

# Wedding 2: Reception followed by Buffet

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

the  
**WINDLASS**

## Cocktail Reception & Buffet Service per person \$75.

### Cocktail Reception

Bar Service (billed separately)



Passed\* & Plated Hors d'oeuvres

Group 1 - three selections

Group 2 - three selections

### Buffet Dinner

Fresh Salad to the Table

Choice of One



Bread Baskets



Dinner Buffet

Choice of four Wedding Entrées

Choice of two Side Dishes



Coffee/Tea Service



Dessert

Mini Italian Pastries

### Hors d'oeuvres Group 1:

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

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

### 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

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

### Reception Add-Ons:

- ⊕ 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 and 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: price excludes 20% gratuity and 6.875% sales tax - based on 100 guests

Wedding Reception items reflect our most successful items. Customized menus are also available. Bar options separate.

[catering@thewindlass.com](mailto: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. 10/17 v1.

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### Fresh Salads:

- ⊕ Mixed Spring Greens with garden vegetables, Parmesan, balsamic vinaigrette
- ⊕ Caesar Salad torn Romain leaves tossed with croutons in a Caesar Dressing
- ⊕ Spinach Salad mushroom, onions and bacon under a warm bacon vinaigrette

### Wedding Entrees:

- ⊕ Chicken Francese
  - ⊕ Chicken Piccata
  - ⊕ Chicken Marsala
  - ⊕ Chicken Parmesan
  - ⊕ Eggplant Parmesan
  - ⊕ Northern Italian Chicken
  - ⊕ Sausage & Peppers
  - ⊕ Meatball Marinara
  - ⊕ Eggplant Rollatini
  - ⊕ Sole Francese
  - ⊕ Cavatelli & Broccoli
  - ⊕ Chicken Sorrentino
  - ⊕ Flank Steak
  - ⊕ Crab Stuffed Flounder
  - ⊕ Roasted Pork Loin
  - ⊕ Roast Tukey Breast
  - ⊕ Shrimp Scampi
  - ⊕ Seafood Newburg
  - ⊕ Cheese Tortellini
  - ⊕ Penne Pasta with choice of sauce: ⊕ Alfredo ⊕ Marinara ⊕ Pomodoro ⊕ Vodka
  - ⊕ Garlic, olive oil & Parmesan cheese ⊕ Garlic, olive oil & Red Pepper Flakes
- Add: chicken \$2 supplement per person or shrimp \$3 supplement per person

### Side Dishes:

- ⊕ glazed baby carrots
- ⊕ bread stuffing
- ⊕ garlic mashed potatoes
- ⊕ wild rice w/ mushrooms
- ⊕ saffron rice
- ⊕ green bean almandine
- ⊕ sautéed vegetables w/ garlic
- ⊕ potatoes au gratin
- ⊕ roasted red potatoes
- ⊕ sautéed zucchini with basil
- ⊕ broccoli w/ garlic
- ⊕ asparagus w/citrus butter

### Signature Entrées: can replace Wedding Entrée (supplemental pricing per person listed)\*\*

- ⊕ Carving Station
- ⊕ Virginia Baked Ham
- ⊕ Pork Tenderloin
- ⊕ Flank Steak
- ⊕ Leg of Lamb
- ⊕ Filet Mignon
- ⊕ Prime Rib
- ⊕ Crab Stuffed Shrimp
- ⊕ Veal Oscar w/crab meat & Béarnaise Sauce
- ⊕ Veal Saltimbocca
- ⊕ Poached Salmon with vin blanc sauce
- ⊕ Seafood Paella
- ⊕ Baked Salmon Newburg
- ⊕ Filet Tips

\*\* inquire for the supplemental price per person

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