

SAVING THYME

let us customize your catered event

Canapés

Dill Cured Trout

pickled red onion, puffed rice cracker, crème fraîche

Parmesan Arancini

tomato, herb aioli

Mediterranean Chicken Skewers

tzatziki

First Course

Fall Spinach Salad

shaved fennel, pear, candied walnuts, goat cheese, white wine vinaigrette

Second Course

Beef Bourguignon

herb ricotta gnocchi, cremini mushrooms, pearl onions

Dessert

Baked Chocolate Mousse

caramel popcorn, toasted meringue, banana macaron

\$40 per person (\$50 with canapés)

service fees included

plus HST

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