



the
WINDLASS

• 2026 PRIVATE EVENT MENU •

MENU CRAFTED AND PREPARED BY CHEF EDUARDO SANTOS



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ALL PACKAGE PRICING EXCLUDES TAX AND GRATUITY.

*Due to fluctuating market conditions, pricing and availability are subject to change by up to 20%.
Dietary restrictions available upon request.*

Allergen Notice: While we take steps to minimize the risk of cross-contamination, our kitchen handles common allergens such as wheat, milk, eggs, soy, nuts, and fish. We cannot guarantee that our menu items are free of these allergens or that they will not come into contact with them during preparation.

Brunch Buffet Menu

\$52 PER PERSON
WATER, COFFEE, TEA, AND SODA INCLUDED

FRUIT AND PASTRIES CHOICE OF TWO

MINI PASTRIES

BAGEL BAR PLATTER [v]

assorted mini bagels, smoked salmon, with scallion and plain cream cheeses

FRESH FRUIT PLATTER [v] *assorted seasonal fruits*

MINI CROISSANTS [v]

YOGURT PARFAITS [v]

vanilla yogurt, mixed seasonal fruit, granola

HOUSE SALADS CHOICE OF ONE

MIXED SPRING GREENS [v]

garden vegetables with balsamic vinaigrette

CAESAR

romaine and croutons, tossed in Caesar dressing, topped with shaved Parmesan

CAPRESE +4 PER PERSON [v]

layers of sliced mozzarella, tomatoes, and basil, drizzled with olive oil and balsamic glaze

HOT BREAKFAST SELECTIONS CHOICE OF THREE

SCRAMBLED EGGS

STUFFED PORTOBELLO

MUSHROOMS [v]

with quinoa and spinach, topped with tomato bruschetta

FRENCH TOAST

BACON

BREAKFAST POTATOES [v]

SAUSAGE

BACON AND SAUSAGE

BREAKFAST BAKE

eggs, tomato, onion and cheddar cheese

VEGETABLE FRITTATA [v]

with spinach, tomato and feta cheese

ENTRÉES CHOICE OF TWO MAINS, ONE SIDE

CHICKEN MARSALA

pan-fried chicken cutlet and mushrooms in a Marsala wine sauce

BAKED SALMON

served in a country mustard sauce

EGGPLANT PARMESAN

breaded eggplant topped with melted mozzarella and Parmesan cheeses in San Marzano marinara

CHICKEN FRANCÉSE

pan-fried chicken breast, and lemon white wine sauce

FLANK STEAK

with a mushroom gravy

ORECCHIETTE PRIMAVERA

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

PENNE A LA VODKA

tossed in creamy tomato vodka sauce

CHEESE TORTELLINI

with sun-dried tomatoes and peas in a pink cream sauce

SIDES: GARLIC GREEN BEANS, ROASTED BROCCOLI & GARLIC, OR SAUTÉED CHEF'S VEGETABLES

ADD ON A STATION +8 PER PERSON

OMELET STATION

egg whites available upon request

shredded Jack cheese

goat cheese

black olives

green peppers

onions

ham

hot cherry peppers

spinach

tomatoes

WAFFLE STATION

fresh berries

bananas

chicken

whipped cream

butter

maple syrup

CRÊPE STATION

chocolate spread

seasonal fruits

fresh berries

bananas

chocolate sauce

Tiered Buffet Packages

AVAILABLE FOR PARTIES OF 25 OR MORE | GF OPTIONS AVAILABLE +\$2 PER PERSON

ONE \$59 PER PERSON

TWO HORS D'OEUVRES
ONE FRESH SALAD
THREE TRADITIONAL ENTRÉES
TWO CLASSIC SIDES
BREAD, ROLLS & BUTTER
COFFEE, TEA & SODA

TWO \$65 PER PERSON

TWO HORS D'OEUVRES
ONE FRESH SALAD
TWO TRADITIONAL ENTRÉES
ONE SIGNATURE ENTRÉE
TWO CLASSIC SIDES
BREAD, ROLLS & BUTTER
COFFEE, TEA & SODA

THREE \$72 PER PERSON

TWO HORS D'OEUVRES
ONE FRESH SALAD
ANY THREE ENTRÉES
TWO CLASSIC SIDES
BREAD, ROLLS & BUTTER
COFFEE, TEA & SODA

FRESH SALADS

CAESAR

romaine and croutons, tossed in Caesar dressing, topped with shaved Parmesan

MIXED SPRING GREENS

garden vegetables with balsamic vinaigrette

TRADITIONAL ENTRÉES

MEATBALL MARINARA

topped with melted mozzarella and Parmesan cheeses in San Marzano marinara

EGGPLANT PARMIGIANA [v]

breaded eggplant topped with melted mozzarella and Parmesan cheese

CHICKEN PARMIGIANA

breaded chicken cutlet topped with melted mozzarella and Parmesan cheeses in a San Marzano marinara

CHICKEN FRANCESSE

pan-fried chicken breast with a lemon white wine sauce

CHICKEN CARCIOFI

with prosciutto, onion and artichoke hearts in a white wine sauce

CHICKEN MARSALA

pan-fried chicken cutlet, mushrooms, Marsala wine sauce

RIGATONI BOLOGNESE

house-made meat sauce and Parmesan cheese

VEGETABLE PAELLA [v]

saffron-infused rice, cooked alongside a medley of seasonal vegetables

GARLIC SHRIMP

baby shrimp and crushed garlic sautéed in a buttery white wine sauce

ORECCHIETTE & SAUSAGE [v]

sautéed broccoli rabe, Italian sausage, and roasted red peppers in garlic white wine sauce, topped with Parmesan

PENNE ALLA VODKA [v]

tossed in creamy tomato vodka sauce

SIGNATURE ENTRÉES

CRAB STUFFED FLOUNDER

in herb butter sauce

FRUTTI DI MARE

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

SHRIMP SCAMPI

extra-large shrimp sautéed in a lemon white wine sauce

FLANK STEAK

in a mushroom gravy

FILET TIPS

with mushrooms and onion in a red wine demi sauce

SHRIMP POMODORO

extra-large shrimp sautéed in a plum tomato white wine sauce with garlic, and fresh basil

CHICKEN SALTIMBOCCA

pan-fried chicken cutlets with spinach, prosciutto, and melted mozzarella cheese in a Maderia wine sauce

MUSHROOM RAVIOLI [v]

tossed in a cognac cream sauce, with fresh arugula and Parmesan

BAKED SALMON

in a country mustard sauce

CLASSIC SIDES

GLAZED CARROTS

ROASTED BROCCOLI

ROASTED VEGETABLES

FRENCH GREEN BEANS

SAFFRON RICE

GARLIC MASHED POTATOES

ROASTED POTATOES

ADD ON CARVING STATIONS ADDITIONAL COST PER PERSON

FILET MIGNON

GARLIC & HERB MARINATED PORK LOIN

NY SIRLOIN

Hors d'Oeuvres

HORS D'OEUVRES

HUMMUS
with pita chips

SHAVED FILET AND ASPARAGUS CROSTINI

BEEF WELLINGTON

CAPRESE
layered tomatoes, fresh mozzarella, and basil, balsamic reduction drizzle

SWEDISH MEATBALLS

VEGETABLE SPRING ROLLS

BRUSCHETTA
fresh mozzarella, tomato, basil and onion salad, served with crostini

HOT PRETZELS
served with beer cheese sauce

STUFFED MUSHROOMS
with a sausage stuffing

PIGS IN A BLANKET

CHEESE AND FRUIT PLATTER
assorted cheeses, garnished with fresh fruit and crackers

JUMBO SHRIMP COCKTAIL

CHICKEN CORDON BLEU BITES

COCONUT SHRIMP
with a mango dipping sauce

RASPBERRY AND BRIE STUFFED PHYLLO

SHRIMP AND CRAB BALLS

WINGS
choice of: buffalo, teriyaki ginger, hot honey truffle

ANTIPASTO
grape tomatoes, roasted red peppers, olives, Italian meats, assorted cheeses, pepperoncini, artichokes

ADD ON STATIONS & PLATTERS ALL ITEMS ARE PRICED PER PERSON

RECOMMENDED FOR HORS D'OEUVRES DINNER

MINI STREET TACO STATION +18
served with choice of **two** proteins: carne asada, grilled chicken, or mojo pork. Served with jalapeno aioli, Pico de Gallo, lime crema, and shredded cheddar cheese

PARIS STATION +18
fresh seasonal fruit, assorted imported cheeses, honey, bread, olives, artichokes

SLIDER STATION +18
served on Hawaiian rolls, with choice of **two** proteins: pulled pork with BBQ sauce, black bean burger with garlic aioli or Angus beef sliders with cheese

PASTA STATION +15
penne and orecchiette pastas, with marinara, vodka and pesto sauces

WING STATION +15
crispy fried bone-in wings with choice of three sauces: Buffalo, teriyaki ginger, hot honey truffle

COCKTAIL SANDWICH PLATTER +15
choice of: corned beef, coleslaw, and Russian dressing, **or** roasted turkey, bacon, and ranch, **or** ham, honey mustard, and coleslaw, paired with cocktail breads

Dessert Selections

CONFECTIONS FOR EVERY OCCASION ALL ITEMS ARE PRICED PER PERSON

BROWNIES AND BARS +6
assorted brownies and lemon bars

COOKIE TRAY +6
variety of seasonal house baked cookies

CRÈME BRÛLÉE +7
vanilla bean custard, finished with hardened caramelized sugar

CHOCOLATE MOUSSE +7

OUTSIDE DESSERTS MUST BE PRE-APPROVED BY YOUR EVENT PLANNER

Cocktail and Bar Packages

COCKTAIL PACKAGES

MIMOSAS

Served by the Carafe \$36

Traditional style with
orange juice

Served by the Glass \$12

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

Per Bottle \$44

SANGRIA

Red, White, or Seasonal

Refreshing and fruity, our house-made
sangria is made with the best
seasonal ingredients

Served by the Pitcher \$36

Served by the Glass \$12

BAR OPTIONS

CONSUMPTION BAR

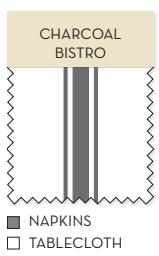
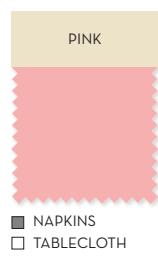
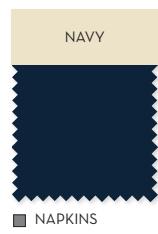
run a tab for drinks ordered by your
guests to be totaled at the end

FULL PREMIUM OPEN BAR

\$75 per person for 3 hours

Tablecloth and Napkin Options

AVAILABILITY IS SUBJECT TO CHANGE.



Frequently Asked Questions



HOW DO I SECURE MY EVENT DATE?

Once the contract is sent, you will have 2 business days to review, sign and send back with a non-refundable \$500 deposit. Your date is not secured until both of these items are received by the event planner.



HOW MANY PEOPLE CAN FIT IN THE PRIVATE EVENT ROOM?

The Lake Room accommodates up to 50 guests maximum.

CAN I HAVE A DJ OR A BAND?

No. However, we do offer Spotify, and allow you to share a playlist or station with us in advance.

CAN I DECORATE THE SPACE MYSELF?

Decorations are allowed but cannot be attached to the walls. Confetti and glitter are not permitted. We offer easels, table numbers, and flame-less candles upon request. You will have access to the space one hour prior to your event to decorate, and 30 minutes after the conclusion of your event to clean up all decorations.

CAN I BRING MY OWN FOOD OR ALCOHOL?

No. We only allow outside desserts that have been pre-approved by your event planner.





Get in touch!

Please feel free to email any questions to your event planner and they will be happy to get back to you during office hours.

Contact us

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