



WINDSOR ARMS

Catering Wedding / Social Menus

The Windsor Arms is proud to present our Catering Package for 2012. The menus are composed to include and present flavours from around the globe to offer our clientele a vast amount of variety and choices; ensuring them that their menus are both personalized and designed to suit their specific needs. We are confident that you will find every menu concept to suit you groups' taste and time restraints, from reception stations and food stations to multi-course menus.



Reception Specialties

Seafood Selections

Warm Blini with Smoked Salmon and Lemon Crème Fraîche
 Tartar of fresh Smoked Salmon on Brioche
 Tartlet with Smoked Salmon and Caramelized Onion
 Endive with Smoked Trout and Citrus Scented Cream Cheese
 Cucumber Cup with Crab and Mango
 Crab Cake with Mango Aioli
 Scallop Ceviche with Avocado Mousse on Wonton
 Sea Scallop Canapé with Minted Pea Puree
 Sea Salt Potato Chip with Shrimp Relish
 Traditional Shrimp Cocktail with Bloody Mary Granita on a Spoon
 Shrimp Lollipops with Pistachio Basil Pesto
 Sashimi of Tuna Ponzu on a Spoon
 Spicy Tuna Tartar with Japanese Aioli on Crisp Wonton
 Shrimp Spring Rolls with Black Bean Sauce

Meat Selections

Roasted Chicken Skewers with Shallot Blue Cheese Dipping Sauce
 Apple wood Smoked Bacon Wrapped Chicken Liver
 Crisp Risotto Cake with Duck Confit and Scallion Relish
 Maple Glazed Duck Breast on Sweet Potato Latke
 Muscovy Duck Tartlet with Dried Fruit
 Crostini with Fig Balsamic Compote and Duck Liver Mousse
 Grilled Skewers of Rare Skirt Steak with Garlic Anchovy Butter
 Steak Tartar with Dijon Cream on a Spoon
 Braised Beef Short Rib on Radicchio Pancake with 10 Yr. Old Balsamic Drizzle
 Beef Carpaccio Rolls with Arugula and Parmigiano
 Rosemary Grilled Beef with Garlic Aioli on Potato Chip
 Petite Filet on Potato Rosti with Horseradish Crème Fraîche
 Prosciutto Roll with Fig, Arugula and Chevre
 Foie Gras Terrine with Pear Chutney on Brioche

Vegetable Selections

Cubed Melon with Mint, Chili and Lemon Juice (served on Spoon)
 Crostini with White Bean, Shaved Pecorino and Mint
 Crostini with Truffle Butter and Wild Mushrooms
 Toasted Walnut Raisin Bread with Fourme d'Ambert and Honey
 Bruschetta with Fresh Mozzarella and Sun Dried Tomato Pesto
 Wild Mushroom Bouchée with Fresh Thyme
 Roasted Fingerling Potatoes with Parmesan and Truffle Vinaigrette
 Celery Root and Potato Pancake with Apple Onion Compote
 Risotto Ball with Burrata Cheese and Sweet Plum Tomato Sauce
 Caramelized Onion Tarts with Wild Mushroom
 Crispy Polenta with Balsamic Caramelized Onion
 Parmigiana Cup with Goat Cheese Mousse
 Crispy Filo Triangles with Greens, Feta Cheese and Tomato-Oregano Relish
 Endive Spears of Brie, Wild Flower Honey Toasted Almonds and Truffle Oil



Reception Stations

(Some Stations require a Chef Attendant at an additional Fee – per attendant)
(A Minimum of Three Stations are Required)

Artisanal Cheeses

Tournevant Goat Cheese, Quebec Triple Crème, Truffle Pecorino
Walnut Gourmandise, Cheshire Blue
Assorted Chutneys and Stone Fruit Marmalade
Niagara Grapes, Dried Pears and Figs
Sliced Baguettes, Water Crackers

Vegetable Offering

Display of Beautiful Fresh and Grilled Vegetables
Heirloom and Baby Vegetables, Grilled Summer Squashes, Sugar Snaps
Crushed Green Olive Dip, Ermite Blue Cheese Dip
Creamy Artichoke and White Bean Dip
Assortment of Specialty Breadsticks

Bread Station

Crab and Spinach Dip
Lemon and Garlic Hummus
Cucumber Tzatziki
Roasted Eggplant Caviar
Pita, Ciabatta, Focaccia and Baguettes



Pasta Station

(Choice of Three)

Linguini, Penne, Orecchiette, Farfalle,
Wild Mushroom Ravioli, Four Cheese Ravioli, Ricotta Spinach Tortellini

(Choice of Three)

Bolognese, Alfredo, Marinara, Roasted Garlic Forest Mushroom Stew,
Goat Cheese Cream, Italian Sausage and Clam in White Wine Sauce,
Sage Brown Butter Sauce, Winter Truffle Sauce, Balsamic Onion with Smoked Bacon,
Fresh Plum Tomato with Basil Pesto, Sun-Dried Tomato Pesto Sauce

Antipasto Station

Tender Baby Artichoke Hearts with Truffles, Marinated Grilled Mushrooms,
Fresh Belcanto Mozzarella Cheese, Roasted Garlic, Aged Pecorino,
Brie Goat Peilloute with Fig Chutney
Zesty Olive Relish, Soppressata, Jamon Serrano, Prosciutto, Crudo Parma
Roasted Radicchio, Balsamic Honey Vinaigrette, Sun-Dried Tomato Tapenade
Marinated Olives, Grilled Baby Vegetables, Cipollini and Anchovy Sauce
Bruschetta, Crostini, Sliced Baguettes, Bread Sticks, Focaccia

Charcuterie Display

Selection of Pâtés, Terrines, Sausages and Smoked Meats
Warm German Potato Salad, Assorted Mustards, Chutneys and Breads

Tenderloin Of Beef

Your Choice of:

Fresh Herb, Grilled Szechwan Pepper Beef Tenderloin

or

Classic Beef Wellington

Choice of Cabernet Sauce, Black Truffle Sauce or Sweet Thai Chili Demi-Glace
accompanied by Parmesan Popovers, Mini Brioche Rolls
Mashed Yukon Potato

(One Chef Attendant Required for every 50 Guests)



Risotto Station

(Choice of Two)

Barolo Risotto, Duck Confit, Goat Cheese and Italian Parsley
Wild Mushroom Risotto, Black Truffles and White Truffle Oil
Rock Shrimp Risotto, Sugar Pea Shoots, Crème Fraîche and Chervil
Cipollini Onion Risotto, Braised Short Rib, Crisp Celery Root Chips
Rosemary Risotto, Gorgonzola Cheese and Pears
Basil Risotto, Calamari, Mussels and Rock Shrimp
(Chef Attendants Required)

Sushi Presentation

(Based on Five pieces per person)

Rolls

Chicken Caesar Roll (Organic Chicken Breast, Avocado and Creamy Aioli)
California Style Roll (Blue Crab, Avocado and Cucumber)
Tekka-Maki Roll (Ahi Tuna)
Spicy Tuna (Tuna, Cucumber and Toasted Sesame Seeds)
Crispy Salmon Skin (Barbecued Grilled Salmon)
Shrimp Tempura, Toasted Sesame

Hamachi, Salmon, Yellow fin Tuna, Shrimp, BBQ Eel

All Sushi served with Wasabi, Pickled Ginger, Soy Sauce and Vegetable Sunomono

Crepe Station

(Choice of Two)

Hoisin Braised Short Rib with Scallion Cake
Duck Confit with Fig Marmalade on Lemon Bun
Minced Chicken, Thai Basil, Fresh Chili and Cilantro with Rice Cakes
Buckwheat Crepe with Smoked Salmon and St. Lawrence Sturgeon Caviar



Smoked Seafood Station

Smoked Mackerel with Lemon Aioli
Smoked Tuna with Chive Cream
Smoked Oysters
Smoked White Fish
Classic Garnishes
Smoked Salmon-Lump Crab Reuben
Crabmeat Fondue, Rye Croutons
Salmon Roast on Cedar Plank, Maple Glaze, Corn Brioche
(Chef Attendant Required)

Seafood Bar

Freshly Shucked Oysters to order
Selection of Two Seasonal Coastal Oysters
Oysters Rockefeller
Lobster and Scallop Ceviche
Shrimp Cocktail Shooters
Crisp Fried Clams and Calamari in Cone
Traditional Condiments and Sauces

Chilled Seafood Display

(Please select from the following)

Chilled Main Lobster Tails	Market Price
Jumbo Stone Crab Claws (Available late October to early May)	Market Price

Served with Mustard Sauce, Cocktail Sauce and Spiced Champagne Sauce

Caviar and Vodka Station

Domestic Caviar
Osetra, Sevruga and Canadian Farmed Sturgeon
Buckwheat Blini, Pumpnickel Bread, Toasted Brioche
Crème Fraîche, Onions, Chopped Egg White and Yolks, Parsley and Lemon

Petit Potatoes, Chive Crème Fraîche, Caviar
Selection of Premium Vodkas

Market Price per person
(Ice Carving at an Additional Charge)



Dinner Buffet

Appetizers

Citrus Cured Salmon Gravlax, Endive Leaves, Celery Root and Apple Relish, Crisp Bagel Chips

Napoleon of Oven Roasted Tomato, Olive Crisp, Manchego Cheese,
Roasted Tomato and Basil Vinaigrette

Nova Scotia Lump Crab Cake
Toasted Cumin, Spiced Apple Relish, Herb Salad

Potato Gnocchi with Chanterelle Mushrooms, Roasted Red Peppers
and Asiago Saffron Cream Sauce

Entrees

Pan Roasted East Coast Salmon, Compote of Salsify,
Sautéed Squash and Baby Carrots, Port Wine Truffle Vinaigrette

Braised Beef Short Ribs with Chinese Black Vinegar
Celery Root Puree, Haricot Vert, Roasted Tomatoes, Crispy Parsnips

Honey-Ginger Glazed Free-Range Chicken Breast
Whole Grain Mustard Spaetzle, Natural Jus

Butternut Squash and Shitake Mushroom Risotto,
Reggiano-Parmigiano, Basil Jus

Desserts

Carrot ~ Walnut Cake with Cream Cheese Icing, Candied Carrot and Caramel Sauce

Lemon Crème Brûlée with Bubble Sugar and Lemon Wafer

Triple Chocolate Pyramid with Mango Coulis and Mint Sauce

Freshly Brewed Coffee, Decaffeinated Coffee,
Hot Chocolate, Tea Selection



DINNER

Soups

Roasted Cauliflower Velouté with Chive Oil and Baby Herbs
Velvet Roasted Tomato Soup, Reggiano Cheese Crisp, Chive Crème Fraîche
Puree of Wild Mushroom with Herb Crouton
Roasted Red Pepper Soup with Avocado Crème Fraîche
Butternut Squash Soup with Crème Fraîche and Smoked Salmon
Lobster Bisque

Salads

Summer Vine Ripen Tomatoes with Frisée and Wild Arugula with Basil Vinaigrette
Roasted Tomato-Buffalo Mozzarella, Fresh Basil, Niçoise Olives, Balsamic Reduction
Flowering Caesar Salad, Shaved Reggiano-Parmigiano, Oven Roasted Tomatoes
Spinach Salad with Pancetta and Grilled Portobello Mushroom
Salad of Spring Greens with Grilled Artichokes and Parmigiano with Lemon Vinaigrette
Grilled Asparagus Salad with Frisée Chopped Quail Egg, Pecorino
and Lemon Olive Oil Drizzle
Wild Mushroom Salad with Baby Greens, Tarragon and Toasted Walnut Vinaigrette
Fingerling Potato and Roasted Pepper Salad with Frisée, Corn and Walnut Oil
Grilled Portobello Mushrooms with Parsley Tomato Salad
Endive Salad with Roasted Pear, Roquefort and Caramelized Pecans
with Champagne Vinaigrette
Roasted Red and Golden Beets with Watercress, Roaring Forties Blue Cheese
and Toasted Hazelnuts



Dinner Appetizers

Chilled Selections

Pesto Marinated Chicken Breast with Ciabatta, Panzanella, Kalamata Olives
and Roasted Red Pepper Coulis

Orange and Herb Cured Smoked Salmon with Shaved Fennel and Red Onion Salad

Black Pepper Crust Beef Carpaccio with Tête de Moine Cheese, Wild Arugula
and Extra Virgin Olive Oil

Steak Tartar with Toasted Brioche Dijon Cream

Lobster Salad with Israeli Couscous Lemon Pesto and Marinated Garden Vegetable Fricassee

Tuna Carpaccio with Mango Concassé, Torn Coriander and Sesame Chili Oil Drizzle

Seared Rare Ahi Tuna with Sesame Marinated Chilled Rice Noodles
and Soy Citrus Vinaigrette

Terrine of Foie Gras "Natural" Sea Salt,
Brioche Toast, Concord Grape and Quince Jelly Served with Micro Salad

Warm Selections

Warm Goat Cheese Tart with Arugula, Fennel and Raisin Salad

Tomato and Fennel Confit with Fresh Herb Salad Niçoise, Olives and Crisp Artichoke Chips

Crispy Quail with Tomato and Corn Relish with 15 Yr. Old Balsamic Glaze

King Crab Cakes with Young Garden Greens and Chili Aioli

Seared Scallops, with Wild Mushroom Fricassee and Brown Butter Vinaigrette

Seared Foie Gras on Caramelized Peaches and Jalapeño Brioche Toast



Dinner Entrees

Sea

Atlantic Salmon with Wild Mushroom Fricassee, Sweet Peas and Chervil
Crisp Seared Arctic Char
Asian Style Vegetables and Citrus Chive Clam Brodetto
Roasted Halibut with Braised Cabbage, Smoked Bacon and Sweet Plum Tomato Broth
Herb Crusted Sea Bass, Ragout of Asparagus and Leeks
with Pinot Noir Sauce
B.C Black Cod
with Ragout of Peas, Asparagus, Roasted Plum Tomatoes and Wild B.C Mussels
White and Black Sesame Crusted Ahi Tuna with Ponzu Sauce
Steamed Chinese Vegetables and Grilled Scallions

Land

Braised Beef Short Ribs with Potato and Celeriac Puree,
Roasted Root Vegetables and Horseradish Jus
French Cut Pork Chop with Braised Shallots, Sweet Potato Cake
and Sauté Greens with Sweet Zinfandel Reduction
Grilled Filet of Beef, White Cheddar Potato Gratin
Baby Zucchini and Carrots, Grilled Artichoke, Thyme Sauce
US Prime Striploin with Buttermilk Onion Rings, Whipped Potatoes, Broccolini
and Three Pepper Corn Sauce
Pink Roasted Lamb Chops in a Garlic Herb Crust
with Mint Flavored Au Jus, Ratatouille Niçoise and New Potato
Roasted Provimi Veal Chop with Roasted Potato Cake,
Rapini Broccoli and Natural Veal Jus

Air

Meyer Lemon and Herb Roasted Free-Range Chicken Breast
Roasted Garlic Mashed Potato and Summer Vegetables
Honey-Ginger Glazed Free Range Chicken Breast
Whole Grain Mustard Spaetzle, Natural Jus
Mustard Roasted Cornish Hen with Gold Mashed Potato
Grilled Vegetable Flower and Lemon Thyme Jus
(Add a Colossal Prawn to any of the above \$)
(Add a Lobster Tail to any of the above \$)



DINNER

Entrees

Earth

Crisp Panko Crusted Tofu, Stir Fry Asian Vegetables,
Black Forbidden Rice, Yuzu Soy Glaze

Tandoori Vegetables in Phyllo Biryani, Quinoa Pilaf
Lemon Yogurt, Mint Coulis

Butternut Squash and Shitake Mushroom Risotto,
Reggiano-Parmigiano, Basil Jus

Duo Entrees

Surf and Turf

8-oz Beef Tenderloin with Lobster Tail
Potato Puree, Charred Greens and Tarragon-Citrus Butter

Market Price

Rack of Lamb with Butter Poached Lobster Claw
Artichoke-Goat Cheese Ravioli and Basil Mint Pesto

Turf and Turf

Braised Beef Short Ribs with Petite Filet
Sweet Potato Puree and Red Wine Horseradish Reduction

8oz Beef Tenderloin with Pan Seared Foie Gras,
Chive Goat Cheese Whipped Potato, Roasted Asparagus and Bordelaise Sauce

Bacon Wrapped Lamb Loin with Lamb Sausage
with Braised Sweet Cabbage and Light Mint Lamb Jus



DINNER

Italian Selections

Appetizers

Bruschetta with Spicy Italian Sausage Red Onion Orange Marmalade

Traditional Italian Wedding Soup with Tiny Veal Meatballs

Crispy Chicken Liver with Pancetta Spidici, Caramelized Red Onion
and Balsamic Glaze

Butternut Squash Salad with Arugula and Parmigiano

Fresh Melon Wrapped with Duck Prosciutto, Figs and Pepper Cress Salad

Shaved Fennel and Citrus Salad with Shaved Pecorino

Bresaola with Lemon and Goat Cheese Drizzle and Wild Arugula

Prosciutto Di Parma with Arugula, Peaches and Extra Virgin Olive Oil

Pasta and Risotto

Penne with Sweet Plum Tomato Sauce and Torn Basil

Rigatoni with Smoked Bacon, and Sweet Plum Tomato Sauce

Farfalle with Basil Pesto and Sweet Pesto with Pecorino

Risotto with Sweet Summer Peas

Spaghettini with Oven Roasted Tomatoes, Gulf Shrimp, Arugula and Lemon

Risotto with Wild Mushroom and Parmigiano

Penne with Traditional Bolognese

Risotto with Rabbit, Fava Beans and Pecorino

Risotto with Barolo Wine and Pecorino

Mains

Atlantic Salmon with white Bean Puree, Treviso and Pinot Grigio Reduction

Roasted Free Range Chicken with Porcini and Three Pepper

Prosciutto wrapped Sea Bass with wilted Greens and Barolo Wine Sauce

Red Wine Braised Short Ribs with Wild Mushroom, Potato Gnocchi and Gorgonzola

Seared Halibut with Oven Roasted Tomatoes, Caper Berries, Nicoise Olives
and Roasted Baby Fennel

Veal Scaloppini with Lemon Capers and Artichokes
with Pecorino Chili Roasted Potatoes

DESSERTS

**** Creations from the Celebrated Windsor Arms Hotel Pastry Kitchen****

Raspberry Lemon Napoleon
Layers of Pate Sable and Lemon Curd with Fresh Raspberries

Crème Bruleé
Classic Vanilla Bean with Lavender Shortbread

Key Lime Tart
Pate Sable Tart filled with Key Lime Filling, garnished with Chantilly Cream and Toasted Coconut

Strawberry Rhubarb Fool
Strawberry Rhubarb Compote, Chantilly Cream, Meringue Kisses garnished with Pistachio

Raspberry Mascarpone Tart
Persimmon Coulis, White Chocolate

Chocolate Peanut Butter Bombe
Roasted Peanuts, Chocolate Cream, Peanut Butter English Cream

Chocolate Hazelnut Pyramid
Valhrona Truffle and Praline Paste garnished with Pralines

Chocolate Salted Caramel Bomb
Chocolate Caramel Mousse with Maldon Salt

Platters of Petit Fours Served to your Dinner Tables

Dessert Trio - Flourless Chocolate Raspberry Cake, Lemon Castle, Dulce de Leche in a Chocolate Cup,

Citrus Trio - Meyer Lemon Tart, Grapefruit Panna Cotta, Mandarin Milk Chocolate Gateau

Windsor Arms Hotel Famous Mile High Ice Cream Pie
(additional cost)

****An additional per person charge applies for any Alternating Plated Dessert Service****

Freshly Brewed Coffee, Decaffeinated Coffee, Tea Selection



SWEET TABLES

Seasonal Fruits
Ices & Ice Creams
&
Selections of 4 Cakes

Selection of 6 Cakes

Cakes

White Chocolate Bavarian Dome
Chocolate Mousse Cake
Raspberry Mousse
Mango Mousse
Mocha Torte
Tiramisu
Opera

Strawberry Mille-Feuille
Strawberry Shortcake
Black Forest Cake
Hazelnut Torte
Croquembouche
St. Honore

Flans & Tarts

Fruit Flan
Pecan Pie
Apple Pie
Apple Crumble
Caramelized Lemon Flan
Key Lime Pie
Chocolate Frangipane Flan
Almond Flan

Other

Assorted Cookies & Biscotti
Mini French Pastries
Mini Fruit Tarts
English Trifle

Chocolate Dipped Strawberries
Strawberry Statues
Almond Square
Brownies
Truffles

Assorted Cookies
Biscotti & Truffles
Per Person
Or
Per Plate
(serves 8 people)



BANQUET WINE SELECTIONS

(Complete Wine List also available)

SPARKLING AND CHAMPAGNE

Prosecco

Louis Roederer Champagne, Brut

Veuve Cliquot Brut

WHITE

Windsor Arms Private Label Chardonnay, Pillitteri Canada

Inniskillin Chardonnay, Canada

Leaping Horse, Chardonnay, USA

Santa Margherita, Pinot Grigio, Italy

Cesar, Chablis de Maligny, Burgundy, France

RED

Windsor Arms Private Label Cabernet Merlot, Pillitteri

Cote du Rhone, "Parallel 45", France

Kingston Estate, Shiraz, Australia

Ironstone Vineyard, Merlot, USA

Pinot Noir, Amity, USA

Trescone Umbria Lamborghini, Italy

We update our wine list periodically with new and exciting releases therefore selections should be verified for availability and quantity



BANQUET BAR SELECTION

HOST BAR

Host will be charged per drink consumed at the event.

All prices quoted are subject to 13% HST

17% service charge and 13% HST on service charge.

LIQUOR / WINE

Wine (gl)
 Regular Brands
 Regular Brand Cocktails
 Deluxe Brands
 Liqueurs
 Single Malts & Blends
 Cognac/Armagnac
 Port
 Martini

BEER

Domestic Beer
 Imported Beer

JUICES / SOFT DRINKS/ MINERALS

Soft Drinks /Minerals (sm)
 Minerals (lg)
 Juices

COFFEE / TEA / SPECIALTY COFFEES

Regular Coffee
 Decaffeinated Coffee
 Regular Tea
 Espresso
 Cappuccino
 Other Specialty Coffee