



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



## CORPORATE MENU

CONTACT US TODAY:

(613) 723-7103

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[www.tulipsandmaple.ca](http://www.tulipsandmaple.ca)

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# BREAKFAST

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*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

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## **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.

## **SMALL SAVOURY SNACK STATION**

*\$35 serves 12-15 per*

*\$90 serves 24-30 per*

An assortment of savoury snacks such as:  
Crispy House Made Kettle Chips; fried to a golden brown and sprinkled with sea salt.  
Mixed Roasted and Salted Nuts (can be nut free)  
Buttery Popcorn and Pretzels Sticks



# LUNCHEON

Create a unique lunch order from our delicious platters and salads.

## 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 BLT chicken Caesar, turkey club or roasted vegetable and hummus in assorted wraps. \$80/dozen

### ARTISAN SANDWICHES

Exciting flavour combinations like turkey brie and green apple, roast beef and aged cheddar, or basil chicken with Gouda on artisanal ciabatta buns. \$95.00/dozen

## T&M POWER BOWLS

Minimum order of 10 per flavour  
\$15 per bowl

### VEGAN FALAFEL BOWL (GF, VEGAN, NF)

House-Made, crispy chickpea falafels tahini drizzle, hummus, pickled turnips, tzatziki, garlic sauce and onions served on a bed of quinoa.

### CHICKEN TACO BOWL (NF, HALAL)

Grilled Chicken, creamy avocado, sweet corn and tomato, black beans, fresh greens, white rice, pico de galo and cheddar cheese.

### VEGAN LEMON GRASS THAI NOODLE BOWL (VEGAN, GF)

Rice noodles topped with vegan lemon grass protein, fresh julienned carrot and cucumber, cabbage, fresh cilantro and lime wedges, drizzled with our house-made sauce.

## 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  
or Fresh Baked Cookies

**SERVED WITH ASSORTED  
POP AND WATER**



# PLATTERS & CANAPÉS

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## 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
- Spicy Grilled Salmon Seaweed Cup
- 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

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*\$25 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

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

A minimum of 20 persons is required per order.

\$30 per guest for 1 entree

Upgrade to 2 entrees for an additional \$10 per guest

## **CHOICE OF 1 SALAD:**

**CHEF'S CAESAR**

**HOUSE GREENS**

**TRADITIONAL GREEK SALAD**

## **CHOICE OF 1 ENTRÉE**

**HOUSE-MADE LASAGNA**

Choice of our mouth-watering meat lasagna with a rose sauce layered between lasagna noodles with spinach and 4 cheeses served with garlic bread.

Option of Vegetarian Pasta with Pomodoro Sauce upon request.

## **SWEET AND SOUR BEEF MEAT BALLS**

Served with fresh rolls. Vegetarian Chili available upon request.

## **CHICKEN SOUVLAKI**

Marinated chicken skewers (2 per person) with rice pilaf, pita bread and tzatziki. Vegetarian Skewers available upon request.

## **CHICKEN CURRY**

Served with rice and Naan bread.

Vegetarian Chickpea Curry available upon request.

## **COCONUT CRUSTED TILAPIA**

Oven baked tilapia with a creamy coconut curry sauce served with basmati rice and seasonal vegetables.

Accompanied by fresh baked dinner rolls.

## **CHICKEN PARMESAN**

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

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

Rice noodles served with seasonal vegetables, coconut and tamarine sauce

## **SLOW ROASTED BEEF**

Chef carved, slow roasted, top sirloin of beef served with seasonal vegetables and roasted potatoes.

Accompanied by fresh rolls.

## **ASSORTED DESSERT SQUARES OR COOKIES**



# DESSERT

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## DESSERT SQUARES

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

## FRESHLY BAKED COOKIES

Our freshly baked cookies may 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

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## EMAIL YOUR ORDER TO:

[info@tulipsandmaple.ca](mailto:info@tulipsandmaple.ca)

## OR REQUEST A QUOTE AT:

[tulipsandmaple.ca/ottawa/contact-us/](http://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; 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.

