



T U L I P S & M A P L E

T H E A R T O F C A T E R I N G

## *Wedding & Plated Menu*

# Wedding & Plated Menu

V=VEGAN • VEG=VEGETARIAN • DF=DAIRY FREE • GF=GLUTEN FREE • NF=NUT FREE

Pricing per person based on 50 guests, surcharges will apply for smaller groups. Artisan rolls with butter, french water service and coffee/tea service. All entrées come with Chef's choice of seasonal vegetables and starch.

## SOUP & SALADS (CHOOSE 1)

### Heritage Green Salad (V, GF)

With pickled red onions, english cucumbers, cherry tomatoes & chiffonade of carrots, goat cheese dressed in cider maple vinaigrette.

### Baby Romaine Caesar Salad

With a roasted garlic baguette, asiago cheese and apple smoke bacon bits, dressed in creamy lemon caper dressing.

### Cedar Roasted Butternut Squash & Pear Bisque (VEG, GF)

With blue cheese and pecan wonton, crème fresh.

### Traditional Greek Salad (VEG, GF)

Chopped romaine, english cucumbers, heirloom tomatoes, red onions, kalamata olives, red, yellow and green peppers, crumbled feta, dressed with lemon oregano vinaigrette.

### Baby Kale Harvest Salad (GF, VEG)

Roasted butternut, pears, pickled shallots, toasted almonds, feta with a honey vinaigrette.

### Mesclun Green Salad (GF, VEG)

Roasted beets, mandarin, pickled red onions, and pumpkin seed topped with goat cheese crumble and a maple vinaigrette.

### Roasted Vegetable and Lentil Tomato Soup (GF)

With parmesan chips, freshly cilantro & chive oil.

## ENTRÉES (CHOOSE 2)

### Pan Seared Baby Eggplant (V, GF)

\$54.50 per guest

Stuffed with lentil & mushroom ragout. served with red pepper coulis, basil oil and balsamic reduction.

### Bacon Wrapped Pork Tenderloin (GF)

\$60 per guest

With roasted pears, spinach, caramelized onions and smoked gouda smothered with cider cranberry glaze.

### Wild Mushroom & Roasted Vegetable Risotto (VEG, GF)

\$54.50 per guest

With wild mushroom confit, fresh herbs and topped with fried chick peas and basil oil.

### Pan Seared Atlantic Salmon (GF)

\$64 per guest

With sundried tomato & olive tapenade crust. topped with a sweet tomato & rosemary au jus and chive lemon oil.

### Oven Roasted Chicken Supreme (GF)

\$63 per guest

Choose from 3 stuffed options:

- Braised leeks and brie cheese with tomato white wine au jus.
- Sundried tomatoes, baby spinach, caramelized onions, basil & feta cheese, smothered in chardonnay sauce & red pepper oil.
- Old cheddar, asparagus and caramelized red onions. Topped with a chardonnay cream sauce, red pepper coulis and basil oil.



# Wedding & Plated Menu

V=VEGAN • VEG=VEGETARIAN • DF=DAIRY FREE • GF=GLUTEN FREE • NF=NUT FREE



## Grilled New York Striploin Steak (GF)

\$68 per guest

Seared cremini mushrooms with a creamy peppercorn sauce.

## Pan Seared Beef Tenderloin (GF)

\$75 per guest

With sautéed shitakes & brie cheese, peppercorn demi-glaze.

## Braised Lamb Shanks (GF)

\$63 per guest

With Braised in red wine and Leeks served with Lamb au Jus.

## French Bone-in Pork Chop (GF)

\$60 per guest

With chipotle honey glaze.

## AAA Grilled 10oz Ribeye Steak (GF)

\$75 per guest

With compound herb butter, caramelized onion, and red wine glaze.

## Puff Pastry Seafood Medley

\$75 per guest

Salmon, shrimp, scallops, and crab mixture wrapped in puff pastry, baked golden brown with lobster dill Velouté sauce.

## Red Curry Thai & Coconut Vegetable Ragout (V, GF)

\$54.40 per guest

With charred tofu served over rice noodles.

## SIDES (CHOOSE 1)

### Vegetables Choices (V, GF)

- Roasted Medley of Seasonal Vegetables
- Maple Roasted Root Vegetables
- Grilled Lemon and Herb Asparagus
- Honey Dill Glazed Carrots
- French Beans, Peppers and Roasted Sesame Seeds

### Starch Choices

- Chef Seasonal Risotto (V, GF)
- Lemon Oregano Fingerling Potatoes (V, GF)
- Smashed Truffle Red Potatoes (V, GF)
- Roasted Garlic & Rosemary Peruvian Potatoes (VEG, GF)
- Cajun Maple Sweet Potato Wedges (VEG, GF)

## DESSERT CHOICES (CHOOSE 1)

### Maple Vanilla Crème Brûlée

Garnished with fresh berries and shortbread cookie.

### Mini Cheesecake Trio

With wild berry compote and Lindt® chocolate sauce.

### Elegant Lemon Lavender Cheesecake

With fresh berries and vanilla bean crème anglaise.

### Chocolate Truffle Mousse

With Grand Marnier® chocolate cream.



## LATE-NIGHT SNACK STATIONS

\$10.10 per guest

- Passed Quebec Style Poutine
- Vegetable Lo Mein with Spicy Peanut Sauce
- Grilled Cheese Sandwiches
- Nachos with Queso, Salsa and Guacamole
- Mac & Cheese with Smokey Gouda Cheese
- Variety of Pizzas (2 slices per person)



# ORDER NOW

## EMAIL YOUR ORDER TO:

to [kingstonweddings@tulipsandmaple.ca](mailto:kingstonweddings@tulipsandmaple.ca)

Or request a quote at:

[www.tulipsandmaple.ca/kingston/contact-us](http://www.tulipsandmaple.ca/kingston/contact-us)

## FOR SPECIALTY REQUESTS CALL US:

613-546-3246 ext. 444

## PAYMENTS:

We accept all forms of payment. Deposit is required at time of event confirmation. The balance is due 1 month prior to your event.

## EXTRA CHARGES:

Tulips & Maple can accommodate a variety of allergy and dietary needs. There may be extra charges for bar service, staffing, equipment rentals etc. All orders are subject to applicable taxes and a 15% event coordination fee.

