



the
WINDLASS 

2023 PRIVATE EVENT MENUS

the WINDLASS

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Brunch Buffet Menu

\$48 per person + gratuity and 6.625% sales tax
water, coffee, tea and soda included

Fruit and Pastries

Choose Two

FRUIT, YOGURT and GRANOLA PARFAITS (v)

BOMBOLONIS (v)

mini filled pastries

MINI CROISSANTS (v)

BAGEL BAR PLATTER

mini bagels, smoked salmon, scallion and plain cream cheese

FRUIT PLATTER (v)

AVOCADO TOAST (v)

multigrain bread, tomato, pickled onion,
cilantro, chipotle aioli

Entrée Selections

Choose Two Mains, One Side

CHEESE TORTELLINI (v)

with sundried tomatoes and peas in a pink cream sauce

BAKED SALMON

with country mustard sauce

PENNE a la VODKA (v)

with vodka cream sauce

ORECCHIETTE PRIMAVERA (v)

roasted squash, zucchini, red peppers, and
tomatoes in a light pesto sauce

CHICKEN FRANCESE

CHICKEN MARSALA

FLANK STEAK

with mushroom gravy

EGGPLANT PARMESAN (v)

GARLIC SHRIMP

sauteed baby shrimp in garlic and olive oil

GARLIC GREEN BEANS

SAUTÉED SEASONAL VEGETABLES

ROASTED BROCCOLI and GARLIC

Hot Breakfast Items

Choose Three

SCRAMBLED EGGS

SAUSAGE

BACON

BREAKFAST POTATOES (v)

STUFFED PORTOBELLO MUSHROOMS (v)

stuffed with quinoa and spinach, topped with tomato bruschetta

BACON and SAUSAGE BREAKFAST BAKE

tomato, onion, cheddar cheese

SPINACH, TOMATO and FETA FRITTATA (v)

FRENCH TOAST

Fresh Salads

Choose One

MIXED SPRING GREENS (v)

garden vegetables, balsamic vinaigrette

CAESAR SALAD

romaine tossed with croutons and Caesar dressing

CAPRESE (v) \$4

fresh tomato, mozzarella, basil, balsamic glaze

Includes

ADD ON OPTION, \$8 PER PERSON

Choose One

OMELET STATION

shredded jack cheese

green peppers

hot cherry peppers

goat cheese

onions

spinach

black olives

ham

tomatoes

egg whites* **available upon request*

WAFFLE STATION

berries, bananas, chicken, whipped cream, butter and syrup

CREPE STATION

chocolate spread, fruit, berries, bananas, chocolate sauce

Tiered Buffet Packages

for parties of 30 or more

BUFFET ONE

\$53 per person

Two Hor d' Oeuvres
One Fresh Salad
Three Traditional Entrees
Two Classic Sides
Bread, Rolls & Butter
Coffee, Tea, Soda

BUFFET TWO

\$59 per person

Two Hor d' Oeuvres
One Fresh Salad
Two Traditional Entrees
One Signature Entree
Two Classic Sides
Bread, Rolls & Butter
Coffee, Tea, Soda

BUFFET THREE

\$65 per person

Two Hor d' Oeuvres
One Fresh Salad
Three Entrees of your Choice
Two Classic Sides
Bread, Rolls & Butter
Coffee, Tea, Soda

ADD A CARVING STATION

- Garlic & Herb Marinated Pork Loin \$8
- Flank Steak \$10
- Roasted NY Sirloin \$12
- Filet Mignon \$MP

Fresh Salads

MIXED SPRING GREENS (v)
garden vegetables, Parmesan,
balsamic vinaigrette

CAESAR SALAD
Romaine tossed with croutons
and Caesar dressing

Traditional Entrées

MEATBALLS MARINARA

CHICKEN CARCIOFI
white wine, prosciutto, onion and
artichoke hearts

EGGPLANT PARMIGIANA (v)

CHICKEN MARSALA

PENNE a la VODKA (v)

flour dredged, mushroom marsala wine sauce

ORECCHIETTE & SAUSAGE

sautéed broccoli rabe, Italian sausage, and
roasted red peppers sauteed in a garlic white
wine sauce topped with shaved parmesan

RIGATONI BOLOGNESE

tomato meat sauce (pork, beef, veal),
shaved parmesan

CHICKEN PARMIGIANA

GARLIC SHRIMP

CHICKEN FRANCESE

egg dipped, lemon butter sauce

sauteed baby shrimp, garlic and EVOO sauce

VEGETABLE PAELLA (v)

Signature Entrées

CRAB STUFFED FLOUNDER
herb butter sauce

CHICKEN SALTIMBOCCA
prosciutto and sage

FRUTTI di MARE

shrimp, clams, mussels, calamari,
white wine tomato sauce

BAKED SALMON

country mustard sauce

FLANK STEAK

mushroom gravy

MUSHROOM RAVIOLI (v)

mushroom herb béchamel, arugula

SHRIMP SCAMPI

FILET TIPS

mushroom and onion, red wine demi

SHRIMP POMODORO

plum tomato sauce, white wine,
garlic, fresh basil

Classic Sides

GLAZED CARROTS
FRENCH GREEN BEANS

with lemon herb butter

SAFFRON RICE

ROASTED POTATOES

ROASTED BROCCOLI with GARLIC
ROASTED VEGETABLES with GARLIC
GARLIC MASHED POTATOES

Hors d' Oeuvres Packages

Items are priced individually per person. All prices exclude 20% gratuity & 6.625% tax

HUMMUS \$5
with pita chips

BRUSCHETTA \$5

fresh mozzarella, tomato, basil and onion salad with crostini

HOT PRETZELS \$6
with beer cheese dip

STUFFED MUSHROOMS \$6
sausage stuffing

CAPRESE \$6
fresh mozzarella, basil, tomato slices and balsamic reduction

SWEDISH MEATBALLS \$6

PIGS in a BLANKET \$6

VEGETABLE SPRING ROLLS \$6

WINGS \$7

choice of ginger, teriyaki, spicy buffalo
or siracha lime sauce

COCONUT SHRIMP \$7
mango dipping sauce

ANTIPASTO \$7
grape tomatoes, roasted red peppers, olives
Italian meats and cheeses, pepperoncini,
artichokes

CHEESE and FRUIT PLATTER \$7
imported and domestic cheeses garnished
with fresh fruit and crackers

CHICKEN CORDON BLEU BITES \$9

BACON WRAPPED SCALLOPS \$9

JUMBO SHRIMP COCKTAIL \$9

**RASPBERRY and BRIE
STUFFED PHYLLO \$9**

BEEF WELLINGTON \$9

**SHAVED FILET and
ASPARAGUS CROSTINI \$9**

SHRIMP and CRAB BALLS \$10

Hors d' Oeuvres Stations

Recommended for hors d' oeuvres dinner

BUILD-YOUR-OWN NACHOS \$10
queso sauce, Pico de Gallo, beanless chili, sour cream

PASTA STATION \$10
penne and orecchiette pasta with marinara,
vodka and pesto sauce

SLIDER STATION \$12
choice of two proteins: pulled pork with BBQ sauce, black
bean burger with garlic aioli or Angus beef sliders with
cheese all served on Hawaiian rolls.

MINI STREET TACOS \$12
choice of two proteins: carne asada, grilled chicken, or
mojo pork. Served with jalapeño aioli, Pico de Gallo, lime
crema, shredded cheddar

COCKTAIL SANDWICHES \$12
choice of: corned beef, coleslaw and Russian dressing, or
roasted turkey, bacon, tomato & ranch, or ham, honey
mustard & coleslaw, paired with cocktail breads

PARIS STATION \$12
fresh fruit, assorted imported cheeses,
honey, breads, olives, artichokes

ANTIPASTO \$12
sliced Italian meats and cheeses with olives, pepperoncini,
roasted red peppers, cherry tomatoes, and crostini

ENTRÉE CARVERY \$12
one choice of either roasted sirloin of beef, lemon
rosemary pork loin or brown sugar ham

WINGS \$12
crispy fried with your choice of three sauces; classic
buffalo, parmesan garlic, chipotle BBQ, gochujang Honey
and sesame teriyaki

POKE BOWL STATION \$15
sesame ahi tuna, mango shrimp, and miso ginger
crab clusters, jasmine rice, kimchi slaw and
sesame noodles

Cocktail and Bar Packages

Mimosas

MIMOSAS by the PITCHER
TRADITIONAL STYLE with
ORANGE JUICE \$34
pitcher serves 6 - 8

MIMOSAS by the GLASS \$8

Bubbly Bar

A BRIDAL SHOWER FAVORITE!
make your own mimosas from a
display of prosecco accompanied
by assorted juices and a variety
of fresh seasonal berries

\$42
PER BOTTLE
serves 6

Sangrias

refreshing and fruity, our sangria
recipes, made with the best seasonal
ingredients, are sure to please!

\$28
PER PITCHER
serves 6

\$10
BY THE GLASS

Bar Packages

CASH BAR

guests will purchase their
own alcoholic beverages

BEER & WINE ONLY OPEN BAR

\$35 per person for 3 hours

\$10 per person for each additional hour

CONSUMPTION BAR

run a tab for drinks ordered by your guests
to be totaled at the end of the event

FULL PREMIUM OPEN BAR

\$55 per person for 3 hours

\$15 per person for each additional hour

Dessert Selections

Items are priced per person.

Confections for Every Occasion

BROWNIES & BAR TRAY \$3

assorted brownies and fruit bars

COOKIE TRAY \$3

variety of seasonal house baked cookies

CRÈME BRÛLÉE \$7

CHOCOLATE MOUSSE \$6

YOU MAY BRING YOUR OWN CAKE OR ASK US FOR RECOMMENDATIONS

Tablecloth and Napkin Options

