

A top-down view of a dark wooden table. On the left, a white plate with a piece of food, possibly a burger or sandwich, is partially visible. In the center and right, several small bowls contain ingredients: one with brown crumbles, one with sliced almonds, and one with green leaves. A few almonds and leaves are scattered on the table surface. The text 'EVENT' is in red and 'MENU' is in white, both in a serif font.

EVENT MENU

THE WINDSOR
CLUB

INSPIRING SOCIAL AND BUSINESS CONNECTIONS SINCE 1903

Before making final menu decisions for your event, please ask to speak to the Chef
if a person in your party has a food allergy.

All prices are per person unless otherwise noted and subject to 18% service charge and 13% HST

B R E A K F A S T

The Continental

Ideal for the casual morning meet up, our team will ensure you have all your party needs to wake up and stay energized.

Continental I **16**

Selection of Fruit Juices
Danishes & Croissants
Baskets of Freshly Baked Muffins
Variety of Preserves & Butter
Fresh Fruit Platter
Individual Fruit Yogurts
Fresh Brewed Coffee & Assorted Teas

Continental II **19**

Selection of Fruit Juices
Oatmeal, Granola & Selected Cereals
Assorted Bagels & Butter
Chia Seeds, Flax Seeds, Sliced Almonds, Raisins
Skim Milk, Almond Milk & Honey
Seasonal Fresh Fruit and Berries
Individual Fruit Yogurts
Fresh Brewed Coffee & Assorted Teas

Add-Ons

Add power to your continental breakfast with any of the following dishes (prices are per person).

Scrambled Eggs & Aged Cheddar	5
Smoked Salmon Eggs Benedict	8
Traditional Eggs Benedict	7
Smoked Salmon, Bagels & Cream Cheese	7

The Plated

The perfect choice if your goal is to treat your guests
to a more bespoke or elegant morning meeting.
Highly recommended if your group consists of less than 20 people.

Plated Breakfast I

19

Selection of Fruit Juices
Basket of Croissants & Fresh Muffins
Preserves & Whipped Butter
Scrambled Eggs & Aged Cheddar
Smoked Bacon
Breakfast Home Frites
Coffee & Assorted Teas

Plated Breakfast II

17

Selection of Fruit Juices
Seasonal Fresh Fruit & Yogurt Parfait
Traditional Spanish Omelette
Breakfast Home Frites
Coffee & Assorted Teas

Buffet Style

The ideal choice if you are hosting more than 20 guests, both Buffet options are presented in a stylish manner with a dedicated staff member ensuring the more popular items are replenished quickly.

Buffet Breakfast I

22

Variety of Fruit Juices
Freshly Baked Muffins and Danishes
Fresh Fruit Platter
Scrambled Eggs with Aged Cheddar
Breakfast Home Frites
Breakfast Sausage & Smoked Bacon
Coffee & Assorted Teas

Buffet Breakfast II

25

Variety of Fruit Juices
Fresh Baked Muffins, Danishes & Croissants
Selection of Preserves & Whipped Butter
Individual Fruit Yogurts
Seasonal Fresh Fruit Platter
Scrambled Eggs with Aged Cheddar
French Toast with Warm Maple Syrup
Breakfast Home Frites
Maple Sausage & Smoked Bacon
Coffee & Assorted Teas

Add-Ons

Chef-Attended Omelette Station

10/pp

(\$35/hour labour charge, minimum 1 hour, 1 Chef per 20 guests)

The ideal option for those looking to add more protein and personality to their breakfast buffet:

A La Minute Omelette with Accoutrements: Smoked Salmon, Baby Shrimp, Cheddar Cheese, Asiago Cheese, Smoked Ham and Bacon, Mushrooms, Roasted Mixed Bell Peppers, Spinach, Leeks, Spanish Onions, Mixed Grape Tomatoes

L U N C H

The Plated

Perfect for both the smaller meeting or larger luncheon, your guests will appreciate having a little choice, as well as the look of an elegantly plated meal.

This three-course lunch includes a choice of a Soup or Salad and a Dessert followed by freshly brewed coffee and assorted teas.

Mains

Includes fresh vegetables and bread service.

Smoked Bacon & Three Cheese Quiche	24
Mediterranean Pasta	26
House-made Blush & Basil Sauce	
Roasted Chicken Breast	32
Smoked Bacon Mashed Yukon Gold Potatoes, Thyme Jus	
Smoked Apple-Wood Bacon & Apple Stuffed Pork Loin	32
Roasted baby potatoes, Pan Jus, House-Made Apple Sauce	
Fresh Blackened Salmon Fillet	36
Twice Baked Potato, Lemon	
Braised Beef Short Ribs	40
Roasted Parsnip Puree, Red Wine Reduction	
Slow Roasted Beef Tenderloin	50
Scalloped Potatoes, Crispy Onion Straws, Wiser Jus	

Soups

Wild Mushroom

With Truffle Oil

Tuscan Minestrone

With Fresh Basil Oil

Beef Pearl Barley

Smoked Roasted Red Pepper

Salads

Organic Greens

Grape Tomato, Red Onion, Red Wine Vinaigrette

Caesar

Herb Croutons, Grated Parmesan Cheese & Lemon

Strawberry Spinach

Glazed Pecans, Fresh Spinach, Strawberries, Goat Cheese & Raspberry Vinaigrette

Garden House

Mixed Greens, Radish, Carrot, Cucumber, Grape Tomatoes

Desserts

Apple-Rhubarb Tart

Fresh Apples & Rhubarb, touch of Sugar and Spice, Puff Pastry Shell

NY Style Cheesecake

Creamy Cheesecake served with your favourite topping: Chocolate, Strawberry, White Chocolate Raspberry, Dark Chocolate Ganache

Classic Baked Alaska

Served with Ice Cream, Browned Meringue and Vodka Flambé

The Working Lunch.

The ideal option for those needing to get work done while they eat.
Most items are easy to either pick up or grab as your meeting progresses.
This can be set out as a platter style or buffet style. A 20-guest minimum is ideal.

Working Lunch I

22

Caesar Salad

Sandwiches, Wraps and Paninis

*(Roast Beef & Applewood Cheddar, Smoked Ham, Dijon Mustard & Provolone Cheese,
Grilled Vegetable Medley, Apple-wood Chicken Jack, Smoked Turkey)*

Platters of Assorted Pastries

Selection of Chilled Soft Drinks

Coffee & Assorted Teas

Working Lunch II

26

Soup of the Day (Individually Served)

Garden Vegetable Salad

Sandwich Station

*(Fresh Buns & Rolls, Sliced Cheeses, Roast Beef with Merlot Jus,
Smoked Turkey Breast with Wisers Jus, Potato Wedges)*

Platters of Assorted Pastries

Selection of Chilled Soft Drinks

Coffee & Assorted Teas

HORS D'OEUVRES

If you are looking to keep the conversation and mingling going, our passed appetizers are a sure win. A minimum order of 2 dozen from any category is required.

Cold

30/dozen

Caprese Skewers
Smoked Salmon with Dill Cream Cheese on a Cucumber
Apple-Wood Cranberry Rum Goat Cheese Crostini
Tomato & Basil Bruschetta, Shaved Parmesan Cheese

Hot

35/dozen

Vegetable Spring Rolls
Shrimp Cakes with Spicy Aioli
Chicken Satay with Peanut Sauce
Mini Beef Kabobs, Tzatziki Dipping Sauce
Coconut Shrimp, Asian Gastrique
Bacon Jam Beef Sliders

Platinum Cold

40/dozen

New Orleans Shrimp Cocktail
Marinated Mozzarella Prosciutto Bites
Yellow Fin Tuna Crudo
Smoked Salmon Caper Crostini

Platinum Hot

50/dozen

Seared Bacon Wrapped Scallops + Bourbon Maple Glaze
Prime Rib Bites w/Horseradish
Grilled Lamb Lollipops + Kiwi Mint Salsa
Hawaiian Teriyaki Chicken Skewers
Fresh Blackened Salmon Bites
Grilled Calamari

*Chef Attended Sushi & Shellfish Station**

(\$35/hour labour charge; minimum 1-hour charge per 40 guests)

Assorted Sashimi and Maki

46/dozen

Shellfish

Market Price

**Please note, this add-on is subject to availability.*

D I N N E R

The Plated

Whether for business or pleasure, guests always appreciate choice and the added elegance plated dinner service brings to any event. Your four courses include a Soup, Salad, a Main, and a Dessert with freshly brewed coffee and assorted teas.

Mains

Includes fresh vegetables and bread service.

Blackened Atlantic Salmon Fillet	55
Scalloped Potatoes, Meyer Lemon and Green Olive Oil	
California Cut New York Strip	56
Dauphinoise Potatoes, Crisp Onion Strings	
Slow Roasted Chicken	51
Roasted Redskin Wedge, with Rich Pan Sauce	
Applewood Stuffed Pork Loin	49
Rich Pork Jus	
Pan Seared Halibut	54
Chive Mashed Potatoes, Creamy Garlic & Herb Sauce	
Sliced Beef Tenderloin	59
Roast Parsnip, Shiitake & Red Wine Reduction	
Van Groningen Farms Prime Rib	57
Horseradish and Parmesan Mash, Jus	
Rack of Lamb	59
Jus and Mint Salsa	

Mains
Vegetarian Options

Portobello Mushroom Tower	40
Red Pepper, Zucchini, Eggplant, Goat Cheese, Basil Pesto, and Balsamic Reduction	
Roasted Vegetable Lasagna	40
Homemade Noodles, Seasonal Vegetables, Vegan Cheeses	
Ratatouille	40
A Variety of Seasonal Vegetables, Rich Red Wine Sauce	

Soups

Roasted Cauliflower
and Bacon Crumble

Roasted Tomato
with Grilled Cheese Crouton

Wild Mushroom Bisque,
Truffle Oil, Cracked Pepper

Beef & Pearl Barley

Smoked Roasted Red Pepper

Lobster Bisque

Salads

Caesar Salad
Romaine, Grana Padano, House Cut Bacon, Crouton

Caprese Salad
Tomato, Basil, Fresh Mozzarella, Green Olive Oil

Spinach Salad
Poached Pear, Candied Pecan, Blue Cheese, Raspberry Vinaigrette

Organic Greens
Tomato, Onion and Balsamic Vinaigrette

Beet
Pickled Peppers, Kale, Quinoa, Almonds, Citrus Vinaigrette

Desserts

Apple Tarte Tatin

Served with Spiced Rum Ice Cream, Variety of Dessert Crepes (Berries and Cream, Chocolate Banana, White Chocolate Raspberry, Cherry Cream, Lemon Ricotta)

Double Chocolate Torte

Raspberry Compote

Variety of Gluten Free Cakes

Chocolate, Vanilla, Pineapple Angel Food Cake

Vegan Brownies

Soft, Rich, Fudgy and Surprisingly Vegan

Meringue Cup

Topped with Fresh Berries

Chocolate Ganache

Served with Fresh Strawberries and Pineapple

NY Style Cheesecake

Creamy Cheesecake served with your favourite topping: Chocolate, Strawberry, White Chocolate Raspberry, Dark Chocolate Ganache

Classic Baked Alaska

Served with Ice Cream, Browned Meringue and Vodka Flambé

Buffet Dinners

The ideal option if you are hosting more than 40 guests, buffet dinners offer your guests an array of exquisite choices. A dedicated staff member will ensure the more popular items are replenished quickly.

Club Dinner Buffet I

55

Assorted Breads and Spreads
Organic Mixed Greens with Dressings
Caprese Salad, Green Olive Oil
Variety of Cheeses, Grilled Vegetables
Roasted New Potatoes
Cheese Ravioli, Spinach Smoked Mozzarella Blush Sauce
Slow Roasted Chicken
Blackened Salmon with Olive Oil and Lemon
California Cut New York Strip with Mushroom Jus
Assorted Pastries with Coffee & Assorted Teas

Club Dinner Buffet II

60

Assorted Breads and Spreads
Classic Caesar Salad
Organic Mixed Greens, Tomatoes and Sweet Onions
Crunchy Thai Salad - Carrot, Daikon, Bean Sprouts, Peppers, Cucumber and Peanuts
Rainbow Beet Salad, Quinoa
Farfalle with Mushrooms & Spinach
Ontario Specialty Sausages with Assorted Mustards
Roasted Baby White & Red Potato
Slow Roasted Chicken with Jus
Grilled Atlantic Salmon Fillet
Prime Rib with Traditional Accoutrements
Assorted Pastries + Fruit Platters
Coffee and Assorted Teas





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