



the
WINDLASS 

2022 PRIVATE EVENT MENUS



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Brunch Buffet Menu

\$40 per person + gratuity and 6.625% sales tax
water, coffee, tea and soda included

Fruit and Pastries

Choose Two

FRUIT, YOGURT and GRANOLA PARFAITS

BOMBOLONIS

mini filled pastries

MINI CROISSANTS

BAGEL BAR PLATTER

FRUIT PLATTER

AVOCADO TOAST

*multigrain bread, tomato, pickled onion,
cilantro, chipotle aioli*

Entrée Selections

Choose Two Main Entrees and One Side

CHEESE TORTELLINI

with sundried tomatoes and peas in a pink cream sauce

BAKED SALMON

with country mustard sauce

PENNE a la VODKA

ORECCHIETTE PRIMAVERA

*roasted squash, zucchini, red peppers, and
tomatoes in a light pesto sauce*

CHICKEN FRANCESE

CHICKEN PICCATA

CHICKEN MARSALA

FLANK STEAK

with mushroom gravy

EGGPLANT PARMESAN

GARLIC SHRIMP

sauteed baby shrimp in garlic and olive oil

GARLIC GREEN BEANS

ROASTED SEASONAL VEGETABLES

BROCCOLI and GARLIC

Hot Breakfast Items

Choose Three

SCRAMBLED EGGS

SAUSAGE

BACON

BREAKFAST POTATOES

STUFFED PORTOBELLO MUSHROOMS

stuffed with quinoa and spinach, topped with tomato bruschetta

BACON and SAUSAGE BREAKFAST BAKE

tomato, onion, cheddar cheese

SPINACH, TOMATO and FETA FRITTATA

FRENCH TOAST

Fresh Salads

Choose One

MIXED SPRING GREENS

garden vegetables, Parmesan, balsamic vinaigrette

CAESAR SALAD

Romaine tossed with croutons and Caesar dressing

CAPRESE

fresh tomato, mozzarella, basil, balsamic glaze

GREEK PASTA SALAD

*Romaine leaves tossed with cucumbers, tomatoes,
red onions, olives, feta cheese, Greek dressing*

Add an Omelet Station

+\$5 per person

BLACK OLIVES
SHREDDED JACK
CHEESE
FETA 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

\$30 per person

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

BUFFET TWO

\$34 per person

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

BUFFET THREE

\$40 per person

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 \$7
- Flank Steak \$8
- Roasted NY Sirloin \$12
- Filet Mignon \$MP

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

Fresh Salads

MIXED SPRING GREENS
garden vegetables, Parmesan,
balsamic vinaigrette

CAESAR SALAD
Romaine tossed with croutons
and Caesar dressing

Traditional Entrées

MEATBALLS MARINARA

CHICKEN CARCIOFA
white wine, prosciutto, onion and
artichoke hearts

EGGPLANT PARMIGIANA

CHICKEN MARSALA
flour dredged, mushroom marsala wine sauce

PENNE a la VODKA

ORECCHIETTE
broccoli rabe and sausage in a garlic
and olive oil

RIGATONI BOLOGNESE

tomato meat sauce (pork, beef, veal),
shaved Parmesan

CHICKEN PARMIGIANA

CHICKEN FRANCESE

egg dipped, lemon butter sauce

GARLIC SHRIMP

sauteed baby shrimp, garlic and EVOO sauce

VEGETABLE PAELLA

Signature Entrées

CRAB STUFFED FLOUNDER
herb butter sauce

CHICKEN SALTIMBOCCA
prosciutto and sage

FRUTTI di MARE

shrimp, clams, mussels, calamari,
white wine tomato sauce

BAKED SALMON

country mustard sauce

FLANK STEAK

mushroom gravy

MUSHROOM RAVIOLI

mushroom herb béchamel, arugula

SHRIMP SCAMPI

FILET TIPS

mushroom and onion herb béchamel

SHRIMP POMODORO

plum tomato sauce, white wine,
garlic, fresh basil

Classic Sides

GLAZED CARROTS
BROCCOLI with GARLIC
FRENCH GREEN BEANS

with lemon herb butter

SAFFRON RICE

ROASTED BROCCOLI
ROASTED VEGETABLES with GARLIC
GARLIC MASHED POTATOES
ROASTED POTATOES

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Hors d' Oeuvres Packages

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HOT PRETZELS \$3
with beer cheese dip

CHICKEN SATAY \$3

**FARM to TABLE
VEGETABLE PLATTER \$3**
fresh seasonal vegetables with herb dip or
grilled with balsamic reduction

SWEDISH MEATBALLS \$3

HUMMUS \$3
with pita chips

BRUSCHETTA \$3
fresh mozzarella, tomato, basil and
onion salad with crostini

STUFFED MUSHROOMS \$3
sausage stuffing

CAPRESE \$5
fresh mozzarella, basil, tomato slices and
balsamic reduction

VEGETABLE SPRING ROLLS \$5

PIGS in a BLANKET \$5

COCONUT SHRIMP \$5
mango dipping sauce

WINGS \$5

BEEF SATAY \$5

ANTIPASTO \$5
grape tomatoes, roasted red peppers, olives
Italian meats and cheeses, pepperoncini,
artichokes

SPANAKOPITA \$5

CHEESE and FRUIT PLATTER \$5
imported and domestic cheeses garnished
with fresh fruit and crackers

BACON WRAPPED SCALLOPS \$9

MINI QUICHE \$9

JUMBO SHRIMP COCKTAIL \$9

**RASPBERRY and BRIE
STUFFED PHYLLO \$9**

BEEF WELLINGTON \$9

MINI CRAB CAKES \$9

**SHAVED FILET and
ASPARAGUS CROSTINI \$9**

SMOKED SALMON CROSTINI \$9
capers, red onion, horseradish cream,
dill, on toast points

Hors d' Oeuvres Stations

Recommended for hors d' oeuvres style dinner: 30 people or more

BUILD-YOUR-OWN NACHOS \$10
queso sauce, Pico de Gallo, beanless chili, sour cream

ANTIPASTO \$10
sliced Italian meats and cheeses with olives, pepperoncini,
roasted red peppers, cherry tomatoes, and crostini

PARIS STATION \$7.5
fresh fruit, assorted imported cheeses, honey,
breads, olives, artichokes

MINI STREET TACOS \$10
choice of two proteins: carne asada, grilled chicken, and/or
mojo pork. Served with jalapeño aioli, Pico de Gallo, lime
crema, shredded cheddar

WINGS \$12
crispy fried with your choice of three sauces; classic
buffalo, parmesan garlic, chipotle BBQ, gochujang Honey
and sesame teriyaki

ENTRÉE CARVERY \$10
one choice of either roasted sirloin of beef, lemon
rosemary grilled turkey breast or brown sugar ham

PASTA STATION \$10
penne and orecchiette pasta with marinara,
vodka and pesto sauce

SLIDER STATION \$10
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

POKE BOWL STATION \$12
seared sesame ahi tuna, red curry coconut shrimp, and
miso ginger crab clusters, jasmine rice, kimchi slaw and
sesame noodles

COCKTAIL SANDWICHES \$10
choice of: corned beef, coleslaw and Russian dressing, or
roasted turkey, bacon, tomato & ranch, or ham, honey
mustard & coleslaw, paired with cocktail breads

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Cocktail and Bar Packages

Mimosas

MIMOSAS by the PITCHER
pitcher serves 6 - 8

TRADITIONAL STYLE with
ORANGE JUICE \$32

MIMOSAS by the GLASS \$8
ADD STRAWBERRIES \$3

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

\$36
PER BOTTLE
serves 6

Sangria

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

\$28
PER PITCHER
serves 6

\$10
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

\$35 per person for 4 hours

or

\$20 per person for the first hour
\$5 per person for each additional hour

FULL PREMIUM OPEN BAR

\$45 per person for 4 hours

or

\$20 per person for the first hour
\$9 per person for each additional hour

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Dessert Selections

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Confections for Every Occasion

CHEESECAKE BITES \$7

graham cracker crust filled with a smooth, creamy cheesecake filling topped with a fresh strawberry or seasonal fruit

BROWNIES & BARS \$7

brownies, fruit bars, cake balls, chocolate dipped strawberries and blondies

FLOURLESS CHOCOLATE CAKE \$8

chocolate ganache glaze

COOKIE TRAY \$5

variety of seasonal bite size shortbread cookies, butter cookies and chocolate chip cookies

CHOCOLATE MOUSSE \$6

CRÈME BRÛLÉE \$7

LEMON MERINGUE TART \$7

buttery pastry crust filled with a fresh lemon curd topped with meringue

CANNOLI BROWNIE TORTE \$8

thick dark chocolate brownie, cannoli filling, whipped cream topping

Celebration Cakes

Custom Made by Neverland Bakery

[can accommodate most allergens]

CHOICE of CAKE FLAVOR

YELLOW

CHOCOLATE

CARROT

RED VELVET

HUMMINGBIRD

cinnamon banana

CHOICE of FILLING

VANILLA CUSTARD

CHOCOLATE CUSTARD

CANNOLI

FRESH STRAWBERRY JAM

LEMON CURD

NUTELLA GANACHE

COOKIES and CREAM BUTTERCREAM

WHIPPED CREAM CHEESE FROSTING

FRESH/SEASONAL FRUIT

CHOICE of CAKE FROSTING

BUTTERCREAM

vanilla
chocolate

WHIPPED CREAM
CHEESE FROSTING

FRESH WHIPPED CREAM

PRICING

6 INCH [SERVES up to 10] \$40

7 INCH [SERVES up to 15] \$60

8 INCH [SERVES up to 25] \$75

10 INCH [SERVES up to 35] \$90

12 INCH [SERVES up to 55] \$120

½ SHEET CAKE \$120

Upgraded custom cakes are available and require a cake consultation a minimum of two weeks prior to the event date

Tablecloth and Napkin Options

