



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

Corporate Menu

Breakfast + Lunch

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

Morning Express

\$6.50 per person

- Coffee & Assorted Teas
- Seasonal Fruit
- Assorted Muffins & Danishes

The Hot Breakfast

\$16.75 per person

Add an extra protein for \$2 per guest

- Scrambled Local Eggs
- Sliced Seasonal Fruit
- Applewood Smoked Bacon
- Croissants
- Seasoned Home Fries
- Coffee and Tea

The Afternoon Express

\$7.75 per guest

- Coffee and Tea
- Freshly Baked Cookies
- Assorted Cold Beverages
- Salty Snack

The Working Luncheon

\$16.95 per guest

Our artisan sandwiches with fresh cut vegetables and dip, cheese, fresh baked cookies and assorted cold beverages.

The Corporate Luncheon

\$16.95 per guest

Our artisan sandwiches green salad and Chef's choice salad, fresh baked cookies and assorted cold beverages.

Fresh-To-Go Lunch

\$14.95 per guest

Our signature sandwich, two freshly baked cookies, cheese, fresh cut vegetables and assorted cold beverages.

Classic Sandwiches

\$75 per dozen

Classic flavour combinations include a minimum of 2 varieties on white or whole wheat bread:

- Egg Salad
- Smoked Ham and Mustard
- Tuna Salad
- Roast Beef and Dijon
- Chicken Salad

Wrap It Up

\$80 per dozen

Exciting flavour combinations include a minimum of 2 varieties on a variety of wraps:

- Tandoori chicken with cucumber raita, pickled red onion and fresh cilantro
- Chipotle turkey with aged cheddar, avocado and chipotle lime mayo
- Roast beef, horseradish mayo and Swiss cheese
- Vegan falafel, garlic sauce, hummus and pickled onions

Artisan Sandwiches

\$95 per dozen

Exciting flavour combinations include a minimum of 2 varieties on fresh artisan buns:

- Herbed turkey & smoked cheddar
- Dijon maple ham, poached pears and Brie
- Roast beef, caramelized onion and Swiss cheese
- BBQ chicken with onion jam and provolone
- Spicy rustic Italiano with antipasto, provolone & hot honey
- Pancetta & mozzarella with red pepper spread
(Can be made Vegetarian)

Enhance Your AM/PM Experience (per guest):

GF options available upon request \$2 per guest

Fresh Sliced Fruit.....	\$4.25
Fresh Fruit Parfait with Greek Yogurt.....	\$6.50
Individual Flavoured Yogurts.....	\$3.00
Freshly Baked Gourmet Muffins.....	\$2.95
Gourmet Breakfast Pastries.....	\$2.95
Mountain View Coffee and Herbal Tea.....	\$3.00
Assorted Cold Beverages.....	\$2.50
Bottled Water.....	\$2.50
Perrier or San Pellegrino.....	\$4.00



Platters Menu

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

Canadian Cheese Board (VEG)

Regular: \$85 • Large: \$105

Domestic selection of cheeses with a variety of crackers and baguette.

From The Garden (V, GF)

Regular: \$65 • Large: \$105

A seasonal variety of fresh crudité's elegantly presented with our house-made dip.

Fresh Fruit (V, GF)

Regular: \$70 • Large: \$90

Attractively displayed selection of fresh seasonal fruit chosen by our Chef.

Antipasto

Regular: \$90 • Large: \$110

Artfully placed cured meats with marinated vegetables and assorted domestic cheeses.

Breads and Spreads

Regular: \$60 • Large: \$75

An array of flatbreads, pita bread & crackers paired with Chef made dips.

Choose 2 Dips:

- Traditional Tzatziki; Cucumber, fresh dill, lemon zest, garlic, Greek yogurt, sour cream
- Caramelized Onion Dip; sour cream, mayonnaise, white onions
- Tapenade Cream Cheese; sundried tomatoes, olives, garlic, cream cheese
- Traditional Hummus; chickpeas, tahini, roast garlic, o
- live oil (DF)

Dessert Squares

\$29 per dozen

Our dessert square platters may include a delectable assortment of brownies, Nanaimo bars, lemon squares and other sweet treats.

Freshly Baked Cookies

\$24 per dozen

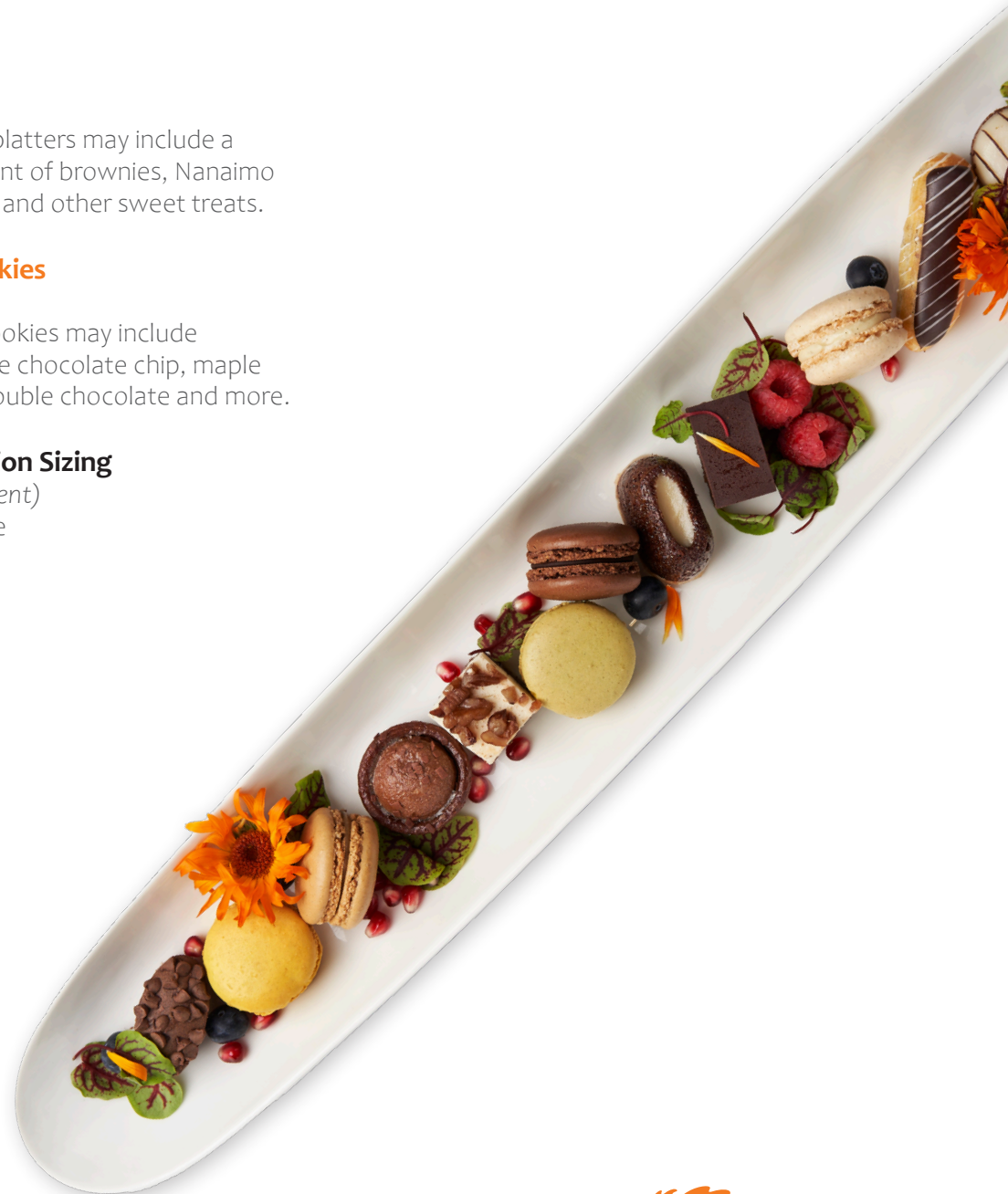
Our freshly baked cookies may include chocolate chip, white chocolate chip, maple nut, oatmeal, and double chocolate and more.

Approximate Portion Sizing

(varies with every event)

Regular: 12-15 people

Large: 24-30 people



BBQ Menu

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

T&M HOMESTYLE BBQ PACKAGE

\$30 per guest plus applicable fees and taxes
Minimum 50 guests

SALAD (CHOOSE 1)

- Superfood Salad
- Traditional Coleslaw
- Garden Salad
- Creamy Potato Salad
- Zesty Pasta Salad

ENTRÉES (CHOOSE 2)

- All Beef Burgers
- Mild Italian Sausages
- All Beef Hot Dog
- Veggie Burgers

TOPPINGS BAR

Traditional Toppings

May include: lettuce, tomato, pickles, red onions, cheddar cheese, mustard, relish and ketchup.

Add Gourmet Toppings

\$3 per person

Includes sauerkraut, sauteed mushrooms, grape tomato relish, caramelized onions, roasted garlic aioli, T&M house ketchup and swiss cheese.

DESSERT (CHOOSE 1)

- Assorted Dessert Squares
- Freshly Baked Cookies

BEVERAGES

Price includes 1 drink per guest

- Bottled Water
- Pop

Upgrade your order to our premium BBQ chicken and ribs option for an extra \$20 per guest includes additional salad and grilled corn on the cob.



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:

Please allow a minimum of 48 hours notice for all orders. 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.

