

Wedding Menu 2023

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 Castellanos

~ Owner

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Cold Platters

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

Market Fresh Vegetables \$3.50

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

Middle Eastern Dip Assortment \$4.50

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

Smoked Salmon Platter \$10

whipped cream cheese / red onions / capers / breads

Shrimp Cocktail Platter \$10

chilled shrimp (3 large shrimp p.p) / 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

Breads & Dip \$3.50

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

Charcuterie Board \$10

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

Grazing Board \$12

a selection of cured meats / cheese / fresh & dried fruit / dips / pickles & olives / breads & crackers / assorted sweets

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 / chive crème fraiche \$20

Petite quiche / goat cheese & asparagus / ham and cheddar \$20

Flatbread pizza: Mediterranean vegetable / pepperoni / Asian chicken & chili \$20

Samosas / beef / vegetarian / cilantro dipping sauce \$22

Spanakopita / spinach / feta / phyllo \$22

Smoked salmon quesadilla / chive crème fraiche \$24

Mac and cheese Balls / smoked tomato ketchup \$22

Mushroom and caramelized onion / phyllo \$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 / pork or vegetarian / chili plum sauce \$22

Pulled pork sliders / bbq sauce \$26

Cheeseburger sliders \$30

Chicken satay / peanut dipping sauce \$24

Maple Bacon wrapped scallops (G/F) \$36

Coconut shrimp / sweet chili sauce \$36

Crispy Shrimp Skewers / Thai dipping sauce \$36

Crab cakes / panko crust / spiked basil mayo \$36

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

Smoked salmon / croustade / caper aioli \$30

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

Vietnamese mango summer rolls / sweet chili sauce \$20

California rolls (veg) / soy sauce / wasabi \$24

Chipotle chicken / tortilla crisp / mango salsa \$22

Chipotle shrimp / tortilla crisp / mango salsa \$26

Shrimp & avocado salad / croustades \$30

Grilled beef Carpaccio / pommery mustard / croustade \$36

Sesame-crusted Ahi tuna / cucumber / wasabi mayo \$36

Cocktail shrimp (2) / shot glass / cocktail sauce \$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

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 list)*

Main: Herb-Roasted Chicken Breast white wine cream sauce | choice of whipped potatoes or roasted potatoes | chef's seasonal vegetable bundle

Dessert *(choose ONE from list)*

Coffee / Tea

\$79 plus tax & gratuity:

Appetizer: *(choose ONE from list)*

Main: AAA Beef Tenderloin Cabernet Demi Glace | choice of whipped potatoes or roasted potatoes | chef's seasonal vegetable bundle

Dessert: *(choose ONE from list)*

Coffee / Tea

\$98 plus tax & gratuity: *

Appetizer: *(choose ONE from list)*

Main: 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 list)*

Coffee / Tea

Appetizer Selection

Baby Field Greens: seasonal fruit / crisp julienned cucumber / carrots & peppers / house-made 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

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.*

Buffet Options

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

LUNCH \$27: choice of 4oz entrée, two sides & one salad

DINNER \$32: choice of 6-7oz entrée, dinner rolls & butter, two sides & two salads

Entrée Choices

- 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

Premuim Entrée Choices

- Herb-Crusted AAA Beef Tenderloin +\$12
- AAA Prime Rib au jus +\$15
- 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)

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

Signature Salads:

- **Savory Field Greens:** cucumber / carrots, tomatoes / balsamic-dijon vinaigrette
- **Sweet Field Greens:** orange segments / spiced almonds / honey 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 vinaigrette
- **Baby Spinach Salad:** strawberries / red onion / almonds / 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
- **Barley Salad:** zucchini / red onion / peppers / 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

Summer BBQ Menu

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

Meal Includes:

Texas Cornbread | Cider Vinaigrette Coleslaw | Balsamic Glazed Grilled Vegetable Pasta Salad | Herb-Roasted Potatoes **OR** Creamy Potato Salad

Choose From:

Texas-style smoked Beef Brisket (6oz) & house bbq sauce

OR

Smoked & braised Pulled Pork (6oz) & house bbq sauce

OR

BBQ Half Chicken, 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*)

BBQ Sandwich Menu:

\$18/per person; service staff, catering fee, linen & china rentals extra

Choose From:

Texas-style smoked Beef Brisket (3oz) & house bbq sauce on a Bun

OR

Smoked & braised Pulled Pork (3oz) & house bbq sauce on a Bun

OR

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.
\$100/daily rental.**

Sandwich 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 / Hummus & Vegetable

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

A selection that may include:

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

Tea Sandwich Menu

Assorted Tea Sandwiches \$4 per person (.75 sandwiches p.p.)

A selection that may include:

Ham Salad / Turkey with Cranberry Mayo / Chicken Pesto Salad / Egg Salad

Sandwich 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 / Hummus & Vegetable

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

A selection that may include:

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

Tea Sandwich Menu

Assorted Tea Sandwiches \$4 per person (.75 sandwiches p.p.)

A selection that may include:

Ham Salad / Turkey with Cranberry Mayo / Chicken Pesto Salad / Egg Salad / Hummus Veggie Wraps

Cocktail Party Action Stations

service staff, catering fee, linen & china rentals extra

Mexican / South American Station

Mini Tacos (2 per person): choice of – ground beef, chicken, fish (tilapia), or shrimp (additional protein \$1.50) / flour tortillas / bowls of Pico de Gallo (cilantro, tomatoes, red onions, garlic & lime juice) / house-made salsa / fresh guacamole / lettuce / cheese / sour cream / selection of hot sauces - \$8.50

Quesadillas: choice of – chicken, beef or vegetarian / Pico de Gallo (cilantro, tomatoes, red onions, garlic & lime juice) / house made salsa / fresh guacamole / lettuce / cheese / sour cream / selection of hot sauces - \$8.50

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 - \$7.95 each

**** Add chicken or shrimp \$2.50 each*

Vietnamese Mango Spring Rolls (Vegan) – rice paper / mango / vermicelli rice noodles / mint / cilantro / cucumber / carrots / sweet chili sauce / hoisin sauce - \$1.75 each

Pineapple Fried Rice - \$2.75 each

Green Coconut Curry with chicken / green curry paste / coconut milk / onions / peppers / cilantro / jasmine rice / in bamboo boat - \$7.25 each

Crispy Vegetarian Spring Rolls (Vegan) - sweet chili sauce / fish sauce - \$1.95 each

Chicken & Cilantro Dumplings sesame /soy dip - \$1.75 each

Middle Eastern Station

Mini Falafels: tahini sauce / mini pitas / tabouli salad garnish - \$7.25pp

Mini Shawarma: choice of chicken, beef or lamb / with tahini / parsley & diced tomatoes / hummus / pickles / sumac;
Choice of open faced **mini pitas** or **large pita** rolled and skewered - \$7.95 pp

Pickles: pink turnip / hot green peppers / mini dills / variety of spiced olives - \$1.50pp

Tabouli Salad: bulgur / parsley / tomato / lemon juice / olive oil - \$2.50pp

Breads & Dip: baba ganoush / hummus / roasted red pepper / pitas / flat breads - \$2.50pp

Greek Station

Mini Pork or Chicken Souvlaki Skewers Tzatziki / pita - \$4.95pp

Tzatziki house-made with garlic & cucumber / pita - \$1.25pp

Mini Moussaka: beef & eggplant / béchamel / whipped potatoes / on spoons - \$ 3.75pp

Greek Salad Sticks: Feta / olives / tomatoes / cucumber / onion / olive oil / vinegar - \$2.25pp

Spanakopita - \$1.75pp

Indian Gourmet Butter Chicken Station

\$12 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 / Naan / Cumin & Curry Potatoes

Pasta Station

*\$12 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 / horseradish, arugula & mustards / crostini & fresh baked baguettes

Late Night Snacks

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

Traditional Poutine Bar \$12

gravy / curds / ketchup / aioli / assorted vinegars

Pierogie 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

Sandwich Platter & Veggies 'n' Dip \$10

egg salad / ham salad / chicken salad / crudité / house-made dip

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 & sponge cake / pretzels / marshmallows / warm chocolate sauce

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
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

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.*