



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

WE OFFER TWO SEASONAL MENU ROTATIONS, ENSURING DISHES HIGHLIGHT FRESH, LOCAL & SEASONAL INGREDIENTS:
FALL & WINTER (SEPTEMBER THROUGH FEBRUARY) • SPRING & SUMMER (MARCH THROUGH AUGUST)

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

A Celebration of Fall & Winter

Available from September through February.
All options are served with assorted artisan rolls & butter. \$43.95 per guest (minimum 20 people).

SALADS (CHOOSE 2)

Roasted Squash & Kale Salad (VEG, GF, NF)

Maple-roasted butternut squash, baby kale, dried cranberries and toasted pumpkin seeds with an apple cider vinaigrette.

Autumn Greens with Apple Cider Vinaigrette (GF, DF, V)

A fresh mix of baby kale, arugula and field greens, tossed with thinly sliced apples, toasted sunflower seeds and a light apple cider vinaigrette. A crisp and seasonal starter that celebrates Ontario's fall harvest.

Roasted Beet & Carrot Slaw (GF, DF, V, VG)

Shredded carrots and oven-roasted beets, dressed in a maple-Dijon vinaigrette and finished with a touch of citrus. Bright, earthy and a colourful nod to Canadian autumn produce.

Shaved Brussels Sprout & Apple Slaw (V, GF, NF)

Crisp Brussels sprouts, julienned apple, and red cabbage in a light lemon-dijon dressing with fresh parsley and toasted sunflower seeds.

ENTRÉES (CHOOSE 2)

Served with seasonal roasted root vegetables and Chef's choice of rosemary roasted potatoes, creamy mashed potatoes, or wild rice pilaf.

Apple Cider Glazed Chicken (GF, DF, NF)

Roasted chicken breast glazed with a spiced apple cider reduction, served with caramelized onions and rosemary jus.

Braised Beef Short Rib (GF, NF)

Slow-braised boneless beef short ribs with red wine, root vegetables and rosemary.

Maple-Dijon Glazed Salmon (GF, DF, NF)

Oven-baked salmon fillets finished with a warm maple-mustard glaze and fresh dill.

Winter Squash Lasagna with Sage Bechamel (VEG, NF)

Layers of roasted butternut squash, wilted winter greens, ricotta and sage-infused béchamel sauce between tender pasta sheets, topped with mozzarella and parmesan.

Moroccan Spiced Lentil & Root Vegetable Stew (V, GF, NF)

A hearty, fragrant stew of lentils, sweet potato, carrots and parsnip in a tomato and warm spice base.

DESSERT (CHOOSE 1)

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

- **Spiced Apple Crumble Cake**
- **Carrot Cake (V, GF)**
- **Pumpkin Cream Latte Cake (NF)**



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

A Celebration of Spring & Summer

Available from March through August.
All options are served with assorted
artisan rolls & butter. \$43.95 per guest
(minimum 20 people).

SALADS (CHOOSE 2)

Charred Peach & Burrata Salad (VEG, GF, NF)

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

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, NF)

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)

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

Summer Vegetable Ratatouille Tart (VEG)

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 (V, NF)

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

FAMILY STYLE OPTION

Elevate your dining experience by enjoying our buffet menu as a family style service. Generous platters of freshly prepared dishes are placed at the center of each table, encouraging guests to serve themselves and share with others.

Every meal includes a curated selection of mains, sides, salads, and fresh-baked bread, served in ample portions to satisfy every appetite.

