CATERED AFFAIRS

Social Menu 2026

Catered Affairs uses only the freshest and highest quality products available – buying local whenever possible. We also offer vegan, gluten-free and organic choices. We are a full-service catering company providing planning and consultation, rentals: (china, linen, glassware, flatware), professional wait staff, bartenders, event set-up, and tear down.

We work side by side with our clients in the formative stages of their event planning, sharing our experiences, helping guide you to the sought after “WOW” factor.

We would love the opportunity to make your event effortless and sublimely successful!

Natalie Castellas

~ Owner

613.324.3136
www.cateredaffairs.ca
info@cateredaffairs.ca
820 Heritage Dr, Kemptville

CATERED AFFAIRS

Cold Platters

service staff, catering fee, linen and china rentals extra
priced per person; 10 person minimum order

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

Asian Platter *(4 bites p.p.)* $12
Vegetarian California rolls / Vietnamese Mango Summer rolls / wasabi / pickled ginger / dipping sauce

Smoked Salmon Platter *(1.5 oz p.p.)* $10
whipped cream cheese / red onions / capers / breads / crostinis

Shrimp Cocktail Platter *(3 p.p.)* $10
chilled shrimp / fresh lemon / parsley / olive oil / tangy cocktail sauce / sweet chili sauce

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.)* $3.50
assorted fresh sweet fruit

Breads & Dip $3.50
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

CATERED AFFAIRS

Hot Hors D'Oeuvres

(all items are priced per dozen/3 dozen minimum order)
service staff, catering fee, linen & china rentals extra
please notify us at the time of menu selection of any allergies or special requests

Grilled vegetable quesadilla / chipotle sour cream dip $20

Petite quiche - choose 1: goat cheese & vegetable or ham and cheddar $20

Flatbread pizza - choose 1: Mediterranean vegetable / pepperoni / Asian chicken & chili $20

Samosas: beef or vegetarian / cilantro dipping sauce $22

Spanakopita / spinach / feta / phyllo / balsamic drizzle $22

Smoked salmon quesadilla / chive crème fraiche $24

Mac and cheese Balls / smoked tomato ketchup $22

Mushroom and caramelized onion / phyllo (VEGAN) $22

Asian chicken dumplings with sesame soy dipping sauce $20

Meatballs / chipotle cream sauce / GF $22

Roasted red pepper and feta / phyllo / balsamic reduction $22

Asparagus and goat cheese /phyllo / balsamic reduction $22

Spring rolls – vegetarian / chili plum sauce $22

Pork Egg rolls – full sized / chili plum sauce $45

Pulled pork sliders / cornbread / bbq sauce / GF on request $26

Cheeseburger sliders / aioli $30

Chicken satay /peanut dipping sauce GF $24

Mini Yorkshire pudding / shaved beef / demiglace / horseradish mayo $36

Maple Bacon wrapped scallops G/F $45

Crispy tempura shrimp / ponzu plum sauce $36

Asian Crab Cakes / ginger / lemongrass / panko crust / Thai basil mayo $36

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Cold Hors D'Oeuvres

(all items are priced per dozen/3 dozen minimum order)
service staff, catering fee, linen & china rentals extra
please notify us at the time of menu selection of any allergies or special requests

3 tomato bruschetta / parmesan / croustades $18

Caprese skewer / cherry tomato / bocconcini / pesto $20

Antipasto kabob / Friulano cheese / salami / olive / grilled sweet pepper / balsamic $36

Brie tartlet / chutney / local hot honey $24

Truffled Onion & Mushroom tartlet / thyme / parmesan $24

Chicken Liver Pate / crostini / chutney $22

Smoked salmon / croustade / caper cream cheese $30

Goat cheese truffles / diced dates / bacon crumbles / bread stick (GF upon request) $24

Prosciutto and goat cheese/ baby arugula / bread stick $24

Vietnamese mango noodles / sweet chili-lime / cilantro / asian spoon GF/VEGAN $20

California rolls (veg) / soy sauce / pickled ginger / wasabi $24

Chipotle chicken / tortilla crisp / mango salsa GF on request $22

Chipotle shrimp / tortilla crisp / mango salsa GF on request $26

Shrimp & avocado salad / croustades GF on request $30

Grilled beef Carpaccio / pommery mustard / croustade $36

Poke bites / Ahi tuna / fried wonton / wasabi mayo / GF on request $36

Cocktail shrimp (2) / shot glass / cocktail sauce GF $36

How Many Appetizers To Serve Per Person?

- 3-4 pieces per person, 30-45 minutes before dinner, cocktail hour
- 6-10 pieces per person, 1.5-2 hour event, preceding dinner time
- 10-12 pieces per person, 2-4 hours event, heavy hors d'oeuvres
- 12-15 pieces per person 4+ hour event, dinner replacement

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Events at Heritage Hall

In-House Plated Dinner Packages
includes full service, linen, china, & service fee
Bar minimum $400; Facility rental $75/hour

$65 plus tax & gratuity:
Appetizer (choose ONE from below)
Herb-Roasted Chicken Breast white wine cream sauce choice of whipped potatoes or roasted potatoes / chef's seasonal vegetable bundle
Dessert (choose ONE from below)
Coffee/Tea

$79 plus tax & gratuity:
Appetizer (choose ONE from below)
AAA Beef Tenderloin Cabernet Demi Glace / choice of whipped potatoes or roasted potatoes / chef's seasonal vegetable bundle
Dessert (choose ONE from below)
Coffee/Tea

*$98 plus tax & gratuity: **
Appetizer (choose ONE from below)
Roasted Chicken Breast stuffed with Chèvre & spinach & roasted red pepper / cream sauce / choice of whipped potatoes or roasted potatoes/ chef's seasonal vegetable bundle

OR

AAA Prime Rib au jus / horseradish / choice of whipped potatoes or roasted potatoes / chef's seasonal vegetable bundle
Dessert (choose ONE from below)
Coffee/Tea

Appetizer Selection
Baby Field Greens seasonal fruit / crisp julienned cucumber / carrots & peppers / housemade balsamic vinaigrette (GF, DF, Vegan)
Romaine Heart Caesar Salad horseradish dressing / applewood bacon / shaved parmesan / croustade
Leek and Potato Soup crème fraiche (GF)
Sweet Potato & Coconut Soup cilantro oil (GF, DF, Vegan)

Dessert Selection
New York-Style Cheesecake with berry coulis or
Flourless Dark Chocolate Cake with rich chocolate ganache
Additional Appetizer choice: $2.50* Additional Dessert choice: $2.50*

Plated dinners for off-site events also available, provided there are adequate facilities; please inquire.

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Buffet Options

DINNER $35: choice of 7-8oz entrée, dinner rolls & butter, two sides & two salads
LUNCH $27: *choice of 4-5oz entrée, two sides, & one salad*

includes local delivery & buffet set-up
service staff, catering fee, rentals extra

Entrées

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

Premium Entrées

Herb-Crusted AAA Beef Tenderloin +$25
AAA Prime Rib au jus +$21
Herb Roasted Chicken Breast with White Wine Cream Sauce +$2
Roasted Chicken Breast stuffed with Chèvre & spinach & roasted red pepper & cream sauce +$6
Holiday Traditional Turkey Dinner +$6
Holiday Shaved Ham & Scalloped Potatoes +$6
Oven Roasted Sirloin red wine sauce +$6
Maple-Glazed Ham +$3
Whole Salmon dill butter +$6

Chef carving station: add $100 fee
(Additional entrée selection $5 per person)

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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

Buffet Sides

Vegetables:

- Chef Seasonal Vegetable Medley
- Vanilla Glazed Carrots
- Roasted Winter Vegetables
- Asian Vegetable Medley
- Carrot, Green Bean, & Zucchini Bundle
- Grilled Summer Vegetable Platter with Balsamic Glaze

Signature Salads:

Savory Field Greens: cucumber / carrots / tomatoes / balsamic-dijon vinaigrette
Sweet Field Greens: orange segments / candied spiced pumpkinseeds / sweet citrus vinaigrette
Classic Caesar: romaine / croutons / bacon / parmesan / garlic dressing
Greek Pasta Salad: peppers / red onion / tomatoes / feta / olives / herb vinaigrette
Asian Slaw: red cabbage / carrot / Asian vinaigrette
Asian Noodle Salad: vermicelli / cucumber / carrot / bean sprouts / cilantro / Asian sweet chili-lime vinaigrette
Baby Spinach Salad: strawberries / red onion / candied spiced pumpkinseeds / Chèvre / balsamic vinaigrette
Five Bean Salad: Vidalia onion / white wine vinaigrette
Couscous Salad: grilled marinated peppers & onions / roasted shallot vinaigrette
Mixed Rice Salad: cucumber / peppers / celery / carrots / scallions
Rotini Pesto Salad: peppers / onions / parmesan / house made pesto
Chickpea Chopped Salad: peppers / onions / cauliflower / broccoli / lemon-herb vinaigrette

Buffet Desserts

Add coffee / tea: $2.50 /person

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

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Summer BBQ Menu

$35/per person; service staff, catering fee, linen & china rentals extra

Texas-style smoked Beef Brisket (5.3oz) & house bbq sauce
OR
Smoked & braised Pulled Pork (5.3oz) & house bbq sauce
OR
BBQ 1/4 Chicken, mix of white and dark meat, grilled, bbq sauce
OR
BBQ Pork Ribs (1/2 rack), bbq sauce
OR
Grilled Sausages (2 per guest), with pickles, sauerkraut, onions, condiments
OR
Vegetarian smoked bbq tofu kabobs (available upon request.)

Meal Includes:
Texas Cornbread
Cider Vinaigrette Coleslaw
Balsamic Glazed Grilled Vegetable Pasta Salad
Herb-Roasted Potatoes or Creamy Potato Salad

BBQ Sandwich Menu:

$25/per person; service staff, catering fee, linen & china rentals extra
Texas-style smoked Beef Brisket (4.5oz) & house bbq sauce on a Bun
OR
Smoked & braised Pulled Pork (5oz) & house bbq sauce on a Bun

$18/per person; service staff, catering fee, linen & china rentals extra :
Grilled Sausage on a Bun, Condiments
OR
Grilled 1/3 lb Hamburger on a Bun, Condiments

Choose two sides:
Cider Vinaigrette Coleslaw
Balsamic Glazed Grilled Vegetable Pasta Salad
Creamy Potato Salad

Texas-Style Wood-Fired Grill/Smoker available for your outdoor event. $150/daily rental.

Sandwich Menus

Assorted Signature Sandwiches $9 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 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 per person (1.1 sandwiches p.p)
Choose 4:
Roasted 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

Tea Sandwich Menu

Assorted Tea Sandwiches $4 per person (.75 sandwiches p.p.)
Choose 3-4:
Ham Salad / Turkey with Cranberry Mayo / Chicken Pesto Salad / Egg Salad / Cream Cheese and cucumber/ Vegetable & Hummus Wraps(vegan)

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Cocktail Party Action Stations

(Small Plates)
service staff, catering fee, linen & china rentals extra

Mexican/ South American Station

- Mini Tacos : flour tortillas / Pico de Gallo / house made salsa / fresh guacamole/ lettuce / cheese / sour cream / selection of hot sauces. CHOOSE 1: ground beef, chicken, fish (tilapia), or shrimp $6.50 (2 per person) / additional protein $1.50
- Quesadillas Bites: choice of – chicken, beef or vegetarian / Pico de Gallo / house made salsa / fresh guacamole / lettuce / cheese / sour cream / selection of hot sauces $5.50 (2 pcs per person)
- Chips & Salsa fresh fried corn chips / tomato salsa / charred corn salsa $2.95
- Gazpacho Shooters tequila spiked / served in shot glass $2
- Peel & Eat Shrimp chilled / chimichurri sauce / lime wedges $ 2.50

Thai & Asian Station

****chef required****

- Pad Thai – rice noodles / bean sprouts / julienned carrots & cabbage / roasted peanuts *(optional)* / cilantro / house made pad Thai sauce $4.95 each **** Add chicken or shrimp $2.00 each*
- Pineapple Fried Rice $2.25 each
- Green Coconut Curry with chicken / green curry paste / coconut milk/ onions / peppers / cilantro / jasmine rice / in bamboo boat $5.25 each
- Crispy Vegetarian Spring Rolls (Vegan) sweet chili sauce / fish sauce $1.95
- Chicken & Cilantro Dumplings sesame/soy dip $1.75

Greek Station

- Mini Pork or Chicken Souvlaki Skewers Tzatziki / pita $4.95
- Tzatziki housemade with garlic & cucumber / pita $1.25
- Mini Moussaka: beef & eggplant / béchamel / whipped potatoes / on spoons $3.75
- Greek Salad Sticks: Feta / olives / tomatoes / cucumber / onion / olive oil / vinegar $2.25pp
- Spanakopita $1.75

Cocktail Party Action Stations

(Small Plates)
service staff, catering fee, linen & china rentals extra

Indian Gourmet Butter Chicken Station

$10 per person

- Fill bowls with Basmati Rice and Indian Butter Chicken
- A Variety of Gourmet Toppings to Include: Diced Mango / Roasted Cauliflower / Toasted Cashews / Cilantro / Papadum / Naan / Raita
  Add: Samosas: beef or vegetarian / cilantro dipping sauce $22 /doz

Pasta Station

*$10 per person / ***chef required****

A-la minute pastas prepared right in front your guests - choice of 2; served with grated parmesan & chili flakes and garlic bread:

- Ricotta gnocchi with mushrooms & baby spinach in cream sauce
- Penne with grilled chicken & peppers in pesto sauce
- Cheese tortellini with marinara sauce
- Fusilli with mini meatballs in tomato sauce

Roast Beef Carving Station

*$12 per person/***chef required****

AAA beef tenderloin (2oz p.p.) / horseradish, arugula & mustards / mini yorkshire puddings/ crostinis & fresh baked baguettes

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Late Night Snacks

service staff, catering fee, linen & china rentals extra
priced per person; minimum order 25 portions

Traditional Poutine Bar $12
Fries / gravy / curds / ketchup / aioli / assorted vinegars

Perogie Bar $12
mini cheddar & potato perogies / sour cream / bacon / caramelized onions

Gourmet Hot Dog Station $12
hot dog / kettle cooked chips / ballpark fixings

Slider & Fries $12
mini beef burger or pulled pork / fries & condiments

Finger Sandwich Platter & Veggies and Dip $10
Ham Salad / Turkey with Cranberry Mayo / Chicken Pesto Salad / Egg Salad / crudité / housemade dip & hummus

Mini Breakfast Buffet $15
scrambled eggs or frittata / home fries / breakfast sausages or maple glazed bacon / mini pancake stacks / maple syrup / mini croissants

Dessert Fondue $10
cubed fresh fruit / brownies / pretzels / marshmallows / warm chocolate sauce

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Catered Affairs Catering Fee and 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 blackoverlays 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*
Tablesetting 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*
- *Fireplace Room: $25/hour*

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.