



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 & Special
Events 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

Reception

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.



Fall & Winter Plated Meals



Our plated meals offer a refined dining experience with elegantly presented courses served directly to your guests. Each dish is crafted with the rich flavors of the season, hearty proteins, roasted root vegetables & warming spices, ensuring a memorable dining experience that reflects the coziness of fall & winter.

SALADS

Starting at \$9.50 per guest

Roasted Beet & Goat Cheese Salad (GF)

Roasted golden and red beets with arugula, candied walnuts, goats' cheese and citrus vinaigrette.

Winter Greens & Pear Salad (GF)

Mixed greens with crisp pear, dried cranberries, toasted pecans and creamy goat cheese, finished with a maple-dijon vinaigrette.

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

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

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 \$8 per guest

Roasted Cauliflower & Potato Soup (VEG, GF, NF)

With crispy onions and fresh parsley.

Curried Carrot and Coriander Soup (VEG, GF, NF)

Roasted Vine Tomato Soup (VEG, NF, DF)

With house-made garlic croutons & fresh chives.

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

With a drizzle of truffle oil.

ENTRÉES

Starting at \$35.95 per guest

Apple Cider Glazed Chicken Supreme (GF, DF, NF)

Seared chicken breast finished with a spiced apple cider glaze, paired with caramelized onions, rosemary jus, parsnip purée and roasted root vegetables.

Braised Short Rib with Red Wine Reduction (GF, NF)

Tender boneless short rib slow braised in red wine with rosemary, served over creamy celery root mash with glazed baby carrots and parsnips.

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

Oven-roasted salmon fillet brushed with a maple-mustard glaze, accompanied by wild rice pilaf, charred broccolini, and dill cream.

Wild Mushroom & Spinach Wellington (VEG)

Puff pastry filled with wild mushrooms, spinach, and roasted squash, served over a rosemary-tomato jus with seasonal vegetables.

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

Braised lentils, sweet potato, and parsnip in aromatic tomato-spice jus, served with saffron couscous and preserved lemon.



DESSERTS

Starting at \$9.50 per guest.

Pumpkin Cheesecake with Gingersnap Crust

Creamy pumpkin cheesecake on a spiced gingersnap base, finished with maple cream.

Flourless Chocolate Torte (GF)

Decadent dark chocolate torte, paired with cranberry coulis and candied orange.

Cinnamon Apple Crumble

Warm apple crumble with maple whipped cream and rich crème anglaise.

Spring & Summer Plated Meals



Our plated meals provide an elevated dining experience with beautifully presented courses served to each guest. Dishes highlight the fresh flavors of the season, featuring vibrant produce, lighter pairings and bright, refreshing accents. This captures the essence of spring and summer celebrations.

SALADS

Starting at \$9.50 per guest

Heirloom Tomato & Burrata Salad (GF)

Marinated heirloom tomatoes with creamy burrata, micro basil, aged balsamic pearls and sea salt crisps.

Shaved Fennel & Citrus Salad with Lemon Vinaigrette (GF, NF, V)

Delicate shaved fennel tossed with oranges, grapefruit and thin cucumber ribbons. Dressed in a lemon and white wine vinegar vinaigrette and garnished with microgreens and edible petals for a graceful finish.

Grilled Peach & Arugula Salad (GF)

Baby arugula with grilled Ontario peaches, shaved fennel, chèvre, toasted pine nuts and a balsamic-honey vinaigrette.

Arcadian Field Mix Salad (GF, NF)

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

ENTRÉES

Starting at \$35.95 per guest

Lemon-Thyme Grilled Chicken Breast (GF)

Served over roasted fingerling potatoes, Summer squash ribbons, and a charred corn and herb relish. Finished with a pan jus.

Peppercorn-Crusted AAA Beef Tenderloin (NF)

With truffle pomme purée, sautéed green beans, and a red wine demi-glace. Garnished with crispy shallots.

Pan-Seared Arctic Char (NF)

On a bed of herbed farro with cherry tomato confit, wilted spinach and a lemon beurre blanc.

Vegan Coconut Mango Stir Fry (V)

Chargrilled plant-based lemongrass protein served over coconut-infused jasmine rice, accompanied by grilled baby bok choy & a vibrant pickled mango salad. Finished with a drizzle of Thai basil oil, crispy shallots & micro coriander.

Ricotta Ravioli with Summer Vegetables (VEG)

Hand-rolled ricotta ravioli with grilled zucchini, peas, blistered cherry tomatoes & a basil cream sauce. Finished with Parmesan & lemon zest.

DESSERTS

Starting at \$9.50 per guest.

Lemon Tart with Toasted Meringue & Macerated Berries

A crisp butter tart shell filled with silky lemon curd, topped with a swirl of toasted meringue. Garnished with macerated berries, micro mint and a white chocolate twist.



Vanilla Bean Cheesecake with Maple Whipped Cream & Apricots

A classic vanilla bean cheesecake on a graham crust, topped with gently grilled apricot halves and a swirl of airy maple whipped cream. Garnished with toasted almond slivers and lemon zest for brightness.

Decadent Chocolate Vegan Cake (V, GF)

A rich, gluten free and vegan chocolate cake accompanied by a vibrant raspberry coulis, fresh berries, and a dusting of cocoa. Finished with a coconut cream rosette and micro mint.

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.

