



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



BUFFET MENU

CONTACT US TODAY!

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BUFFET MENU

Impress your guests with an array of delicious offerings! Minimum 20 people.

INCLUDED

ARTISAN ROLLS, FLATBREADS & FLAVOURED BUTTERS
FRESHLY BREWED MOUNTAIN VIEW COFFEE & HERBAL TEAS

SALADS (CHOOSE TWO)

CHEFS SEASONAL SALADS (GF & VEG)
CAJUN POTATO SALAD
CITRUS BROCCOLI & CHEDDAR PASTA SALAD (VEG)

ENTRÉES (CHOOSE ONE)

*all entrees are accompanied with chef's choice
of season vegetables and potatoes and rice*

OVEN ROASTED PORK TENDERLOIN (GF)

With stuffed with leeks, apples, dried cranberries and
smoked gouda. Wrapped in apple smoked bacon.
Drizzled with grainy mustard & brandy maple cream.

SUNDRIED TOMATO & OLIVE TAPENADE CRUSTED SALMON (GF)

With tomato basil au jus & leek crisps.

PAN SEARED BABY EGGPLANT (V, GF)

Stuffed with lentil & mushroom ragout. served with
red pepper coulis, basil oil and balsamic reduction.

SLOW ROASTED BUTCHER BLOCK STRIPLOIN (GF)

With horseradish & dijon red wine demi-glaze.

SEARED CHICKEN BREAST (GF)

With tarragon mushroom cream sauce.

ROASTED NEW ZEALAND LEG OF LAMB (GF)

With caramelized red onion glaze.

CAJUN SEARED TILAPIA (GF)

With roasted leek & pepper crab ragout.

HEARTY MEAT LASAGNA OR 4 CHEESE & SPINACH LASAGNA (VEG)

DESSERTS

Gluten Free & Vegan options available upon request

**CHEF'S SELECTION OF DECADENT MINI CAKES,
SQUARES, FRUIT TARTS & GOURMET COOKIES**

PACKAGE PRICING (+ TAX)

1 Main Choice: \$46 per guest • 2 Main Choices: \$54 per guest • 3 Main Choices: \$62 per guest
Vendor Meal: \$35.25

VEG = Vegetarian • GF = Gluten Free • NF = Non-Fat • DF = Dairy Free • V=Vegan

