



T U L I P S & M A P L E

T H E A R T O F C A T E R I N G

Wedding Menu

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About Our Menus

Our menus include a choice of soup or salad, two main entrées, Chef's choice seasonal vegetable and starch plus one dessert. As us about our customizable options to make your wedding meal unique and memorable!

Don't forget to add Passed Canapes, a Grazing Station and a Late Night action station to round out your dream wedding catering! We can provide bar services, staffing, linen and equipment rental services.

MAKE IT A COMPLETE PACKAGE

Wow your guests with our mouth watering decadent canapes during cocktail hour as a starter to your main dinner or make you entire wedding meal a cocktail hour party! Check out our full list of reception options on our canape menu.

Catertaining

Our Trademarked Catertaining style of service will be sure to “WOW” guests! One of our talented chef’s will prepare your dish before you and allow them to finish it with the garnishes they like. Jaw dropping grazing stations are also a great way to add a wow factor to your eventing.

Supplement your menu with one station or pick a variety as a unique way to feed your guests dinner. Check out all the options on our Catering menu.

Late Night

Finish the night off with something filling to send your guests home with. Choose from all the options on our Catertaining menu served in a self serve style.

Bar Services

With customizable packages, including options for beer and wine or a full-scale premium bar, we tailor our offerings to suit your unique event. Our attention to detail extends to the presentation, cleanliness, and seamless logistics of the bar service.

Trust us to elevate your gatherings with exceptional drinks, friendly service, and a commitment to creating lasting memories. Cheers to unforgettable moments!

Rentals

Elevate your dining experience with our extensive selection of high-quality, stylish dishware and premium linens.



Wedding Menu

V=VEGAN • VEG=VEGETARIAN • DF=DAIRY FREE • GF=GLUTEN FREE • NF=NUT FREE



SALADS

Starting at \$7.50 per guest

Arcadian Field Mix Salad (GF, NF)

With dried cranberries, goats' cheese and a maple balsamic vinaigrette.

Roasted Beet Salad (GF)

Sea salt roasted yellow and red beets with goat cheese and mixed nuts, sweet balsamic dressing on a bed of mixed greens.

Arugula Salad (NF, GF)

Thin slices of cucumber, crispy fried onion strings and crumbled goat cheese with red wine and mustard vinaigrette.

SOUPS

Starting at \$7 per guest

Curried Carrot and Butternut Squash Soup (VEG, NF, GF)

Garnished with sour cream and toasted pepitas.

Creamy Caramelized Leek & Maple Bacon Soup (GF, NF)

With a drizzle of truffle oil.

Garden Vegetable Chilled Gazpacho (VEG, GF, NF)

With peppers, tomatoes, cucumber, herbs with a blue cheese foam garnish.

ENTRÉES

Accompanied with seasonal vegetables and Chef's choice of starch.

Grilled Chicken Breast Medallions (GF)

\$37.00 per guest

Over chipotle and roasted garlic cream sauce.

Grilled Salmon (NF, DF, GF)

\$42.00 per guest

With orange gastrique and mango salsa garnish.

Grilled Sirloin Steak (GF, NF, DF)

\$48.00 per guest

With a smoked bacon and pearl onion demi glaze.

Stuffed Chicken (GF, NF)

\$52.00 per guest

Sundried tomato and goat cheese stuffed chicken breast with a white wine mushroom sauce.

AAA Beef Tenderloin 6oz. (NF)

\$57.00 per guest

Grilled steak with Bernaise sauce with tarragon reduction.

Soba Noodle & Tofu Stir Fry (V, DF, NF)

\$44.00 per guest

With snap peas, mushrooms and finished with a sweet and spicy sauce.

Baked Eggplant (VEG, GF)

\$44.00 per guest

Stuffed with roasted vegetable ratatouille and breaded with cornmeal and Parmesan cheese. Served with heirloom tomato sauce.



DESSERTS

Starting at \$7.50 per guest.

Accompanied with freshly brewed coffee and tea service.

Cinnamon Spice Apple Crumble

With cinnamon crème anglaise, maple whip cream and fresh berries.

Triple Chocolate Cake (NF)

With berry coulis and fresh fruit.

Raspberry Greek Yogurt Cheesecake

With fruit coulis and fresh berries.

ORDER NOW

EMAIL YOUR ORDER TO:

info@tulipsandmaple.ca

Or request a quote at:

www.tulipsandmaple.ca/ottawa/contact-us

FOR SPECIALTY REQUESTS CALL US:

(613) 723-7103

PAYMENTS:

We accept all forms of payment. Deposit is required at time of event confirmation. The balance is due 2 weeks prior to your event.

EXTRA CHARGES:

There may be extra charges for bar service, staffing, equipment rentals etc. All orders are subject to applicable taxes and a 15% event coordination fee.

