

WE ARE GRATEFUL TO BE ABLE TO GATHER TOGETHER THIS EASTER 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

WE WILL BE ACCEPTING PRE-ORDERS FROM THE EASTER MENU **UNTIL MARCH 29TH**. INDIVIDUAL ITEMS WILL BECOME UNAVAILABLE AS CAPACITY IS REACHED; ORDER EARLY TO AVOID DISAPPOINTMENT! ORDERS CAN BE PLACED ON OUR WEBSITE FROM THE ORDER ONLINE PAGE (CLICK [**HERE**](#)).

2 - PICK UP

EASTER ORDERS CAN BE PICKED UP THURSDAY APRIL 2, SATURDAY APRIL 4, OR SUNDAY APRIL 5. WE WILL BE CLOSED ON GOOD FRIDAY APRIL 3.

WE WILL BE OFFERING OUR REGULAR SELECTION OF WALK-IN PASTRIES AND BISTRO FARE ON EASTER WEEKEND.

PLEASE COME AT YOUR 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 DURING THE BUSIEST PICKUP TIMES.

IF A PICKUP TIME IS MISSED THEN PLEASE TEXT US AT 905-929-9955 TO RESCHEDULE.

3 - ENJOY!

WE WISH EVERYONE THE MOST WONDERFUL HOLIDAY!

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

Beef Wellington

Tenderloin, Duxelles, Prosciutto Wrapped in Puff Pastry

Beef Jus

Mashed Potatoes

Haricots Verts Amandine

Heirloom Carrots and Parsnips

\$84 serves 2 people

Ratatouille en Croute

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

\$25 for 2 people

Rack of Lamb Meal

Ontario Lamb Rack

New potatoes, Heirloom Carrots, Parsnips

Herb Butter, Jus

\$90 per rack

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

WHOLE QUICHE

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

BEEF BOURGUIGNON POT PIE (8" - SERVES 4)

CRISPY PÂTE BRISÉE CRUST,
POTATOES, CARROTS

TURKEY POT PIE (8" - SERVES 4)

CRISPY PÂTE BRISÉE CRUST, TURKEY BREAST,
PEAS, CORN, VELOUTÉ

**EVERYTHING YOU NEED FOR THE ULTIMATE MID MORNING FEAST TO
EASILY WARM AT HOME** MEAT AND VEGETARIAN OPTIONS AVAILABLE

Tomato Leek Cheddar Frittata

Pork Breakfast Sausage Patties & Bacon
or
Seasoned Avocado & Roasted Tomatoes

Brioche Pain Perdu

Greek Yogurt with Honey & Pistachio Granola

Saving Thyme's English Muffins

Sauces & Condiments

Raspberry Preserve, Maple Syrup, Whipped Ganache, Mixed Berry Compote

*\$55 per box
Serves 2 Hungry Adults*

WARMING INSTRUCTIONS

*Remove plastic wrap from foil containers and
heat in a 375F oven 12-14 minutes or until to desired temperature.*

All items are fully cooked

WHOLE TARTS AND SIGNATURE CAKES. We founded our patisserie in 2015 on a mission to create joy in our community. Our hand-crafted from-scratch pastries are made out of the very best ingredients and hundreds of years of French tradition and make the perfect centerpiece for your Easter celebration.

WHOLE TARTS

Lime Meringue Tart • \$38

The famous "key lime pie" you keep hearing about. Serves 8-10

Lemon Meringue Tart • \$38

Lemon curd in a sablé shell topped with a beautiful meringue rose
Sablé shell contains almond flour. Serves 8-10

Triple Chocolate Praline Tart • \$40

Three layers of Belgian dark chocolate topped with fudge and candied pecans. Serves 8-10

Coconut Cream Tart • \$38

Not too sweet coconut diplomat cream topped with our signature whipped ganache (cream) and sprinkled with toasted coconut. Sablé shell contains almond flour. Serves 8-10

Mixed Berry Custard • \$45

Vanilla flan in a sablé shell with whipped ganache, berry compote, and abundant fresh berries
Sablé shell contains almond flour. Serves 8-10

Cherry Clafoutis  • \$30

Baked cherry clafoutis made with almond flour (gluten and gelatine free). Serves 6-8

SIGNATURE CAKES

OUR SIGNATURE CAKES start with sheets of our hand-mixed sponge enrobed in a lightly sweet buttercream. Each cake is layered with natural flavours and then finished with a layer of ornately stencilled marzipan. *Serves 8 to 14, \$60*

Chocolate Mini-Egg

Chocolate buttercream and Belgian chocolate ganache with Cadbury Mini Eggs

Strawberry Cream

Vanilla buttercream, fresh strawberries, and compote

Carrot

Cream cheese frosting



OUR PASTRIES are French inspired and made in house daily from single ingredients and will make a perfect addition to your Easter celebration.

VIENNOISERIE

Butter Croissant • \$3.75

laminated with butter, crafted slowly over three days

Pain au Chocolat • \$4.95

laminated with butter, Belgian chocolate, crafted slowly over three days

Almond Croissant • \$6.25

filled with almond cream, double baked

Chausson aux Pommes • \$4.75

puff pastry turnover filled with spiced apples

Tomato Rosette • \$4.75

layers of tomato jam béchamel in flaky croissant dough, finished with parmesan

Orange Cardamom Morning Bun • \$5

flaky croissant rolled with brown sugar, green cardamom, and fresh orange zest

Kouign Amann • \$2.75

croissant-like pastry laminated with salted butter and sugar

BRIOCHE

Cinnamon Thyme Bomb • \$5.25

brioche layered with rum schmear and cinnamon, stuffed with sweetened cream cheese

Chocolate Thyme Bomb • \$5.25

brioche layered with chocolate and stuffed with chocolate ganache

Cinnamon Sugar Donut • \$3.25

fried brioche donut tossed in cinnamon sugar

Sticky Bun • \$4.50

brioche layered with vanilla pastry cream and rum schmear

Currant Bun • \$4.00

brioche bun with currants, filled with vanilla pastry cream, topped with an orange glaze

COOKIES & SCONES

Chocolate Chip Cookie • \$2.75

molassas, belgian chocoalte callets

Oatmeal Raisin Cookie • \$2.75

brown sugar

Ginger Molasses Cookie • \$2.75

cinnamon, nutmeg

Macarons 🌱 • \$3.00

assorted seasonal flavours

Cranberry Lemon Scone • \$2.60

oat scone with cranberry and lemon

Aged Cheddar Scone • \$2.60

oat scone with aged Balderson cheddar

INDIVIDUAL TARTS

Lime Tart Slice • \$5.45
our famous "key lime pie"
graham crust, lime curd, toasted meringue

Lemon Tart • \$5.45
sablé shell, lemon curd, toasted meringue

Triple Chocolate Praline Tart • \$6.00
chocolate crust filled with a baked
chocolate ganache, topped with caramel
praline fudge, whole pralines

Coconut Cream Tart • \$5.25
sablé shell, coconut diplomat cream, vanilla
whipped ganache, toasted coconut

Blueberry Vanilla Custard Tart • \$5.50
sablé shell, vanilla flan, blueberry compote,
fresh blueberries, and candied orange
garnish

CHOUX

Vanilla Caramel Petit Choux • \$2.75
choux puff filled with vanilla pastry cream,
dipped in crunchy caramelized sugar

Chocolate Hazelnut Petit Choux • \$2.75
choux puff filled with chocolate hazelnut
pastry cream, chocolate craquelin topping
(contains almond)

Buttertart Eclair • \$5.25
choux pastry with butterscotch filling, almond
plaquette, chopped pralines

Coffee Crisp Eclair • \$5.25
espresso filling, topped with chocolate
dipped wafer

INDIVIDUAL CAKES & DESSERTS

Pineapple Orange Olive Oil Cake  • \$5.50
Almond Flour Olive Oil Cake with roasted
almond, caramelized pineapple, and
pineapple purée

Mini Egg Entremet • \$6.25
chocolate cake base, toasted meringue with
mini egg pieces, chocolate truffle with mini
eggs, chocolate mousse, mini egg glaze

Cheesecake Jar • \$6.50
graham crust, baked vanilla cheesecake,
mixed berry compote

Cherry Clafoutis  • \$5.25
baked cherry clafoutis made with almond
flour

Carrot Cake Stack • \$9.50
layers of carrot cake and cream cheese
icing, candied carrot

Strawberry Cream Cake Stack • \$10.00
vanilla cake, vanilla whipped ganache, fresh
strawberries

Lemon Raspberry Pound Cake • \$3.50
lemon pound cake, lemon glaze, raspberry
purée, crème fraîche

Macaron Cake  • \$9.50
raspberry buttercream, passionfruit whipped
ganache, passionfruit purée, fresh
raspberries

Crème Caramel  • \$6.25
caramelized sugar and vanilla flan