



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



Spring Summer Pick Up Menu

All our delectables are made with care from scratch in our kitchen. 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.





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

HORS D'OEUVRES

\$36/24 pieces

* Items are bite size and each order comes with beautiful garnish for your platter*

WARM (to be reheated @ home)

Ermite blue cheese and leek tart with pickled grape relish

Asparagus, wild mushroom and fontina pizzettes

Triple cream brie crostini, strawberry and red onion confit, cracked black pepper

Hoisin beef with ginger, green onions and cilantro green sauce

COLD

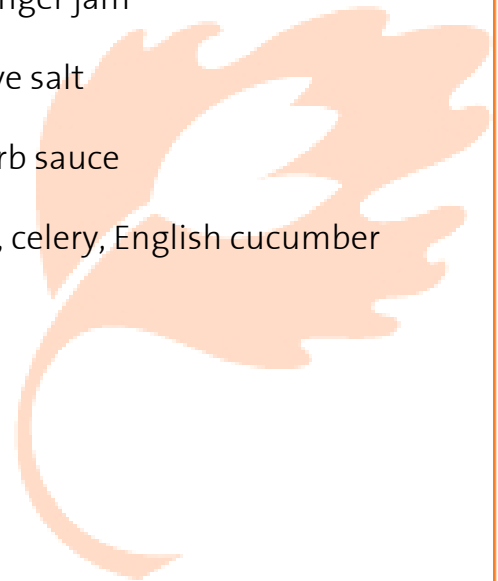
"Ham & Cheese" cheddar biscuit, house made heritage ham, Dijon butter, mostarda

Manchego cheese on fig anise cracker with fig and ginger jam

Prawn skewer, roasted grape tomato, anise, black olive salt

Chimichuri marinated grass fed beef sirloin green herb sauce

Chicken and preserved quince, toasted walnut, apple, celery, English cucumber





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PLATTERS (all platters serve 15-20 ppl)

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

Fish Charcuterie Platter

\$65

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.

Display of Canadian Cheese

\$50

A beautiful selection of Canadian cheeses: Balderson double smoked cheddar, Chevalier triple cream brie, Quebec Ermite blue and Mamirolle. Complimented with a terrine of Ferme Florialpe goat cheese and dried fruit mostarda. Served with French baguette, candied walnuts, homemade condiments and fresh grapes.

Around the World Dip Platter

\$22

A mouth-watering combination of three homemade dips – Muhammara dip (charred red pepper, walnut and pomegranate), Cuban black bean dip (toasted coriander, cumin and orange), and a chef's choice. Served with our artisan multigrain crackers, pita triangles, yellow corn tortillas and lemon-herb marinated olives.

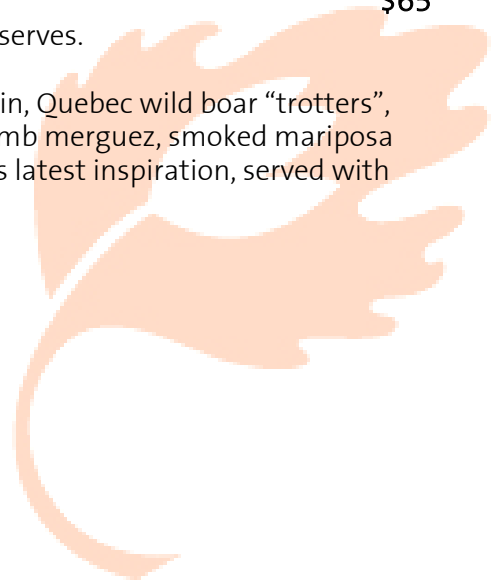
Chef's Charcuterie Platter

\$65

An 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 rillettes, Maison Giber wild game terrine, or chef's latest inspiration, served with Premier Moisson baguette.





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

Dips (1/2 liter)

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

Extra Bread

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

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 nuts or seeds
- ☞ Candied orange strips with bittersweet chocolate
- ☞ Quince and chocolate terrine

Tulips & Maple 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.

Cheesecake lollipops (24 pieces – 3 kinds) \$36

Dipped in dark and white chocolate and rolled in a variety of nuts, cocoa, caramel, dried fruits etc.





TULIPS & MAPLE

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			
Ermite blue cheese and leek tart	\$36		
Asparagus, wild mushroom and fontina pizzettes	\$36		
Triple cream brie crostini	\$36		
Hoisin beef with ginger	\$36		
Cold – approx. 24 pieces			
“Ham & Cheese”	\$36		
Manchego cheese & fig anise cracker	\$36		
Prawn skewer	\$36		
Chimichuri marinated grass fed beef sirloin	\$36		
Chicken and preserved quince	\$36		
Platters			
Fish charcuterie platter	\$65		
Canadian display of cheese	\$50		
Around the world dip platter	\$22		
Chef’s charcuterie platter	\$65		
Extra Dips – ½ litre			
Muhammara	\$9		
Cuban black bean dip	\$6		
White bean, roasted garlic and rosemary	\$6		
Babaganoush	\$8		
Sweet potato and macadamia nut	\$8		
Extra Bread			
Premiere Moisson Baguette	\$3		
Ace Rosemary Focaccia Bread	\$5		
Olive Bread	\$5		
Pita Crisps	\$3		
Desserts			
Chocolate dipped fruit platter	\$42		
Tulips & Maple petit fours	\$36		
Cheesecake lollipops	\$36		
Total Order Amount	\$		

Platter Options:

Returnables— your order will be beautifully arranged on our platters. Warm Hors d’oeuvres come on baking sheets with a garnished platter to present them on. **A fully refundable \$10 per item ordered is added to your bill.**

OR

Disposables- add 15% to your bill –your order comes on durable disposable platters.



TULIPS & MAPLE

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

Name: _____

Phone Contact: _____ Fax Number: _____

Email: _____

Pre-Payment (Visa and MasterCard Only)

Credit Card Number: _____ Expiry Date: _____

Pick up Date & Time: _____

Platter Options:

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OR

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Platter option Returnable _____ OR Disposable _____

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.

