



A day you will always remember...



Thyme & Again Creative Catering And Take Home Food Shop

1255 Wellington Street West
Ottawa, Ontario
613-722-0093
www.thymeandagain.ca
catering@thymeandagain.ca



Wedding Menu-Cocktail

Summer Thyme Hors D'oeuvres

~Passed Hors D'oeuvres ~

Chèvre Filled Strawberry with Flower Petal Garnish

Roasted Chicken Breast with Rhubarb and Ice Wine Chutney on Baguette

Smoked Salmon with Wasabi Cream on Sesame Crisp

Lamb Meatballs with Plum-Shiraz Ketchup

Warm Winter Hors D'oeuvres

~Passed Hors D'oeuvres ~

Curried Squash and Apple Soup Dip

Québec Chèvre Filled Profiterole with Honey-Walnut Glaze

Duck and Sherried Shiitake Mushrooms on Crisp Wonton

A Duo of Beef : Braised Short Rib and Mushroom Ragout with Rare Beef Tenderloin
and Horseradish Mayo



Sizzling Summer Sit Down

First Course

Market Fresh Summer Gazpacho Drizzled with Organic Olive Oil
or
Mixed Summer Greens with Local Raspberries, Feta, and a
Creamy Lemon Herb Dressing

Second Course

Oven Roasted Salmon Filet with a Summer Lime
and Mango Salsa

Lemon Scented Jasmine Rice Pilaf

Kenyan Bean Bundles

Assorted Art-is-in Baguette & Rolls with Butter

Dessert

Strawberry Rhubarb Shortcake with Vanilla Mascarpone Mousse,
Strawberry Coulis, and Meringue Kisses

Organic Fair trade Coffee, Decaf, and Herbal Teas



Fall & Winter Wedding Menu

First Course

Roasted Parsnip and Apple Bisque with Calavdos and a Brunoise of Apple and Dried Cranberries

Second Course

Duo of Grilled Striploin of Bison and Chicken Ballotine Stuffed with Swiss Chard and Wild Mushrooms with a Zinfandel-Thyme Jus

Brown Butter Smashed Potatoes

Hand Rolled Market Vegetable Bundle

Assorted Sliced Locally Baked Baguette and Rolls with Butter

Dessert

Devils Chocolate Cake, Tahitian Vanilla Mousse, Toffee pieces, Raspberries and Raspberry Coulis with Heart Shaped Miniature Shortbreads

Coffee, Tea, Decaf and Herbal Tea

Add.... a petite plate of Artisan Cheeses from Quebec and Ontario, Thyme & Again Blackberry Port Preserve, Nuts & Fruit and Locally Baked Baguette.



Elegant Cocktail Reception

Spicy Shrimp with Passionfruit Dipping Sauce

Smoked Salmon with Wasabi Cream on Sesame Crisp

Québec Chèvre Filled Profiterole with Honey Walnut Glaze

Coffee Spiced Chicken with an Apple and Currant Chutney on Flat Bread

Spicy Shrimp with Passionfruit Dipping Sauce

Smoked Salmon with Wasabi Cream on Sesame Crisp

Québec Chèvre Filled Profiterole with Honey Walnut Glaze

Coffee Spiced Chicken with an Apple and Currant Chutney on Flat Bread

Spicy Pecan and Brie in Phyllo Purse with Berry Preserve

Wild Mushroom Cappuccino Sip with Savoury Rosemary Biscotti

Brie and Fresh Pear—Lime Salsa Quesadillas

A Duo of Beef : Braised Short Rib and Mushroom Ragout with

Rare Beef Tenderloin and Horseradish Mayo

Stationary Items

Local Artisan Cheeses from Quebec and Ontario
Thyme & Again Blackberry Port Preserve, Apricot Jalapeño Compôte, Nuts & Fruit with
Artisan Crackers, Crisps and locally baked Baguette

House Made Local Elk Terrine with Thyme and Again Savoury Jellies, Cornichons and
Locally Baked Baguette

Fresh Fruit Platters



Homemade Savoury and Sweet Popcorn Station

A creative display of freshly popped popcorn tossed with Innovative Toppings

White Truffle and Basil
And
Sweet and Salty....

Other flavours available....Pink Peppercorn
Chili and Lime or Double Smoked Bacon and Salted Caramel, White Chocolate Drizzle

Custom Candy Station

This station comes with beautiful glass Candy "apothecary" jars, Glass Blocks and vases, colour coordinated runners and accents
We are happy to coordinate your colours into this fabulous station!!

Jelly Beans, Sour Keys, gumdrops, Candy Necklaces, Licorice, Homemade Marshmallows, Mini Cupcakes, Rice Crispy Squares and more.....what is your favourite candy?



Wedding Cake

This can also be served as your dessert, plated to the table with raspberry coulis and fresh mint.

Thyme and Again Catering offers five beautiful wedding cakes to choose from (all are elegantly iced with white buttercream and decorated with fresh flowers and greens)

Lemon Cake Layered with Lemon Thyme Mousseline

Vanilla Cake Layered with Seasonal Berry Mousseline

Carrot Cake (contains nuts)

Chocolate Truffle Cake

Chocolate Paradise Cake, a Chocolate Flourless Cake Layered with Chocolate Ganache