



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



## WEDDING MENU

**CONTACT US TODAY!**

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# THREE COURSE PLATED MENU

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## **CHOOSE SALAD, ENTREE, VEGETABLE, STARCH & DESSERT**

Pricing per person based on 50 guests, surcharges will apply for smaller groups. External Rentals of linens, glassware, flatware and china required. Artisan rolls with butter, french water service and coffee/tea service.

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## **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.

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

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# ENTRÉES

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

## **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, peppercorn demi-glaze - \$75 per guest

## **CHICKEN STUFFED PROSCIUTTO**

With old cheddar, asparagus and caramelized red onions

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# ACCOMPANIMENTS

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

## VEGETABLES CHOICES (V, GF)

**ROASTED MEDLEY OF SEASONAL VEGETABLES**  
**MAPLE ROASTED ROOT VEGETABLES**

## STARCH CHOICES

**LEMON OREGANO FINGERLING POTATOES (V, GF)**  
**SMASHED TRUFFLE RED POTATOES (V, GF)**

## 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.

## LATE-NIGHT SNACK STATIONS

*\$10.10 per guest*

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

Variety of Pizzas (2 slices per person)

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