



# *BANQUET & CATERING MENU*

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Cataraqui Golf & Country Club

As one of Canada's leading private clubs, we pride ourselves on offering a superior level of service with all of our events. Our Events & Catering Manager will work closely with you to ensure your event will be unforgettable for you and your guests.

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## GUARANTEES

Our Food and Beverage department require the exact number of guests confirmed no later than 10 business days prior to a function.

## BUFFET STYLE EVENTS

Each menu has a minimum number of persons/ guests required. Buffets will be set out for a maximum of 1.5 hours.

## SERVICE FEE

An eighteen (18) percent service fee and applicable sales tax will be added to all food and beverage charges.

## FOOD AND BEVERAGE SERVICE

Cataraqui Golf & Country Club must provide all food and beverage items. The only outside food permitted are celebratory cakes/cupcakes.

## KIDS PRICING

Cataraqui Golf & Country Club welcomes children into our facility.

- Children will receive a Kids Menu as discussed with our Food and Beverage department.
- Children 4 and under: Complimentary (no meal).

## DIETARY RESTRICTIONS

We are more than happy to accommodate guests who have allergies, dietary concerns, or restrictions. Our Executive Chef will accommodate accordingly

based on the total amount of guests with special requirements for the specific event.

## PATIOS AND SMOKING

Cataraqui Golf & Country Club is a smoke-free facility. Smoking and vaping is permitted outside our main doors, nine (9) meters from the entrance.

## ENTERTAINMENT TARIFFS

*(Music at Events)*

All events with musical entertainment, live or recorded, are subject to both SOCAN (Society of Composers, Authors and Music Publishers of Canada) and Re:sound (Royalties collected for Public Performance of Sound Recordings) charges. The fees collected by these two agencies are licensing fees and/or distributed as royalties to the original artists and do not represent any form of revenues to Cataraqui Golf & Country Club. Please note – Re:Sound / SOCAN is \$99.00 + HST.

## CEREMONY REHEARSALS

*(If Applicable)*

Cataraqui Golf & Country Club does permit complimentary ceremony rehearsals. Please contact the Events & Catering Manager for more information and/or booking.

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## **DEPOSIT STRUCTURE**

We request the full venue rental fee upon signing to secure your date.

Final balance due two (2) days prior to event date.

# Breakfast

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## **BREAKFAST BUFFETS**

### **CONTINENTAL BREAKFAST**

Assorted Breakfast Breads, Preserves, Assorted Yogurts, Assorted Fruit Juice, Coffee & Selection of Tea

### **HEALTHY START BUFFET**

Assortment of Freshly Baked Low Fat Muffins, Yogurt, Berry & Granola Parfaits, Jams & Preserves, Dried Fruit & Nuts, Oatmeal, Seasonal Fruit, Fresh Berries, Assorted Fruit Juices, Coffee & Tea

### **HOT BREAKFAST BUFFET**

Assorted Breakfast Breads, Preserves, Yogurt, Sliced Marinated Tomatoes, Scrambled Eggs, Buttermilk Pancakes, Local Maple Syrup, Smoked Bacon, Sausage, Assorted Juice, Coffee & Selection of Tea

### **DELUXE HOT BREAKFAST BUFFET**

Assorted Breakfast Breads, Preserves, Yogurt, Sliced Fruit Platter, Sliced Marinated Tomatoes, Scrambled Eggs & Cheddar Cheese, or Eggs Benedict, Sausage, Peameal Bacon, Smoked Bacon, Pancakes, Local Maple Syrup, Home Fries, Assorted Fruit Juice, Coffee & Selection of Tea

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## **BREAKFAST A LA CARTE**

SLICED FRUIT

ASSORTED BREAKFAST PASTRIES

FRESH BAKED MUFFINS

CINNAMON BUNS

FRESHLY BAKED CROISSANTS

COFFEE CAKE SQUARES

FRUIT SKEWERS

BAGELS & CREAM CHEESE

SELECTION OF FRUIT JUICE

COFFEE & TEA

*Minimum guest count applicable  
Applicable taxes & service charges  
Prices may change without notice*

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32 Country Club Drive, Kingston, ON K7M 0K1



# Lunch & Dinner Buffets

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## THE EXECUTIVE WORKING LUNCH

Assorted Deli Sandwiches & Wraps, Mixed Baby Greens, Mediterranean Pasta Salad, Sliced Fruit & Berries, Assorted Dessert Squares, Assorted Cold Beverages, Coffee & Tea

## BUILD YOUR OWN SANDWICH

Mixed Baby Greens, Crudités, Assorted Deli Meats, Sliced Cheese, Egg, Salad, Tuna Salad, Assorted Toppings & Condiments, Assorted Dessert Squares, Assorted Cold Beverages, Coffee & Tea

## *Add Daily Soup*

## EXTRAVAGANZA BUFFET

Assorted Rolls & Butter, New Potato Salad, Mixed Baby Greens, Marinated Sliced Tomatoes & English Cucumbers, Grilled Chicken, Three Cheese Tortellini Alfredo, Seasonal Vegetables, Fruit Skewers, Assorted Cookies, Assorted Cold Beverages, Coffee & Tea

## THE CATARAQUI | Market Price

Assorted Rolls & Butter, Crudités, Caesar Salad, Caprese Salad, Mediterranean Salad, Beef Tenderloin or Striploin Steak, Grilled Vegetables, Roasted New Potatoes, Assorted Toppings, Fruit Skewers, Coffee & Tea

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## BUFFET ENHANCEMENTS

EAST COAST SALMON

CHICKEN BREAST

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# Reception

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## **PLATTERS** | *30 people*

### **FRESH VEGETABLE PLATTER**

Assortment of Fresh Vegetables: Carrots, Celery, Broccoli, Cauliflower, Green Peppers, Red Peppers, Radish, Cucumbers, Ranch Dip or Hummus

### **ANTIPASTO PLATTER**

A savoury selection of Cheeses, Cured Meats, Spicy Honey, Pickled Vegetables, Olives, Fresh Fruit and Assorted Jams

### **JUMBO PEELED SHRIMP**

Cocktail Sauce, Lemon

### **COLD POACHED SALMON**

Atlantic Salmon, Traditional Garnishes

### **PIZZA PLATTER (choose 2 varieties)**

Options include: Pesto Veggie, Classic Cheese, Pepperoni, or Meat Lovers

### **MEAT BALLS**

Tender Beef and Pork Meatballs Smothered in a Tangy BBQ sauce

### **DOMESTIC CHEESE PLATTER**

An Assortment of Local Cheeses Served with Crackers and Fresh Grapes

### **INTERNATIONAL CHEESE PLATTER**

Featuring Swiss Gruyère, Romano, Smoked Mozzarella, Cambozola, accompanied by Crackers and Grapes

### **FRESH FRUIT PLATTER**

Assortment of Fresh Fruit

### **ASSORTED SQUARES & TARTS**

Petite Nanaimo Bars, Brownies, Carrot Cake

### **MINIATURE COCKTAIL SANDWICHES (80 pieces)**

Turkey, Smoked Ham, Roast Beef, Chicken Salad, Egg Salad, Ham Salad, Tuna Salad, Salmon

# Reception

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PASSED HORS D'OEUVRES | *35 per dozen* |

*Minimum order: 3 dozen per selection*

## MEAT

MINI BEEF WELLINGTON | Madeira Demi - Glaze (G)

MARINATED BEEF KEBABS | Chimichurri

PULLED PORK SLIDERS | Sesame Bun | Honey BBQ Sauce (G)

## CHICKEN

CHICKEN SATAY | Spicy Peanut Sauce (N)

MINI CHICKEN SPRING ROLLS | Chicken, Spring Roll Wrapper, Soy Ginger Sauce (G)

CHICKEN LEEK CREAM CHEESE FILO CUP (G/D)

SOUTHERN POPCORN CHICKEN | Chili Honey Sauce (G/D)

## SEAFOOD

COCONUT SHRIMP | Thai Sweet Chili Sauce

BACON WRAPPED SCALLOPS | Cocktail Sauce

SMOKED SALMON | Cucumber | Caper Aioli

## VEGETARIAN

THREE CHEESE ARANCINI BALLS | Tomato Jam (G/D)

MINI VEGETABLE SPRING ROLLS | Sesame Plum Sauce (G)

GRAPE TOMATO BROCCOLLINI SKEWERS | Balsamic Reduction (D)

HERBED GOAT CHEESE BALLS | Crostini (G)

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# A La Carte

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## SALADS & APPETIZERS

MIXED GREENS | CAESAR SALAD

SPINACH & GOAT CHEESE SALAD | CAPRESE SALAD

BUTTERNUT SQUASH & APPLE PEAR SOUP | ROASTED PARSNIP & PEAR SOUP

ROASTED RED PEPPER & TOMATO SOUP

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## MAIN ENTREES

### BEEF

PRIME RIB ROAST

Au Jus, Horseradish

BEEF TENDERLOIN

Red Wine Garlic Thyme Demi Glaze

GRILLED FILET MIGNON

Woodland Mushroom Sherry Sauce

STRIPLOIN ROAST

Peppercorn Brandy Demi Glaze

### PORK

12OZ. GRILLED PORK LOIN

Dijon Maple Glaze, Grilled Apples

MAPLE SMOKED BACON WRAPPED  
PORK TENDERLOIN

Roast Shallot, Maple Glaze

### CHICKEN

STUFFED CHICKEN

Prosciutto, Asparagus, Brie Cheese, Creamy  
White Sauce

STUFFED CHICKEN BREAST

Roasted Grape Tomato, Wild Mushroom  
Ragout, Natural Pan Jus

### FISH

EAST COAST SALMON

Ginger Miso Brown Butter

PICKEREL FILLET

Herb Citrus Compound Butter

### VEGETARIAN

BUTTERNUT SQUASH RAVIOLI

Creamy coconut curry sauce, baby spinach, grape  
tomatoes, green onions, vegan cheese

CRISPY TOFU STIR-FRY

Panko-crusted tofu, assorted Asian vegetables,  
steamed rice, hoisin-ginger soy glaze

EGGPLANT PARMESAN

Roasted eggplant, garlic basil tomato sauce, vegan  
cheese, extra virgin olive oil

CAULIFLOWER STEAK

Garlic and herb-marinated roasted cauliflower  
steak, seasonal vegetable medley, new potatoes

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## DESSERTS

DARK CHOCOLATE FLOURLESS TORTE

Chocolate Sauce, Chocolate Pencil

STICKY TOFFEE PUDDING

Salted Caramel Sauce, French Vanilla Ice

RASPBERRY LAYERED CREAM CAKE

Raspberry Coulis

NEW YORK CHEESECAKE

Mixed Berry Compote

TRADITIONAL CRÈME BRÛLÉE

Shortbread Cookie

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# Snacks & Breaks

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## AFTERNOON BREAK

Assorted Cookies, Brownies, Fruit Skewers, Coffee Cake Squares, Assorted Cold Beverages, Coffee & Tea

## BREAK A LA CARTE

ASSORTED FRESHLY BAKED COOKIES  
SQUARES, PASTRIES, TARTS  
ASSORTED INDIVIDUAL GRANOLA BARS  
ASSORTED FRUIT YOGURT  
FRESH FRUIT KABOBS

## BEVERAGES

ASSORTED CANNED BEVERAGES | PERRIER | MILK

# Enhancements & Stations

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### ANTIPASTO PLATTERS

Cured Deli Meats | Pickles | Vegetables | Olives | Cheese

### SLIDERS

Mini Angus Burgers | Pulled Pork | Crispy Chicken | Mini Kielbasa

### TACO STATION

Hard & Soft Shells | Meat | Assorted Sauces & Toppings

### CLASSIC SWEET TABLE

Assorted Cupcakes | Squares | Cookies | Brownies

### ASSORTED PIZZA | *Choose 3*

Pesto Vegetable | Meat Lovers | Hawaiian | Greek | Canadian

### POUTINE STATION

Cheese Curds | Gravy | Toppings

### MAC & CHEESE

Bacon | Pulled Pork | Assorted Toppings | Spicy Ketchup

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