

Holiday Sit-Down Dinner

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

Sit Down Dinner



Appetizer

Choice of One



Bread Baskets



Fresh Salad

Choice of One



Festive Entrées

Choice of three Entrees

Choice of two accompaniments



Coffee/Tea Service



Dessert

Choice of one dessert

per person **\$45.95**

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

Appetizer Selections:

- ⊕ Shrimp Cocktail
- ⊕ Smoked Salmon on black bread w/ chopped egg, capers & red onion
- ⊕ Seafood Cocktail with chips
- ⊕ Butternut Squash Soup served in a baked butternut squash
- ⊕ Eggplant Rollatini

Fresh Salads:

- ⊕ Garden Salad greens with cucumbers, cherry tomatoes, carrots
- ⊕ Caesar Salad torn Romain leaves tosses with croutons in a Caesar Dressing
- ⊕ Mixed Green Salad with goat cheese, candied walnuts and dried cherries

Festive Entrees:

- ⊕ Northern Italian Chicken w/ mushrooms & Red pepper- bone in
- ⊕ Baked Stuffed Manicotti
- ⊕ Roast Turkey with apple raisin stuffing with figgy port wine gravy
- ⊕ Crab Stuffed Flounder with cognac cream sauce
- ⊕ Mushroom Ravioli with wild mushroom marsala wine sauce
- ⊕ Shrimp Scampi tossed over linguini
- ⊕ Baked Salmon in creamy dill sauce
- ⊕ Pork Medallions w/ Walnuts, Apples & Brandy Cream Sauce
- ⊕ Rack of Lamb with Madeira wine demi-glaze
- ⊕ Prime Rib au jus (minimum of 12 orders \$5 supplement)
- ⊕ 8 oz. Filet Mignon (\$5 supplement)

Accompaniments:

- ⊕ roasted herb red potatoes
- ⊕ garlic mashed potatoes
- ⊕ glazed baby carrots
- ⊕ roasted asparagus
- ⊕ candied brussels sprouts
- ⊕ sautéed vegetables and garlic
- ⊕ traditional bread stuffing
- ⊕ potatoes au gratin
- ⊕ wild rice with mushrooms
- ⊕ green bean almondine
- ⊕ broccoli with garlic
- ⊕ sweet potatoes with maple glaze

Holiday Sit-Down Dinner items reflect our most successful items. Bar packages billed separately.

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.

catering@thewindlass.com

10/2017

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Coffee/Tea Service:

- ⊕ fresh brewed coffee/decaffeinated
- ⊕ variety of tea options (please ask if we carry your preferred blend)
- ⊕ dairy/sweeteners (please ask if specific items are needed)

Desserts:

- ⊕ **Poached Pear Halves** baked with winter spiced wine
- ⊕ **Crème Brule Cheese Cake**
- ⊕ **Pumpkin Cheesecake** smooth pumpkin infused cake in graham cracker crust
- ⊕ **Mint Chocolate Mousse** with mint whipped cream
- ⊕ **Caramel Pecan Pie** a rich filling loaded with pecans in our crisp and buttery pie shell
- ⊕ **Crème Caramel Flan** sweet baked vanilla/egg custard set in a pool of caramel glaze
- ⊕ **Tres Leche** a dense cake soaked with three "milks" and topped with whipped cream
- ⊕ **Traditional Apple Pie** apples, sugar and spices baked in a buttery crust - served cold

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