

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

email: catering@windmills-café.com

Hot Hors d'oeuvres

minimum order of two dozen

Satays & Kebabs – \$24 per dozen

your choice of chicken; filets of chicken marinated in thai inspired flavours. grilled and served with windmill's own peanut sauce

beef – hoisin, ginger, garlic & sherry marinated sirloin grilled to perfection and served with wasabi dipping sauce

pork – garlic, oregano & lemon juice marinated pork grilled and served with windmill's own tzatziki sauce

shrimp – tiger shrimp marinated with tequila & lime, grilled and served with a cilantro & lime dipping sauce

Spinach Pie Diamonds – \$22 per dozen

spinach, feta and dill wrapped in phyllo pastry and baked to a golden brown and served with our homemade tzatziki

Bacon & Mushroom Cream Bites – \$20 per dozen

cream cheese, sliced mushrooms, scallions & bacon baked between layers of puff pastry

Mini Gourmet Pizzas – \$20 per dozen

your choice of roast beef with caramelized onions & blue cheese, chicken, roasted red peppers & chevre, bocconcini, cherry tomatoes & pesto or ham & pineapple baked on mini pastry crusts with our zesty tomato sauce & mozzarella cheese

Quiche Tartlets – \$20 per dozen

mini pastry tarts with your choice of fillings: blue cheese & walnut, sun dried tomato & chevre or caramelized onion & brie

Spicy Pork Won Tons – \$20 per dozen

ground pork, ginger, garlic lemon grass in a deep fried won ton wrapper and served with sweet chili sauce

Shrimp Firecrackers – \$24 per dozen

tiger shrimp basted with spicy asian flavours and wrapped in a won ton and lightly fried. served with sweet thai chili sauce for dipping

Phyllo Parcels – \$20 per dozen

double cream brie & fig puree nestled in a phyllo parcel and baked to a golden brown

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Cold Hors d'oeuvres

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Mini Fillo Bruschetta - \$18 per dozen
traditional tomato & basil, black bean & corn or roasted
red pepper & mango served in assorted fillo shells

Fresh Seasonal Fruit Kabobs - \$20 per dozen
skewered fresh seasonal fruit served with a banana yogurt &
cinnamon dip

Bocconcini & Tomato Skewers - \$22 per dozen
fresh bocconcini skewered with grape tomatoes and fresh basil and
served drizzled with a balsamic reduction

Thai Beef Salad - \$20 per dozen
rare roast beef diced and mixed with red peppers, snow peas,
carrots & cilantro tossed with a thai inspired dressing and served in
a cucumber crown

Vegetable Spring Rolls - \$24 per dozen
julienne carrots, red peppers and snow peas sautéed with ginger,
garlic & a citrus zest rolled in a rice paper wrapper with glass
noodles and served with a mango citrus dipping sauce

Hazelnut Chicken Bites - \$24 per dozen
a bite size morsel of tender chicken breast with a dijon & hazelnut
crust served on a skewer with a cherry tomato garnish

Shrimp 'Cocktails' - \$22 per dozen
chilled tiger shrimp served individually in a shot glass with your
choice of bloody mary cocktail sauce or cilantro & lime dipping
sauce with a lemon/ lime garnish

Chilled Gazpacho 'Shots' - \$22 per dozen
your choice of spicy tomato or zesty watermelon gazpacho served
individually in a shot glass with a garlic twist

Smoked Salmon Mousse - \$20 per dozen
a smoked salmon & cream cheese mousse piped in a fillo shell and
garnished with lemon and fresh dill

Herbed Devilled Eggs - \$18 per dozen
traditional devilled eggs with a splash of dijon & fresh herbs. served
with assorted garnishes.

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Salads

Mixed Baby Greens – S \$30 M \$37 L \$47

mixed baby greens with julienne carrots, red onion rings and Windmill's own herbed vinaigrette

Caesar Salad – S \$30 M \$40 L \$50

crisp romaine hearts, garlic croutons, grated asiago with our homemade classic caesar dressing

Caesar Salad With Chicken – S \$35 M \$45 L \$55

same great salad with fresh grilled chicken breast

Watercress & Romaine – S \$39 M \$49 L \$59

crisp romaine hearts, peppery watercress and shaved old cheddar with tarragon dressing

Mandarin & Pecan Spinach Salad – S \$39 M \$49 L \$59

baby spinach, mandarin sections and toasted pecans with a poppy seed dressing

Asian Noodle – S \$32 M \$39 L 49

steamed egg noodles, broccoli florets, julienne red pepper, carrot and red onion tossed in a chili & ginger infused oil with soya sauce

Three Colour Cabbage Salad – S \$25 M \$35 L \$45

red & green cabbage with julienne carrots tossed in a sweet & sour dressing

Greek Salad – S \$45 M \$55 L \$65

fresh tomatoes, peppers, onions, kalamata olives, feta and cucumber wedges in our traditional red wine vinegar and olive oil dressing

Tomato Basil & Feta – S \$35 M \$45 L \$55

fresh tomatoes, basil & crumbled feta with a lemon & olive oil dressing

Rice Salad – S \$32 M \$40 L \$50

basmati rice, mixed peppers, fennel and lemon with a dill mayo dressing

Mini Red Potato Salad – S \$32 M \$40 L \$50

mini red potatoes, red pepper, snow peas and red onions tossed in a dijon vinaigrette

Pesto Pasta Salad – S \$30 M \$38 L \$47

penne pasta with sun dried tomatoes in a pesto mayonnaise

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Party Platters

Fruit Platter – S \$32 M \$45 L \$60
a colourful arrangement of fresh seasonal fruit

Antipasto Platter – M \$57 L \$77
assorted sliced meats with marinated mushrooms, olives, cheese, pickles, tomatoes and eggs

Vegetable Platter – S \$30 M \$41 L \$55
fresh seasonal vegetables served with Windmill's home made dip

Middle Eastern Dip Platter – M \$45 L \$66
Black Olive Tapenade, Humus and Sun Dried Tomato Pesto Dips garnished with crisp Vegetables, Pita, Baguette slices and crisp Flatbreads

Deluxe Cheese Platter – S \$36 M \$53 L \$69
Double Cream Brie, Traditional Blue, Old Cheddar, Jalapeno Havarti & Monterey Jack Cheeses served with assorted crackers and a fresh fruit garnish

Fruit & Cheese Platter – S \$35 M \$51 L \$68
Fresh seasonal Fruit complimented with Old Cheddar, Jalapeno Havarti & Monterey Jack Cheeses served with an assortment of crackers

Smoked Salmon Platter – Half Side \$65 Full Side \$90
Atlantic Smoked Salmon Rosettes with sliced Bagels, Red Onions, Capers, & Cream Cheese garnished with fresh Dill & Lemon

Pate Platter – M \$30 L \$50
Your choice of two Pates - Black Peppercorn, Cognac Glazed or Vegetarian served with sliced Baguette, Pita, assorted Crackers & Flatbreads garnished with Cornichons

Santa Fe Sampler – S \$30 M \$42 L \$55
Crisp Tortilla Chips with Black Bean & Roasted Corn Salsa, Roasted Tomato Salsa & Chunky Guacamole

Cold Cut Platter – S \$36 M \$54 L \$72
Thinly sliced Black Forest Ham, Turkey Breast, Roast Beef and All Beef Salami garnished with tomato slices, pickles & crispy onions with Dijon Mustard and Mayonaisse

Poached Salmon – Side \$175 Whole \$250
Decorated Atlantic Poached Salmon served with a Dill Aoli

Asian Tasting Platter – \$9.95 per person (min for 10)
Windmill's own Spring Rolls, Chicken Satays, Hoisin Beef Satays and kimchi Dumplings with assorted Dipping Sauces

Grilled Chicken Platter – \$9.95 per person (min for 10)
an assorted platter of grilled chicken breasts with inspired cajun, thai & southwest bbq seasonings, sliced and garnished with fresh vegetables

Tenderloin Platter – \$12.95 per person (min for 10)
grilled beef tenderloin with horseradish aoli and baguette slices and a grilled vegetable garnish

Tropical Shrimp Cocktail Display – \$84.95
a fresh golden ripe dole pineapple artfully decorated with fresh tiger shrimp and served with our own bloody mary & cilantro lime cocktail sauces

ask about our hand-crafted floral fruit or vegetable baskets

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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

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Dinner Selections

all dinner entrees are served with fresh bread and your choice of
Windmill's mixed baby greens with herbed vinaigrette or classic caesar salad

Beef Tenderloin – \$37 per person

peppercorn crusted tenderloin with mixed mushrooms, spinach ragout, garlic mashed potatoes & peppercorn demi-glace

Roast Turkey – \$24 per person

oven roasted turkey served with traditional sage & onion dressing, thick rich gravy and honey-thyme glazed carrots

Herb Crusted Salmon – \$28 per person

filet of Atlantic salmon crusted with fresh herbs served with minted couscous and fresh fruit salsa and seasonal vegetables

Roast Chicken Curry – \$26 per person

chicken supreme in our home made red thai & coconut curry sauce served with mango chutney, basmati rice and seasonal vegetables

Louisiana Gumbo Pasta – \$23 per person

chorizo sausage, chicken and mixed peppers in a zesty tomato sauce served atop basmati rice

Mediterranean Chicken Supreme – \$26 per person

chicken supreme stuffed with herbed chevre, roasted red peppers and wrapped in prosciutto with a roasted garlic and lemon cream sauce served with garlic mashed potatoes and seasonal vegetables

Beef Bourignon – \$26 per person

tender cubes of beef with pearl onions and button mushrooms in a rich red wine sauce served with garlic mashed potatoes and seasonal vegetables

Pork Tenderloin – \$26 per person

stuffed with brandy soaked apples and prunes then drizzled with an apple jack au jus and served with roasted mini red potatoes and seasonal vegetables

Mixed Grill Kebabs – \$26 per person

your choice of beef, pork, vegetarian or chicken skewered with fresh vegetables and served with rice pilaf and seasonal vegetables

Hearty Lasagna – \$20 per person

fresh pasta layered with our home made hearty meat sauce and cheeses and baked to perfection

Vegetarian Lasagna – \$20 per person

layers of fresh pasta with garlic cream cheese, butternut squash, spinach & portobello mushrooms served with a drizzle of tomato & pesto sauces

Baked Chicken Pasta – \$26 per person

chicken, roasted vegetables and penne pasta tossed in a garlic and white wine cream sauce and baked with fresh asiago & mozzarella cheeses

Lemon, Garlic & Rosemary Chicken – \$26 per person

chicken supreme baked in a garlic, lemon and rosemary sauce and served with roasted mini red potatoes & seasonal vegetables

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Buffet Selections

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The Canadian Classic - \$29 per person

- Peppercorn Crusted Top Sirloin of Beef
- Au Jus & Horseradish
- Yorkshire Pudding
- Roasted Mini Red Potatoes
- Honey & Thyme Glazed Carrots
- Sauteed Green Beans with Sun Dried Tomatoes & White Wine

The Mediterranean - \$28 per person

- Chicken Supreme stuffed with Herbed Chevre & Roasted Red Peppers and wrapped in Proscuitto with a Roasted Garlic and Lemon Cream Sauce
- White & Wild Rice Pilaf with Black Olives, Sun Dried Tomatoes and Artichoke Hearts
- Grilled Mixed Peppers

A Taste Of Italy - \$22 per person

- Homemade Lasagna - Fresh Pasta layered with a hearty Meat Sauce and Cheeses then baked to perfection or
- Vegetarian Lasagna - Fresh Pasta layered with Butternut Squash, Spinach and Mushrooms with Garlic Cream Cheese
- Antipasto Platter - Assorted sliced Meats with marinated Mushrooms, Olives, Cheese, Pickles, Tomatoes & Eggs Tomato, Cucumber & Feta Salad with fresh Basil

The Other White Meat - \$27 per person

- Roasted Pork Tenderloin stuffed with Onions, Apples & Whiskey soaked Prunes
- Apple Jack Au Jus
- Garlic Mashed Potatoes
- Chef's Selection of Vegetables