



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

Family Style Menu

Family Style Menu

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



Take the guess work out of what each guest wants and offer them up a delightful blend of self-serve dishes. Our service team will serve 1 course at a time in large bowls or platters (rented at additional cost) in the middle of each table. Pricing per person based on 50 guests, surcharges will apply for smaller groups.

INCLUDED

Baskets of Artisan Rolls, Flatbreads & Flavoured Butters. French Style Water Service

SALADS (CHOOSE 2)

Sun-Dried Tomato Potato Salad (GF)

With warm asparagus and bacon.

7 Grain Salad (VEG)

With dried fruit, toasted pecans and baby spinach.

Citrus Caesar Salad

With all the fixings.

Tapenade Pasta Salad (VEG)

With grilled medley vegetables, asiago cheese.

Traditional Greek Salad (VEG, GF)

With chunky feta.

Heritage Green Salad (V, GF)

With english cucumbers, grape tomatoes, pickled onions, toasted pumpkin seeds and chef's house dressing.

Curried Chick Pea Salad (V, GF)

With caramelized onions, peppers, spinach and sun-dried tomatoes.

Soup Options Are Available Upon Request

ENTRÉES (CHOOSE 2)

Pan-Seared Medallions of Salmon (GF)

\$56.95 per guest

With a whiskey maple lemon glaze.

Herb Crusted Chicken (GF)

\$52.95 per guest

with portabella dijon and tarragon cream.

Pan-Seared Beef Tenderloin Medallions (GF)

\$59.95 per guest

Smothered in creamy peppercorn sauce.

Chili Pecan Pork Tenderloin Roast (GF)

\$52.95 per guest

With a maple chili cinnamon bourbon glaze.

Tortellini Pesto Alfredo (VEG)

\$47.95 per guest

Served with roasted peppers, fire roasted cherry tomatoes and cremini mushrooms.

Roasted Peri-Peri Quarter Chicken (GF)

\$52.95 per guest

With a roasted garlic and lemon aioli.

Grilled 5oz Striploin Steaks (GF)

\$59.95 per guest

With wild mushroom and bacon ragout.

Mediterranean Penne Rigate (VEG)

\$47.95 per guest

With peppers, olives, red onions, spinach and artichokes. served with tapenade tomato sauce.



SIDES (CHOOSE 2)

- Roasted Garlic Smashed Potatoes (V, GF)
- Lemon Rosemary Mini Red Potatoes (V, GF)
- Saffron Rice Pilaf (VEG, GF)
- Spanish Rice with Black Beans (VEG, GF)
- Cajun Maple Sweet Potato Wedges (GF)
- Roasted Garlic and Pesto Parisian Potatoes (GF)
- Roasted Medley Vegetables (VEG, GF)
- Basil Lemon Honey Carrots (VEG, GF)
- Pest Almond Green Beans (VEG, GF)
- Rosemary Maple Root Vegetables (VEG, GF)
- Hot House Tomato Gratin (VEG, GF)
- Roasted Mushrooms, Asparagus and Cherry Tomatoes with Garlic Basil Butter (GF)

DESSERT (CHOOSE 1)

Gluten Free & Vegan Options Available

Add a Coffee & Tea Station for \$2.50 per guest

- Assorted Gourmet Cookie Platter
- Cheese Cake Bites and Toppings
- Mini Donuts and Warm Toppings
- Fresh Fruit Platters with Honey Mint Yogurt Dip

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.

