



the
WINDLASS

2022 PRIVATE EVENT MENUS



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Brunch Buffet Menu

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 Three

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 Four

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)

fresh tomato, mozzarella, basil, balsamic glaze

Add an Omelet Station

+\$5 per person

BLACK OLIVES
SHREDDED JACK
CHEESE
GOAT CHEESE
HAM
GREEN PEPPERS

ONIONS
TOMATOES
HOT CHERRY PEPPERS
SPINACH
EGG WHITES*
*available upon request

Please note that our menus change seasonally. Some items are subject to additional cost.

Our Private Event Coordinator will happily address questions about this menu, as well as dietary considerations or other special menu requests.

Tiered Buffet Packages

for parties of 30 or more

BUFFET ONE

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

BUFFET TWO

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

BUFFET THREE

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
- Flank Steak
- Roasted NY Sirloin
- Filet Mignon \$MP

Note: Package and carving station pricing excludes 20% gratuity and 6.625% tax

Fresh Salads

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

CAESAR SALAD
Romaine tossed with croutons
and Caesar dressing

Traditional Entrées

MEATBALLS MARINARA

EGGPLANT PARMIGIANA (v)

PENNE a la VODKA (v)

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

CHICKEN PARMIGIANA

CHICKEN FRANCESE
egg dipped, lemon butter sauce

CHICKEN CARCIOFI
white wine, prosciutto, onion and
artichoke hearts

CHICKEN MARSALA
flour dredged, mushroom marsala wine sauce

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

GARLIC SHRIMP
sautéed baby shrimp, garlic and EVOO sauce

VEGETABLE PAELLA (v)

Signature Entrées

CRAB STUFFED FLOUNDER
herb butter sauce

FRUTTI di MARE
shrimp, clams, mussels, calamari,
white wine tomato sauce

FLANK STEAK
mushroom gravy

SHRIMP SCAMPI
FILET TIPS
mushroom and onion herb béchamel

CHICKEN SALTIMBOCCA
prosciutto and sage

BAKED SALMON
country mustard sauce

MUSHROOM RAVIOLI (v)
mushroom herb béchamel, arugula

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

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Hors d'Oeuvres Packages

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HUMMUS

with pita chips

BRUSCHETTA

fresh mozzarella, tomato, basil and
onion salad with crostini

HOT PRETZELS

with beer cheese dip

CHICKEN SATAY

STUFFED MUSHROOMS

sausage stuffing

SWEDISH MEATBALLS

CAPRESE

fresh mozzarella, basil, tomato slices and
balsamic reduction

PIGS in a BLANKET

VEGETABLE SPRING ROLLS

WINGS

COCONUT SHRIMP

mango dipping sauce

ANTIPASTO

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

CHEESE and FRUIT PLATTER

imported and domestic cheeses garnished
with fresh fruit and crackers

BACON WRAPPED SCALLOPS

JUMBO SHRIMP COCKTAIL

RASPBERRY and BRIE

STUFFED PHYLLO

BEEF WELLINGTON

SHAVED FILET and ASPARAGUS CROSTINI

MINI CRAB CAKES

Hors d'Oeuvres Stations

Recommended for hors d'oeuvres dinner

BUILD-YOUR-OWN NACHOS

queso sauce, Pico de Gallo, beanless chili, sour cream

SLIDER STATION

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

choice of two proteins: carne asada, grilled chicken, and/or
mojo pork. Served with jalapeño aioli, Pico de Gallo, lime
crema, shredded cheddar

COCKTAIL SANDWICHES

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

PASTA STATION

penne and orecchiette pasta with marinara,
vodka and pesto sauce

PARIS STATION

fresh fruit, assorted imported cheeses,
honey, breads, olives, artichokes

ANTIPASTO

sliced Italian meats and cheeses with olives, pepperoncini,
roasted red peppers, cherry tomatoes, and crostini

ENTRÉE CARVERY

one choice of either roasted sirloin of beef, lemon
rosemary grilled turkey breast or brown sugar ham

WINGS

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

POKE BOWL STATION

seared sesame ahi tuna, red curry coconut shrimp, and
miso ginger crab clusters, jasmine rice, kimchi slaw and
sesame noodles

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Cocktail and Bar Packages

Mimosas

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

MIMOSAS by the GLASS

Bubbly Bar

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

PER BOTTLE
serves 6

Sangrias

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

PER PITCHER
serves 6

BY THE GLASS

Bar Packages

CASH BAR

guests will purchase their
own alcoholic beverages

CONSUMPTION BAR

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

BEER & WINE ONLY OPEN BAR
per person for 3 hours

per person for each additional hour

FULL PREMIUM OPEN BAR
per person for 3 hours

per person for each additional hour

Dessert Selections

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

Confections for Every Occasion

BROWNIES & BARS

assorted brownies and fruit bars

COOKIE TRAY

variety of seasonal house baked cookies

CRÈME BRÛLÉE

vanilla or mango

CHOCOLATE MOUSSE

Tablecloth and Napkin Options

