



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

Welcome to our Sample Menu Page

Tulips & Maple offers premier full service catering services for weddings, corporate, small parties and other special events in Ottawa. With an accent on extraordinary food, creativity, and highly polished professional service. Our catering expertise shows from beginning to end. From menu planning and event design to service excellence and thorough communication. Our clients have the finest menu choices at their fingertips because we've built strong relationships with the best food purveyors, both locally and nationally.*

We have hundreds of menu items to choose from. For every special event, our consultants take great care in curating a menu to suit the theme, style and budget of the event ensuring the client is delighted and the guests are wowed. Book a consultation today!

*Full-service is our business

We do it all, so you don't have to.

Our team of experts will put together any china, linens, bar and service staff to accompany your food. We've also rented tents and specialty china, we've done furniture and tables and chairs, you name it we've done it. Based on your needs, Tulips and Maple can customize offerings to assist with cost and consumption.

Should you want a delivery or pick up of food only please see our Gourmet to Go menu.

https://www.tulipsandmaple.ca/wp-content/uploads/2018/01/Gourmet.To_.Go_.Jan_.19.2018-Fillable.pdf

Allergen Notice

Our skilled culinary team can accommodate various allergy and dietary requirement upon request.



Passed Canapes

Bacon Wrapped Dates

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

Smoked Salmon Tartar

Seasoned Smoked Salmon Tartar Presented in an Edible Chili Chip Cone & Topped with Lemon Zested Sour Cream

Watermelon-Thai Chili Gazpacho

With grilled Shrimp

Goat Cheese Mousse

in a edible beetroot basket topped with crumbled pecans and shaved candy cane beets

Surf & Turf

Pepper crusted AAA Beef and Shrimp skewer with a gherkin aioli

Wild Mushroom Fricassee

Wild mushroom medley with sautéed shallots and fresh herbs served on a brioche croute and topped with a truffle infused crème fraiche

Mini Fish Taco

A crispy beer battered haddock served with a black bean puree on a mini flour tortilla round, topped with pineapple salsa, shaved radish and lime zest

Mini Pizza Bite

Rosemary and roasted garlic flat bread topped with our house made tomato sauce, roasted red peppers, pepperoni and aged white cheddar

Cajun Beef Meatballs

With onions, herbs, Worchester and hot sauce; tossed in Cajun spice and served with peach BBQ sauce

Mini Stacked Pancakes

layered with a house made maple bacon jam and topped with bourbon crema and cilantro sprouts



Stationary Platters

Meat Cheese & Jam Session

Chefs choice of Canadian cheeses, assorted meats and in house made fruit jams. Garnished with crispy micro greens and accompanied by fresh sliced baguette and Artisan Crisps.

Cheese & Vegetable Platter

A duo of house picked Canadian cheeses along with a selection of fresh, marinated, pickled and fire roasted vegetables. Accompanied by a selection of sweet preserves and savory spreads, fresh sliced baguette and Artisan crisps.

Modern Mediterranean Breads and Spreads

Build your own crostini! A bountiful selection of Mediterranean delights. Served with a selection of grilled focaccia, flatbreads and pita crisps. Choose from Tabbouleh, Hummus, Artichoke Tapenade, Baba Ghanoush and many more.

Chicken Breast Platter

Chicken Breast Medallions Served at Room Temperature. Enjoy Both Cranberry Glazed & Chimichurri Marinated Breasts, Sliced & Displayed with House Chutneys & Preserves Accompanied By Sprouts & Fresh Sliced Artisan Breads.

T&M Signature Baguettes

All of our Artisanal Baguettes are cut into 24 pieces and include our signature blend of whipped cheese

Tuscan

A rich blend of sundried tomatoes, artichokes, olives, roasted red peppers and fresh basil

Teriyaki Chicken

Teriyaki chicken with toasted sesame seeds, fresh ginger, carrots and mint

Smoked Beef

Delicious smoked beef with fresh tomato, spicy jalapeño and black beans



Plated Mains

Salad

Arcadian Field Mix Salad

With dried cranberries, goats cheese and a maple balsamic vinaigrette

Roasted Beet Salad

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

Arugula Salad

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

Strawberry and Asparagus Salad

Chopped romaine and baby spinach with sliced strawberries and green asparagus topped with slivered almonds and in house vinaigrette



Entrées

served with a starch and a vegetable side

Garlic and Brioche crusted Salmon

With miso Gravy

Pan Seared Steelhead Trout

With toasted almonds and a sundried tomato pesto

Pan Fried Sirloin Steak

With a smoked bacon, pearl onion and demi glaze

AAA Beef Tenderloin

Grilled baseball steak with green peppercorn sauce

Desserts

Apple Maple Sugar Tart

With cinnamon crème Anglaise, Maple whip cream and fresh berries

Orange and Pistachio Tart

Orange curd, pistachio mousse, white chocolate ganache, candied pistachio in a tart shell.

