



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



CAPAPÉ MENU

CONTACT US TODAY!

Phone: (613) 723-7103

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COLD CANAPÉS

Starting at \$33 per dozen

SMOKED SALMON TARTAR

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

ALBERTA BEEF TARTAR

Finely chopped AAA Beef Tenderloin mixed with capers and French shallots, tossed with a light mix of spices and brandy. Garnished with shaved egg and presented on a slice of fresh baguette.

CAPRESE BITE

Balsamic marinated grape tomatoes with pearl bocconcini and fresh basil

CHORIZO SHRIMP SKEWERS

Cajun spiced shrimp skewer, grilled chorizo and roasted grape tomato garnished with micro greens.

MUSHROOM & ONION TARTS

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

SURF & TURF

Pepper crusted AAA Beef and Shrimp skewer with a gherkin aioli.

TUNA TARTAR CONE

Albacore Tuna mixed with finely chopped vegetables, lime zest and red chilli in a black sesame cone.

VEGETARIAN RICE PAPER ROLLS

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

WATERMELON-THAI CHILI GAZPACHO

A cold, refreshing twist on the classic!

BLUE CHEESE AND CARAMELIZED PEAR TART

Blue cheese custard with caramelized pear drizzled with a honey reduction served in a lightly baked savoury tart.

CURRY SCENTED PULLED CHICKEN SALAD

With golden raisins served on an endive boat

SPICED PEAR & POMEGRANATE

With a goats cheese mousse served on a Parmesan crisp.

GOAT CHEESE MOUSSE

In an edible Beetroot basket topped with crumbled pecans and shaved candy cane beet.

GRILLED ZUCCHINI ROULADE

Rolled around house made Toasted pistachio and fresh basil hummus.



HOT CANAPÉS

Starting at \$33 per dozen

MINI FISH TACO

A crispy Beer battered cod 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 flatbread topped with our house made tomato sauce, roasted red peppers, pepperoni and aged white cheddar.

PANKO CRUSTED CRAB CAKE

Seasoned crab claw meat blended with whipped potatoes, mixed peppers and onions lightly fried and finished with a tequila lime aioli.

HICKORY SMOKED CHICKEN SKEWER

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.

BRAISED BEEF CROQUETTES

Pulled beef blended in with whipped potatoes crusted in panko and lightly fried. Served with horseradish and tarragon sour cream.

CAJUN BEEF MEATBALLS

With sautéed onion and fresh herbs, hand-rolled and tossed in cajun spice and BBQ sauce.

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.

BACON WRAPPED DATES

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

BBQ MINI BURGER

Glazed with house made BBQ sauce topped with spinach, maple bacon and cheddar.

CRANBERRY BRIE PURSES

Served with a caramelized onion puree.

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.

CURRIED TURKEY SATAY

With an Asian cranberry dipping sauce.

DYNAMITE CHICKEN

Tempura battered Chicken bites accompanied by a sweet chilli gastrique and fresh chives.

FIG AND PIG ARANCINI

Combined with creamy potato puree and served with a sweet pepper chutney.

FIVE SPICE LAMB KEBOB

With a sweet soy & sesame sauce.

RED WINE BRAISED SHORT RIBS

Served on a creamy sundried tomato filled Yorkshire pudding topped with a black olive petal.

