



TULIPS & MAPLE
THE ART OF CATERING



KINGSTON WEDDINGS



MENU PACKAGES

THREE COURSE PLATED MEAL

Pricing per person | Based on 100 guests

Surcharges will apply for smaller groups

External Rentals of linens, glassware, flatware and china required.

CHOOSE SALAD, ENTRÉE AND DESSERT

Vegetarian alternative included

ALL MENU PACKAGES INCLUDE:

Artisan Rolls with Flavored Butters, French Water Service and Coffee/Tea Service

ADDITIONS

Add Canapés for cocktail hour

Late Night snack options also available

Cake cutting fee | \$1.50 per person

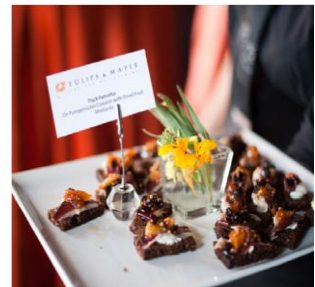
Buffet, Food Stations and Family Style service available.

Our Chef will create a unique menu to suit your wedding theme.

MEET OUR CHEF LUIS

Born in Portugal and raised in Kingston, Chef Luis started his career as a busboy, moving up to preparing salads and desserts. He studied to become a chef at George Brown College in Toronto and after completing his studies and apprenticeship, honed his skills at several well-known establishments including the Fireside Inn in Kingston and the Waring House in Picton.

You are sure to be delighted with Chef Luis' interpretation of local cuisine. The quality, style and presentation stands above the rest



MENU PACKAGES

STARTER

HERITAGE GREEN SALAD

Pickled Red Onions, English Cucumbers, Cherry Tomatoes & Chiffonade of Carrots, Goat Cheese. Dressed in Cider Maple Vinaigrette

SUMMER BABY KALE SALAD

Fresh Summer Berries, English Cucumbers, Julienne Bell Peppers, toasted Almonds and Brie Cheese. Dressed with Creamy Buttermilk & Dill Vinaigrette

BABY ROMAINE CAESAR SALAD

Roasted Garlic Baguette, Asiago Cheese and Apple Smoke Bacon Bits. Dressed in Creamy Lemon Caper Dressing

BABY SPINACH & ARUGULA SALAD

Sliced Mandarins, Strawberries, Shaved Onions, English Cucumbers. Dressed in Citrus Sesame Mint Vinaigrette

CEDAR ROASTED BUTTERNUT SQUASH AND PEAR BISQUE

Blue Cheese and Pecan Wonton, Crème Fresh

TRADITIONAL GREEK SALAD

Chopped Romaine, English Cucumbers, Heirloom Tomatoes, Red Onions, Kalamata Olives, Red, Yellow and Green Peppers, Crumbled Feta. Dressed with Lemon Oregano Vinaigrette

CREATE YOUR OWN SALAD/ SOUP

with Chef Luis




MENU PACKAGE ENTRÉES

*All entrées come with a choice of vegetables and starch.

BACON WRAPPED PORK TENDERLOIN
With Roasted Pears, Spinach, Caramelized Onions and Smoked Gouda. Smothered with Cider Cranberry Glaze
\$47.00

PAN SEARED BABY EGGPLANT 
Stuffed with Lentil & Mushroom Ragout. Served with Red Pepper Coulis, Basil Oil and Balsamic Reduction
\$47.00

GRILLED VEG AND TOFU STACK 
With Thai Green Salad, Black Bean Balsamic Glaze, Yellow Pepper Coulis.
\$47.00

WILD MUSHROOM & ROASTED VEGETABLE RISOTTO 
With Wild Mushroom Confit, Fresh Herbs and Topped with Fried Chick Peas and Basil Oil.
\$47.00

PAN SEARED ATLANTIC SALMON
With Sundried Tomato & Olive Tapenade Crust. Topped with A Sweet Tomato & Rosemary Au Jus and Chive Lemon Oil
\$50.00

OVEN ROASTED CHICKEN SUPREME
Stuffed with Braised Leeks, Fresh Basil And Brie Cheese. Served with Lemon Tomato White Wine Au Jus
\$52.00

MEDITERRANEAN CHICKEN SUPREME
With Stuffed Sundried Tomatoes, Baby Spinach, Caramelized Onions, Basil & Feta Cheese. Smothered in Chardonnay Sauce & Red Pepper Oil
\$52.00

GRILLED YELLOW FIN TUNA
With Cucumber, Mango & Red Pepper Salsa With Asian Crab Cake
\$59.00

GRILLED NEW YORK STRIPLOIN STEAK
Seared Cremini Mushrooms with A Creamy Peppercorn Sauce
\$58.00

PAN SEARED BEEF TENDERLOIN
With Sautéed Shitakes & Brie Cheese. Raspberry Peppercorn Demi-Glaze
\$60.00

ACCOMPANIMENTS

VEGETABLE CHOICES:

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
Lemon Oregano Fingerling Potatoes
Smashed Truffle Red Potatoes
Roasted Garlic & Rosemary Peruvian Potatoes Cajun
Maple Sweet Potato Wedges



MENU PACKAGE DESSERTS

MAPLE VANILLA CRÈME BRULÉE
Garnished with Fresh Berries and Shortbread Cookie

MINI CHEESECAKE TRIO
With Wild Berry Compote and Lindt Chocolate Sauce

LEMON YOGURT SEMIFREDDO
With Fresh Berries and Mango Lime Coulis

CHOCOLATE TRUFFLE MOUSSE
With Grand Marnier Chocolate Cream

LATE-NIGHT SNACK

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

\$8.75 PER GUESTS

BOOKING INFORMATION & FAQ

PAYMENTS AND DEPOSITS

Pricing is exclusive of tax and 15% service charge (this is not a gratuity)

An initial deposit of \$1000 is required to secure your date, pricing and our services, along with the signed contract. Your tasting will be booked once this deposit is received.

CANCELLATION POLICY

Please refer to Estimate and Agreement for details.

COMPLIMENTARY SERVICES

Please ask your sales team member about all the added benefits of choosing Tulips and Maple as your caterer.

BAR SERVICES

Please ask our Tulips and Maple Sales Team for more details.

ADDITIONAL ITEMS

Kids Meals | \$29.99 each (12 yrs. and under)

Vendor Meals \$39.99

Contact Cakes and Takes for Cake Service 613-331-2004

Inquire for Floral Referral

Contact Q Design at 613-561-1736 for Décor

WEDDING RENTAL PRICING WITHIN KINGSTON

Including standard linen, china, flatware and glassware.

Estimated Cost...

Seated Dinner \$11.00 per guest

Buffet Dinner \$7.00 per guest

Family Style Dinner \$10.00 per guest

Stationed Dinner \$6.00 per guest

Delivery cost will be added to any venue more than 20km from Kingston.

Glassware for bars is also available at an extra cost.

