

OUR TAKE-HOME CANAPÉ PROGRAM is the perfect way to create joy at your next gathering. These one- to two-bite treats are designed to be easily warmed and served at your event so your guests can enjoy the best of Saving Thyme, freshly prepared in your home.

Looking for help deciding what to order? We recommend 3-5 pieces per person with a mix of hot and cold items with a varied offering to suit your guests' tastes. Reach out to us at hello@savingthyme.ca to tell us about your event so we can assist in planning your menu.

MINI SANDWICHES BY THE HALF-DOZEN

Roast Beef on Dutch Crunch • \$24
pickled red onion, provolone, tomato

Egg Salad on Butter Bun • \$18
mignonette, dill pickle, herb

Chicken Salad on Brioche Bun • \$20
Fenwood breast, cranberry, arugula

Shrimp Salad Brioche Roll • \$20
aioli, scallions, fennel

Cucumber on Petit Choux • \$14
herb cream cheese

Smoked Salmon on Petit Choux • \$19
horseradish crème fraîche, mignonette

Ham and Gruyère Mini Croissant • \$20
grainy mustard

Apple Cheddar Mini Croissant • \$18
caramelized onion

DEVEILED EGGS BY THE HALF-DOZEN

Smoked Salmon • \$15
fried capers, chives

Bacon and Blue Cheese • \$14
avocado, tomato

Pesto • \$14
basil, parmesan

Classic Paprika • \$12

Ham and Gruyère • \$14

Dill Pickle • \$14

Beet and Goat Cheese • \$14



Vegetarian



Gluten Friendly

CANAPÉS BY THE DOZEN

Duxelles on Taro Cake 🌱 • \$28
mushroom, caramelized onion

Ham Hock Terrine on Taro Cake 🌱 • \$30
grainy mustard

Endive Spears with Apple 🌱 • \$24
goat cheese, candied walnuts

Endive Spears with Chickpea 🌱 • \$24
corn, fennel, roasted red peppers

Gougères 🌱 • \$18
pâte à choux, cheddar, black pepper

Soft Pretzel Sticks 🌱 • \$24
mustard aioli

Spinach Turnovers 🌱 • \$28
puff pastry, goat cheese

Mushroom Tartlets 🌱 • \$24
caramelized onions, puff pastry

Smoked Salmon New Potato 🌱 • \$36
crème fraîche, mignonette

Mini Quiche • \$32
Select one flavour for each dozen:
+ broccoli cheddar 🌱
+ mushroom, caramelized onion, parmesan 🌱
+ bacon, leek, Gruyère
+ ham & Jarlsberg

Mini Chicken Vol-au-Vent • \$42
velouté, peas, corn

Pork Sausage Rolls • \$32
puff pastry, dijon mustard

Beef Sliders • \$60
brioche bun, brie, tomato jam, herb aioli

Bacon Wrapped Dates 🌱 • \$42
blue cheese

PLATTERS

Charcuterie and Cheese for Four • \$48
A selection of cured meats and artisanal cheeses accompanied by an assortment of our house-made crostini, grainy mustard, and pickled red onions. Garnished with olives and fresh berries.

Smoked Salmon for Four • \$48
House-smoked salmon is served with our rye crostini, mignonette and horse-radish crème fraîche on a bed of fresh greens. Garnished with capers, lemon, dill and pea sprouts.

Aioli Platter for Four 🌱 • \$40
Seasonal vegetables are freshly prepared and served with a selection of house-made aiolis for a unique and delicious appetizer:

Green beans, fennel, carrot, cauliflower, broccoli, heirloom tomato, cucumber, roasted fingerling potato

Choose Two Dips:
+ Roasted garlic aioli
+ Green goddess aioli
+ Blue cheese aioli
+ Artichoke parmesan aioli



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