



the  
**WINDLASS** 

2022 SIT DOWN DINNER MENUS



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# Sit Down Menu I

\$20+ per person + gratuity and 6.625% sales tax  
*water, coffee, tea, soda and bread included*

## First Course

*Select one for your guests to enjoy*

### MIXED SPRING GREENS

garden vegetables, Parmesan, balsamic vinaigrette

### CAESAR SALAD

Romaine tossed with croutons and Caesar dressing

### SOUP of the DAY

### SPINACH and ARTICHOKE DIP

with tortilla chips

## Entrée Course

*Select three for your guests to choose from*

### BURGERS, SANDWICHES and WRAPS

*served with French fries, potato salad or coleslaw*

#### BLACK BEAN BURGER

house made black bean patty, lettuce, tomato onion,  
and chipotle mayonnaise on brioche

#### CLASSIC BURGER

half pound Black Angus sirloin, lettuce, tomato,  
and onion on brioche

#### JERSEY CLUB WRAP

turkey, bacon, avocado, tomatoes, onions, lettuce,  
Swiss cheese and chipotle mayo

#### EGGPLANT CAPRESE

breaded eggplant, roasted red peppers, tomatoes,  
fresh mozzarella, arugula, pesto and balsamic reduction  
on a baguette

#### ITALIAN PANINI

ham, salami, soppressata, provolone, roasted red peppers,  
red onion, arugula, oil and vinegar on a pressed baguette

### HOT ENTREES

*\*served with Chef's choice of vegetable and potato*

#### EGGPLANT PARMESAN \$2

breaded, baked with tomato sauce and mozzarella cheese,  
over linguine

#### ORECCHIETTE and SAUSAGE \$4

broccoli rabe, Italian sausage, and roasted red peppers  
sautéed in garlic and white wine

#### CHICKEN FRANCESE\* \$8

sautéed egg-dipped and floured cutlets with lemon butter

#### CHICKEN MARSALA\* \$8

sautéed flour dredged cutlets with mushrooms  
and Marsala wine

#### DIJON CRUSTED SALMON\* \$12

with a lemon white wine sauce

#### SHRIMP SCAMPI \$10

white wine garlic sauce, tossed over linguine

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.

# Sit Down Menu II

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

## First Course

*Choose one for your guests to enjoy*

**SPINACH and ARTICHOKE DIP**  
with tortilla chips

**MEATBALL CASEROLE**  
topped with marinara and mozzarella

**SOUP of the DAY**

**FRIED CALAMARI**  
with hot cherry peppers and marinara

**BRUSCHETTA**  
with crostini

**GARLIC SHRIMP**

## Second Course

*Choose one for your guests to enjoy*

**MIXED GREENS SALAD**  
with garden vegetables, balsamic vinaigrette

**CAESAR SALAD**  
Romaine tossed with croutons and Caesar dressing

## Entrée Course

*Choose three for your guests to choose from*  
*\*served with Chef's choice of vegetable and potato*

**ORECCHIETTE and SAUSAGE**  
broccoli rabe, Italian sausage, and roasted red peppers  
sautéed in garlic and white wine

**MUSHROOM RAVIOLI**  
with herb béchamel sauce

**SHRIMP SCAMPI**  
tossed with linguine pasta

**DIJON CRUSTED SALMON\***  
with a lemon white wine sauce

**BAKED EGGPLANT PARMESAN**  
breaded, baked with tomato sauce and mozzarella cheese,  
over linguine

**CHICKEN FRANCESE\***  
sautéed egg-dipped and floured cutlets with lemon butter

**CHICKEN MARSALA\***  
sautéed flour dredged cutlets with mushrooms  
and Marsala wine

**12 oz. NEW YORK STRIP STEAK\* +\$5PP**

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considerations or other special menu requests.

# 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

*Items are priced individually per person unless noted otherwise. All prices exclude 20% gratuity & 6.625% tax*

## 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  
hazelnut

WHIPPED CREAM  
CHEESE FROSTING

### 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