

TULIPS & MAPLE

T H E A R T O F C A T E R I N G

FALL & WINTER GOURMET-TO-GO



All our delectables are made with care from scratch in our kitchen with the highest quality ingredients. Our sauces, condiments and other goodies are made with ingredients at the height of their season to excite your taste buds (and ours) with the optimum flavours.

👉 CONTACT US TO CREATE YOUR NEXT MEMORY • 613-723-7103 • TULIPSANDMAPLE.COM 👈

TULIPS & MAPLE

T H E A R T O F C A T E R I N G

HORS D'OEUVRES

\$36/24 pieces

Items are bite size and each order comes with beautiful garnish

WARM (to be reheated)

Cauliflower bisteeya

Our vegetarian interpretation of a traditional Moroccan phyllo pastry

Grilled rapini and white bean crostini,

Pecorino cheese, cold pressed olive oil

Moroccan spiced beef sirloin skewer

Niagara apricot coriander sauce

Cashew breaded chicken

Tandoori seasoning, coriander mint chutney

COLD

House smoked duck breast

Fig anise cracker, fennel compote

House smoked trout rilette

Candied lemon scone, fresh horseradish chive cream

Chicken Mini "Sandwich"

Roast chicken with Dijon dressing, spicy pickled green beans on baguette

Prawn skewer

Roasted grape tomato, anise, black olive salt

PLATTERS

Serving numbers are based on cocktail format, assuming multiple platters and hors d'oeuvres.

Ferme Floripale goat cheese terrine with roasted yellow beets and toasted walnuts

\$30

Serves 10-15

Fresh Papineauville goat cheese with dried fruit mostarda and served with a yellow beet, grainy mustard and walnut relish. Comes with Premiere Moisson baguette.

Fish charcuterie platter (50 bites)

\$65

Serves 15-20

This platter evokes a Scandinavian smorgasbord. An indulgent spread of smoked and cured fish. Includes at least three of the following: Smoked wild Chinook salmon, citrus and coriander cured salmon gravlax, smoked peppered mackerel, smoked trout terrine and smoked Riga sprats or a market inspired special preparation. Condiments may include honey grainy mustard sauce, pickled fennel, spiced plum 'ketchup' and lemon wedges. Comes with Premiere Moisson baguette and cracked wheat crisps.

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

T H E A R T O F C A T E R I N G

Display of Canadian cheese (50 bites) \$50

Serves 15-20

A beautiful selection of Canadian cheeses: Balderson double smoked Cheddar, Chevalier Triple Cream Brie, Quebec Ermitte blue and Mamirolle. Complimented with a terrine of Ferme Floripale goat cheese and dried fruit mostarda. Served with French baguette, candied walnuts, homemade condiments and fresh grapes.

Around the world dip platter (50 bites) \$35

Serves 15-20

A mouth-watering combination of homemade dips- Muhammara dip (charred red pepper, walnut and pomegranate) and Cuban black bean dip (with toasted coriander, cumin and orange). Served with crudités, our artisan multigrain crackers, pita triangles and lemon-herb marinated olives.

Chef's Charcuterie Platter (50 bites) \$65

A mouth-watering arrangement of house made cured meats, pickles and preserves.

May include:

Black pepper and celeriac cured Ontario beef tenderloin, Quebec wild boar 'trotters", Upper Canada Heritage Farms black pig prosciutto, lamb merguez, smoked mariposa duck breast and duck pancetta, candied salmon, smoked trout rilletes, salmon Gravlox, salami, duck rilletes, Maison Giber wild game terrine or chefs latest inspiration, served with Premier Moisson baguette

Extra dips (1/2 liter):

- ☞ Muhammara (charred red pepper, walnut and pomegranate) \$9
- ☞ Cuban black bean dip with toasted coriander, cumin and orange \$6
- ☞ Hummus \$6
- ☞ Babaganoush \$8
- ☞ Sweet potato and macadamia nut \$8

Extra bread:

- ☞ Premiere Moisson Baguette \$3
- ☞ Ace Rosemary Focaccia \$5
- ☞ Olive Bread \$5
- ☞ Pita crisps \$3

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

T H E A R T O F C A T E R I N G

DESSERTS

Chocolate Dipped Fruit Platter (36 pieces)

\$42

Chef's choice of 3 varieties of seasonally inspired fresh and dried fruit themed chocolate treats. May include:

- ☞ Chocolate dipped strawberries
- ☞ Sour cherry and pistachio chocolate bark
- ☞ Milk chocolate dipped oven-roasted pineapple flowers
- ☞ Chocolate brittle or bark with dried fruit and toasted nut or seeds,
- ☞ Candied orange strips with bittersweet chocolate
- ☞ Quince and chocolate terrine

Tulips & Maple's petit fours (24 pieces- 3 kinds)

\$36

A fresh made 'to-die-for' Chef's choice of 3 varieties.

May include:

Strawberry with butterscotch Mascarpone and crushed caramel, mini rhubarb pies, sugar shack tarts, anis chocolate terrine, Coffee cardamom custard tart with caramelized sugar, caramelized orange vanilla filled profiteroles, drunken fruit chocolate mousse, European chocolate truffles, mini cookies, sugar tart with Marsala raisins or fresh fruit frangipane

Seasonal fruit platter

\$35

Beautiful arrangement of seasonal cut fruit. Served with a silky butterscotch dip.

Our platters are artfully presented on platters and the hors d'oeuvres are placed in pastry boxes for your convenience. Each order of hors d'oeuvre comes with beautiful individual garnishes. Complimentary cocktail napkins are provided.

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T H E A R T O F C A T E R I N G

ORDER FORM

Item	Cost	Quantity	Total
Hors D'Oeuvres			
Hot - to be reheated - approx. 24 pieces			
Cauliflower bisteeya	\$36.00		
Grilled rapini and white bean crostini	\$36.00		
Moroccan spiced beef sirloin skewer	\$36.00		
Cashew breaded chicken	\$36.00		
Cold - approx. 24 pieces			
House smoked duck breast	\$36.00		
Jumbo prawn skewer	\$36.00		
House smoked trout rilette	\$36.00		
Double smoked Ontario cheddar, MacIntosh apple jelly	\$36.00		
Platters			
Ferme Floripale goat cheese terrine	\$30.00		
Fish charcuterie platter (50 bites)	\$65.00		
Canadian display of cheese (50 bites)	\$50.00		
Around the world dip platter (50 bites)	\$35.00		
Chef's charcuterie platter (50 bites)	\$65.00		
Extra Dips - ½ litre			
Muhammara	\$9.00		
Cuban black bean dip	\$6.00		
Hummus	\$6.00		
Babaganoush	\$8.00		
Sweet potato and macadamia nut	\$8.00		
Extra Bread			
Premiere Moisson Baguette	\$2.50		
Ace Rosemary Focaccia Bread	\$5.00		
Olive Bread	\$5.00		
Pita Crisps	\$3.00		
Desserts			
Chocolate Dipped Fruit Platter - approx. 36 pieces	\$42.00		
Tulips and Maple's petits fours - approx. 24 pieces (8 of each type)	\$36.00		
Seasonal fruit platter	\$35.00		
Total Order			

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T H E A R T O F C A T E R I N G

Name: _____

Phone Contact: _____

Secondary Contact: _____

Fax Number: _____

Email: _____

Pre-Payment (Visa and MasterCard Only) _____

Credit Card Number: _____

Expiry Date: _____

Pick up Date & Time: _____

Please fill out the quantities required and ALL ABOVE FIELDS and fax back to the attention of Erin at 613-723-5430. You may also email your order to us using our website. The order will not be processed until a form of payment has been provided and you have received our confirmation by fax or email.

Pick up orders are available Monday – Friday from 11-5pm and Saturdays from 11-3pm.

A minimum of 48 hours notice is required for all pick up orders. We strongly recommend that all items are consumed within 24 hours of pick up.

