

Cocktail Party Packages

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



Pre-Dinner per person \$14.95

hour long hors d'oeuvre service

- ✓ Two from Group 1
- ✓ Two from Group 2
- ✓ Bar package separate

Light & Easy per person \$29.95

four hours of light fare

- ✓ Four from Group 1
- ✓ Two from Group 2
- ✓ One from Group 3
- ✓ Bar package separate

Sumptuous per person \$42.95

four hour complete menu

- ✓ Four from Group 1
- ✓ Three from Group 2
- ✓ Two from Group 3
- ✓ Bar package separate

Add a Carving Station per person

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

Hors d'oeuvres Group 1:

- ⊕ Hummus with pita chips
- ⊕ Fresh Fruit Platter
- ⊕ Spanakopita*
- ⊕ Coconut Shrimp*
- ⊕ Chicken or Beef Satay*

Hors d'oeuvres Group 2:

- ⊕ Crudite with herb dip
- ⊕ Crab Cakes
- ⊕ Pasta Station choice of sauce:
 - Alfredo Marinara
 - Pomodoro Vodka
 - Garlic, olive oil & Red Pepper Flakes
 - Garlic, olive oil & Parmesan cheese
- Add Chicken: \$2 supplement per person*
- Add Shrimp: \$3 supplement per person*

Hors d'oeuvres Group 3:

- ⊕ Fruit & Cheese Platter
- ⊕ Prosciutto wrapped Asparagus*
- ⊕ Jumbo Shrimp Cocktail*

- ⊕ Bruschetta
- ⊕ Spinach Dip in pumpernickel loaf
- ⊕ Caprese Salad
- ⊕ Hot Pretzels with beer cheese dip*
- ⊕ Pigs in a Blanket*

- ⊕ Antipasto Salad Platter
- ⊕ Shaved Filet & Asparagus Crostini
- ⊕ Seasonal Fruit Platter
- ⊕ Teriyaki Ginger Chicken Wings*
- ⊕ Buffalo Chicken Wings*
- ⊕ Mini Quiche*
- ⊕ Crab Stuffed Mushrooms*
- ⊕ Swedish Meatballs*

- ⊕ Bacon Wrapped Scallops*
- ⊕ Smoked Salmon Platter
- ⊕ Lamb Lollipops*

Cocktail Hour Add-Ons *add to or substitute above items (supplemental pricing per person listed)*

- ⊕ Seafood Platter of Oysters, Clams & Jumbo Shrimp Cocktail \$7.5
- ⊕ Snow Crab Legs \$7.
- ⊕ Sushi Roll Platter \$6.
 - ⊕ California avocado, cucumber, crab & cream cheese
 - ⊕ Red tuna spicy tuna, cucumber, tuna, tempura crunch & spicy mayonnaise
 - ⊕ Dragon spicy salmon & mango w/avocado, jalapeno, eel sauce, mayonnaise & sriracha
 - ⊕ Windlass shrimp tempura, cilantro rice, cucumber, mixed vegetables, topped with salmon, lemon, scallions and served with citrus ponzu
- ⊕ Carving Station
 - ⊕ Virginia Baked Ham \$4.
 - ⊕ Pork Tenderloin \$5.
 - ⊕ Flank Steak \$6.
 - ⊕ Leg of Lamb \$8.
 - ⊕ Filet Mignon \$9.
 - ⊕ Prime Rib \$10.

Note: prices exclude 20% gratuity & 6.875% tax

Cocktail Party Packages reflect our most successful items. Customized menus are also available. Bar package billed separately. catering@thewindlass.com
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