



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

Canapé Menu

Cold Canapés

Starting at \$38 per dozen
Minimum order 3 dozen per selection

Pesto Marinated Bocconcini Bite (V, GF)

Pesto-marinated bocconcini, a tangy sundried tomato, and a briny Kalamata olive elegantly skewered

Mushroom & Onion Tarts (V)

Bite sized tarts filled with wild mushrooms and caramelized onions, topped with a dollop of crème fraîche and topped with sprouts.

Crispy Cucumber Avocado Roll (VEG)

Filled with crisp cucumber, pickled radish, avocado and fried egg. Garnished with sesame seeds, crispy panko crumble and a drizzle of Sriracha mayo.

Surf & Turf (GF)

Pepper crusted AAA beef and shrimp skewer with a gherkin aioli.

Cured Salmon & Dill Crêpe Rolls (NF)

A delicate crêpe roll filled with cured salmon, crème fraîche, and fragrant dill, topped with briny trout roe and fresh chervil.

Rice Paper Rolls (V)

Julienned vegetables with vermicelli and soba noodles accompanied by ponzu dipping sauce.

Peach, Mozzarella & Prosciutto Skewers (GF, NF)

Sweet peach segments topped with a Prosciutto ribbon and silky mozzarella ball.

Smoked Fish Tartine

Served on a lightly toasted pumpnickel point with horseradish sour cream and fresh dill

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

Smoked Salmon Tartar

Seasoned smoked salmon tartar presented in an edible black sesame seed cone & topped with lemon zested sour cream.

Grilled Zucchini Roulade (V, DF)

Rolled around house made toasted pistachio and fresh basil hummus.

Mini Poke Bowls

Seared sesame crusted tuna served on a bed of Kombu seaweed salad with a dollop of wasabi mayo, garnished with micro greens. Served in a clear cup with miniature fork

Smoked Chicken Taco Cone

Cajun roasted chicken with a smoked paprika and lime aioli finished with a fresh salsa verde served in a edible curry cone.

Manchego & Grana Padano Fricco Cups (VEG)

House made vegetable antipasto layered with black olive mouse and sprout garnish.

Bacon Wrapped Dates (GF, DF, NF)

Sweet pitted date wrapped in double smoked bacon drizzled with pomegranate molasses.

Watermelon Feta Salad (VEG, GF, NF)

Topped with white balsamic reduction and crispy fried basil served in a perla cup.

Bloody Mary Shrimp Shooter (GF, NF)

This spicy twist on a Bloody Mary comes in a shooter glass layered with horse radish, hot sauce and tomato juice. Use your poached shrimp skewer to mix and enjoy with your celery and green coarse salt garnish.

 **TULIPS
& MAPLE**
THE ART OF CATERING



Warm Canapés

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Sweet Potato Quinoa Croquette (V)
Topped with a wild blueberry salsa.

Popcorn Tofu (V)
Crispy bites of seasoned tofu served with a sweet chili dipping sauce.

Hickory Smoked Chicken Skewer (GF, NF)
Drizzled with basil oil and served with a garlic roasted red pepper aioli.

Mac n' Cheese Arancini
Served on an Asian spoon with a spicy tomato jam and finished with shaved Grana Padano cheese.

Stuffed Vegan Mushroom (V)
Bite sized mushroom caps stuffed with a delightful melange of herbs, garlic and onion

Wild Mushroom Fricassee (VEG)
Wild mushroom medley with sautéed shallots and fresh herbs served on a brioche croûte and topped with a truffle infused crème fraîche.

Five Spice Lamb Kebab
With a sweet soy & sesame sauce.

Chickpea Falafel Bite (V)
These tasty morcels are served with a side of twisted garlic hummus sauce.

Dynamite Chicken (DF)
Tempura battered chicken bites accompanied by a sweet chili gastrique and fresh chives.

Pani Puri Cup
Grilled tandoori paneer cheese with cilantro chutney and mango crema served in an edible pita cup. **contains peanuts*

Black And Blue
Seasoned AAA Striploin seared and shaved with torched blue cheese served on an applewood smoked crostini finished with a drizzle of red wine jus.

Red Wine Braised Short Ribs
Served on a creamy sundried tomato filled Yorkshire pudding topped with a black olive petal.

Savoury Baked Brie (VEG)
Served on a toasted brioche square with fruit compote and finished with a fresh seasonal berry.

Pulled Smoked Beef
Tender pulled beef served on a herbed Parmesan crostini topped with pickled red cabbage.

Pesto Crusted Beef Tenderloin
served with a rosemary demi-glaze and finished with truffle oil.

Maple Braised Pork Belly
served with house made apple chutney and candied fig on an Asian spoon.

Stuffed Figs
Lightly poached fig stuffed with a goat cheese mousse and topped with honey and caramelized walnuts.



ORDER NOW

EMAIL YOUR ORDER TO:

info@tulipsandmaple.ca

Or request a quote at:

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(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.

