



## Corporate Menu 2021

The majority of our food is made from scratch including all our vinaigrettes and baked goods and we take pride in offering in-house, freshly baked breads for our rolls and sandwiches.

**We are located at the beautiful and historic Heritage Hall** at the Kemptville Campus Education & Community Hub. On-site, we can accommodate meetings and presentations of up to 148 guests.

In addition, we can provide full-service catering and rentals for groups of up to 200 guests.

For groups larger than 200 guests, please inquire in order to discuss logistics and menu requirements.

### **Heritage Hall Rental Costs**

– \$50/hour on weekdays

– \$75/hour on evenings and weekends

– \$100/hour on holidays

Audio-visual equipment is available at \$100/day

\*A 4-hour minimum commitment is required. Our room rental rates include linens, china, and basic set-up and tear-down service. Food, beverages, and serving staff are extra.

# **Breakfast**

## **(Buffet or Individually Packaged)**

### **Individual Items**

Muffin & Sweet Loaf \$3.95 per person

Muffin \$2.50 per person

Fresh Fruit Salad \$3.50 per person

Coffee/Tea \$2.50 per person

### **Basic Continental Breakfast \$6.25 per person**

Coffee/Tea / Homemade Muffins / Butter Pastries

### **Premium Continental Breakfast \$7.25 per person**

Coffee/Tea / Juice / Homemade Muffin / Butter Pastries

Fresh Fruit Salad

### **Deluxe Continental Breakfast \$8.25 per person**

Coffee/Tea / Juice / Homemade Muffin / Butter Pastries

Fresh Fruit Salad / Homemade Vanilla-Scented Granola with Yogurt

### **Luxury Continental Breakfast \$9 per person**

Coffee/Tea / Juice / Fresh Fruit Salad

Toasted Bagel with Cream Cheese / Croissant with Butter & Jam

### **Breakfast Wraps \$7 per person**

Scrambled Eggs, Sausage & Cheddar Cheese *and/or* Sautéed Peppers, Mushrooms, & Cheese

Soft Wheat Tortilla

## Brunch Buffet

### Menu #1 \$16.95 per person

Freshly-Baked Croissants & Sweet Loaves  
Fresh Fruit Platter *or* Juice  
Cheese & Vegetable Frittata *or* Scrambled Eggs  
Ham *or* Bacon *or* Sausages  
Hash Brown Patties *or* Home Fries  
Coffee/Tea

### Menu #2 \$16.25 per person

Freshly-Baked Croissants & Sweet Loaves  
Fresh Fruit Platter *or* Juice  
Cheddar & Bacon Frittata (*or* Vegetarian Frittata) *or* Scrambled Eggs  
Homemade Slow-Cooked Maple baked beans  
Home fries  
Coffee/Tea

### Menu #3 \$18.95 per person

Homemade Muffins & Sweet Loaves, Croissants  
Fresh Fruit Platter  
Eggs Benedict with Maple Smoked Ham and Hollandaise Sauce  
on English Muffin (*veggie available*)  
Home Fries  
Coffee/Tea

### Menu #4 \$17.95 per person

Homemade Muffins & Sweet Loaves, Croissants  
Fresh-Baked Quiche: Lorraine *or* Garden Vegetable *or* Ham & Cheese  
Fresh Fruit Platter  
Assorted Yogurts  
Coffee/Tea

### Menu #5 \$16.50 per person

Brioche French Toast with Butter, Maple Syrup, & Preserves  
Ham *or* Bacon *or* Sausages  
Fresh Fruit Platter  
Coffee/Tea

### Menu #6 \$19.95 per person

Assorted Butter Pastries & Sweet Loaves  
Eggs Benedict with Maple Smoked Ham *or* Smoked Salmon,  
with Hollandaise Sauce, on Potato Rösti *or* English Muffin  
Yukon Gold Potato Rösti *or* Home Fries  
Ham *or* Bacon *or* Sausages  
Fresh Belgian Waffles with Strawberry Sauce & Whipped Cream  
Fresh Fruit Platter  
Coffee/Tea

## **Mini Meals/ Coffee Breaks**

**(add Iced Tea or Lemonade \$2 p.p.)**

**(add Coffee/Tea \$ 2 p.p.)**

### **Break Menu A \$9.25 p.p.**

Market Vegetables & Dip

Mini Gourmet Sandwiches with Assorted Fillings (Egg, Chicken, Ham) (2 per person)

Assorted Cookie & Squares

### **Break Menu B \$6.25 p.p.**

Fresh Fruit Platter

Assorted Sweet Loaves & Squares

### **Break Menu C \$3. p.p.**

Assorted Cookie & Squares

### **Break Menu D \$7.25 p.p.**

Marble Cheddar with Crackers, Breads & Fruit Garnish

Fresh Fruit Platter

### **Break Menu E \$11.95 p.p.**

Market Vegetables & Dip

Domestic Cheese Platter with Crackers, Breads & Fruit Garnish

Assorted Cookie & Squares

# Luncheon Menus

## **Assorted Signature Sandwiches \$8.25 per person (1.25 sandwiches p.p.)**

A selection that may include:

Ham & Cheese / Turkey Breast, Cheese, Cranberry Mayo / Roast Beef, Cheddar, & Dijon Mayo /  
Egg Salad / Hummus & Vegetable

## **Assorted Wraps \$8.25 per person (1.25 p.p.)**

A selection that may include:

Feta, Tomato & Cucumber / Chicken Caesar / Turkey Club / Egg & Thyme /  
Tuna Nicoise / Hummus & Vegetable

## **Assorted Deluxe Sandwiches \$9 per person (1.25 sandwiches p.p.)**

A selection that may include:

Roasted Chicken Breast with spiked basil aioli / Tuna Nicoise / Roasted Rare Beef with horseradish mayo /  
Prosciutto and Provolone with preserved peppers / Smoked Salmon with caper cream cheese /  
Black forest ham with triple crème brie / grilled Mediterranean vegetables with goat cheese

## **Cold Platters**

Priced per person (10 person minimum)

### **Market Fresh Vegetables \$3.50**

cucumber / celery / carrots / peppers / broccoli / cauliflower /  
house made herb dip and hummus

### **Middle Eastern Dip Assortment \$4.5**

hummus / baba ganoush / roasted red pepper dip / olives / pita wedges / flat breads

### **Antipasto Platter \$9**

grilled vegetables / assorted Italian cold cuts / cheese / olives / pickles / breads

### **Deli Meats \$9**

roast beef / roasted turkey / Kielbasa / Black Forest ham / Genoa salami  
/ pickles / mustards / breads

### **Asian Platter \$12**

assorted sushi / California rolls / Vietnamese rolls / wasabi / pickled ginger / dipping sauce

### **Proudly Canadian Cheese \$5**

a selection of fine Quebec and Ontario cheeses / grapes & crackers

### **International Cheese Platter \$6**

a selection of soft and hard cheese from around the globe / grapes / crackers / breads

### **Fresh Seasonal Fruit \$4**

assorted fresh sweet fruit / honey yogurt dipping sauce

### **Breads & Dip \$3.50**

spinach / hummus / tapenade / roasted red pepper / assorted breads & flat breads

### **Charcuterie Board \$10**

an assortment of locally sourced premium sausages, salam, deli & cured meats / cheeses /  
artisanal breads / crackers / olives / pickles

**Pre-Selected Lunch Menus:**  
**Menu A \$14.75 – Salad & Sandwiches & Dessert**

**Choice of 2 salads:**

Garden Salad with Balsamic Dijon Vinaigrette  
Caesar Salad  
Pesto Pasta Salad  
Creamy Coleslaw  
Barley & Green Bean Salad  
Bean Salad with Sundried Tomatoes  
Thai Noodle Salad  
Chunky Vegetable & Chickpea salad  
Mediterranean Couscous salad  
Asian Rice Salad  
Baby Field Green Salad  
Italian or Greek Pasta Salad

**Assortment of Gourmet Sandwiches & Wraps (1.25 p.p.)**

A selection of sandwich fillings that may include the following:  
Ham & Cheese / Turkey Breast, Cheese, Cranberry Mayo / Roast Beef, Cheddar, & Dijon Mayo /  
Egg Salad / Hummus & Vegetable  
Assorted squares & cookies

**Menu B \$14.75 - Soup & Sandwich & Dessert**

**Choice of soup:**

Cream of Broccoli (Gluten Free Option)  
Minestrone  
Butternut Squash (Pureed/Vegan/Gluten Free)  
Sweet Potato & Coconut (Pureed/Vegan/Gluten Free)  
Chicken Vegetable & Rice (Gluten Free)  
Leek & Potato  
Harvest Vegetable (Vegan/Gluten & Dairy Free)  
Chicken Noodle  
Beef and Barley with Vegetables  
Beef and Vegetable with Wild Rice (Gluten Free)  
Chicken & vegetable with Rice (Gluten Free)  
Curried Zucchini & Apple (Pureed/Vegan/Gluten Free)  
Italian Wedding  
Corn Chowder  
Potato and Bacon Chowder

**Assortment of Gourmet Sandwiches & Wraps (1.25 p.p.)**

A selection of sandwich fillings that may include the following:  
Ham & Cheese / Turkey Breast, Cheese, Cranberry Mayo / Roast Beef, Cheddar, & Dijon Mayo /  
Egg Salad / Hummus & Vegetable  
Assorted squares & cookies

## **Pre-Selected Hot Lunch Menus:**

### **Menu C \$13.75**

Garden Salad *or* Caesar Salad  
Quiche Lorraine (Bacon, Cheddar & Spinach) & Vegetarian Quiche  
Assorted Cookies & Squares

### **Menu D \$13.75**

Garden Salad *or* Caesar Salad  
Three-Bean Chili *or* Shepherd's Pie (Gluten Free)  
Assorted Breads and Rolls  
Assorted Cookies & Squares *or* Cupcakes

### **Menu E \$13.95**

Pulled Pork & Sandwiches Buns (Gluten Free Option)  
Homemade BBQ Sauce  
Cole Slaw  
Assorted Cookies & Squares

### **Menu F \$14.50**

Tacos (Soft *or* Hard) (Gluten Free)  
Seasoned Ground Beef *or* Seasoned Chicken breast  
Iceberg Lettuce / Cheddar Cheese / Pico de Gallo / Sour Cream / Hot Sauce  
Assorted Cookies & Squares

## Hot Lunch Buffet \$16.50

Select 1 main entrée, 1 salad, 2 hot sides, & a dessert.

### Hot Buffet Entrees

Tandoori Chicken (Gluten Free)  
Herb-Roasted Chicken (Gluten Free Option)  
Caribbean Coconut Chicken & Vegetables (Gluten Free)  
Braised Chicken in Mushroom Sauce (Gluten Free Option)  
Beef Stew (Gluten Free Option)  
Beef Stir Fry (Gluten Free)  
Chicken á la King  
Chicken Cacciatore (Gluten Free Option)  
Swedish Meatballs  
Shepherd's Pie (Gluten Free)  
Vegetarian Lasagna  
Grilled Veggies with Penne & Pesto Sauce (available nut free)  
Tomato & Meat & Cheese Lasagna  
Roasted Pork Loin (Gluten Free)  
Pulled Pork (Gluten Free)  
Maple Dijon Glazed Ham (Gluten Free)  
Vegetarian Squash Stew (Gluten Free)

### Hot Buffet Sides

Whipped Mashed Potatoes / Roasted Potatoes / Rice Pilaf  
Mixed Grain Pilaf / Couscous Pilaf / Mac and Cheese  
Roasted Root Vegetables / Vanilla-Glazed Carrots  
Steamed Seasonal Vegetables / Whole Kernel Corn / Sweet Summer Peas

### Buffet Salads

Summer Garden Salad / Classic Caesar Salad  
Creamy Pasta Salad / Potato Salad  
Asian Noodle Salad / 5-Bean Salad  
Creamy Coleslaw

### Buffet Desserts

Assorted Cookies & Squares / Carrot Cake with Cream Cheese Icing  
Chocolate Fudge Cake / Fresh Fruit Platter  
Sticky Toffee Cake / Cupcakes

**DINNERS:** please add \$3.25 more per person as portion sizes are larger;  
an extra salad is included).

**EXTRAS:** salad, side or dessert for \$2.25 p.p.

**EXTRA ENTREE:** \$5.00 p.p.

### Beverages

Coffee/Tea \$2  
Bottled Water 500ml \$2 / Bottled Juice 300ml \$2  
Juice Decanters \$1.50 per person  
Iced Tea / Canned Soft Drinks \$2  
Non-Alcoholic Punch with Fruit Garnish \$2.50 / Hot Apple Cider \$2.50  
1L Sparkling Mineral Water \$5 each



An **18% catering service fee** is added to all deliveries.. This is not a gratuity, but rather, off-sets the costs of compostable disposable dishware, cutlery, serviettes, buffet table linens, platters, chafing dishes and fuel, local delivery, food/beverage set up, and pick up.  
We beautifully present our food on different creative mediums of serviceware for buffets.

**Service staff & China & linen rentals are available at an additional fee.**

**Rental prices** for basic breakfast or luncheon (large fork, small fork, knife, teaspoon, dinner plate, side plate and coffee mug) is **\$5 per person**. Rentals of white table linens and black overlays are available.

#### **Water Service**

##### **We are trying to help the environment**

FREE of charge disposable biodegradable cups & pitchers of water available upon your request

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