

Corporate and Drop Off CATERING MENU



TULIPS & MAPLE
THE ART OF CATERING

a brown's company [est. 1929]



MORNING AND AFTERNOON

THE MORNING EXPRESS

Coffee and Tea, Gourmet Muffins, Danishes, and Sliced Seasonal Fruit
\$6.50 per guest

THE HOT BREAKFAST

Scrambled Local Eggs; Choice of Smoked Bacon, Turkey Sausage, Or Ham; Seasoned Home Fries, Sliced Seasonal Fruit, Croissants, Juice, Coffee and Tea
\$14.75 per guest

Add an extra protein for \$2 per guest

THE AFTERNOON EXPRESS

Coffee and Tea, Assorted Cold Beverages, Freshly Baked Cookies, Sliced or Whole Seasonal Fruit
\$7.75 per guest

ENHANCE YOUR MORNING/AFTERNOON EXPERIENCE

Fresh Sliced Fruit.....	\$4.25
Fresh Fruit Parfait with Greek Yogurt.....	\$5.75
Individual Flavoured Yogurts.....	\$3.00
Freshly Baked Gourmet Muffins.....	\$2.95
Gourmet Breakfast Pastries.....	\$2.95
Freshly Baked Breakfast Loaves.....	\$3.25
Mountain View Coffee and Herbal Tea.....	\$2.75
Continuous Coffee.....	\$4.00
Assorted Cold Beverages.....	\$2.50
Bottled Water.....	\$2.25
Perrier or San Pellegrino.....	\$2.95



KETTLE CREATIONS

PREMIUM SOUP CREATIONS

Inquire about our current soup offerings!
\$5.75 per guest

CHEF'S CHILI

Chef Created Beef or Vegetarian Chili, Served with Tortilla Chips, Sour Cream, and Shredded Cheddar Cheese

Beef.....	\$8.95
Vegetarian.....	\$6.95

COUNTRY HARVEST BEEF STEW

This Full Bodied Stew Is Flavoured with Red Wine, Fine Herbs and Loaded with Onions, Potatoes, and Carrots. Served with Soft Dinner Rolls and Butter
\$11.75 per guest

VEGETARIAN RAGOUT

Curry Coconut Vegetable Ragout Served with Lemon Scented Basmati Rice
\$10.75 per guest

SALAD CREATIONS

DRESSING CHOICES

Balsamic Maple Dijon
Citrus Sesame
Creamy Buttermilk and Dill
Lime Maple Dressing
Raspberry Vinaigrette

HOUSE SALAD

Spring Mix, Pickled Red Onions, Fresh Strawberries, Sliced Cucumbers, Sliced Almonds, and Crumbled Feta Cheese
\$6.95 per guest

BUILD YOUR OWN CAESAR SALAD

All the Fixings to Build Your Salad the Way You Like It
\$7.95 per guest

CAJUN BACON POTATO SALAD OR
PESTO LEMON ASIAGO PASTA SALAD
\$5.75 per guest

BABY SPINACH

With Strawberries, Mandarins, Cucumbers, Sliced Almonds, With a Lime Maple Dressing
\$7.25 per guest

ADDITIONS

Chicken Breast.....\$3.50
Baked Salmon.....\$4.65

ARTISAN SANDWICH BOARDS**SIGNATURE SANDWICH BOARD**

Traditional Sandwiches on White and Whole Wheat Bread with Assorted Fillings Such as Ham and Cheese, Tuna Salad, Egg Salad, Sliced Smoked Turkey, Salmon Salad, Shaved Beef and Cheddar
\$5.95 per guest

DELUXE SANDWICH BOARD

Assorted Fresh Breads and Wraps with Fillings Such as Egg Salad Florentine, Tuna and Cucumber, Roast Beef and Dijon Maple Aioli, Pastrami with Sauerkraut Chive Mayo, Smoked Cheddar and Turkey, Chicken and Avocado Salsa, Apple and Chicken Salad, Roasted Vegetables and Basil Hummus, Smoked Salmon Pin Wheels
\$7.50 per guest

Let Your Guests Build Their Own Sandwiches the Way They Like It!

ARTISAN DELI MEAT AND FRESH ROLLS PLATTER

Sliced Fresh Roasted Deli Meats, Medium Cheddar and Swiss Cheese, Lettuce, Tomato, Onion, Pickle, with Mustard, Mayonnaise, Hummus, and Fresh Rolls
\$8.00 per guest

Gluten Free Options Available Upon Request
\$2 per guest

LUNCHEON PLATTERS**THE WORKING LUNCHEON**

Our Deluxe Sandwich Board with Fresh Cut Vegetables and Dip, Fruit and Cheese Platter, Fresh Baked Cookies, and Assorted Cold Beverages
\$16.50 per guest

THE CORPORATE LUNCHEON

Assorted Deluxe Sandwiches and Wraps, Green Salad and Chef's Choice Salad, Fresh Sliced Fruit Platter, and Assorted Cold Beverages
\$16.50 per guest

BARN BOXED LUNCH

Our Deluxe Sandwich, Two Freshly Baked Cookies, Cheese, Choice of Fresh Cut Vegetables or Whole Fruit, and Assorted Cold Beverages
\$13.65 per guest

PASTA ENTRÉES

All Pasta Options Come with Garlic Bread, House Salad, and Your Choice of Vinaigrette

LASAGNA

Creamy Tomato Sauce Layered Between Lasagna Noodles with Spinach and Four Cheese Sauce, Or Meat Sauce with Fresh Herbs
\$17.95 per guest

SMOKY GOUDA AND CHEDDAR MAC & CHEESE

With Panko and Parmesan Crust
\$13.25 per guest

MEDITERRANEAN RAVIOLI

Mushroom and Spinach Stuffed Ravioli, Served with Heirloom Cherry Tomato Basil Sauce or Portobello and Tarragon Roasted Garlic Velouté
\$17.45 per guest

FETTUCCINE AND GRILLED CHICKEN

Pesto Lemon Alfredo Sauce with Roasted Peppers
\$17.95 per guest



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MAIN ENTRÉES

All Entrée Options Come with Fresh Rolls, House Salad,
Chef Prepared Vegetables

CHICKEN SOUVLAKI WITH RICE PILAF & GREEK SALAD

Marinated Skewers of Chicken with Basmati Rice Pilaf
and Traditional Greek Salad Accompanied with Tzatziki
Sauce
\$18.75 per guest

OVEN ROASTED STUFFED CHICKEN
Stuffed with Spinach, Brie, and Roasted Candied Apple
Stuffing. Drizzled with Dijon Cider Tarragon Cream
Sauce, Served Over Herb and Asiago Risotto
\$18.95 per guest

SLOW ROASTED SIRLOIN BEEF
Served with Smashed Garlic Herb Red Potatoes with
Creamy Portobello Peppercorn Sauce
\$19.75 per guest

OVEN ROASTED PORK LOIN
Stuffed with Spinach and Dried Fruit, Apple Smoked
Bacon and Gouda Cheese, Smothered with Maple
Bourbon Pineapple Sauce. Served with Smashed Red
Potatoes
\$18.75 per guest

PAN SEARED ATLANTIC SALMON
Served Over Herb and Asiago Risotto with Sundried
Tomato and Olive Tapenade Sauce
\$21.50 per guest

TERMS AND CONDITIONS

- Menu selection and pricing are based on seasonal items and are subject to change.
- A minimum of 10 persons is required per order.
- Cancellation must be received via email or phone call no later than 48 hours prior your event's delivery. Orders cancelled within 48 hours may result in a minimum charge.
- Napkins, disposable plates, and cutlery are available at no extra charge.
- China, silverware, and glassware are also available upon request, at an additional charge.
- All orders are subject to applicable taxes and a 5% Service Charge/ECF.
- For gluten friendly items (i.e. Breads, Desserts, Crackers) a surcharge may apply. Please call for more information.

DELIVERY FEES

\$15.00 for 10km radius
\$20.00 for 15km radius
\$25.00 to the Township
Delivery to outside the city limits may result in a higher
delivery charge

