

catering menu



Pastrie Platter

Includes 2 pastries per person
(minimum 10 people)
\$10 / per person

Croissants
Muffins
Chocolate babka
Danishes
Donuts
Cinnamon Buns

Seasonal Fruits

(minimum 6 people)
\$12 /per person

Fruit Salad
Granola Parfait
Chia Pudding



Sandwich Platter

\$15 / per person
(minimum 6 people)

KC Sandwich
(ciabatta bread, grilled
vegetables, vegan mayo, salad
and citric sauce)

Windmill Ln Sandwich
(Chicken salad, carrots and green
mix on a multigrain bread)

Southampton Sandwich
(Tomato, Mozzarella, Balsamic on a
French Baguette)

Quiche Platter

(minimum 6 people)
\$12 /per person

Lorraine
Seasonal Vegetables

Petit Toasts

(minimum 10 people)
\$10 / per person

Avocado with radish

Goat Cheese with caramelized
onions

Smoked Salmon with creme
fraiche

Brie and Pear with Truffled
Honey

Fig, Prosciutto and Blue Cheese



Charcuterie Board

\$15 / per person
(minimum 6 people)

Selection of cheeses, prosciutto,
salami, pistachios, veggie chips
and olives

Crudites Board

\$12 / per person
(minimum 6 people)

Selection of vegetables, hummus
and ranch dip



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Petit tarts

(minimum 10 people)
\$14 / per person

Lemon Meringue

Pistachio with orange zest

Salted caramel

Vanilla with fresh fruits

Chocolate hazelnut



Dessert Platter

\$12 / per person
(minimum 6 people)

Selection of fruits, chocolate covered strawberries, palmiers, nuts and macarons.

Individual Dessert

\$15 / per person
(minimum 6 people)

Marie Antoinette

Lemon Meringue Tart

Fudge Brownie



WINDMILL LANE
BAKING & CO.