

# 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)

## INDIVIDUALLY BOXED LUNCHES

### Individual Sandwich Or Wrap Luncheon

Sandwich or Wrap Lunch with sliced cheese and fresh grapes, a Gourmet Cookie and a Cold Beverage

**8 or more \$11.75/ Wraps \$12.25**

**4-7 \$12.75 / Wraps \$13.25**

### Individual Stir Fry Dinner

Your choice of Chicken, Shrimp or Tofu stir fried with crisp seasonal vegetables in a spicy Mango & Cilantro sauce served with Rice or Rice Noodles, Kimchi Dumplings, a Gourmet Cookie and a cold Beverage

**\$17 per person – minimum 10 people**

### Individual Red Thai Curry Chicken

A Boneless Chicken Breast roasted in a Red Thai Coconut Curry Sauce with Mushrooms & peppers served over Rice Pilaf with a Dinner Roll, Butter Ball, Gourmet Cookie and a cold beverage

**\$19 per person – minimum 10 people**

### Individual Stuffed Chicken Breast

Spinach & Brie Stuffed Chicken Breast wrapped in Prosciutto served with Rice Pilaf, Dinner Roll & Butter Ball, Gourmet Cookie and a cold Beverage

**\$19 per person – minimum 10 people**

## DESSERTS

Assorted Dessert Squares & Gourmet Cookies

**\$2.80 per person**

## CALL OUR CATERING PROFESSIONALS:

**BRIAN COGLAN**

**DUSTAN NOVAK**

# 613-544-3948

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## FANCY SANDWICHES

## PARTY PLATTERS

## ASSORTED HORS D'OEUVRES

## HOT ENTRÉES

## LIGHTER FARE

## ELABORATE BUFFETS

## DECADENT DESSERTS

## CUSTOM MENUS

## PROFESSIONAL STAFF

## FULL SERVICE RENTALS

## CORPORATE EVENTS

Taxes not included

Disposable plates, cutlery, napkins, etc. included in pricing.

China, cutlery, glassware linens, etc.  
available at an additional charge.

Charge of \$10 applies for orders under \$75 if delivered

Additional Charges vary on deliveries outside of urban city

Inner-city delivery charge from \$5

Professional service staff available on request.

Venue selection - Windmills can assist in the search.

Pricing subject to change.

Catering orders should be placed between  
9am and 5pm Monday to Friday, and a minimum  
of 24 hours notice prior to delivery time.

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## SANDWICH PLATTERS

### Assorted Sandwiches

Ham & Brie, Roast Beef with Horseradish Mayo, Turkey with Pesto Mayo, All Beef Salami, Gourmet Tuna & Egg Salads, Grilled Vegetables & Hummus & Cream Cheese with Fresh Veggies served of Fresh baked whole wheat multi grain bread with sliced tomatoes & baby greens

**\$5.25 per person**

### Wrap Platters

Assorted Tortillas – Whole Wheat, Flour, Spinach, Sun Dried Tomato & Monterey Cheddar with fillings as listed above

**\$5.75 per person**

### Gourmet Open Faced

A selection of open face style sandwiches beautifully decorated and garnished

**\$5.95 per person**

### Asian Tasting Platter

A selection of Thai style Chicken Satays, Hoisin Beef Satays, Kimchi Dumplings and Vegetable Spring Rolls with Dipping sauces

**\$9.95 per person – minimum 10 people**

### Grilled Chicken Platter

Cajun, Thai, South West BBQ and Pesto Chicken Breasts, grilled and sliced, garnished with fresh vegetables – minimum 10 people

**\$9.95 per person**

### Cold Deli Tray

Sliced Roast Beef, Turkey, Ham & All Beef Salami served with sliced Tomatoes, Pickles, Old Cheddar & Monterey Jack Cheeses and Crispy onions with fresh Kaisers, Mustard and Mayo

**\$9.95 per person – minimum 10 people**



## PLATTERS

Ⓢ (8-10) Ⓜ (15-18) Ⓛ (25-30)

### Vegetable Platter

A colourful array of vegetables served with our house made dip.

Ⓢ \$30 Ⓜ \$41 Ⓛ \$55

### Fruit Platter

An assortment of fresh seasonal fruit.

Ⓢ \$32 Ⓜ \$45 Ⓛ \$60

### Deluxe Cheese Platter

Including: Blue, Jalapeno Havarti, Old Cheddar, Brie & Monterey Jack with assorted crackers and garnished with fresh fruit.

Ⓢ \$36 Ⓜ \$53 Ⓛ \$69

### Fruit & Cheese Platter

Old Cheddar, Monterey Jack and Jalapeno Havarti with assorted crackers and seasonal fruits.

Ⓢ \$35 Ⓜ \$51 Ⓛ \$68

### Antipasto Platter

Assorted sliced meats, marinated mushrooms, olives, cheeses, eggs and pickles.

Ⓜ \$57 Ⓛ \$77

### Middle Eastern Dip Platter

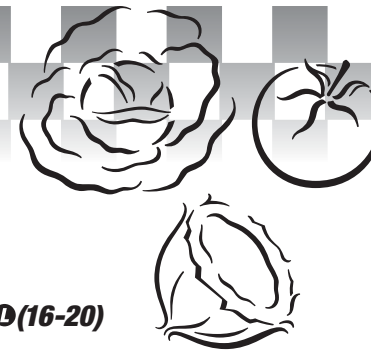
Roasted Red Pepper & Feta, Hummus & Tzatziki Dips served with sliced Baguette, pita wedges & crisp flatbreads and a fresh vegetable garnish

Ⓜ \$45 Ⓛ \$66

### Paté Platter

Your choice of two Patés - Black Peppercorn, Cognac Glazed or Vegetarian served with sliced baguette, assorted crackers & flatbreads, pita wedges and garnished with cornichons

Ⓜ \$30 Ⓛ \$50



## SALADS

Ⓢ (8-10) Ⓛ (16-20)

### Mixed Baby Greens

Served with Windmills Herb Vinaigrette

Ⓢ \$30 Ⓛ \$47

### Greek Salad

Traditional style with lemon and Olive Oil dressing

Ⓢ \$45 Ⓛ \$65

### Caesar Salad

Served with fresh Parmesan, house made garlic croutons and Creamy Caesar dressing

Ⓢ \$30 Ⓛ \$50

### Pesto Pasta

Premium Penne Pasta tossed with Pesto Mayo and sun dried tomatoes

Ⓢ \$30 Ⓛ \$47

### Asian Noodle

Egg noodles with a medley of fresh vegetables tossed in Asian Style Dressing

Ⓢ \$32 Ⓛ \$49

### Mini Red Potato

With diced red peppers and snow peas, tossed in a Dijon vinaigrette

Ⓢ \$32 Ⓛ \$50



## BUSINESS LUNCH

Sandwiches or Wraps, Fresh Fruit & Cheese with assorted Crackers, Assorted Dessert Squares & Gourmet Cookies and a Cold Beverage

**8 or more \$12.75 per person/ wraps \$13.25**

**4-7 people \$14.75 per person/ wraps \$15.25**

## BREAKFAST MEETING

Assorted Muffins, Scones, Danish, Butter & Jam, Sliced Fresh Fruit Tray, Assorted Juices, Coffee & Tea

**\$8.75 per person – minimum 15 people**

**\$7.25 without Coffee & Tea**

**\$5.75 without Beverages**

## HOT LUNCH ENTREES

Served with your choice of Mixed Baby Greens or Classic Caesar Salad with fresh Bread and Butter, Assorted Dessert Squares & Gourmet Cookies

### Meat Lasagna

Fresh Pasta layered with Roasted Vegetables, Ground Beef, Ricotta & Mozzarella Cheese, fresh Basil & our Home Made Tomato Sauce

**10-20 per \$18 21-50 per \$17 51+ \$16**

### Vegetarian Lasagna

Fresh Pasta layered with Butternut Squash, Spinach, Mushrooms and Garlic Cream Cheese, baked with Mozzarella and served with a Pesto & Tomato drizzle

**10-20 per \$17 21-50 per \$16 51+ \$15**

### Grilled Kebobs

Your choice of one type of the following: Beef, Chicken, Pork or Vegetarian Kebobs skewered with fresh vegetables, served with Rice Pilaf and Dips

**10-20 per \$24 21-50 per \$23 51+ \$22**