



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

Canapé Menu

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

WARM CANAPÉS

Starting at \$32.50 per dozen.
Minimum 3 dozen per selection.

Mac & Cheese Balls (VEG)

With marinara.

Vegetarian Spring Rolls (VEG, DF)

Pulled Pork Slider (DF)

With caramelized onions.

Wild Mushroom & Brie Pastry Puffs (VEG)

With tarragon cream sauce.

Seared Sea Scallop (GF, DF)

With coconut ginger broth, pepper chutney, and basil oil.

Beggars' Purses

With chicken, cream cheese, mushrooms, shallots, tarragon with honey rum sauce.

Braised Leek and Duck Crisp

With burnt orange brandy glaze.

Tandoori Chicken Satays (GF)

With cilantro maple yogurt.

Fried Buttermilk Chicken

With dill ranch sauce.

Beef Satays (GF)

With creamy peppercorn sauce.

Jalapeño and Prosciutto Poppers (GF)

With caramelized onion and herb cream cheese.

Stuffed Mini Peppers (GF, V)

With lentil and roasted vegetables.

Mini Pretzel Grilled Cheese

With apple smoked bacon, brie cheese & pulled chicken with smokey chili citrus dip.

Arancini Balls (VEG)

Risotto, asiago cheese and mushroom duxelle with a roasted red pepper aioli.

Panko Crusted Tofu Skewer (V)

with green thai curry dip.

Mini Taco Asada

With Pico Da Gallo

Duck Bao Bun

with Asian Slaw and Hoisin Aioli

Pork Belly on Parsnip (GF)

With cranberry gastrique and cran caviar.

COLD CANAPÉS

Starting at \$32.50 per dozen.
Minimum 3 dozen per selection.

Caprese Salad Skewers (GF, VEG)

Shrimp and Chorizo Crostini (DF)

With cilantro pimento aioli.

Smoked Salmon Mousse in Phyllo Cup

With chive Asiago crisp.

Mini Sesame Bagel

With lemon caper cream cheese, smoked salmon, pickled shallots.

Spicy Smoked Salmon Crisp (GF, DF)

With avocado and wasabi mousse.



Smoked Beet Tartar (VEG)

With goat honey and turmeric mousse with pumpernickel crostini.

Pesto Lemon Shrimp on Asian Spoon (GF, DF)

With red pepper chutney.

Smoked Crab

With cream cheese in a pumpernickel boat.

Bruschetta (VEG)

Strawberry, red onion, feta and mint with balsamic reduction.

ORDER NOW

EMAIL YOUR ORDER TO:

kingston@tulipsandmaple.ca

Or request a quote at:

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 2 weeks prior to your event.

TERMS AND CONDITIONS:

We cannot accept any changes after the 48 hour notice period. Tulips & Maple can accommodate a variety of allergy and dietary needs.

EXTRA CHARGES:

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.

