



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



3 COURSE DINNER MENU

CONTACT US TODAY!

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THREE COURSE PLATED MENU

CHOOSE SALAD, ENTRÉE, VEGETABLE, STARCH & DESSERT

Pricing per person based on 20 guests, surcharges may apply for smaller groups. External Rentals of linens, glassware, flatware and china required. Artisan rolls with butter, french water service and coffee/tea service.

SALADS

HERITAGE GREEN SALAD (V, GF)

With pickled red onions, english cucumbers, cherry tomatoes & chiffonade of carrots, goat cheese dressed in cider maple vinaigrette.

BABY ROMAINE CAESAR SALAD

With a roasted garlic baguette, asiago cheese and apple smoke bacon bits, dressed in creamy lemon caper dressing.

CEDAR ROASTED BUTTERNUT SQUASH & PEAR BISQUE (VEG, GF)

With blue cheese and pecan wonton, crème fresh.

TRADITIONAL GREEK SALAD (VEG, GF)

Chopped romaine, english cucumbers, heirloom tomatoes, red onions, kalamata olives, red, yellow and green peppers, crumbled feta, dressed with lemon oregano vinaigrette.

ENTRÉES

BACON WRAPPED PORK TENDERLOIN (GF)

With roasted pears, spinach, caramelized onions and smoked gouda. smothered with cider cranberry glaze \$60 per guest

PAN SEARED BABY EGGPLANT (V, GF)

Stuffed with lentil & mushroom ragout. served with red pepper coulis, basil oil and balsamic reduction \$54.50 per guest

GRILLED VEG & TOFU STACK (V, GF)

With thai green salad, black bean balsamic glaze, yellow pepper coulis - \$54.50 per guest

WILD MUSHROOM & ROASTED VEGETABLE RISOTTO (VEG, GF)

With wild mushroom confit, fresh herbs and topped with fried chick peas and basil oil - \$54.50 per guest

PAN SEARED ATLANTIC SALMON (GF)

With sundried tomato & olive tapenade crust. topped with a sweet tomato & rosemary au jus and chive lemon oil \$64 per guest

OVEN ROASTED CHICKEN SUPREME (GF)

Stuffed with braised leeks, fresh basil and brie cheese served with lemon tomato white wine au jus - \$63 per guest

MEDITERRANEAN CHICKEN SUPREME (GF)

With stuffed sundried tomatoes, baby spinach, caramelized onions, basil & feta cheese, smothered in chardonnay sauce & red pepper oil - \$63 per guest

GRILLED NEW YORK STRIPLOIN STEAK (GF)

Seared cremini mushrooms with a creamy peppercorn sauce - \$68 per guest

PAN SEARED BEEF TENDERLOIN (GF)

With sautéed shitakes & brie cheese, raspberry peppercorn demi-glaze - \$75 per guest

CHICKEN STUFFED WITH PROSCIUTTO (GF)

Old cheddar, asparagus and caramelized red onions - \$63 per guest

CHEF SELECTION OF SEASONAL VEGETABLE & STARCH

DESSERT CHOICES

MAPLE VANILLA CRÈME BRÛLÉE

Garnished with fresh berries and shortbread cookie.

MINI CHEESECAKE TRIO

With wild berry compote and Lindt® chocolate sauce.

ELEGANT LEMON LAVENDER CHEESECAKE

With fresh berries and vanilla bean crème anglaise.

CHOCOLATE TRUFFLE MOUSSE

With Grand Marnier® chocolate cream.

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

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