



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

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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 2 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.



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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

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 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.

