



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



CANAPÉ MENU

CONTACT US TODAY!

Phone: (613) 723-7103

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COLD CANAPÉS

Starting at \$33 per dozen
Minimum order 3 dozen per selection

SMOKED SALMON TARTAR

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

ALBERTA BEEF TARTAR (NF)

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 (VEG, GF)

Balsamic marinated grape tomatoes with pearl bocconcini and fresh basil

MUSHROOM & ONION TARTS (VEG, NF)

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 (VEG, DF)

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

BLUE CHEESE AND CARAMELIZED PEAR TART (VEG, NF)

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

SPICED PEAR & POMEGRANATE (VEG, NF)

With a goats cheese mousse served on a Parmesan crisp.

GOAT CHEESE MOUSSE (VEG)

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

GRILLED ZUCCHINI ROULADE (V, DF)

Rolled around house made Toasted pistachio and fresh basil hummus.

ROASTED BUTTERNUT SQUASH COIN (VEG)

topped with a Goat cheese swirl and crunchy, toasted granola and dried fruit. Drizzled with a cranberry honey reduction.

SMOKED SALMON TARTAR

Seasoned Smoked Salmon Tartar Presented in an Edible Black sesame seed cone & Topped With Lemon Zested Sour Cream.

SMOKED CHICKEN TACO CONE

Cajun Roasted Chicken with a smoked paprika and lime aioli finished with a fresh salsa verde served in a edible curry cone

VEG = Vegetarian • GF = Gluten Free • NF = Nut Free • DF = Dairy Free • V=Vegan



HOT CANAPÉS

Starting at \$33 per dozen
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MINI FISH TACO (NF)

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.

HICKORY SMOKED CHICKEN SKEWER (GF, NF)

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 (NF)

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

CAJUN BEEF MEATBALLS (NF)

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

WILD MUSHROOM FRICASSEE (VEG)

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

BACON WRAPPED DATES (GF, DF, NF)

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

BBQ MINI BURGER (NF)

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

CRANBERRY BRIE PURSES (VEG, NF)

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 (GF, NF, DF)

With an Asian cranberry dipping sauce.

DYNAMITE CHICKEN (DF)

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

FIG AND PIG ARANCINI (NF)

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.

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SEASONAL CANAPÉS

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MINI BEEF WELLINGTON (NF)

Tender roasted fillet mignon beef with mushroom duxelle wrapped in light and crisp puff pastry.

CRANBERRY PECAN GOAT CHEESE TRUFFLE (V, GF)

Creamy goat cheese truffles coated in chopped sweet dried cranberries and toasted pecan bits.

PEACH, MOZZARELLA & PROSCIUTTO SKEWERS (GF, NF)

Sweet peach segments topped with a Prosciutto ribbon and silky mozzarella ball.

CRISPY CHICKEN WAFFLE BITE (NF)

Sweet meets savory in this tasty spin on the traditional chicken and waffles. Our house made mini waffles are topped with crispy battered chicken bites and drizzled with Real Canadian Maple Syrup.

HOLIDAY BLOODY MARY SHRIMP SHOOTER (GF, NF)

This spicy twist on a Bloody Mary comes in a shooter glass layered with horse radish, hot sauce and tomato juice. Use your poached shrimp skewer to mix and enjoy with your celery and green coarse salt garnish.

HOLIDAY CROQUETTES (NF)

T&M's take on the traditional Canadian Meat Pie in a bite sized morsels. Creamy mashed potatoes and savoury ground meat are rolled and deep fried to crispy perfection.

CAMEMBERT SAUSAGE ROLL (NF)

With a touch of our house-made fig, blueberry chutney.

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