



Menu Options for Every Occasion...

# Breakfast Buffet Options

## Select Breakfast

Assortment of freshly baked muffins  
Freshly brewed regular and decaffeinated coffee and a selection of traditional and herbal teas

4.95

## Continental Breakfast

Freshly baked muffins, Danish pastries, blueberry scones,  
and croissants with creamery butter and jams,  
Selection of chilled apple, cranberry, and orange fruit juices  
Freshly brewed regular and decaffeinated coffee and a selection of traditional and herbal teas

8.95

## Signature Breakfast

Fresh croissants with creamery butter and jams,  
Scrambled eggs, bacon and sausage, and country style herbed potatoes  
Selection of chilled apple, cranberry, and orange fruit juices  
Freshly brewed regular and decaffeinated coffee and a selection of traditional and herbal teas

15.95

*Add fresh fruit to any of the above menu options for 2.00 per person*

## Premium Breakfast (Minimum 50 people required)

A tempting assortment of freshly baked muffins, Danish pastries, croissants,  
and blueberry scones with creamery butter and premium fruit preserves  
Selection of freshly sliced seasonal fruit  
Scrambled eggs, Canadian smoked bacon,  
peameal bacon, farmer's sausage,  
and country style potatoes.  
Selection of chilled apple, cranberry, and orange fruit juices  
Freshly brewed regular and decaffeinated coffee and a selection of traditional and herbal teas

20.95

# Lunch and Dinner BBQ Buffet Options

## Select BBQ

Choice of charbroiled beef or veggie burger or hot dog accompanied with mustard, ketchup, relish, tomatoes, lettuce, pickles, and purple onions with fresh hamburger and hot dog buns  
Assortment of potato chips  
Assortment of ice cold coca-cola brand soft drinks

12.95

*Add fresh oven baked oatmeal and raisin, white chocolate macadamia, chocolate chunk, and double chocolate cookies for 1.50 per person*

## Signature BBQ

Charbroiled sirloin beef or veggie burger or hot Italian sausage accompanied with all the fine condiments: hot peppers, corn relish, sauerkraut, Dijon mustard, ketchup, relish, tomatoes, lettuce, pickles, and purple onions  
Variety of fresh Kaiser and sausage buns  
Assortment of potato chips  
Assortment of ice cold coca-cola brand soft drinks  
Fresh oven baked oatmeal and raisin, white chocolate macadamia, chocolate chunk and double chocolate cookies

17.95

*22.95 to offer your guests garden salad and platter of crudités and dips*

## Premium BBQ (Minimum 50 guests required)

Selection of three (3) of the Chef's finest salads  
Vegetable crudités platter with assorted dips  
Selection of charbroiled chicken breast, sirloin beef or veggie burger, hot Italian sausage  
Accompanied with all the fine condiments: hot peppers, corn relish, sauerkraut, Dijon mustard, ketchup, relish, tomatoes, pickles, and purple onions  
Variety of fresh Kaiser and sausage buns  
Assortment of ice cold coca-cola brand soft drinks  
Fresh oven baked oatmeal and raisin, white chocolate macadamia, chocolate chunk, and double chocolate cookies, and assorted dessert squares  
Freshly brewed regular and decaffeinated coffee and a selection of traditional and herbal teas

26.95

*Add assorted sliced cheese platter to any BBQ selection menu for 2.00 per person*

All prices are based on a per person charge and are subject to all applicable taxes and service charge  
Dietary preferences can be accommodated upon request. Prices are subject to change without notice

# Lunch and Dinner Buffet Options

## Select Buffet

Assorted warm dinner rolls  
With creamery butter balls

Roasted Trio of Squash Soup  
Butternut, buttercup, and acorn squashes, with hints of maple, spices, and aromatic vegetables

**OR**

Harvest Salad  
Baby greens, fresh apple, dried cranberries, and candied pecans served with lemon honey vinaigrette

Grilled Chicken  
Grilled chicken breast finished with fresh herbed natural pan jus

Penne Primavera  
Penne noodles tossed in a rich house-made tomato sauce with seasonal vegetables

Seasonal Vegetable Medley

Marble Mashed Potatoes  
Duo of garlic Yukon gold mash and sweet potato mash

Dessert  
(Includes coffee and tea station)

Fresh Fruit Platter  
Assorted Dessert Squares  
Fresh Baked Cookies  
Apple Blossom with crème anglaise and caramel sauce

31.95

*Add a second soup or salad course for 4.00 per guest*

## Signature Buffet

Assorted warm dinner rolls  
With creamery butter balls

Carrot Ginger Coconut Soup

Bistro Salad  
Mixed greens, spicy glazed pecans, red onion, and goat cheese with vinaigrettes on the side

Seared 5 oz Chicken Breast Supreme  
With a roasted garlic and fresh herb natural pan jus

Oven Roasted Top Sirloin  
With caramelized onions, roasted garlic and fresh herb natural pan jus, horseradish, and Dijon mustard

Penne Primavera  
Penne noodles tossed in a rich house-made tomato sauce with seasonal vegetables

Seasonal Vegetable Medley

Roasted Potatoes

Dessert  
(Includes coffee and tea station)

Fresh Fruit Platter  
Assorted Dessert Squares  
Fresh Baked Cookies  
Apple Blossom with crème anglaise and caramel sauce

39.95

*Enhance your buffet to Chef-carved Prime Rib station with rich beef jus, horseradish,  
and Dijon mustard for 8.00 per guest*

**Premium Buffet**  
**(Minimum 50 guests required)**

Fresh artisan breads and assorted dinner rolls  
With creamery butter balls

**Garden Salad**  
With field greens, red onion, cucumber, tomato, carrot shred, and assorted dressings on the side

**Classic Caesar Salad**  
With garlic croutons, bacon, and parmesan cheese, garnished with fresh lemon

**Greek Salad**  
With cucumber, tomato, red onion, kalamata olives, and feta cheese

**Penne Primavera**  
Penne noodles tossed in a rich house-made tomato sauce with seasonal vegetables

**Stuffed Chicken Breast Supreme**  
Choice of roasted red pepper, spinach and ricotta OR wild mushroom, sundried tomato, and goat cheese  
With choice of one: natural pan jus, white wine mushroom sauce, or roasted red pepper sauce

**OR**

**Fresh Grilled Atlantic Salmon**  
With a choice of one: lemon dill cream sauce, maple balsamic glaze, or spicy tomato broth

**Chef-carved Prime Rib**  
With natural pan jus, caramelized onions, horseradish, and Dijon Mustard

**Roasted Fingerling Potatoes**

**Seasonal Vegetable Medley**

**Dessert**  
(Includes coffee and tea station)

Fresh Fruit Platter  
Chocolate Mousse  
Croquembouche  
House-made Tiramisu

**53.95**

# Lunch and Dinner Plated Options

## Kanata Select

Assorted warm dinner rolls  
With creamery butter balls

### **First Course (Choice of 1 for all guests)**

Mixed Greens Salad  
Trio of lettuces, fresh cherry tomatoes, cucumbers, peppers, and onions with house vinaigrette

Classic minestrone, butternut squash, roasted red pepper, or potato leek soup

### **Main Course (Choice of 1 for all guests)**

Salmon Filet  
6 oz grilled salmon filet with choice of one of the following sauces:  
maple glaze, lemon dill cream sauce, or pineapple melon salsa.  
Served with seasoned rice pilaf and seasonal vegetable medley

Chicken Supreme  
6 oz grilled chicken breast supreme crusted with fresh herbs with your choice of one of the following sauces:  
natural pan jus, white wine mushroom sauce, or roasted red pepper sauce.  
Served with roasted or mashed potatoes and seasonal vegetable medley

Top Sirloin Steak  
6 oz grilled steak with your choice of one of the following sauces:  
Rich port demi-glace, red wine peppercorn jus, or natural herbed pan jus.  
Served with roasted or mashed potatoes and seasonal vegetable medley

### **Dessert Course (Choice of 1 for all guests)** (Includes coffee and tea service)

Warm Apple Blossom  
Finished with crème anglaise

New York Style Cheese Cake  
Topped with fresh berry coulis

37.95

*39.95 to offer your guests multiple main course choices (seating chart required)  
Add a second soup or salad course for 4.00 per guest*

## Kanata Signature

Assorted warm dinner rolls  
With creamery butter balls

### First Course (Choice of 1 for all guests)

#### Mixed Greens Salad

Trio of lettuces, fresh cherry tomatoes, cucumbers, peppers, and onions with house vinaigrette

#### Spinach and citrus salad

Baby spinach, red onion, orange segments, and crumbled feta cheese with lemon poppy seed dressing

#### Bistro Salad

Mixed greens, red onion, crumbled goat cheese, spiced candied pecans with lemon poppy seed dressing

Classic minestrone, butternut squash, roasted red pepper, or potato leek soup

### Main Course (Choice of 1 for all guests)

#### Salmon Filet

7 oz grilled salmon filet with choice of one of the following sauces:  
maple glaze, lemon dill cream sauce, or pineapple melon salsa.

Served with your choice of garlic or marbled mashed potato, herb roasted red potato, or rice pilaf, and seasonal vegetables

#### Chicken Supreme

8 oz grilled chicken supreme crusted with fresh herbs and your choice of one of the following sauces:  
natural pan jus, white wine mushroom sauce, or roasted red pepper sauce.

Served with your choice of garlic or marbled mashed potato, herb roasted red potato, or rice pilaf, and seasonal vegetables

#### Top Sirloin Steak

8 oz grilled medium with your choice of one of the following sauces:

Rich port demi-glace, red wine peppercorn jus, or natural herbed pan jus.

Served with your choice of garlic or marbled mashed potato, herb roasted red potato, or rice pilaf, and seasonal vegetables

### Dessert Course (Choice of 1 for all guests)

(Includes coffee and tea service)

#### Warm Apple Blossom

Finished with crème anglaise

#### New York Style Cheese Cake

Topped with fresh berry coulis

44.95

*46.95 to offer your guests multiple main course choices (seating chart required)*

*Add a second soup or salad course for 4.00 per guest*

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## Kanata Premium

Assorted warm dinner rolls  
With creamery butter balls

### First Course (Choice of 1 for all guests)

#### Chef's Salad

Cherry tomatoes, cucumber, peppers, shaved red onion, and carrot shred  
over tender greens drizzled with our house citrus vinaigrette

#### Spinach and Citrus Salad

Baby spinach, red onion, orange segments, and crumbled feta cheese with lemon poppy seed dressing

#### Bistro Salad

Mixed greens, red onion, crumbled goat cheese, spiced candied pecans with lemon poppy seed dressing

Classic minestrone, butternut squash, roasted red pepper, or potato leek soup

### Main Course (Choice of 1 for all guests)

#### Stuffed Chicken Supreme

8 oz with roasted red pepper, spinach, and ricotta OR wild mushroom, sundried tomato, and goat cheese  
With choice of one: natural pan jus, white wine mushroom sauce, or roasted red pepper sauce.  
Served with your choice of garlic or marbled mashed potato, herb roasted red potato, or rice pilaf and  
seasonal vegetables

#### Oven Roast Prime Rib

9 oz cut with traditional Yorkshire pudding and seasonal vegetable medley with your choice of one of the  
following sauces: Rich port demi-glace, red wine peppercorn jus, or natural herbed pan jus.  
Served with your choice of garlic or marbled mashed potato, herb roasted red potato, or rice pilaf and  
seasonal vegetables

#### Beef Tenderloin

5 oz grilled steak with your choice of one of the following sauces:  
Rich port demi-glace, red wine peppercorn jus, or natural herbed pan jus.  
Served with your choice of garlic or marbled mashed potato, herb roasted red potato, or rice pilaf and  
seasonal vegetables

### Dessert Course (Choice of 1 for all guests)

(Includes coffee and tea service)

House-made Tiramisu  
Topped with fresh berries

New York Style Cheese Cake  
Topped with fresh berry coulis

Warm Apple Blossom  
Finished with crème anglaise

53.95

*55.95 to offer your guests multiple main course choices (seating chart required)*

*Add a second soup or salad course for 4.00 per guest*

## Vegetarian Dinner Options

(May be substituted for and charged as main course selection)

### Vegetable Stir Fry

Flash-sautéed fresh vegetables tossed in a ginger coriander broth with Shanghai noodles

### Eggplant Parmesan

Layers of breaded eggplant with house-made tomato-basil sauce and parmesan cheese, baked and served with herb risotto

### Penne Primavera

Penne noodles tossed in a rich house-made tomato sauce with seasonal vegetables, finished with shaved parmesan cheese and fresh basil. Served with a side of garlic toast

### Vegetable Strudel

Grilled vegetables, assorted mushrooms, and chevre rolled in phyllo pastry served with a roasted tomato-basil sauce

# Cocktail Reception Options

## Chef's Choice hors d'oeuvres (3 pieces per person)

An assortment of hot and cold passed hors d'oeuvres

4.45

## Stationed Options

### Fine Artisan Cheese Board

Canadian reserve 3-year aged cheddar, oka, champfleury, rondoux triple crème, and chevrita. Served with fresh baked baguette and assorted crackers, garnished with grapes, deluxe nuts, and dried fruit

5.95

### Traditional Cheese Board

Cheddar, marble, Swiss, and brie served with assorted crackers, garnished with grapes

4.95

### Gourmet Dips and Spreads

Roasted red pepper dip, artichoke and asiago dip, hummus, salsa, and guacamole served with grilled pita triangles, baguette, and crisp nacho chips

4.95

### Fresh Fruit Platter (Subject to seasonal availability)

An array of honeydew, cantaloupe, watermelon, pineapple, grapes, kiwi, and berries

3.95

### Charcuterie Platter (Minimum 20 guests required)

A medley of olives, marinated vegetables, cured meats, and pickled eggplant

7.95

### Vegetable Crudités and Dips

Fresh cut vegetables – peppers, carrot, celery, cucumber, cherry tomatoes, and broccoli with peppercorn ranch dip

3.95

### Gourmet Mini Sandwiches

Artisan baked buns with a variety of gourmet fillings: grilled chicken and peppers, roasted Angus prime rib and caramelized onions, smoked ham with avocado and brie, poached Atlantic salmon and pea sprouts, finest albacore tuna with grilled vegetables

7.95

### Classic Sandwich Platter

Assorted cocktail sandwiches: black forest ham and cheddar, roast turkey and Swiss, roast beef and horseradish, tuna salad, and egg salad

5.95

### Decadent Chocolate Fountain

A mouthwatering combination of Belgian, white, and milk chocolate with an array of seasonal fruit

12.95

### Assorted Tray of Gourmet Cookies

Oatmeal and raisin, white chocolate macadamia, chocolate chunk, and double chocolate

12.95 per dozen

### Shrimp Cocktail (3 shrimp per person)

Display of fresh shrimp with classic cocktail sauce

6.95

## Cocktail Reception Action Stations (Minimum 50 guests required)

Chef's 6 selections of passed hot and cold hors d'oeuvres (3 pieces per person)

### Stationed

Gourmet Dips and Spreads  
With assorted crackers, crostini, and crisps

Crudités and Dips Platter

Canadian and Continental Cheese Board  
Served with grapes, berries, and crackers

### Choose 4 of the following action stations

#### Scallop Sautee Station

Pan seared sea scallops served with micro greens and a lemon beurre blanc

#### Mussels and Fries

Fresh P.E.I. mussels, sautéed before your eyes, with a coconut red curry sauce or spiced tomato and sweet peppers sauce served with frites

#### Pierogi Station

Classic pierogies sautéed in front of you with double smoked bacon and fresh Vidalia onions

Chef Carved Montreal Smoked Meat on a Bun  
Slow cooked to perfection with assorted condiments

#### Wild Mushroom and Herb Ravioli

Fresh spinach ravioli sautéed in front of you in a wild mushroom and cream sauce with fresh herbs

Chicken, Beef, and Vegetable Brochettes  
(Action station on patio off BBQ)

#### Sushi Station

### Dessert

(Includes coffee and tea station)

#### Assorted Dessert Table

Dessert squares, fresh baked cookies, and a croquembouche tower

59.95

#### Shrimp Pyramid (500 pc)

Fresh jumbo tiger shrimp covered ice sculpture with traditional cocktail sauce to accompany  
(Company logo's can be accommodated with applicable charge)

1 595.00

# On-Course Catering

Treat your golfers to a fabulous experience on the course with one or more of the following catered stations. We take care of all the preparation, setup, and staffing so you're not looking for extra volunteers. Take hole sponsorship to the next level by allowing your sponsors to have their marketing materials and reps present on the hole, handing out delicious snacks or cold drinks as they receive valuable face-to-face time with each and every golfer.

## Rehydration Station

Cool off with a refreshing assortment of Coca-Cola products, Minute Maid juices, Nestea, PowerAde, and Dasani. Each player receives one bottle.

**\$450 (Suggested sponsorship price: \$750)**

## Caesar Bar

A Kanata G.C.C bartender serves each golfer a made-to-order Caesar with Mott's clamato juice, Smirnoff vodka and all the trimmings.

**\$800 (Suggested sponsor price: \$1500)**

## Beer Tub

Hot day, cold beer, what else needs to be said? Each player receives an ice cold domestic tall boy served by Kanata G.C.C service staff.

**\$825 (Suggested sponsor price: \$1200)**

## Fresh Fruit Kebabs

Fresh seasonal fruit, cut and skewered for an easy, healthy summer treat. One skewer per golfer.

**\$500 (Suggested sponsor price: \$750)**

## Veggie Crudité and Dip – To Go!

Each golfer is given a fun, portable cup of freshly sliced vegetables with ranch dressing to dip.

**\$500 (Suggested sponsor price: \$750)**

## Shrimp on the Barbie

Garlic shrimp served hot off the barbecue with lemon. One skewer (three shrimp) per golfer.

**\$650 (Suggested sponsor price: \$1000)**

## Wine and Cheese

Each player will receive a 2oz sample of wine served by Kanata G.C.C service staff paired with a selection of cheeses.

**Starts at \$1,000 (Suggested sponsor price: \$1500)**

## Hot Sliders

A Kanata G.C. chef serves mini beef patties and pulled pork hot off the barbecue with gourmet toppings on ciabatta slider buns.

**\$1,400 (Suggested sponsor price: \$2500)**

## Refreshing Canapés

A friendly Kanata server hands out two canapés per golfer. Select two from the following varieties: prosciutto and cantaloupe, antipasto and bocconcini on calabrese, shrimp salsa on cucumber, smoked salmon rosette topped with capers and fresh dill, herb goat cheese barquette

**\$950 (Suggested sponsor price: \$1400)**

## Sushi Chef

A professionally trained sushi chef creates and serves two pieces per golfer.

**\$1,500 (Suggested sponsor price: \$2000)**

## Signature Oyster Platter

Each golfer receives two fresh oysters served in the half shell with lemon and a variety of garnishes.

**\$1000 (Suggested sponsor price: \$1500)**

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# Packaged Lunch to Go

*Available only for golf tournament on course option*

## Select Cooler Bag Lunch

(In a souvenir ClubLink thermo-cooler bag)

Premium deli style sandwich  
Assortment of potato chips  
Assortment of ice cold coca-cola brand canned soft drinks  
Fresh baked gourmet cookies

14.95

## Signature Cooler Bag Lunch

(In a souvenir ClubLink thermo-cooler bag)

Premium deli style sandwich  
Assortment of potato chips  
Assortment of ice cold coca-cola brand canned soft drinks  
Fresh baked gourmet cookies  
Chef selected piece of seasonal fruit  
Granola bar or chocolate bar

17.95

*Add Dasani bottled water or Minute Maid juice to any lunch bag or cart for 2.00 per person*