



Buffet Menu



TULIPS
& MAPLE
THE ART OF CATERING


Ottawa's Catering Experts

Our name blends the origins of our Dutch and Canadian founders. They launched Tulips & Maple in 1991 and worked day and night to realize their vision of showing Ottawa what catering really can be. Since our modest beginnings in Manotick over two decades ago, the values instilled by the original 'Tulips' & 'Maple' of honesty and passion, accomplishment and learning, guide our team in our quest to deliver delicious excellence and excitement for every event. Fast-forward to today—still the best off-premise catering you can get in Ottawa. We expanded into the Kingston area with Tulips and Maple the Art of Catering in 2016.

At Tulips & Maple, our mission is to deliver an extraordinary catering experience that surpasses all expectations. We offer unique Catertaining® elements, from the captivating action stations to innovative canape services, designed to engage your guests with intrigue, fun, and exceptional taste. Tulips & Maple has set the gold standard for full-service, off-premise catering. Our dedication to delivering top-tier food, imaginative menus, and superior service along with our unswerving commitment to excellence drives every facet of our operations.

Our team, motivated by expertise, dedication, creativity and enthusiasm, strives to elevate traditional standards. Our competitive edge lies in our ability to tailor our catering services to align seamlessly with any theme, vision or objective. At Tulips & Maple, we aspire to elevate the art of catering and event planning, leaving an enduring memory of excellence, creativity, and unparalleled service on every occasion we touch.

WWW.TULIPSANDMAPLE.CA • INFO@TULIPSANDMAPLE.CA • (613) 723-7103



We have grown to be regarded as the "go to" company for premium, full service and off-premise catering, featuring high quality food, creative and compelling menus, eye-catching presentation and superior service standards that you can count on!

We do everything from chairs and tents to linens and cutlery. We take care of your bar and staff all the while making sure the food is exquisite and catered to your tastes.



**TULIPS
& MAPLE**
THE ART OF CATERING

V=VEGAN • VEG=VEGETARIAN • DF=DAIRY FREE • GF=GLUTEN FREE • NF=NUT FREE

Buffet Menu

All options are served with assorted artisan rolls and butter. \$42 per guest (minimum 20 people).

SALADS (CHOOSE 2)

Or substitute for our house-made soup. Ask your event coordinator about our seasonal selection!

ARCADIAN FIELD MIX SALAD (GF, NF)

With dried cranberries, goat 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.

T&M CAESAR SALAD (NF)

Crispy pancetta, sourdough croutons and creamy garlic dressing.

ENTRÉES (CHOOSE 2)

Entrées come with Chef's choice of roasted potatoes, mashed potatoes or seasoned rice and seasonal vegetables.

ROASTED CHICKEN BREAST MEDALLIONS (GF)

Over chipotle and garlic cream sauce.

GRILLED SALMON (GF, NF, DF)

With orange gastric and mango salsa garnish.

SEARED SIRLOIN STEAK (GF, NF, DF)

With a smoked bacon and pearl onion demi glaze.

LEMON GRASS PAD THAI (V, GF)

With snap peas, coconut and tamarine sauce.

BAKED EGGPLANT (V, GF)

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

UPGRADE YOUR BUFFET

Additional \$13 per guest

STUFFED CHICKEN (GF, NF)

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

AAA BEEF TENDERLOIN 6OZ. (DF, NF)

Grilled steak with bernaise sauce with tarragon reduction.

DESSERT (CHOOSE 1)

All options are served with freshly brewed Colombian coffee, green, black and herbal teas. Ask your event coordinator about our vegan and gluten free dessert selection!

- Cinnamon Spiced Apple Crumble (NF)
- Triple Chocolate Cake (NF)



Order Now

EMAIL YOUR ORDER TO:

info@tulipsandmaple.ca

Or request a quote at:

www.tulipsandmaple.ca/ottawa/contact-us

FOR SPECIALTY REQUESTS CALL US:

(613) 723-7103

PAYMENTS:

We accept all forms of payment. 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 bar service, staffing, equipment rentals etc. All orders are subject to applicable taxes and a 15% event coordination fee.

