

\$79.95 Small – 25 pieces

\$159.95 Large – 50 pieces



August–November

EASY ENTERTAINING

SALADS

Our salads come in eco-friendly disposable bowls.

Classic Caesar

serves 4-6 \$32
serves 10-12 \$60

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

Mixed Greens and Goat Cheese

serves 4-6 \$36
serves 10-12 \$67

with Candied Pumpkin
Seeds, Heirloom and
Confit Tomatoes,
Radishes, Grilled Zucchini
Ribbons, and Basil and
Parmesan Vinaigrette
(V, GF)

Heritage Mixed Greens

serves 4-6 \$32
serves 10-12 \$59

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

Roasted Root Vegetable

serves 4-6 \$32
serves 10-12 \$59

with seasonally roasted
vegetables, Lemon &
Herb Chickpeas, House
Pita Crumble and
Moroccan Citrus
Vinaigrette
(V)

MEAL PACKAGES

*Please visit our website - thymeandagain.ca for all
meal packages*

Sweets and 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

\$64.95 Small – 25 pieces , \$129.95 Large - 50 pieces

Available in Regular, Gluten Free or Vegan

Mini Cookies & Squares

Triple Chocolate Brownie (N), Lemon Squares, Shortbread
Ginger Cookies, Coconut Macaroons and a mix of Seasonal Favourites
\$59.95 Small – 25 pieces \$119.95 Large - 50 pieces
Available in Regular, Gluten Free or Vegan

Fresh Fruit Platter (VEGAN, GF)

A Selection of Fresh, Seasonal Fruits
\$68 Serves 10-15

*Need ceramic serving
dishes? Let us
know!*

BEVERAGES

Ready to Drink Cocktails

Ask us about our ready to
drink cocktails &
mocktails!

COCKTAILS

12oz \$12.95
1L \$38.95

MOCKTAILS

12oz \$5.95
1L \$19.95





August–November

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.*



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 I (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

SANDWICHES

Selection of our delicious artisan sandwiches, including
Maple Glazed Chicken Club, 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.





August–November



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), Classic Cubano Sandwich | 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)

\$24 per person

SEASONAL SALADS

Classic Caesar

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

serves 4-6 \$32 serves 10-12 \$60

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), Classic Cubano Sandwich | House Smoked Salmon | Classic Tuna (DF) | Garlic and Lemon Turkey Wrap | Pakora Wrap (Vegan)

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

\$26 per person

ONE BOWL AT A THYME

Choice of 2 of the 4 Bowls
Choice of Cookie
Chocolate Chip or Ginger

\$23 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!

