



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

3-Course Seated Dinner Menu

Starting at \$35.95 per guest

Baskets of Artisan Rolls, Flatbreads & Flavoured Butters

French Style Water Service

Salad – Choose 1

Traditional Caesar Salad with All the Fixings

Heritage Green Salad with Fire Roasted Cherry Tomatoes, Shaved Cucumbers, Pickled Onions & Brie Cheese with Lemon Oregano Dressing

Baby Spinach Salad with Cucumbers, Feta, Blueberries, Strawberries, Candied Pecans with Citrus Dill & Dijon Vinaigrette

Inquire about our Soup Options!

Entrée – Choose 2

Oven Roasted Top Sirloin- Smothered in Wild Mushroom Peppercorn Cream Sauce. Served with Truffle Smashed Potatoes and Seasonal Veg (\$2.00/person)

Oven Roasted Stuffed Chicken with Roasted Bell Pepper, Asparagus, Spinach, & Smoked Gouda. Served with Red Pepper Basil Cream Sauce and Seasonal Veg

Pan Seared Chili Maple Pecan Pork Tenderloin, Sweet Potato Puree and Candied Root Veg

Braised Lamb Shank with Rosemary Red Wine Dijon Demi-Glace Over Smashed Potatoes & Root Vegetables (\$2.00/ person)

Cajun Seared Salmon Over Asiago Herb Risotto with Saffron Cherry Tomato Chutney and Seasonal Vegetables

Oven Roasted Stuffed Baby Eggplant (vegan)

Coconut Vegetable Curry Ragout Placed in Baked Acorn Squash (vegan)

Dessert – Choose 1 (Served Mountain View Coffee and Tea)

Chocolate Truffle Mousse with Chocolate Sauce & Citrus Crème Anglaise

Lemon Yogurt Semifreddo with Berry Compote

Dessert Station with Chef's Selection of Decadent Mini Cakes, Squares, Fruit Tarts, and Gourmet Cookies