

Windmills

- CATERING -



PARTY PLATTERS

Small (8-10) Med (11-15) Large (16-20)

Charcuterie Board S\$75 M\$105 L\$135

Chef's choice of local and imported artisan cured meats and cheeses, pickled egg, pickled onions and veg, olives, artisanal mustard and garlic crostini's.

Vegetable S\$35 M\$47 L\$63

A colourful array of vegetables served with our house made roasted red pepper and yogurt dip.

Fruit S\$41M \$58 L \$75

An assortment of fresh seasonal fruit.

Vegetarian Dip S\$42 M\$63 L\$85

Spicy pumpkin seed dip, baba ganoush, and roasted beet hummus with mini Nann breads, veggies and veggie chips.

Deluxe Cheese S\$48 M \$69 L\$89

An assortment of local and imported cheese & fresh fruit.

Grilled Chicken \$12.95 per person (10min)

Sliced and served chilled. Cajun and pesto chicken breast grilled, and served with buns, condiments and garnished with fresh vegetables

Tex Mex Tacos \$12.95 per person (10min)

Our vegan tacos! Spiced black beans, corn, roasted pepper salsa, pico de Gallo, shaved lettuce, guacamole & fried jalapeño rings served in tortillas.

Smoked Salmon S\$39 M\$54 L\$77

Atlantic smoked salmon rosettes, pickled red onion, fried capers & dill herb cream cheese on sliced toasted mini bagels.

Baked Brie S\$41 M62 \$ L84

Brie wrapped in puff pastry with berry compote, nuts and apple, served with crostini's.

613-548-3396

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KINGSTON

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pricing subject to change

Taxes & Delivery not included

