



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



CORPORATE MENU

CONTACT US TODAY!

Phone: (613) 723-7103

Email: info@tulipsandmaple.ca

BREAKFAST

A minimum of 20 persons is required per order.

MORNING EXPRESS

\$13.00 per guest

Freshly brewed coffee and tea, assorted juices, gourmet muffins such as blueberry, chocolate chip and mixed berry; and fresh seasonal sliced fruit.

THE FRESH TO GO MORNING

\$19.00 per guest

Assorted house-baked pastries (croissants, danishes and cinnamon rolls), freshly brewed coffee and tea, breakfast bars, individual yogurts, whole fruit with assorted juices.

T&M BREAKFAST

\$19.00 per guest

Vanilla infused Greek yogurt served with fruit compote & granola, house-baked breakfast breads such as lemon poppy seed, banana and pumpkin, sliced seasonal fruit, freshly brewed Colombian coffee, green, black and herbal teas & assorted bottled 100% fruit juice.

CONTINENTAL BREAKFAST

\$15.00 per guest

Freshly brewed coffee and tea, assorted juices, a selection of croissants, Danishes and muffins with fresh seasonal sliced fruit.

THE CANADIAN BREAKFAST

\$22.00 per guest

Fluffy scrambled eggs, breakfast sausage, smoked bacon, maple baked beans, P.E.I potato home fries, fresh baked butter croissants, sliced seasonal fruit, freshly brewed Colombian coffee, green, black and herbal teas & assorted bottled 100% fruit juice.

BREAK

AFTERNOON EXPRESS

\$14.00 per guest

A seasonal variety of fresh crudités elegantly presented with an assortment of artisanal crisps and our house made dip, hearty granola and whole grain bars, bottled water & freshly brewed Colombian coffee, green, black and herbal teas.



LUNCHEON

Create a unique lunch order from our delicious platters and salads.
A minimum of 12 persons is required per order.

ARTISAN SANDWICHES

CLASSIC SANDWICHES

Traditional sandwiches like egg salad, rainbow vegetable, smoked ham, tuna salad or smoked turkey breast on white or whole wheat bread.
\$75/dozen

WRAP IT UP

Delicious fillings like chicken Caesar, turkey club or rainbow vegetable in assorted wraps.
\$80/dozen

ARTISAN SANDWICHES

Exciting flavour combinations like turkey brie and green apple, smoked salmon with capers and a citrus spread or basil chicken with Gouda and mushrooms on artisanal breads and buns.
\$95.00/dozen

STUFFED BAGUETTES

All baguettes include our signature herb infused cream cheese. \$38 per baguette, 24 pieces per baguette

TUSCAN

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

SOUTHERN BBQ

Southern style pulled pork blended with sweet corn, green onions and cilantro.

TERIYAKI CHICKEN

Teriyaki chicken with toasted sesame seeds, ginger, carrot and fresh mint.

SMOKED BEEF

Delicious smoked beef with fresh tomato, spicy jalapeños and black beans with a red wine vinaigrette.

SALADS

Small: \$43 Serves 12-15
Large: \$72 Serves 24-30

TENDER LOCAL GREENS

Sundried cranberries, sunflower seeds and balsamic vinaigrette.

CLASSIC POTATO

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

KALE CAESAR

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

SUPER FOODS SALAD

Medley of lentils, beans, chickpeas, pumpkin seeds and quinoa with dried fruits tossed in a house made red wine vinaigrette.

LUNCH EXPRESS COMBO

Your One-Stop-Shop for a complete lunch catering
\$19.95 per guest (minimum order 20 guests)

ARTISAN SANDWICH PLATTER:

Exciting flavour combinations like turkey, brie and green apple, smoked salmon with capers, or basil chicken with Gouda and mushrooms on artisanal breads and buns. Vegetarian, Vegan and Gluten Free options available.

CHOICE OF SALAD:

Kale Caesar, Greek Salad, Classic Potato, Arugula Salad or Super Foods Salad

CHOICE OF DESSERT:

Assorted Dessert Squares
Fresh Baked Cookies

**SERVED WITH ASSORTED
POP AND WATER**



PLATTERS & CANAPÉS

PLATTERS

FROM THE GARDEN

A seasonal variety of fresh crudités elegantly presented with our house made dips.

Small \$60 • Serves 12-15 people

Large \$100 • Serves 24-30 people

ARTISAN CHEESE SELECTION

Includes Chef's choice of 4 fine Canadian cheeses such as; Le Cendrillon Goat Cheese, Bleubry Blue Cheese, Triple Crème, Le Saint-Raymond, Sir Laurier (soft), Cantonnier (semi-soft), accompanied by fresh and dried fruits, assorted nuts and an assortment of fresh sliced breads and artisan crisps.

Small \$85 • Serves 12-15 people

Large \$160 • Serves 24-30 people

CANADIAN CHEESE BOARD

Includes Chef's choice of 3 of the following: Canadian Cheddar, Brie, Jalapeno Havarti, and Smoked Gouda. We garnish with assorted nuts, house-made fruit preserves and an assortment of fresh sliced breads and artisan crisps.

Small \$75 • Serves 12-15 people

Large \$150 • Serves 24-30 people

ITALIAN JOB

Our popular Italian antipasto board features a variety of Italian cured meats such as Genoa salami, spicy Calabrese, Capicollo and Prosciutto. Accompanied by marinated artichokes, roasted red peppers and pearl onions, olives and artisan crisps.

Small \$ 81 • Serves 12-15 people

Large \$160 • Serves 24-30 people

T&M CHARCUTERIE BOARD

A selection from our charcuterie repertoire which will include Chef's choice of artisanal cheeses, terrines and pates, dried imported meats, assortment of fruit preserves, mustards and fresh breads and artisan crisps.

Small \$100 • Serves 12-15 people

Large \$180 • Serves 24-30 people

HOUSE-MADE DIPS

Choose 1 single dip of 750ml, 1 liter for large order OR create your own trio. All dips served with an assortment of crisps, pitas and flatbreads.

Small \$55 • Serves 12-15 people

Large \$85 • Serves 24-30 people

Choose from the following dips below:

- **Caramelized Onion & Smoked Bacon:** white onion, double smoked bacon, maple syrup, cream cheese
- **Tzatziki:** Cucumber, fresh dill, lemon zest, garlic, Greek yogurt, sour cream
- **Fire Roasted Red Pepper:** roasted red pepper, jalapenos, roasted garlic, smoked paprika, cream cheese
- **Traditional Hummus:** chickpeas, tahini, roast garlic, olive oil (DF)
- **Bruschetta-Tomatoes:** red onion, garlic, fresh basil, olive oil (DF)

CANAPÉS

\$33.00 per dozen

Minimum 3 dozen per selection

- Sundried Tomato Tart
- Rice Paper Rolls
- Mushroom and Onion Tart
- Zucchini Roulade
- Blue Cheese and Pear Tart
- Grilled Salmon on Miso Rice
- Goat Cheese Cheesecake Bite
- Caprese Salad Skewers
- Artichoke & Feta Cucumber Boat
- Candied Bacon Crusted Goat Cheese Balls

Ask us about our seasonal canapé options!



T&M HOMESTYLE BBQ PACKAGE

\$20 per guest plus applicable fees and taxes

Minimum 50 guests

CHOICE OF 2 MAINS

ALL BEEF BURGERS
MILD ITALIAN SAUSAGES
ALL BEEF HOT DOG
VEGGIE BURGERS

TOPPINGS BAR

TRADITIONAL TOPPINGS

May include: lettuce, tomato, pickles, red onions, cheddar cheese, mustard, relish and ketchup.

ADD GOURMET TOPPINGS

\$3 per person

Includes sauerkraut, sauteed mushrooms, grape tomato relish, caramelized onions, roasted garlic aioli, T&M house ketchup and swiss cheese.

CHOICE OF 2 SALADS

SUPERFOOD SALAD
TRADITIONAL COLESLAW
GARDEN SALAD
CREAMY POTATO SALAD
ZESTY PASTA SALAD

CHOICE OF 1 DESSERT

ASSORTED DESSERT SQUARES
FRESHLY BAKED COOKIES

BEVERAGES

Price includes 1 drink per guest

BOTTLED WATER
POP

Upgrade your order to our premium BBQ chicken and ribs option for an extra \$20 per guest includes additional salad and grilled corn on the cob.



T&M CORPORATE BUFFET

Enjoy a Chef-prepared meal that will certainly wow your guests!

A minimum of 20 persons is required per order.

\$27.50 per guest

HOUSE-MADE LASAGNA

Choice of our mouth-watering Vegetarian or meat lasagna. A creamy tomato sauce layered between lasagna noodles with spinach and 4 cheeses served with chef's Caesar or house greens and garlic bread.

SWEET AND SOUR BEEF MEAT BALLS OR CHILI

Served with rice with house garden salad and fresh rolls.

CHICKEN SOUVLAKI OR VEGETABLE SKEWERS

Marinated chicken or vegetable skewers (2 per person) with rice pilaf, traditional Greek salad, pita bread and tzatziki.

CHICKEN OR CHICKPEA CURRY

Served on rice with house garden salad and Naan bread.

COCONUT CRUSTED TILAPIA

Oven baked tilapia with a creamy coconut curry sauce served with basmati rice and seasonal vegetables. Accompanied by a house garden salad, fresh baked dinner rolls.

CHICKEN PARMESAN

Seasoned crispy chicken topped with house-made marinara and melted Mozzarella served with fettucini alfredo, Caesar salad and fresh baked dinner rolls.

BEEF AND DEMI

Chef carved, slow roasted, top sirloin of beef served with seasonal vegetables, potatoes, Bordelaise sauce. Accompanied by fresh rolls.

ROAST TURKEY

Slow roasted golden brown turkey served with seasonal vegetables, creamy garlic mashed potatoes, gravy and cranberry sauce. Accompanied by fresh rolls.



DESSERT

DESSERT SQUARES

Our dessert square platters consist of a delectable assortment of brownies, nanaimo bars, lemon squares and other sweet treats.
\$29 per dozen

FRESHLY BAKED COOKIES

Our freshly baked cookies include chocolate chip, white chocolate chip, maple nut, oatmeal and double chocolate.
\$24 per dozen

FRUIT PLATTER

Attractively displayed selection of fresh seasonal fruit chosen by our Chef.
Small \$63 • Serves 12-15 people
Large \$120 • Serves 24-30 people

ORDERING

EMAIL YOUR ORDER TO:

info@tulipsandmaple.ca

OR REQUEST A QUOTE AT:

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.

