SAVING THYME

PATISSERIE · BISTRO · PREPARED FOODS

CHRISTMAS OFFERINGS

WE ARE GRATEFUL TO BE ABLE TO GATHER TOGETHER THIS CHRISTMAS WE HAVE PREPARED A SPECIAL MENU OF ALL OF OUR MOST WONDERFUL OFFERINGS FOR YOU TO SHARE WITH YOUR FAMILIES AND LOVED ONES.

1 - PRE-ORDER

THE CHRISTMAS MENU IS AVAILABLE TO ORDER FOR DECEMBER 23RD AND 24TH AND ORDERS FOR THE REMAINDER OF THE YEAR **WILL CLOSE ON DECEMBER 13TH**. INDIVIDUAL ITEMS WILL BECOME UNAVAILABLE AS CAPACITY IS REACHED SO ORDER EARLY TO AVOID DISAPPOINTMENT! ORDERS CAN BE PLACED ON OUR WEBSITE FROM THE ORDER ONLINE PAGE (CLICK **HERE**). PRE-PAYMENT IS REQUIRED AND ORDERS CANNOT BE REFUNDED OR ALTERED ONCE CONFIRMED.

2 - PICK UP

CHRISTMAS ORDERS CAN BE PICKED UP TUESDAY DECEMBER 23RD OR WEDNESDAY DECEMBER 24TH.

WALK-IN PASTRY WILL BE ALSO BE AVAILABLE.

PLEASE COME AT THE SCHEDULED PICKUP TIME (SELECTED DURING THE ORDERING PROCESS).

PLEASE BRING ALL OF YOUR WONDERFUL BURLINGTON COURTESY AND BE PREPARED TO WAIT UP TO ONE HOUR.

IF YOUR PICKUP TIME IS MISSED PLEASE CONTACT US TO RESCHEDULE AT 905-929-9955.

3 - ENJOY!

PREPARATION INSTRUCTIONS FOR ALL ITEMS WILL BE PROVIDED WITH YOUR MEAL. WE WISH EVERYONE THE MOST WONDERFUL HOLIDAY WEEKEND!

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CHRISTMAS OFFERINGS

PREPARED MEALS TO EASILY WARM AT HOME MIX, MATCH AND MULTIPLY FULL DINNER PACKAGES TO SUIT YOUR GUESTS' APPETITES AND TASTES.

Turkey Dinner

Roasted & Carved White Meat
Roasted Dark Meat on the Bone

Turkey Gravy & Cranberry Sauce

Mashed Potatoes

Wild Rice and Onion Bread Stuffing with Leeks and Mushrooms

Haricots Verts Amandine

Roasted Root Vegetables

Fresh Artisan Bread

$85 for 2 people

$160 for 4 people

Beef Wellington

Tenderloin, Duxelles, Prosciutto Wrapped in Puff Pastry

Beef Jus

Potato Gratin

Parmesan Miso Brussels Sprouts

$95 serves 2 people

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CHRISTMAS OFFERINGS

Ratatouille en Croute

Eggplant, Zucchini, Tomato, & Gruyère
Layered and Wrapped in Puff Pastry

$25, serves 2 people

Ontario Rack of Lamb

Roasted New Potatoes, Heirloom Carrots,
Parsnip, Jus, Thyme, Rosemary

$98, serves 2-3 people

Turkey Pot Pie (8”)

Crispy Pâte Brisée Crust,
Turkey breast, Peas, Corn, Velouté

$42, serves 4 people

Tourtière (8”)

Crispy Pâte Brisée Crust,
Pork, Beef, Spices

$42, serves 4 people

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CHRISTMAS OFFERINGS

Mac and Cheese (Serves 4 as a side)

Macaroni in a rich and decadent aged Balderson Cheddar sauce

$24 each

Spinach Salad

Pear, Fennel, Goat Cheese, Candied Walnuts, White Wine Vinaigrette

$9 per side

French Bistro Salad

Heritage Greens, Frisée, Dupuy Lentils, Wine Poached Cranberries, Crispy Bacon, Heirloom Carrots, Sourdough Croutons
White Wine Vinaigrette

$9 per side

Chickpea Salad

Corn, Roasted Red Pepper, Fennel, Toasted Pumpkin Seeds,
White Wine Vinaigrette, Goat Cheese

$9 per side

Heritage Greens

Served with our white wine vinaigrette

$4 per side

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CHRISTMAS OFFERINGS

Whole Quiche

IT STARTED WITH QUICHE

Our deep-dish quiche was our very first bistro offering and has been a favourite of ours and yours ever since. We hand-mix a traditional pâte brisée and fill it with freshly prepared seasonal ingredients in a delicate and creamy custard.

Each quiche serves 8-10 and is provided cold to be heated at the time of serving.

$58 each plus a $20 deposit on the ceramic serving dish (deposit is refunded upon return of the dish)

SELECT FROM OUR CURRENT OFFERINGS BELOW

HAM AND JARLSBERG

HAM, BROCCOLI, AND CHEDDAR

BACON, LEEK, AND GRUYERE

BACON, TOMATO, AND CHEDDAR

BROCCOLI AND GOAT CHEESE

BROCCOLI AND CHEDDAR

SPINACH, TOMATO, AND GOAT CHEESE

MUSHROOM, CARAMELIZED ONION, AND PARMESAN

LEEK AND GRUYERE

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CHRISTMAS DESSERTS

MACARONS in a plain white box of 6 for $18 or 12 for $36

Christmas flavour assortment:

Candy Cane | Mint Chocolate | Hibiscus Rose | Eggnog | Pistachio | Cranberry Raspberry | Cookies for Santa (contains gluten) | Double Chocolate | Lemon | Passionfruit

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MINIS Your Saving Thyme favourites in two or three bites!

Mini Viennoiserie (sold individually)

Mini Butter Croissant	1.50
Mini Pain au Chocolat	2
Mini Almond Croissant	2.50

Mini Tarts Assorted Dozen

Lemon, Coconut, Pecan Buttertart, Chocolate Raspberry
$24 (Contains almonds and pecans)

INDIVIDUAL PASTRIES a beautiful selection of desserts and pastries for your Christmas brunch or after dinner

Lime Tart	5.45	Butter Croissant	3.75
Lemon Tart	5.45	Pain au Chocolat	4.95
Chocolate Praline Tart	6	Almond Croissant	6.25
Coconut Cream Tart	5.25	Tomato Rosette	4.75
Cran-Orange Olive Oil Cake (gf/df)	5.50	Orange Cardamom Morning Bun	5
Raspberry Macaron Cake (gf)	9.50	Cinnamon Thyme Bomb	5.25
Santa Hat Entremet	6.25	Chocolate Thyme Bomb	5.25
Vanilla Berry Cheesecake	6.50	Sticky Bun	4.50
Buttertart Eclair	5.25	Currant Bun	4
Coffee Crisp Eclair	5.25	Kouign Amann	2.75
Vanilla Caramel Petit Choux	2.75	Cranberry Lemon Scone	2.60
Dulce de Leche Petit Choux	2.75	Aged Cheddar Scone	2.60
Carrot Cake Stack	9.50	Chocolate Chunk Cookie	2.75
Chocolate Cake Stack	10	Ginger Molasses Cookie	2.75
Cherry Clafoutis (gluten free)	5.25	Oatmeal Cookie	2.75
Triple Chocolate Praline Tart	6	Chausson Aux Pommes	4.75
Crème Caramel (gluten free)	6.25	Cinnamon Sugar Donut	3.25

*Petit Choux and Donuts are best eaten the day they are picked up

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WHOLE TARTS AND DESSERTS

EACH OF OUR WHOLE TARTS IS HAND-CRAFTED AND MAKES A WONDERFUL ACCOMPANIMENT TO YOUR CHRISTMAS MEAL

LIME MERINGUE TART ($38)
Our famous "key lime pie". Serves 8-10

LEMON MERINGUE TART ($38)
Sable shell contains almond flour. Serves 8-10

TRIPLE CHOCOLATE CARAMEL PRALINE TART ($40)
Contains pecans. Serves 8-10

COCONUT CREAM TART ($38)
Sable shell contains almond flour. Serves 8-10

CHERRY CLAFOUTIS (8") ($30)
Gluten free, contains almond flour. Serves 6-8

CHRISTMAS TRIFLE ($55)
As a special dessert this year we have created a variation on a Christmas classic. Vanilla cake forms the base for an abundance of fresh red fruits and chocolate dipped madeleines on a bed of curd and enrobed in vanilla whipped ganache.

