

*Corporate Menu 2026*

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.*

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www.cateredaffairs.ca  
info@cateredaffairs.ca  
820 Heritage Dr, Kemptville

*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 \$2.65 per person
- Hard-boiled egg \$1.50
- Frittata bites (GF) \$2.99: vegetarian or bacon and cheese (DF on request), ketchup, hot sauce
- Overnight Oats Cups (vegan/GF)\$4.99: maple syrup, fruit, GF oats, coconut milk

**Basic Continental Breakfast** \$7.25 per person

Coffee / Tea | Homemade Muffins | Butter Pastries

**Premium Continental Breakfast** \$8.49 per person

Coffee / Tea | Homemade Muffin | Butter Pastries | Fresh Fruit Platter

**Deluxe Continental Breakfast** \$8.95 per person

Coffee / Tea / Juice | Homemade Muffin | Butter Pastries | Fresh Fruit Salad | Homemade Vanilla-Scented Granola with Yogurt

**Euro Breakfast** \$9.49 per person

Coffee / Tea / sliced ham, sliced cheese, sliced tomato, baguette, croissant & butter

**Breakfast Wraps** \$7.95 per person

Scrambled Eggs, Sausage & Cheddar Cheese and/or Sautéed Peppers, Mushrooms & Cheese | Soft Wheat Tortilla

*Brunch Buffet*

**Menu #1** \$18.95 per person

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

**Menu #2** \$18.25 per person

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

**Menu #3** \$21.95 per person

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

**Menu #4** \$18.95 per person

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

**Menu #5** \$17.95 per person

Buttermilk Pancakes with Butter, Local 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 | Hashbrown Patties or Home Fries | Ham or Bacon or Sausages | Pancakes & Maple Syrup | Fresh Fruit Platter | Coffee/Tea

ADD ON: Scrambled Eggs \$2.95 p.p.

ADD ON: Bacon or Sausage \$4.95 p.p. for 3 pieces

*Mini Meals / Coffee Breaks*

*add Iced Tea or Lemonade \$2.50 p.p.*

*add Coffee/Tea \$ 2.65 p.p.*

*Assorted Juices 300ml \$2.95 charged on consumption*

**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 | Fresh Fruit Platter

*Luncheon Menus*

**Assorted Signature Sandwiches \$9.25 per person (1.1 sandwiches p.p.)**

*A selection that may include:*

Vegetable & Hummus Wraps(vegan) / Egg Salad on Croissant / Ham, Cheddar, Dijon, Mayo, lettuce, tomato, on multigrain ciabatta / Chicken, Cheddar, Buffalo-Ranch Mayo, lettuce, tomato, on multigrain ciabatta / Turkey, Cheddar, Cranberry Mayo, lettuce, tomato, on multi grain Ciabatta

*GF AVAILABLE ON REQUEST*

**Assorted Wraps \$9.25 per person (1.1 p.p.)**

*A selection that may include:*

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

**Assorted Deluxe Sandwiches \$12.50 per person (1.1 sandwiches p.p)**

*Choose 4:*

Roasted fresh Chicken Breast with spiked basil aioli / 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 on croissant / Grilled Mediterranean vegetables with goat cheese / Egg Salad on Croissant

*Cold Platters*

*Priced per person (10 person minimum)*

**Market Fresh Veggies & Dips \$3.50**

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

**Middle Eastern Dip Assortment \$4.50**

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

**Antipasto Platter \$9**

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

**Deli Meats** (*Build-our-Own Mini Sandwiches*) (2oz p.p., approx 3 slices) \$9

roast beef / roasted turkey / Black Forest ham / assorted salamis / pickles / mustards / marble cheese slices / mayo / tomato / lettuce / sliced baguette / rolls

**Proudly Canadian Cheese** (4-5 bites p.p.) \$5

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

**International Cheese Platter** (4-5 bites p.p.) \$6

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

**Fresh Fruit Platter** (5-6 bites p.p.) \$3.75

**Breads & Dip \$3.95**

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

**Charcuterie Board** (2 oz p.p., approx 6-7 bites p.p.) \$10

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

**Grazing Board** (3 oz p.p., approx 8 bites p.p.) \$12

A selection of cured meats (1.5oz) / cheeses (1.5oz) / fresh and dried fruit / veggies & dip / artisanal breads / crackers / olives / pickles

*Pre-Selected Lunch Menus:*

**Menu A \$16.25 – Salad & Sandwiches & Dessert**

*Choice of 2 salads:*

Garden Salad with Balsamic Dijon Vinaigrette / Caesar Salad / Pesto Pasta Salad / Vinaigrette Coleslaw / Thai Noodle Salad / Chunky Vegetable & Chickpea salad / Mediterranean Couscous salad / Asian Rice Salad / Sweet Baby Field Green Salad / Italian or Greek Pasta Salad

*Assortment of Signature Sandwiches & Wraps (1.1 p.p.);*

Vegetable & Hummus Wraps(vegan) / Egg Salad on Croissant / Ham, Cheddar, Dijon, Mayo, lettuce, tomato, on multigrain ciabatta / Chicken, Cheddar, Buffalo-Ranch Mayo, lettuce, tomato, on multigrain ciabatta / Turkey, Cheddar, Cranberry Mayo, lettuce, tomato, on multi grain Ciabatta / Assorted squares & cookies

**Menu B \$16.25 - 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 Vegetable (Gluten Free) / Thai Coconut Vegetable (Pureed/Vegan/Gluten Free) / Italian Wedding / Corn Chowder / Potato and Bacon Chowder

*Assortment of Signature Sandwiches & Wraps (1.1 p.p.):*

Vegetable & Hummus Wraps(vegan) / Egg Salad on Croissant / Ham, Cheddar, Dijon, Mayo, lettuce, tomato, on multigrain ciabatta / Chicken, Cheddar, Buffalo-Ranch Mayo, lettuce, tomato, on multigrain ciabatta / Turkey, Cheddar, Cranberry Mayo, lettuce, tomato, on multi grain Ciabatta / Assorted squares & cookies

**Menu C \$16.75**

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

**Menu D \$16.95**

Garden Salad or Caesar Salad; Three-Bean Beef Chili; Assorted Breads and Rolls; Assorted Cookies & Squares

**Menu E \$17.95**

Pulled Pork & Sandwiches Buns (GF on request); Homemade BBQ Sauce; Apple Cider Cole Slaw; Assorted Cookies & Squares

**Menu F \$18.95**

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

**Menu G \$18.95**

BBQ chicken legs and thighs, Garden Salad, Herb-roasted potatoes; Assorted Cookies & Squares

**Menu H \$17.95**

Caesar Salad, Pasta in Marinara Sauce with Meatballs, Parmesan Cheese; Assorted Cookies & Squares

*Pre-Selected Lunch Menus:*

**Menu I \$17.95**

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

**Menu J \$18.50**

*Build your own BURGER BAR*

Char-grilled beef patties (Vegan and/or GF on request)  
Hamburger Buns (GF on request);  
Condiments, sliced tomatoes, cheese, lettuce, onion  
Potato Salad or Herb-Roasted Potatoes  
Garden Salad  
Assorted Cookies & Squares

**Menu K \$20.95**

*BUDDHA BOWLS (min order 20 ppl):*

Quinoa Pilaf, Chickpeas, Mixed Greens/Salads/Veggies, Roasted Sweet Potatoes, Grilled  
Chicken (5 oz p.p.= 3 slices), Dressings, Assorted Pickles/Seeds/Sprouts, 6" Flour  
Tortillas (1p.p.) Assorted Cookies & Squares

**Menu L \$18.95**

Pork Souvlaki

5oz grilled pork tenderloin skewer, Lemon-dill rice, Greek Salad, Tzatziki, Pita wedges,  
Assorted Cookies & Squares

*Hot Lunch Buffet*  
 \$22.99

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 Coconut Curry with Chicken (or Tofu) (GF/DF)  
 Traditional Butter Chicken (GF)  
 Pesto Chicken with Pesto Cream Sauce (GF)  
 Chimichurri Chicken or Pork Loin (GF)  
 Chicken Chasseur /tomato-mushroom sauce  
 Pasta Primavera penne / vegetables/ marinara  
 Chicken Pasta Alfredo  
 Chicken & Vegetable Teriyaki Stir Fry

**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*

Garden Salad with Balsamic Dijon Vinaigrette / Caesar Salad / Pesto Pasta Salad / Vinaigrette Coleslaw  
 / Thai Noodle Salad / Chunky Vegetable & Chickpea salad / Mediterranean Couscous salad / Asian Rice  
 Salad / Sweet Baby Field Green Salad / Italian or Greek 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 \$2.65  
 Bottled Water 500ml \$2.50  
 Bottled Juice 300ml \$2.95  
 Juice Decanters \$2.50 per person  
 Iced Tea / Canned Soft Drinks \$2.65  
 Non-Alcoholic Punch with Fruit Garnish \$2.25  
 Hot Apple Cider \$2.95  
 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. 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 \$30.00 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.*