



T U L I P S
& M A P L E
THE ART OF CATERING



BUFFET MENU

CONTACT US TODAY!

Phone: (613) 723-7103

Email: info@tulipsandmaple.ca

T&M FAVOURITES BUFFET

\$42 per guest (minimum 20 people)

INCLUDED: ASSORTED ARTISAN ROLLS SERVED WITH HERB BUTTER

CHOICE OF 2 SALADS

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

ARCADIAN FIELD MIX SALAD (GF, NF)

With dried cranberries, goat cheese and a maple balsamic vinaigrette.

ROASTED BEET SALAD (GF)

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

ARUGULA SALAD (NF, GF)

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

CLASSIC POTATO SALAD (NF, GF)

Tender P.E.I. potatoes tossed in a tangy Dijon Mayo sauce with hard boiled eggs, chives and seasonings.

KALE CAESAR SALAD (NF)

Crispy pancetta, sourdough croutons and house-made roasted garlic dressing.

CHOICE OF 2 ENTRÉES

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

ROASTED CHICKEN BREAST MEDALLIONS (GF)

Over chipotle and garlic cream sauce.

GRILLED SALMON (GF, NF, DF)

With orange gastric and mango salsa garnish.

SEARED SIRLOIN STEAK (GF, NF, DF)

With a smoked bacon and pearl onion demi glaze.

LEMON GRASS PAD THAI (V, GF)

With snap peas, coconut and tamarine sauce.

BAKED EGGPLANT (V, GF)

Stuffed with roasted vegetable ratatouille and breaded with cornmeal and Parmesan cheese. Served with heirloom tomato sauce.

UPGRADE YOUR BUFFET

Additional \$13 per guest

STUFFED CHICKEN (GF, NF)

Sundried Tomato and goat cheese stuffed chicken breast with a white wine mushroom sauce.

AAA BEEF TENDERLOIN 6OZ. (DF, NF)

Grilled steak with bernaise sauce with tarragon reduction.

CHOICE OF 1 DESSERT

Ask your event coordinator about our vegan and gluten free dessert selection!

CINNAMON SPICED

APPLE CRUMBLE (NF)

With cinnamon crème anglaise, maple whip cream and fresh berries.

TRIPLE CHOCOLATE CAKE (NF)

With berry coulis.

RASPBERRY GREEK YOGURT CHEESECAKE (NF)

With berry coulis.

INCLUDED: FRESHLY BREWED COLOMBIAN COFFEE, GREEN, BLACK AND HERBAL TEAS

VEG = Vegetarian • GF = Gluten Free • NF = Non-Fat • DF = Dairy Free • V=Vegan



ORDERING

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 Credit Card and Email Money Transfer.
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 additional items; center pieces, bar service, extra service, equipment rentals etc. All orders are subject to applicable taxes and a 15% Event Coordination fee. With advance notice, The Tulips and Maple Kitchen can accommodate a variety of allergy and dietary needs.



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T H E A R T O F C A T E R I N G