

Corporate Menu 2023

The majority of our food is made from scratch including all our vinaigrettes and baked goods. 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 to discuss logistics and menu requirements.

Heritage Hall Rental Costs (4Hr Minimum)

- \$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 | Homemade Muffin | Butter Pastries | Fresh Fruit Platter

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 Platter | 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 \$17.95 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 \$17.25 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 \$19.95 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 | Coffee/Tea

Menu #5 \$17.50 per person

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

Menu #6 \$26.95 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 | Pancakes & Maple Syrup | 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 Cookies & 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 \$9 per person (1.1 sandwiches p.p.)

A selection that may include:

Ham & Cheese | Turkey Breast, Cheese, Cranberry Mayo | Roast Beef, Cheddar, & Dijon Mayo | Egg Salad on Croissant | Hummus & Vegetable Wrap

Assorted Wraps \$9 per person (1.1 p.p.)

A selection that may include:

Steak & Caesar | Pesto Chicken Breast | Turkey Club | Egg & Thyme Salad | Ham & Cheese | Hummus & Vegetable

Assorted Deluxe Sandwiches \$12 per person (1.1 sandwiches p.p.)

A selection that may include:

Roasted Chicken Breast with spiked basil aioli | Tuna Nicoise | House Roasted 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 | housemade herb dip

Middle Eastern Dip Assortment \$4.50

Hummus | Tzatziki | roasted red pepper dip | Olives & Pickles | 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 | soy dipping sauce

Smoked Salmon Platter \$10

whipped cream cheese | red onions | capers | breads

Shrimp Cocktail Platter \$10

chilled shrimp | fresh lemon parsley | olive oil | tangy cocktail sauce | sweet chili 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 cheeses from around the globe | grapes | crackers | breads

Fresh Seasonal Fruit \$4

assorted fresh sweet fruit | honey yogurt dipping sauce

Breads & Dip \$3.50

creamy spinach & apple | hummus | tzatziki | roasted red pepper | assorted breads & flat breads

Charcuterie Board \$12

an assortment of locally sourced premium sausages, salami & cured meats | artisanal breads | crackers | olives | pickles

Grazing Boards \$12

Chef's selection of cured meats | Cheese | veg n dip | fruit | breads & crackers | pickles & olives

Pre-Selected Lunch Menus:

Menu A \$15.75 – Salad & Sandwiches & Dessert

Choice of 2 salads:

Garden Salad with Balsamic Dijon Vinaigrette / Caesar Salad / Pesto Pasta Salad / Creamy Coleslaw / Barley & Green Bean Salad / 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 (1.1 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 \$15.75 - Soup & Sandwiches & 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 (1.1 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 C \$16.75

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

Menu D \$15.75

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

Menu E \$15.95

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

Menu F \$16.95

Tacos (Soft flour tortillas, 2 p.p) (Gluten Free corn tacos on request); Seasoned Ground Beef or Seasoned Chicken breast, Sweet Bell Peppers & Sauteed Onions, Shredded Lettuce / Cheddar Cheese / Pico de Gallo / Sour Cream / Hot Sauce / Beans & Rice; Assorted Cookies & Squares

Hot Lunch Buffet \$19.99

Select 1 main entrée, 2 salads, and 1-2 hot sides (where applicable)

Hot Buffet Entrees

Herb Roasted Chicken Breast au jus / Herb Roasted ¼ Chicken au jus (mix white and dark) / Herb Roasted Pork Loin / Pulled Pork & house made bbq sauce / Lasagna cheese & tomato (child-friendly) / Vegetable Lasagna / 3-Cheese Meat Lasagna / Beef Bourguignon - red wine - mushrooms / Swedish meatballs cream sauce / Thai Green Curry Chicken (GF) / Traditional Butter Chicken (GF) / Lemongrass-Thai Basil Pesto Chicken (GF) / Chimichurri Chicken (GF) / Chicken Chasseur -tomato-mushroom sauce / Pasta Primavera penne - vegetables - marinara / Chicken Pasta Alfredo

Hot Buffet Sides

Starches:

Buttery Whipped Potatoes / Herb Roasted Potatoes / Scalloped Potatoes +\$1.50 / Basmati or Wild Rice Pilaf / Coconut-Cilantro Rice / Mac & Cheese +\$1.50 / Couscous Pilaf / Pasta

Vegetables:

Chef Seasonal Vegetable Medley / Vanilla Glazed Carrots / Roasted Winter Vegetables / Asian Vegetable Medley / Carrot, Green Bean, & Zucchini Bundle

Buffet Salads

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

Buffet Desserts

Flourless Dark Chocolate Cake with ganache or Cheesecake with berry coulis \$6
Carrot Cake, Fruit Tartlet, Sticky Toffee Cake, Vanilla Cake, Chocolate Cake \$5
Assorted Cookies & Squares \$3

DINNERS: please add \$4.00 more per person as portion sizes are larger; an extra salad is included).

EXTRAS: salad, side \$2.50 or dessert for \$2.50 p.p.

EXTRA ENTREE: \$5.00 p.p.

Beverages

Coffee / Tea \$2.50
Bottled Water 500ml \$2
Bottled Juice 300ml \$2.50
Juice Decanters \$2.00 per person
Iced Tea / Canned Soft Drinks \$2.50
Non-Alcoholic Punch with Fruit Garnish \$2.50
Hot Apple Cider \$2.50
1L Sparkling Mineral Water \$5 each

Catered Affairs Catering Fee + Other Charges

CATERING SERVICE FEE (18%)

this is not a gratuity, but rather covers the costs of time and travel for site visits, eco-friendly disposable plates, cups, utensils, chafing dishes and fuels, ceramic platters, buffet linens, buffet set up and tear down, insurance, administration, and coordinating fee. This is a general description of what the service fee covers, not all items apply to all caterings or events.

We beautifully present our food on different creative mediums of service ware for buffet presentation. Service staff, china, silverware, glassware, & linen rentals are available at an additional fee.

We can supply rentals for up to 200 guests. For groups larger than 200 guests, we can make arrangements through an outside rental company. Rental prices for basic breakfast or luncheon (large fork, small fork, knife, teaspoon, dinner plate, side plate and coffee mug) is \$3.50 per person or .50/item.

We do have white tablecloths and black overlays available should you wish to dress the tables.

For buffet meals with china & linen, additional staffing may be required.

Travel Fees: \$125/hour for non-local events
Rentals Delivery: \$100 minimum, plus travel
Rentals Pick Up: \$100 minimum, plus travel
Table setting Fee: \$100

Service Staffing:
(Minimum 4 hours each)
Server \$27.00 per hour
Bartender \$30.00 per hour
Captain \$35.00 per hour
Chef \$35.00 per hour
Dishwasher \$22.00 per hour

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.

Gratuity: *A gratuity is always optional and is appreciated by our hard working service staff on a job well done. An amount of your choice can be added to your final invoice upon request. We are happy to discuss further for clarity and suggested guidelines; please reach out.*