



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

Holiday Menu

Holiday Menu

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

Let Tulips & Maple do the cooking for you! We will provide delicious food in our disposable serving pans that's ready to eat at any office, home, or hotel. Delivery at additional cost.

SALADS

Festive Garden Salad

Served with clementines, pickled cucumbers, shaved onions, toasted almonds, bocconcini cheese and a cranberry balsamic vinaigrette.

Traditional Caesar Salad

Served with an in-house dressing, savoury croutons, asiago cheese & bacon crisps.

Mediterranean Orzo Pasta Salad

Served with dried tomatoes, olives, cherry tomatoes, cucumbers and a feta & herb vinaigrette.

Cajun Potato Salad

Served with roasted apples, bell peppers, bacon and spinach.

Winter Squash & Quinoa Salad

Served with dried cranberries and beets.

ENTRÉES

Traditional Slow Roasted Turkey

Served with smokey bacon & apple sage stuffing, citrus cranberry marmalade, smashed red potatoes with basil and medley of roasted vegetables.

Glazed Ham Roast

Served with roasted pineapple & orange basil glaze, smashed red potatoes with basil and medley of roasted vegetables.

Slow Roasted Striploin

Served with red wine peppercorn glaze.

Seared Salmon Fillet

Served with strawberry port glaze or lemon & dill caper sauce.

Roasted Pork Loin

Wrapped in bacon stuffed with dried fruits, spinach & gouda, served with grainy mustard cider maple sauce.

DESSERT

- Chef's selection of festive dessert
- Fresh fruit platter

PRICING

- Buffet Package #1: 1 Salad, 1 Entrée & Dessert. \$39 per person.
- Buffet Package #2: 2 Salads, 2 Entrées & Dessert. \$45 per person.

Above packages include dinner rolls and butter, catering setup of chaffers with supply of serving utensils, disposable dishes, cutlery & napkins. Delivery & pickup at additional cost.

Simple Holiday Drop-Off

\$25 per person. Pricing does not include setup, chaffers, serving utensils, disposable plates, cutlery or napkins.

- Traditional Slow Roasted Turkey
- Traditional Pan Gravy
- Smokey Bacon & Apple Sage Stuffing
- Citrus Cranberry Marmalade
- Smashed Red Potatoes with Basil
- Medley of Roasted Vegetables



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.

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.

