



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

Seasonal Buffet

A CELEBRATION OF SPRING & SUMMER

www.tulipsandmaple.ca • info@tulipsandmaple.ca • (613) 723-7103

Seasonal Buffet Menu

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

All options are served with assorted artisan rolls and butter. \$43.95 per guest (minimum 20 people).

SALADS (CHOOSE 2)

Or substitute for our house-made soup. Ask your event coordinator about our seasonal selection!

Charred Peach & Burrata Salad (GF, NF)

Grilled Ontario peaches, creamy burrata, arugula, and baby kale with toasted sunflower seeds and white balsamic glaze.

Roasted Beet & Citrus Salad (GF, V, NF)

Oven-roasted golden and ruby beets paired with juicy orange and grapefruit segments, layered over baby spinach and frisée. Finished with shaved fennel and a citrus-honey vinaigrette.

Shaved Asparagus & Snap Pea Salad (GF, VEG)

Raw shaved asparagus and crisp snap peas tossed with mint, lemon zest, and aged Grana Padano, dressed in a lemon-honey vinaigrette.

ENTRÉES (CHOOSE 2)

Entrées come with Chef's choice of roasted potatoes, mashed potatoes or seasoned rice and seasonal vegetables.

Lemon-Thyme Chicken with White Wine Jus (GF, DF, NF)

Roasted chicken breast with fresh lemon zest and garden thyme, finished with a light white wine and shallot reduction.

Maple-Mustard Glazed Trout (GF, DF, NF)

Rainbow trout with a delicate maple-Dijon glaze, served with shaved fennel and herb gremolata

Chimichurri Steak (GF, DF)

Marinated and top sirloin steak, thinly sliced and served with a vibrant chimichurri of parsley, oregano, and red wine vinegar.

Summer Vegetable Ratatouille Tart (Vegetarian)

Layers of zucchini, eggplant, and tomato confit baked in a flaky olive oil pastry shell with roasted red pepper coulis and fresh basil.

Roasted Cauliflower & Chickpea Tagine (Vegan, GF, NF)

Warm Moroccan spices, golden raisins, and apricots simmered with cauliflower and chickpeas in a tomato base, served with preserved lemon couscous.

DESSERT (CHOOSE 1)

All options are served with freshly brewed Colombian coffee, green, black and herbal teas.

- Berry Burst Cake (NF)
- Strawberry Champagne Cheesecake (GF)
- Decadent Chocolate Brownie (GF, V)



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.

