

# Celebration Buffet

Off-Site Catering | 45 Nolan's Point Park Road, Lake Hopatcong, NJ | 973-663-3190 ext 3



## Celebration Buffet



**Fresh Salad**  
Choice of One



**Bread Baskets**



**Entrées**  
Choice of three entrees  
Choice of potato  
Chef's Selection of Vegetable



**Coffee/Tea Service/Soda**



**Dessert**  
Choice of one

per person **\$32.95**

*Note: price excludes 20% gratuity and 6.875 % sales tax*

## Fresh Salads:

- ⊕ **Mixed Greens Salad** with cucumber, tomato, shaved Parmesan with a balsamic vinaigrette
- ⊕ **Caesar Salad** torn Romain leaves tossed with croutons in a Caesar Dressing
- ⊕ **Spinach Salad** mushrooms, onion, bacon with warm bacon vinaigrette (*\$1 supplement*)

## Entrees:

- ⊕ **Chicken Francese** sautéed egg-dipped & floured cutlets with lemon butter
- ⊕ **Chicken Piccata** sautéed flour dredged cutlets with capers & lemon butter
- ⊕ **Chicken Marsala** sautéed flour dredged cutlets with mushrooms & Marsala wine
- ⊕ **Flank Steak** with mushroom & onion gravy
- ⊕ **Carving Station** per person supplement listed

Virginia Baked Ham	\$4.	Pork Tenderloin	\$5.
Flank Steak	\$6.	Leg of Lamb	\$8.
Filet Mignon	\$9.	Prime Rib	\$10.

- ⊕ **Roast Pork Loin**
- ⊕ **Shrimp Scampi** tossed with linguini pasta
- ⊕ **Crab Stuffed Flounder**
- ⊕ **Eggplant Rollatin**
- ⊕ **Seafood Paella** *\$5 supplement per person*
- ⊕ **Pasta Station** choice of sauce:  
Alfredo      Marinara      Garlic, olive oil & Red Pepper Flakes  
Pomodoro      Vodka      Garlic, olive oil & Parmesan cheese  
*Add Chicken: \$2 supplement per person      Add Shrimp: \$3 supplement per person*

## Potato Accompaniments:

- ⊕ **Roasted Red Potatoes**
- ⊕ **Potatoes au Gratin**
- ⊕ **Twice Baked Potatoes**

## Desserts:

- ⊕ **Carrot Cake** with walnuts and cream cheese frosting dusted with coconut
- ⊕ **Tuxedo Layer Cake** vanilla mousse sandwiched between layers of chocolate cake
- ⊕ **Windlass Cheesecake** traditional recipe in a buttery graham cracker crust
- ⊕ **Chocolate Mousse** topped with a Grand Marnier cream
- ⊕ **Traditional Apple Pie** apples, sugar and spices baked in a buttery crust - served cold
- ⊕ **Flan** baked vanilla/egg custard set in a pool of caramel glaze

*\*Add fresh berries/ice cream \$2 per person supplement*

Celebration Buffet reflects our most successful off-site menu items. Customized menus are also available.

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Menu items may change periodically. Our Private Event Coordinator will happily address questions about this menu, as well as dietary considerations or other special menu requests. 10/2017