



Canape 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 unwavering 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.



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

Cold Canape Menu

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.

CAPRESE BITE (VEG, GF)

Balsamic marinaded 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 (GF)

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.

RICE PAPER ROLLS (V)

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

PEACH, MOZZARELLA & PROSCIUTTO SKEWERS (GF, NF)

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

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 & crunchy, toasted granola & 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.

MANCHEGO & GRANA PADANO FRICCO CUPS (VEG)

House made vegetable antipasto layered with black olive mouse and sprout garnish.

BACON WRAPPED DATES (GF, DF, NF)

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

WATERMELON FETA SALAD (VEG, GF, NF)

Topped with white balsamic reduction and crispy fried basil served in a perla cup.

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.

MELON, MOZZARELLA & PROSCIUTTO SKEWERS (GF, NF)

Sweet melon segments and silky mozzarella ball wrapped with a savoury Prosciutto ribbon.

Warm Canape Menu

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

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.

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 fraiche.

BBQ MINI BURGER (NF)

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

FIVE SPICE LAMB KEBOB

With a sweet soy & sesame sauce.

CRANBERRY BRIE PURSES (VEG, NF)

Served with a caramelized onion puree.

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.

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.

RED WINE BRAISED SHORT RIBS

Served on a creamy sundried tomato filled Yorkshire pudding topped with a black olive petal.

SAVOURY BAKED BRIE (VEG)

Served on a toasted brioche square with fruit compote and finished with a fresh seasonal berry.

PULLED SMOKED BEEF

Tender pulled beef served on a herbed Parmesan crostini topped with pickled red cabbage.

PESTO CRUSTED BEEF TENDERLOIN

served with a rosemary demi-glaze and finished with truffle oil.

MAPLE BRAISED PORK BELLY

served with house made apple chutney and candied fig on an Asian spoon.



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.

