

Tiered Buffet Packages

On-Premise Catering | 45 Nolan's Point Park Road, Lake Hopatcong, NJ | 973-663-3190 ext 2

Buffet One per person **\$28.95**

- ✓ One Fresh Salad
- ✓ Two Classic Side Dishes
- ✓ Three Traditional Entrees
- ✓ Bread, Rolls & Butter
- ✓ Cookie & Brownie Platters
- ✓ Coffee, Tea, Soda

Buffet Two per person **\$32.95**

- ✓ One Fresh Salad
- ✓ Two Classic Side Dishes
- ✓ Two Traditional Entrees
- ✓ One Signature Entree
- ✓ Bread/Rolls with Butter
- ✓ Coffee, Tea, Soda
- ✓ One Dessert (from separate menu)

Buffet Three per person **\$38.95**

- ✓ One Fresh Salad
- ✓ Two Classic Side Dishes
- ✓ Two Traditional Entrees
- ✓ Two Signature Entrees
- ✓ Bread/Rolls with Butter
- ✓ Coffee, Tea, Soda
- ✓ One Dessert (from separate menu)

Add a Carving Station per person

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

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 (*supplement \$1)

Classic Sides:

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

Traditional Entrees:

- ⊕ **Eggplant Rollatini**
- ⊕ **Meatballs Marinara**
- ⊕ **Eggplant Parmigiana**
- ⊕ **Sausage & Peppers**
- ⊕ **Chicken Parmigiana**
- ⊕ **Cavatelli & Broccoli**
- ⊕ **Chicken Francese** egg-dipped cutlets w/lemon butter
- ⊕ **Chicken Marsala** cutlets w/mushrooms & marsala wine
- ⊕ **Roasted Pork Loin** with sweet onion
- ⊕ **Chicken Piccata** capers & lemon
- ⊕ **Penne w/either Vodka, Marinara or Alfredo sauce**
- ⊕ **Cheese Tortellini** sundried tomatoes & spinach in a garlic oil
- ⊕ **Sole Francese** egg-dipped w/lemon butter
- ⊕ **Chicken Sorrentino** sundried tomatoes, basil & brandy cream
- ⊕ **Northern Italian Chicken** mushrooms and red peppers

Signature Entrees:

- ⊕ **Crab Stuffed Flounder** w/herbs
- ⊕ **Crab Stuffed Shrimp** w/herbs
- ⊕ **Veal Saltimbocca** w/prosciutto & sage
- ⊕ **Seafood Paella** w/ saffron rice
- ⊕ **Classic Shrimp Scampi**
- ⊕ **Traditional Roast Turkey Breast**
- ⊕ **Flank Steak** w/mushroom gravy
- ⊕ **Filet Tips** w/mushrooms and herb béchamel
- ⊕ **Steak Au Poivre** w/cracked peppercorn
- ⊕ **Poached Salmon** in a vin blanc sauce
- ⊕ **Seafood Newburg** w/ tomato brandy cream sauce
- ⊕ **Baked Salmon Newburg** w/ tomato brandy cream sauce

Note: prices exclude 20% gratuity & 6.875% tax

Tiered Buffet Packages reflect our most successful menu items. Customized menus are also available.

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.

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