

# Windmills Catering

catering for all occasions

Weddings, corporate luncheons, parties,  
meetings, creative/custom menus



184 Princess St, Kingston, ON • K7L 1B1

## 613-544-3948

[www.windmills-café.com](http://www.windmills-café.com)

email: [catering@windmills-café.com](mailto:catering@windmills-café.com)

## Barbeque Buffets

available for a minimum of 25 guests

BBQ rentals are available upon request

All Buffets are served with your choice of Windmill's Mixed Baby Greens with Herbed Vinaigrette or Classic Caesar Salad, Fresh Baked Dinner Rolls and Assorted Dessert Squares & Gourmet Cookies

### **"Grill It Like You Mean It"** – \$24 per person

- quarter BBQ chicken with mop sauce
- mini red potato salad with red peppers & snow peas
- pesto pasta salad with sun dried tomatoes
- spicy two colour cabbage salad
- assorted rolls and butter
- relish tray

### **"It's All Greek To Me!"** – \$26 per person

- traditional greek salad
- mediterranean rice pilaf with black olives & mixed peppers
- your choice of two: chicken, beef, herbed pork, lamb or veggie kebobs with baby greens, chopped tomatoes, grilled onions & grilled peppers
- assorted dinner rolls & pita bread
- hummus, baba ganouj, tzatziki and spinach & artichoke dips

### **"California Grazing Buffet"** – \$31 per person

- baby spinach, candied pecans, avocado wedges, mango cubes and red onion slices drizzled with our mango dressing
- fresh focaccia bread & butter
- grilled seasonal vegetables
- dual medley of mashed potatoes
- strip loin steaks in a west coast sizzling steak rub with fresh mango salsa

### **"Let's Grill Again"** – \$28 per person

- asian noodle salad with julienne carrots, red peppers, red onion slices and broccoli florets in a soya & chili oil dressing
- fresh focaccia bread & butter
- grilled baby bok choy
- mixed grain pilaf with oriental mushrooms
- teriyaki chicken supreme

### **"We're Just Grillin' Time"** – \$28 per person

- mixed baby greens with windmill's classic herbed vinaigrette
- fresh focaccia bread & butter
- pecan crusted salmon with fresh mango salsa
- wild rice pilaf with dried cranberries, blueberries & apricots
- grilled asparagus

### **"Summer Lovin'"** – \$26 per person

- mixed baby greens with herbed vinaigrette
- pesto pasta salad with sun dried tomatoes
- mini red potato salad with snow peas and red peppers in a dijon vinaigrette
- assorted dinner rolls
- sliced cold meat platter with herb roast sirloin of beef, honey & mustard glazed ham and seasoned chicken breast with
- horseradish cream, caramelized onion & south western dipping sauces

### **Additional Main Course Options**

- lemon grass & ginger scented grilled salmon with fresh herbs
- chicken supreme with grainy mustard and fresh herbs
- chicken supreme with a fresh fruit chutney
- Santa Fe New York strip loin with chipotle chili sauce and salsa fresco
- grilled new york strip loin with three peppercorn butter
- grilled in house burgers with gourmet toppings
- all beef hot dogs or sausages

### **Additional Side Dish Options**

- orange & basmati rice, herbed couscous
- garlic mashed potatoes, dual medley stuffed potatoes
- hasselback potatoes, herb roasted mini red potatoes
- bacon & horseradish scalloped potatoes

salad substitutions or additions are available upon request

please see our salad selections for more options