

Catering Menu





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Meeting Packages

Strategy

\$63 per person

(Minimum of 20 guests)

Includes a function room to accommodate your attendees, complimentary wireless internet connection, one flipchart & markers, projection screen & AV table with extension cord & power bar, ice water service, mints, notepads & pens & a podium & wireless microphone (if required)

Welcome: The Classic Start

- Chilled Fruit Juices · Morning Bakery Basket Served with Butter & Preserves · Seasonal Sliced Fruit
- Fresh Brewed Coffee & Tea

Morning Refresher

- Fresh Brewed Coffee & Tea

Lunch Buffet: Soup & Sandwich

- Soup Of The Day
- Misto Salad Creamy Potato & Dill Salad
- Variety of Wraps & Sandwiches:
 - Sliced Black Forest Ham, Roast Turkey Breast, Egg Salad & Grilled Vegetable
- Dessert Squares & Sliced Fruit · Fresh Brewed Coffee & Tea

Break: Sweet Treats

- Assorted House Baked Cookies · Chocolate Brownies · Fresh Brewed Coffee & Tea

Please inquire about our gluten free options



Meeting Packages

Success

\$69 per person

(Minimum of 20 guests)

Includes a function room to accommodate your attendees, complimentary wireless internet connection, one flipchart & markers, projection screen & AV table with extension cord & power bar, ice water service, mints, notepads & pens & a podium & wireless microphone (if required)

Welcome: Jump Start

- Chilled Fruit Juices · Seasonal Sliced Fruit Skewers
- Breakfast Wraps: Egg, Bacon, Cheddar, Tomato Salsa OR Egg, Black Beans, Green Onion, Cilantro, Salsa
- Fresh Brewed Coffee & Tea

Morning Refresher

- Fresh Brewed Coffee & Tea

Lunch Buffet: Pizza Graffiti's

- Caesar Salad
- Graffiti's Signature Clay Oven Baked Pizzas Topped with Mozzarella & Parmesan Cheese:
 - St. Alberts Margherita: Fresh Cheese Curds, Plum Tomato Sauce, Spinach
 - Sicilian: Italian Sausage, Pepperoni, Pancetta, Pepperoncini
- Sliced Fruit Platter · Assorted Dessert Squares · Fresh Brewed Coffee & Tea

Break: Sweet Treats

- Assorted House Baked Cookies · Chocolate Brownies · Fresh Brewed Coffee & Tea

Please inquire about our gluten free options

Breakfast

Classic Start | \$15 per person

Chilled Fruit Juices

Morning Bakery Basket

Seasonal Sliced Fruit

Fresh Brewed Coffee & Tea

Jump Start | \$18 per person

Chilled Fruit Juices

Seasonal Sliced Fruit Skewers

Breakfast Wraps:

Egg, Bacon, Cheddar, Tomato Salsa

OR

Egg, Black Beans, Green Onion, Cilantro, Salsa

Fresh Brewed Coffee & Tea

Fresh Start | \$16 per person

Chilled Fruit Juices

Muffins

Overnight Oats Parfait (pick 2)

Blueberry Vanilla

Almond Joy

Strawberry Chia

PB & J

Fresh Brewed Coffee & Tea

Traditional Start | \$23 per person

Chilled Fruit Juices

Morning Bakery Basket

Seasonal Sliced Fruit

Scrambled Eggs with Diced Peppers & Onions

Smoked Bacon, Farmer's Sausage

Signature Herbed Home Fries

Fresh Brewed Coffee & Tea

Enhance Your Breakfast

Individual Fruit Yogurts | \$3 each

Breakfast Wrap | \$5 per person

Bagels & Cream Cheese | \$5 per person

Overnight Oat Parfait | \$8 per person

Bakery Basket | \$5 per person

Sliced Fruit Platter | \$6 per person

Please inquire about our gluten free options



Breaks & Snacks

Sweet Treats | \$13 per person

House Baked Cookies

Fruit Skewers

Fresh Brewed Coffee & Tea

Soft Drinks

Lighter Side | \$14 per person

Vegetable Crudité & Dip

Hummus & Pita

Fresh Brewed Coffee & Tea

Sparkling Water

Chocolate Fix | \$13 per person

Decadent Brownie

House Baked Chocolate Chunk Cookies

White & Chocolate Milk

Or Hot Chocolate

Fresh Brewed Coffee & Tea

Refresh Yourself | \$13 per person

Fresh Sliced Fruit

Yogurt with

Granola Topping

Fruit Juices

Fresh Brewed Coffee & Tea

Thirst Quenchers

Bottled Juice or Soft Drinks | \$3 each

Fresh Brewed Coffee & Tea | \$3.50 per person

Hot Cocoa, Mini Marshmallows | \$3.50 each

Bubly Sparkling Water | \$3 each

V8 Juice/Bottled Smoothies | \$3.50 each

Enhancements

Individual Bags of Chips | \$2.50 each

House Baked Cookies | \$4.00 per person

Vegetable Crudité & Dip | \$4.25 per person

Assorted Dessert Squares | \$5 per person

Hummus & Pita | \$5 per person

Please inquire about our gluten free options

Buffet Lunch

Soup & Sandwich | \$24 per person

Soup Of The Day

Misto Salad

Creamy Potato & Dill Salad

Variety of Wraps & Sandwiches:

Sliced Black Forest Ham, Roast Turkey, Roast Beef Sirloin,
Egg Salad & Grilled Vegetables

Sliced Fruit & Dessert Squares

Fresh Brewed Coffee & Tea

Pollo Picatta | \$33 per person

Caprese Salad

Grilled Chicken Breast

Topped with Lemon, Capers & Tuscan Olive Oil Vinaigrette

House Made Focaccia with Aged Balsamic & Tuscan Olive
Oil

Lemon Tart with Strawberry

Fresh Brewed Coffee & Tea

Panini | \$25 per person

Soup Of The Day

Vegetable Crudit 

Variety of Panini Sandwiches:

Grilled Vegetable & Feta

Curried Chicken

Smoked Turkey & Provolone

Black Forest Ham & Cheddar

Decadent Brownies & Squares

Fresh Brewed Coffee & Tea

Pizza Graffiti's | \$28 per person

Caesar Salad

Graffiti's Signature Clay Oven Baked Pizzas
Topped with Mozzarella & Parmesan Cheese:

St. Alberts Margherita: Fresh Cheese Curds, Plum Tomato
Sauce, Spinach

Sicilian: Italian Sausage, Pepperoni, Pancetta, Pepperoncini

Sliced Fruit & Dessert Squares

Fresh Brewed Coffee & Tea

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Dinner Buffet

One Entrée | \$50 per person

Two Entrées | \$55 per person

All dinner buffets are served with fresh baked rolls & butter.

Choice of Two Salads *\$2 per additional Salad

Misto Salad with Grape Tomato, Cucumber, Carrot Curls & Red Onion

Caprese Salad with Roma Tomato, Marinated Bocconcini, EVOO & Balsamic Drizzle

New Potato Salad with Creamy Dill & Tarragon Dressing

Arugula Salad with Organic Beets, Crumbled Goat Cheese, Apple Cider Vinaigrette

Southwestern Corn & Cabbage Salad, Chipotle Dressing, Tortilla Ribbons

Cypriot Salad with Tomato, Cucumber, Olives, Feta & Lemon Caper Parsley Dressing

Choice of 2 Sides *\$2 per additional side

Yukon Gold Mashed Potatoes

Steamed Basmati Rice Pilaf

Baked Fusilli Pasta with Rose Sauce

Herb Roasted Mini New Potatoes

Steamed Seasonal Vegetables

Entrée Selections

Chicken Scallopini, Marsala Wine & Mushroom Sauce

Sticky Chicken Teriyaki

Porcini Lemon Risotto with Roasted Squash, Spinach, Peas, Fresh Herb & Walnut Emulsion

Atlantic Salmon with Charred Tomato & Saffron Coulis

Lemongrass Seared Halibut with Lemon Caper Dill Sauce

Red Wine Braised Beef Short Rib with Horseradish Demi Glaze

Grilled AAA Angus Flat Iron Steak with Rosemary Pepper Sauce

Assorted Cakes & Pastries

Sliced Fruit Platter

Freshly Brewed Premium & Decaf Coffee

and a Variety of Herbal Teas

Please inquire about our gluten free options



Plated Dinner

4 Course Plated Dinner

All plated dinners include dinner rolls & butter & freshly brewed premium & decaf coffee or steeped tea.
Choice of Soup, Salad, Main Course & Dessert

Soups

Wild Mushroom with White Truffle Oil
Southwestern Chicken & Bean
Carrot, Ginger & Orange
Coconut Curry Chicken with Rice
Vegetarian Leek & Potato
Roasted Butternut Squash & Pear

Salads

Classic Caesar with Focaccia Croutons, Bacon
& Parmesan Cheese
Organic Greens with Grape Tomato,
Cucumber, Carrot Curls, Toasted Pumpkin
Seeds & White Balsamic Thyme Dressing
Caprese Salad with Roma Tomato, Marinated
Bocconcini, EVOO & Balsamic Drizzle
Tender Greens with Heirloom Beets, Kale,
Goat Cheese Crumble & Apple Cider Dressing

Desserts

Lemon Tart with Fresh Berries
Dulce de Leche NY Style Cheesecake
Warm Apple Crisp with Vanilla Ice Cream
Flourless Chocolate Torte with
Raspberry Coulis
Sticky Toffee Pudding with
Vanilla Chantilly

Entrée

Grain Fed Chicken Supreme | \$51 per person
Corn & Sweet Potato Hash, Goat Cheese Crema & Chicken Stock Reduction
Porcini Risotto | \$49 per person
Tomatoes 3 Ways, Fresh Herbs, Shaved Parmesan & Truffle Essence
Maple Miso Black Cod | \$59 per person
Steamed Baby Bok Choy, Quinoa Edamame & Tamari Mirin Drizzle
Grilled Atlantic Salmon | \$55 per person
Pan Braised Kale, Lemon Dill Scented Roasted Fingerling Potatoes & Tomato Ragout
Juniper Scented Duck Confit | \$56 per person
Squash Puree, Crispy Brussel Sprouts & Wild Cherry Sauce
Braised Beef Short Rib | \$59 per person
Whipped Mashed Potato, Celeriac, Caramelized Shallots & Red Wine Demi Glaze
AAA Aged Angus Beef Tenderloin | \$65 per person
Confit Shallot & Garlic Peppercorn Demi Glaze, Gratin Dauphenoise Potato & French Green Beans
Pork Tenderloin | \$55 per person
Roasted Fingerling Potato, Braised Heirloom Carrots & Plum Ginger Sauce

Please inquire about our gluten free options



Reception & Hors D'oeuvres

Minimum Order of 3 dozen per choice

Server Passed Canapés | \$30 per dozen

- Goat Cheese En Croute with Black Olive Tapenade
- Gorgonzola Apricot Crisp with Crushed Hazelnut
- Caprese Skewer
- Tomato Bruschetta with Goat Cheese & Balsamic Drizzle
- Chicken & Cilantro Pot Stickers with Ponzu Dipping Sauce
- Mini Raspberry & Brie Wellington
- Jalapeno Corn Fritter
- Wild Mushroom Tartelette with Shaved Parmesan
- Vegetable Samosa with Tzaziki

Server Passed Premium Canapés | \$36 per dozen

- Tiger Shrimp with Horseradish Root Cocktail Sauce
- Smoked Duck Breast & Cranberry Skewer with Balsamic
- Mango, Cilantro Thai Salad Roll with Peanut Sauce
- Louisiana Crab Cakes with Chipotle Aioli
- Coconut Tiger Shrimp with Sweet Chili
- Mini Beef Wellington
- Buffalo Chicken Skewer with Buttermilk Ranch Sauce

Reception Platters

Vegetables Crudité | \$4 per person

Fresh Cut Vegetables & 2 Savoury Dips

Fruit Platter | \$5 per person

Sliced Fruits & Berries

Mediterranean Display | \$7 per person

Salsa, Hummus, Tzatziki, Charred Red Pepper, Marinated Olives & Feta, Crisp Flatbreads & Organic Corn Chips

Antipasto Platter | \$8 per person

Italian Cured Meats, Artisan Dried Sausage, Marinated & Pickled Vegetables, Olives & Crostini

Artisan Cheese Board | \$9 per person

Local and Imported Cheeses, Grapes, Dried Fruits, Nuts, Baguette Crisps & Crackers

Finger Sandwiches | \$14 per dozen

Egg Salad, Tuna, Smoked Turkey & Provolone, Ham & Cheddar Cucumber & Dill Cream Cheese

Please inquire about our gluten free options



Reception Stations

Build Your Own Poutine | \$8 per person

Fresh Cut Fries, St Albert Cheese Curds, Chianti Gravy

Mini Brioche Sliders | \$10 per person

Thin Sliced Montreal Smoked Meat with Ballpark Mustard

OR

Pulled Pork with Smoky BBQ Sauce

Chicken Quesadilla | \$8 per person

Sour Cream, Guacamole, Salsa

Chocolate Fruit | \$8 per person

Skewered Strawberries, Pineapple, Melon & Warm
Chocolate Sauce

Fruit & Pastry Display | \$12 per person

Fresh Fruit Skewers

Dessert Squares

Chocolate Dipped Strawberries

Party Bowls

Crisp Nacho Chips with Salsa | \$9 per bowl

Potato Chips | \$7 per bowl

Buttered Popcorn | \$8 per bowl

Graffiti's Signature Pizza | \$32 each

Graffiti's Signature 16" Clay Oven Baked Pizza's are brushed with seasoned extra virgin olive oil and topped with parmesan and mozzarella cheese. Gluten free crust is available

Grilled Vegetable: Grilled Vegetables, Mozzarella, House Pomodoro Sauce

Combination: Pepperoni, Mushroom, Green Pepper, Mozzarella, House Pomodoro Sauce

Meat Lovers: Pepperoni, Bacon, Chorizo Sausage, Mozzarella, House Pomodoro Sauce

Please inquire about our gluten free options

Catering Department Information

Menu Selections

In order to ensure that your menu selections are available, please submit them to the catering department a minimum of four (4) weeks prior to your scheduled event. Prices will be confirmed by written contract within thirty (30) days of the scheduled event.

Food & Beverage

All food and beverage items served must be purchased through the hotel only.

Taxes & Gratuities

Unless otherwise noted, quoted Room Rental, Food, and Beverage prices are subject to 18% gratuity, 13% H.S.T. Prices and menu content are subject to change without notice. The Hotel will guarantee menu prices a maximum of ninety (90) days in advance of function date.

Guarantee

You must guarantee the number of attendees for your function a minimum of 3 business days prior to the event. Should the event be scheduled on a Saturday or Sunday, the guarantee is required by the proceeding Thursday at 13:00 hours. If the attendance is less than the guaranteed number, the Hotel will charge the guaranteed number. If more than the guaranteed number of guests are served, the Hotel will charge the number served. Please note that the Hotel reserves the right to cancel any function if the final contract is not received signed by the Catering Department 48 hours before the event.

Billing/Credit Arrangement

Unless stipulated on the contract, all functions are payable in full, in cash or by credit card, on the day prior to the event. If payment is by credit-card, a credit card number is required at the time of the signature of the contract. If payment is by cash, a credit card to guarantee payment will be required at the time of the signature of the contract. If billing is preferred, a credit application must be filled out. Please allow twenty-one (21) days for processing of your application.

Meeting Rooms

The Hotel will provide all meeting rooms with writing paper, pens, chilled water and mints. If you have further requirements or audio visual needs, please specify at the time of reservation, or to a minimum of 3 business days prior to your function.

Parcel Shipping

When sending packages for your upcoming meeting/conference please comply with the following guidelines in order to ensure correct handling and delivery. Each package should be marked in the following way:

<i>Company name</i>	<i>Name of Convention/Group</i>
<i>Return to (name)</i>	<i>Person responsible from your company</i>
<i>Address</i>	<i>Date of event</i>
<i>Phone number</i>	<i>Name of meeting room</i>
<i>C/O Catering Department</i>	
<i>Holiday Inn & Suites Kanata</i>	<i>Number of boxes (e.g. 1 of 10)</i>

Prior to sending any parcels, please call the Catering Department and inform them of the number of packages to be received. Please note that all deliveries must be shipped to the receiving entrance from Monday to Friday between 8:00 am - 12:00 pm. For all deliveries that need to be made on Saturday or Sunday, please make prior arrangements with the Catering Department. All packages arriving from outside Canada must be cleared through customs before delivery. Arrangements should be made with your customs broker to ensure that all duties and taxes are prepaid. The Hotel will refuse any shipments received with unpaid taxes, duties or shipment charges. The Hotel will not be held responsible for any items received in a deteriorated state, or for open boxes, missing items or packages.

The Holiday Inn® Meeting PromiseSM

Every time you plan your meeting with us, we guarantee it! That's because not only are we experts at handling meetings, but we also offer the exclusive Holiday Inn® Meeting Promise sm. at Holiday Inns worldwide. It's our guarantee – in writing – that everything will go exactly as agreed upon in your signed contract. If not, the problem will be corrected to your satisfaction, or you don't pay for that item.

Specifically:

★ Your meeting room (s) will be (1) available at your specified time, (2) set up per your contracted specifications, and (3) refreshed during your meal breaks, or you pay no room rental for that day.

★ Your Food & Beverages will be served as specified on your signed contract, and on time, or there is no charge for that break that day.

Audiovisual equipment rented from the hotel will be set up in accordance with your signed contract and, be in good working order. If not, you pay no rental fee for that equipment that day. We're confident you'll be pleased with our meeting expertise at Holiday Inn®. You can expect everything you were promised or you don't pay. Guaranteed.

*A refund is not required if the customer has not given hotel management the opportunity to correct the problem.

*Your meeting contract is with an individual Holiday Inn® hotel. Each hotel is responsible for honoring the terms as stated in the Holiday Inn Meeting Promise. Most hotels are independently owned and operated.

Please feel free to contact our sales and catering team for any additional information.



Holiday Inn[®]
& Suites

OTTAWA KANATA

