



# CATERING & PRIVATE FUNCTIONS 2023



Let the Lazy Tulip cater your next luncheon, breakfast or private event.

Check out some of our catering packages below. A minimum of eight people is required. A la carte takeout is available with no minimum required.

## LUNCH CATERING

Customize a platter that suits you by choosing three sandwiches or wraps as listed below. Price includes only one chicken option (1/3 of total number). A minimum of eight people is required to order. 24 hours notice is requested.

**Lazy Tulip Chicken Club** roasted chicken breast, Hayter's Farm turkey bacon, cheddar, leaf lettuce, tomatoes, roasted red pepper mayo, whole wheat focaccia

**Mediterranean Sandwich (V)** roasted yams, roasted red peppers, roasted zucchini, hummus, leaf lettuce, vegan roasted garlic mayo, whole wheat focaccia

**Chicken & Yam Wrap** roasted chicken breast, roasted yams, goat cheese, caramelized onions, spinach & a tarragon mayo on a whole wheat wrap

**LGBT+ Sammy** with Lettuce, Garlic Mayo, Bacon (Hayters Farms turkey bacon), Tomato + Avocado (dairy-free), whole wheat focaccia

**Falafel Wrap (V)** falafels, pickled red cabbage, shredded carrots, spinach, peashoots, cilantro, hummus & tahini on a whole wheat wrap

**Avocado Wrap (V)** avocado, shredded carrots, tomatoes, peashoots, spinach & hummus on a whole wheat wrap

**Curried Tofu & Apple Wrap (V)** with cilantro, arugula & a vegan curried mayo on a whole wheat wrap

**Egg Salad & Avocado** with arugula on whole wheat focaccia



## SALAD OPTIONS

Salads are served in a half pan or full pan size. Half pan serves 8-10 people. Full pan served 16-20 people

	Half pan	Full pan
<b>House salad</b> - Heritage Greens, cherry tomatoes, pumpkin seeds, red cabbage, carrots, Tulip house	\$ 40.00	\$ 90.00
<b>Freekeh Salad</b> with apples, radicchio, walnuts, apple	\$ 50.00	\$ 100.00
<b>Greek Salad</b> Heritage greens, tomatoes, red onions, kalamata olives, cucumbers, feta, house made Greek	\$ 45.00	\$ 95.00
<b>Coleslaw (creamy or vinaigrette)</b> cabbage, carrots,	\$ 40.00	\$ 90.00
<b>Potato Salad</b> old fashion style	\$ 40.00	\$ 90.00
<b>Buddha Bowl</b> Heritage greens, quinoa, roasted yams, soy/sriracha roasted chickpeas, pea shoots, avocado,	\$ 50.00	\$ 100.00
<b>Keto Chicken Salad</b> Roasted chicken breast, turkey bacon bits, hard boiled free run egg, avocado, cherry	\$ 60.00	\$ 120.00

## DESSERT TRAYS & SWEETS BAR



Our sweets trays are a mix of :

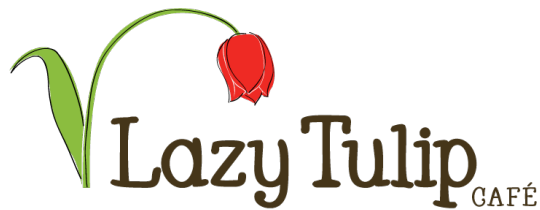
- ◆ Frosted Brownies
- ◆ Hello Dollies
- ◆ Lemon Crumb Bars
- ◆ Date Squares (vegan)
- ◆ Millionaire Bars (vegan & gluten free)

Bite size: \$1.25/piece—Minimum of 24

1/3 bar size: \$2.00/piece—Minimum of 18

1/2 bar size: \$3.00/piece—Minimum of 8





## HORS D'OEUVRES

### Small Bites

#### Per Dozen

Quiche Cups - Flavours: Lorraine (turkey bacon/white cheddar), mushroom/swiss, broccoli/cheddar,/ tomato/cheddar/onion	\$ 24.00
Caprese Skewers (Cherry Tomatoes, Marinated Bocaccini, fresh basil)	\$ 27.00
Fruit skewers (v)	\$ 30.00
Bruschetta on Focaccia (v)	\$ 24.00
Goat cheese tartlets with onion jam	\$ 24.00
Cheesy Popcorn Cups	\$ 18.00
Mini Frittata Bite with goat cheese & mushrooms	\$ 24.00
Zucchini rolls with sundried tomato pesto and goat cheese (vegan option)	\$ 24.00
Mini Cheddar Spinach Muffins	\$ 18.00
Charcuterie Skewers - Prosciutto, salami, mozzarella, olives, peach, cherry tomatoes, basil, pesto drizzle	\$ 30.00
Cheese truffles rolled in rosemary, pecans, cranberries, on a cracker	\$ 30.00
Cucumber Bites with whipped plant-based cream cheese, cherry tomatoes, sprouts (v)	\$ 24.00
Spinach/Artichoke Dip Wonton Cups	\$ 24.00
Watermelon, feta, balsamic, basil	\$ 24.00

### Pinwheels

Sundried Tomato/cream cheese, spinach, basil	\$ 24.00
Turkey, cream cheese, chives, Havarti, lettuce, cranberries	\$ 24.00

### Crostinis

Whipped sundried tomato, basil & goat cheese with microgreens	\$ 24.00
Brie & house made cranberry jelly	\$ 24.00
Brie & caramelized pear	\$ 24.00
Hummus & Cucumber with radish microgreens	\$ 24.00
Black olive tapenade, goat cheese & roasted red peppers	\$ 24.00
Smoked salmon, whipped cream cheese, pickled red onion	\$ 30.00
Roasted grape chutney, whipped cream cheese, microgreens	\$ 24.00