



T U L I P S  
& M A P L E  
THE ART OF CATERING



## CORPORATE MENU

**CONTACT US TODAY!**

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# CORPORATE MENU

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## BREAKFAST & LUNCH MORNING EXPRESS

\$6.50 per person

- Coffee & Assorted Teas
- Assorted Muffins
- Seasonal Fruit

## THE HOT BREAKFAST

\$16.75 per person

Add an extra protein for \$2 per guest

- Scrambled Local Eggs
- Applewood Smoked Bacon
- Seasoned Home Fries
- Sliced Seasonal Fruit
- Croissants
- Juice, Coffee and Tea

## THE AFTERNOON EXPRESS

\$7.75 per guest

- Coffee and Tea
- Assorted Cold Beverages
- Freshly Baked Cookies
- Sliced Seasonal Fruit

## SIGNATURE SANDWICH BOARD

\$6.95 per guest

Traditional sandwiches (ham, beef, tuna salad, egg salad and turkey) on white and whole wheat bread with assorted seasonal fillings.

## DELUXE SANDWICH BOARD

\$7.95 per guest

Assorted fresh breads and wraps with a variety of fillings (egg salad florentine, tuna and cucumber, roast beef and dijon maple aioli, pastrami with sauerkraut mayo, smoked cheddar with turkey, chicken salad and roasted vegetables with basil hummus.

## ARTISAN DELI MEAT & FRESH ROLL PLATTER

\$8.50 per guest

Sliced fresh roasted deli meats, medium cheddar and swiss cheese, lettuce, tomato, onion, pickle, with mustard, mayonnaise, hummus, and fresh rolls.

## THE WORKING LUNCHEON

\$16.95 per guest

Our deluxe sandwich board with fresh cut vegetables and dip, fruit and cheese platter, fresh baked cookies and assorted cold beverages.

## THE CORPORATE LUNCHEON

\$16.95 per guest

Assorted deluxe sandwiches and wraps, green salad and chef's choice salad, fresh sliced fruit platter, and assorted cold beverages.

## BARN BOXES LUNCH

\$14.95 per guest

Our signature sandwich, two freshly baked cookies, cheese, choice of fresh cut vegetables or fruit and assorted cold beverages.

*GF options available upon request \$2 per guest*

## ENHANCE YOUR AM/PM EXPERIENCE:

Fresh Sliced Fruit.....	\$4.25
Fresh Fruit Parfait with Greek Yogurt.....	\$6.50
Individual Flavoured Yogurts.....	\$3.00
Freshly Baked Gourmet Muffins.....	\$2.95
Gourmet Breakfast Pastries.....	\$2.95
Mountain View Coffee and Herbal Tea.....	\$3.00
Assorted Cold Beverages.....	\$2.50
Bottled Water.....	\$2.50
Perrier or San Pellegrino.....	\$4.00



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## SOUPS & SALADS

### COUNTRY HARVEST BEEF STEW

\$14.25 per guest

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.

### VEGETARIAN RAGOUT

\$14.25 per guest

Curry coconut vegetable ragout served with lemon scented basmati rice.

### CHEF HOUSE SALAD

\$8.25 per guest

Spring mix, pickled red onions, fresh strawberries, sliced cucumbers, sliced almonds and crumbled feta cheese with house dressing.

### BUILD YOUR OWN CAESAR SALAD

\$9.50 per guest

All the fixings to build a salad the way you like it!

## ENTRÉES MENU

*All pasta options come with garlic bread, house salad, and your choice of vinaigrette.*

*All entrée options come with fresh rolls, house salad, chef prepared vegetables.*

### LASAGNA

\$18.75 per guest

Creamy tomato sauce layered between lasagna noodles with spinach and four cheese sauce, or meat sauce with fresh herbs.

### SMOKY GOUDA & CHEDDAR MAC N' CHEESE

\$13.75 per guest

With panko and parmesan crust.

### MEDITERRANEAN RAVIOLI

\$18.75 per guest

Mushroom and spinach stuffed ravioli, served with heirloom cherry tomato basil sauce or portobello and tarragon roasted garlic velouté.

### FETTUCCINE & GRILLED CHICKEN

\$18.75 per guest

Pesto lemon alfredo sauce with roasted peppers.

### CHICKEN SOULAKI WITH RICE PILAF

\$19.95 per guest

Marinated skewers of chicken with basmati rice pilaf and traditional Greek salad accompanied with tzatziki sauce.

### OVEN ROASTED STUFFED CHICKEN

\$19.95 per guest

Stuffed with spinach, brie, and roasted candied apple stuffing. Drizzled with dijon cider tarragon cream sauce, served over herb and asiago risotto.

### SLOW ROASTED SIRLOIN BEEF

\$22.75 per guest

Served with smashed garlic herb red potatoes with creamy portobello peppercorn sauce.

### OVEN ROASTED PORK LOIN

\$19.95 per guest

Stuffed with spinach and dried fruit, apple smoked bacon and gouda cheese, smothered with maple Bourbon pineapple sauce. Served with smashed red potatoes.

### PAN SEARED ATLANTIC SALMON

\$23.50 per guest

Served over herb and Asiago risotto with sundried tomato and olive tapenade sauce.

