



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



## WEDDING MENU

**CONTACT US TODAY!**

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# ABOUT OUR MENUS

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Our menus include a choice of soup or salad, two main entrées, choice of starch, chef choice seasonal vegetable and 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.

## PASSED CANAPÉS

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*starting at \$33 / dozen (minimum order 3 dozen)*

### **SERVED COLD**

#### **SMOKED SALMON TARTAR**

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

#### **GOAT CHEESE MOUSSE (VEG, GF, NF)**

in an 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.

#### **CAPRESE BITE (VEG, NF, GF)**

Balsamic marinated grape tomatoes with pearl bocconcini and fresh basil.

#### **MUSHROOM & ONION TARTS (VEG)**

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

#### **VEGETARIAN RICE PAPER ROLLS (V)**

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

### **SERVED HOT**

#### **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.

#### **DYNAMITE CHICKEN (DF)**

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

#### **CAJUN MEATBALLS (DF, GF, NF)**

Beef Meatballs with onions, herbs, Worcestershire and hot sauce; tossed in Cajun spice and served with BBQ sauce.

#### **BBQ MINI BURGER**

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

#### **CRANBERRY BRIE PURSES (VEG)**

Served with a caramelized onion puree.

#### **MAC N' CHEESE ARANCINI (VEG)**

Served on an Asian spoon with a spicy tomato jam and finished with shaved Grana Padano cheese.

#### **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.

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



# STARTERS

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## SALADS

*starting at \$7.50 per guest*

### **ARCADIAN FIELD MIX SALAD (GF, NF)**

With dried cranberries, goats' 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.

## SOUPS

*starting at \$7 per guest*

### **CURRIED CARROT AND BUTTERNUT SQUASH SOUP (VEG, NF, GF)**

Garnished with sour cream and toasted pepitas.

### **CREAMY CARAMELIZED LEEK & MAPLE BACON SOUP (GF, NF)**

With a drizzle of truffle oil.

### **GARDEN VEGETABLE CHILLED GAZCHEO (VEG, GF, NF)**

With peppers, tomatoes, cucumber, herbs with a blue cheese foam garnish.

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# ENTRÉES

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*Accompanied with seasonal vegetables and Chef's choice of starch.*

## **GRILLED CHICKEN BREAST MEDALLIONS (GF)**

Over chipotle and roasted garlic cream sauce.

*\$37.00 per guest*

## **GRILLED SALMON (NF, DF)**

With orange gastric and mango salsa garnish.

*\$42.00 per guest*

## **GRILLED SIRLOIN STEAK (GF, NF, DF)**

With a smoked bacon and pearl onion demi glaze.

*\$48.00 per guest*

## **STUFFED CHICKEN (GF, NF)**

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

*\$52.00 per guest*

## **AAA BEEF TENDERLOIN 6OZ. (DF, NF)**

Grilled steak with Bernaise sauce with tarragon reduction.

*\$57.00 per guest*

## **VEGAN LEMON GRASS PAD THAI (V, GF)**

With snap peas, coconut and tamarine sauce.

*\$44.00 per guest*

## **BAKED EGGPLANT (V, GF)**

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

*\$44.00 per guest*

# DESSERTS

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*Starting at \$7.50 per guest. Accompanied with freshly brewed coffee and tea service.*

## **CINNAMON SPICE APPLE CRUMBLE**

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

## **TRIPLE CHOCOLATE CAKE (NF)**

With berry coulis and fresh fruit.

## **RASPBERRY GREEK YOGURT CHEESECAKE**

With fruit coulis and fresh berries.

**ASK US ABOUT OUR DONUT WALL & CUPCAKE TOWER!**

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# LATE NIGHT STATIONS

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*Make these action stations the icing on the cake at the end of a fun night or try them as your main meal! Either way, they are sure to impress. Starting at \$10 per guest.*

## **COAST-TO-COAST POUTINE BAR**

Yukon gold fries, St. Albert cheese curds and gravy with choice of displayed garnishes.  
Chooses 2 Proteins: Pulled Chicken, Beef Brisket, MTL Smoked Meat or Pulled Pork.  
Garnishes Included: Maple Bacon Bits, Chive Sour Cream, Crispy Scallion.

## **ROMA STYLE PIZZAS**

An assortment of toppings with cheddar & tomato sauce on a thick crust, served room temperature.

## **GOURMET GRILLED**

Gourmet mini grilled sandwiches served with an assortment of dips like ketchup, BBQ sauce and hot sauce.

## **NACHO BAR**

Cheesy chicken or beef nachos piled high for guests to devour as is or topped with sour cream, guacamole, red onion, cilantro, jalapenos and Pico de Gallo.

## **MAC N' CHEESE**

Creamy 4-cheese mac n' cheese bowls topped just the way you like it!  
Add extra cheese, bacon, pulled pork, a veggie medley or eat it plain!

## **TASTE OF ITALY**

An interactive Pasta Bar! We offer an assortment of fresh pasta's with seasonal vegetables (mushroom, peppers, spinach and onion), variety of 2 noodles (long, short or stuffed), choice of 2 proteins (chicken, beef, sausage) and choice of 3 delectable sauces (alfredo, pomodoro, basil pesto or bolognaise).

## **CHOW MEIN TAKE-OUT**

Irresistible chow mein noodles served in take out containers with chop sticks and your choice of toppings! Chicken, beef, veggie stir fry, tofu, green onions and hot sauces will enhance this already perfect to-go meal.

## **CARVED BRISKET SAMMIES**

Slow roasted to perfection and handed to you on a fresh baked bun to top with horseradish sauce or classic yellow mustard. We dare you to take just one!

*Book a consultation with one of our event specialists today by emailing us with your wedding details at: [info@tulipsandmaple.ca](mailto:info@tulipsandmaple.ca)*

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