



Holiday Menu



T U L I P S
& M A P L E
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



Personalized, original catering menus that reflect you, your event theme and desired ambiance.

Amazing, beautiful food sourced from local farmers and the best the world has to offer. Attentive, responsive customer service and catering consultation – your event planning partner.

Personal, gracious and efficient catering service – be a guest at your own event.



**TULIPS
& MAPLE**
THE ART OF CATERING

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

Holiday Menu

Let Tulips & Maple do the cooking for you! We will provide delicious food in our disposable serving pans that's ready to eat at any office, home, or hotel. Delivery at additional cost.

SALADS

WINTER SALAD

Fresh mixed greens, crisp pear, toasted pecans, dried cranberries & creamy goat cheese crumble. Served with a house made dijon mustard and white wine vinaigrette.

BEET N' BACON SALAD

Crispy bacon topped kale and arugula with grated manchego cheese and bright beet ribbons. Served with a house made white wine vinaigrette.

ROASTED BUTTERNUT SQUASH N' QUINOA SALAD

With dried parsley, roasted pumpkin seeds, feta cheese and dried apricots. Tossed in a light and tangy vinaigrette.

ENTRÉES

All entrées include dinner rolls, butter and a medley of seasonal vegetables and roasted potatoes.

SOUS-VIDE TURKEY DINNER MUFFINS

A jumbo savoury house-made stuffing muffin topped with tender sous-vide turkey, fluffy mashed potatoes and a decadent house-made gravy topping. Garnished with cranberry jelly.

STUFFED PORK LOIN ROAST (GF, DF)

Hand-rolled with a delicious rosemary, grainy mustard and roasted garlic stuffing.

SALT ROASTED "BEET" WELLINGTON (VEG)

With wilted kale, goat cheese and mushroom duxelle.

DESSERT

- Chef's selection of festive dessert
- Fresh fruit platter

PRICING

Includes dinner rolls and butter, catering setup of chaffers with supply of serving utensils, disposable dishes, cutlery & napkins. Delivery & pickup at additional cost.

Buffet Package #1: 1 Salad, 1 Entrée & Dessert.
\$39 per person.

Buffet Package #2: 2 Salads, 2 Entrées & Dessert.
\$45 per person.

SIMPLE HOLIDAY DROP-OFF

\$39.95 per person. We will drop off your ready to heat holiday buffet in disposable containers. Includes plates, cutlery and serving tools.

- Slow Roasted Golden Brown Turkey
- Artisan Rolls
- Garlic Mashed Potatoes
- Savoury Stuffing
- House-Made Gravy
- Citrus Cranberry Sauce
- Roasted Seasonal Vegetables
- Choice of Pecan, Apple or Pumpkin Pie

ADD CANAPES TO YOUR ORDER

Choose from any of our holiday themed canapes, \$39 per dozen, minimum order of 3 dozen each:

- Crispy Bacon Wrapped Asparagus
- Brie and Fig Crostini
- Cranberry Cheddar Jalapeno Sausage Bites
- Eggplant Rolls with Walnut Ricotta

ADD A PLATTER

\$190 each, serves 24-30 guests:

- Holiday Wreath Charcuterie
- Christmas Tree Cheese Board
- Festive Holiday Cheese Ball

Ask us about our holiday cocktails!



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.

