

# HOLIDAY CATERING



WINDOWS  
CATERING COMPANY



# BUTLER-PASSED HORS D'OEUVRES

## Lobster Grilled Cheese

buttery grilled sandwiches with Fontina cheese and lobster meat  
\$2.50 each

## Rockfish Sandwich

wild rockfish flan sandwiched between crisp wonton sheets with pink lobster mayonnaise  
\$2.50 each

## Crab Cakes

Maryland lump crab cakes with pink grapefruit sauce  
\$2.75 each

## Salmon Pastrami

on a potato pancake with sundried fruit compote  
\$2.75 each

## Smoked Trout with Bacon Horseradish Cream

on potato leek cakes  
\$2.00 each

## Shrimp Wrapped with Bacon

oven roasted shrimp wrapped in peppered bacon  
\$2.50 each

## Snowflake Shrimp

shrimp in toasted coconut, with tamarind dipping sauce  
\$2.00 each

## Shrimp Cornet

filled with fresh shrimp and vegetables with a chive ribbon  
\$2.50 each

## Smoked Salmon Flower

salmon rosettes on toasted pumpkin bread with mango relish  
\$1.95 each

## Salmon Galette

salmon tartare with horseradish on wonton crisps with orange aioli  
\$1.95 each

## Lollipop Lamb Chops

baby lamb chops in a sun-dried tomato crust with basil and mustard dipping sauce  
\$4.00 each

## Beef Tenderloin Au Poivre

on a potato waffle  
\$2.50 each

## Roast Beef and Arugula Crostini

with an artichoke-red pepper relish  
\$2.00 each

## Miniature Chorizo

with garlic mashed potatoes, drizzled with Rioja wine sauce  
\$1.75 each

## Prosciutto Present

San Daniele prosciutto filled with mascarpone cheese and a drizzle of truffle oil, tied with a chive ribbon  
\$2.25 each

## Veal Oscar

veal, asparagus and crabmeat in a demitasse spoon with Béarnaise sauce  
\$2.95 each

## BBQ Chicken Sliders

with cole slaw on a ping pong bun  
\$2.50 each

## Smoked Turkey and Chicken Empanada

house-made Spanish turnovers  
\$2.50 each

## Chicken Tartlet

seared chicken, Vidalia onions, Macoun apples with curry essence in a phyllo cup  
\$1.75 each

## Orange Chicken and Pumpkin Spring Roll

with spicy Mandarin sauce  
\$1.95 each

## Chicken Cordon Bleu

with ham, Swiss cheese and crispy herbed bread crumb crust, Dijonaise dipping sauce  
\$2.00 each

## Apricot Chicken Bruschetta

chicken with apricots and Fontina cheese on a toasted olive oil ciabatta bread  
\$2.25 each

## Slow-Roasted Duck Confit

on sweet potato gaufrette with cranberry-black pepper chutney  
\$2.25 each

## Pear, Duck and Arugula Pizza Bites

seckel pear, Magret duck and blue cheese on a thin pizza crust  
\$2.25 each

## Grilled Pork Tenderloin

with sour cherry compote on rosemary crostini  
\$2.00 each

## Stuffed Peewee Potatoes

with bacon and Gorgonzola cheese  
\$2.50 each

## Pumpkin Soup

in a demitasse cup with nutmeg scented crème fraîche  
\$2.75 each

## Holiday Crostini

festive red tomato, green basil and mozzarella on toasted brioche bread rounds  
\$1.75 each

## Mashed Potato Cigars with Gorgonzola

and chive crème fraîche  
\$1.75 each

## Beignets

golden pastry puffs baked with Gruyere cheese, dusted with Parmesan  
\$1.75 each

## Medjool Dates

stuffed with mascarpone cheese sprinkled with chopped pistachios  
\$1.50 each

## Endive Spears

with goat cheese, figs, pecans and wild cherry compote  
\$2.00 each

## Black Mission Figs

fresh figs with a Cabernet syrup  
\$2.00 each

# HORS D'OEUVRES DISPLAYS

## Jumbo Cocktail Shrimp

served with lemon wedges, cocktail sauce, mignonette sauce and oysterette crackers  
\$2.25 per shrimp

## Trio of Salmon

smoked salmon, pastrami-cured salmon and gravlax, accompanied by Thai mango salsa, red caviar, capers, minced onion, egg and dilled butter, with basket of onion flat and raisin pumpernickel breads  
\$12.50 per person

## Crab, Brie and Artichoke Dip

served with assorted flat breads and crackers  
\$4.50 per person  
(minimum 12 guests)

## Herb-Rubbed Filet of Beef

accompanied by knot rolls and a trio of sauces, including roasted red pepper aioli, grainy mustard and horseradish cream  
\$185.00 per tenderloin, serves 12-15 guests

## Rosemary Lamb Skewers

with a cassis dipping sauce  
\$1.95 each

## Satay Display

char-grilled shrimp, chicken and beef satays marinated in Asian spices, served on wok-fried noodles, with spicy peanut and Hoisin-plum dipping sauces  
\$5.50 per person (3 satays per guest)

## Maple Glazed Virginia Ham

spiral sliced Virginia ham with homemade raisin-fig chutney, honey mustard and miniature rosemary rolls  
\$170.00 serves 20-30 people

## Ham Biscuits

clover and honey-baked ham on sweet potato biscuits, with honey mustard  
\$2.25 each

## Smoked Turkey and Cranberry Chutney Mini Sandwiches

on silver dollar brioche  
\$1.75 per person

## Deviled Egg Trio

traditional hard-boiled eggs piped with a creamy mixture of egg yolk, mustard and mayonnaise dusted with paprika, honey cured bacon, and BBQ shrimp  
\$2.75 each

## Artichoke and Spinach Torte

creamy custard filling with artichokes and spinach, baked in a phyllo crust served with toasted pita triangles  
\$35.00 each, serves 15-20 guests

## Red & Green Quiche Trees

individual tarts baked with creamy custard, arrowleaf spinach and tomatoes  
\$2.25 each

## Middle Eastern Medley

hummus, tabbouleh, raisin couscous, olives, feta, and red peppers, served with a basket of grilled pita chips  
\$4.50 per person

## Trio of Cheer

-cheddar cheese ball rolled in dried cranberries  
-Roquefort cheese ball rolled in crushed pistachios  
-goat cheese ball rolled in snipped scallions  
\$35.00 each, serves 12-15 guests

## Whole Wheel of French Brie

topped with cranberry-walnut relish, served with crackers and sliced French bread  
\$45.00 each, serves 15-18 guests

## Pesto and Boursin Cheese Wreath

served with an assortment of crackers, French bread and Parmesan twists  
\$32.00 each, serves 12-15 guests

## Charcuterie

as assortment of country and smooth pates, dry and cured sausages, prosciutto and salamis served with crisp crackers and grilled flat breads  
\$5.50 per person

## Pickled Crudite

fresh garden vegetables pickled with Hawaiian sea salt, palm sugar and spices, baby carrots, baby gold and red pearl onions, mini fennel bulbs, zucchini, finger corn and wild mushrooms.  
\$38.00 each, serves 10-12 guests

## Sugar Snap Peas, Crisp French Beans And Asparagus Spears

sprinkled with red pepper confetti and served with blue cheese-basil dip  
\$3.25 per person







# CULINARY CENTERPIECES

## **Balsamic Glazed Salmon**

whole side of grilled salmon accompanied by roasted rutabagas, turnips, parsnips and carrots with crispy spinach  
\$19.95 per person

## **Seafood Pot Pie**

with shrimp, crab and mussels; baked under a puff pastry dome  
\$15.50 per person

## **House Smoked Trout**

with apple-chive fritters, pickled onions, peppered watercress and horseradish cream  
\$14.50 per person

## **Alaskan Halibut in a Potato-Onion Crust**

with baby French beans and crisp potato-leek cakes, lobster truffle beurre blanc  
\$28.50 per person

## **Brown Sugar Salmon**

whole sides of grilled Norwegian salmon with a brown sugar glaze served with roasted potatoes and haricot vert  
\$19.50 per person

## **Roast Tenderloin of Beef**

roasted Black Angus filet rolled in Meaux mustard and cracked black pepper, served with crispy tobacco onion strips, assorted cocktail rolls, Béarnaise sauce and horseradish cream  
\$19.95 per person

## **Beef Wellington**

beef tenderloin seared and topped with wild mushroom duxelle wrapped in puff pastry and baked until golden brown with creamed spinach  
\$28.50 per person

## **Brisket of Beef**

New England-style braised beef with roasted root vegetables, in a rich beef sauce, accompanied by crispy potato pancakes  
\$19.50 per person

## **Braised Boneless Kobe Beef Short Rib**

with Yukon gold mashed potatoes, oven roasted root vegetables and French green beans with a Merlot sauce  
\$18.95 per person

## **Leg of Lamb**

with roasted garlic, pinenuts and arrowleaf spinach, accompanied by potato-turnip gratin and roasted root vegetables  
\$22.50 per person

## **Rack of Lamb Marinated in Basil and Mint**

on a bed of toasted spaetzle with grilled plum tomatoes and cut snap peas with a mint dipping sauce  
\$28.50 per person

## **Standing Rib Roast**

slow roasted and served with baby carrots, haricot vert, corn souffle timbale and creamy horseradish sauce  
\$32.50 per person

## **Roast Loin of Pork**

with apple and pork stuffing, cider gravy, wild rice studded with toasted almonds, and colorful autumn vegetables  
\$18.50 per person

## **Basil and Prosciutto Stuffed Pork Loin**

basil, sundried tomato, and prosciutto stuffed pork loin with lemon basil sauce  
\$18.50 per person

## **Orange and Madeira Glazed Virginia Ham**

with homemade raisin-fig chutney, ash-roasted sweet potatoes and creamed spinach  
\$15.50 per person

## **Herb-Roasted Breast Of Vermont Turkey**

accompanied by roasted shallots, rosemary-roasted fingerling potatoes, sautéed spinach and Parmesan-dusted plum tomatoes  
\$17.50 per person

## **Spiced Turkey Breast with Cranberry-Pear Glaze**

roasted with a paprika, ginger and chili rub, and glazed with cranberry pear reduction; accompanied by oven roasted baby brussels sprouts and asparagus, and sweet potato gratin  
\$17.50 per person

## **Cranberry BBQ Turkey**

grill-roasted turkey basted with cranberry glaze and served with cornbread stuffing and crispy spinach  
\$16.50 per person

## **Pecan Chicken**

served with parsnip-potato cake, haricots vert and turned baby carrots  
\$17.95 per person

## **Harvest Chicken Roulade**

breast of chicken stuffed with corn bread, apples and pecans, roasted and sliced into medallions on a bed of braised Napa cabbage, with layered potato diamonds, butternut squash batons, dried fruit chutney and pan gravy  
\$17.50 per person

## **Cider Glazed Rock Cornish Game Hen**

accompanied by corn flapjacks, honey-spiked acorn squash and baby green beans, served with a port wine sauce  
\$17.50 per person

## **Chicken Paillard**

wood grilled chicken cutlet seasoned with sea salt and cracked white pepper in a virgin olive oil-lemon and oregano dressing, accompanied by tomato, red onion and cracked olive salad  
\$17.95 per person

## **Paella**

saffron rice simmered with lobster, shrimp, clams, chorizo, mussels, breast of chicken, sweet peppers, roasted onions and sweet peas  
\$22.50 per person

## **Eggplant Neopolitan**

thinly sliced, breaded eggplant layered with fresh mozzarella, ricotta and Parmesan cheeses in a rich tomato sauce  
\$14.50 per person

# TRADITIONAL HOLIDAY SIDES

## STARCH

**Pear, Onion and St. Andre Tart**  
with balsamic syrup and tobacco onions  
\$25.00 each, serves 8-10 guests

**Onion and Apple Tart**  
caramelized onions and apples in flaky pastry with Gruyere cheese and fresh thyme  
\$25.00 each, serves 8-10 guests

**Brown Sugar Butternut Squash Tart with Orange Zest**  
rich pastry with brown sugar sautéed butternut squash finished with a touch of orange liqueur and topped with orange zest; served with nutmeg crème fraiche  
\$28.50 each, serves 8-10 guests

**Potato Gratin**  
wafers of Yukon Gold potato layered with fresh cream and baked with Parmesan cheese  
\$2.50 per person

**Cauliflower Chestnut Gratin**  
creamy cauliflower and roasted chestnuts with Asigao cheese, fennel pollen with a honey herb crust  
\$3.50 per person

**Asparagus and Mascarpone Gratin**  
oven roasted asparagus and creamy mascarpone cheese baked with Parmesan bread crumb topping  
\$3.95 per person

**Garlic Mashed Potatoes**  
\$2.50 per person

**Baked Sweet Potatoes**  
stuffed with cranberries, pears and pecans  
\$3.00 per person

**Smoked Salmon, Potato and Brie Galette**  
\$24.00 each, serves 8-10 guests

**Roasted Corn Pudding**  
rich Silver Queen corn baked with cream and fresh herbs until golden  
\$2.75 per person

**Mushroom Bread Pudding**  
wild mushrooms baked in a savory custard on pan-roasted root vegetables with a thyme-honey broth  
\$3.50 per person

**Potato and Zucchini Pancakes**  
served with chive crème fraiche  
\$1.75 per person

## VEGETABLE

**Vegetable & Potato Melange**  
confit of potatoes mixed with Chioggia beets, golden baby beets, butternut squash, sweet potatoes, with virgin olive oil, fresh oregano, Italian parsley and rosemary  
\$2.75 per person

**Brussel Sprout Slaw**  
with mustard dressing and maple glazed pecans  
\$2.75 per person

**Wild Mushrooms with Chestnuts and Thyme**  
garnished with sautéed onions and sprinkled with chives  
\$4.50 per person

**Fennel and Green Beans**  
with oranges and almonds  
\$3.00 per person

**Steamed Asparagus with Crumbled Chevre Cheese**  
\$4.00 per person

**Herb Roasted Carrots with Honeyed Parsnips**  
\$2.25 per person

**Beet Slaw with Fennel and Apple**  
\$3.95 per person

**Roasted Cauliflower with Cranberry**  
oven roasted cauliflower florets tossed with balsamic, cranberry and honey glaze, finished with chopped fresh mint  
\$3.50 per person

**Garlic Broccolini with Bread Crumbs**  
\$2.95 per person

**Maple Glazed Squash with Pancetta**  
\$3.25 per person

## STUFFING

**Traditional New England Stuffing**  
celery, onions and fresh herbs  
\$3.00 per person

**Winter Fruit and Nut Stuffing**  
\$3.25 per person

**Cornbread, Sausage and Pecan Stuffing**  
\$3.25 per person

**Apple Chestnut Bread Pudding**  
savory custard baked pudding, Granny Smith apples and sweet chestnut with a wisp of lavender  
\$3.95 per person

## SALAD

**Arugula Salad with Manchego Cheese**  
baby organic arugula greens with manchego cheese, apples and caramelized walnuts in a mustard vinaigrette  
\$3.75 per person

**Spinach Salad**  
with red onion, dried cranberries and bacon vinaigrette  
\$3.50 per person

**Cranberry Ambrosia Salad**  
with pecans, apples, and toasted coconut  
\$3.25 per person

**Carrot and Cranberry Salad**  
with fresh ginger dressing  
\$2.95 per person

## PASTA

**Pumpkin Risotto**  
arborio rice blended with pumpkin and cinnamon  
\$3.50 per person

**Butternut Squash Ravioli**  
with sage brown butter  
\$4.75 per person

**Lobster Mac and Cheese**  
macaroni pasta in a four-cheese sauce, served under a golden sundried tomato crust baked with Maine lobster  
\$5.50 per person

**Lobster Pumpkin Risotto**  
arborio rice simmered in rich lobster stock, blended with roasted pumpkin and poached lobster meat  
\$12.50 per person

**Mac and Cheese Muffins**  
macaroni pasta in a four-cheese sauce, baked in a muffin mold  
\$2.25 per person



## SOUPS (each quart serves 4-5 guests 2 quart minimum)

### **Roasted Chestnut Soup**

with double cream, Mildara Supreme Autumn brown sherry, nutmeg, thyme croutons and crumbled farmhouse bacon  
\$20.00 quart

### **Wild Mushroom and Sherry Soup**

with crème fraiche  
\$20.00 quart

### **Matzo Ball Soup**

with miniature matzo balls  
\$20.00 quart

### **Lentil and Ham Soup**

country smoked ham and lentil soup with carrots, roasted onions and fresh thyme leaves  
\$22.00 quart

### **Maryland Crab and Corn Chowder**

Maryland crab and sweet corn with cream and a touch of vermouth and snipped chives  
\$23.50 quart

### **Lobster Bisque**

a creamy blend of Maine lobster, Dry Sack sherry, light cream and snipped chives  
\$24.00 quart

### **Butternut Squash Soup**

laced with Calvados with cinnamon and bay leaves  
\$20.00 quart



# DESSERTS

10 inch round, serves 12-15 guests

## CAKES & PIES

### Chocostar

composed of dark chocolate mousse, Tahitian vanilla cream, hazelnut crunch and braised pears, finished with a dark chocolate glaze and chocolate macarons  
\$34.00 each

### Snowflake Cake

white chocolate and vanilla mousse, fresh grapefruit jelly, milk chocolate cream and ivory glaze  
\$34.00 each

### Pear and Spiced Caramel Charlotte

Amaretto soaked sponge cake, spiced caramel mousse, poached pear cubes surrounded by ladyfingers  
\$36.00 each

### Spiced Pumpkin Cheesecake with Egg Nog Cream

creamy pumpkin cheesecake and light egg nog cream in a gingerbread crust  
\$38.00 each

### White Satin Cake

walnut sponge cake, coconut peanut crisp, dry apricot compote, and ivory chocolate parfait  
\$36.00 each

### Dark Chocolate Hazelnut Pine Cone Dome

flourless chocolate cake, hazelnut crisp, orange crème brûlée, chocolate pearls and semisweet ganache glaze  
\$32.00 each

### Holiday Mini Pie Bar

assortment of freshly-baked individual pies that include pumpkin, cranberry-apple, lemon meringue, blueberry-almond and pecan fudge  
\$6.50 per person

### Buche De Noel

available in old-fashioned praline, chocolate, Grand Marnier and coffee flavors  
\$32.00 each, small serves 10-12 guests  
\$47.00 each, large serves 15-20 guests

### Lemon Layer Cake

lemon cake layered with fresh lemon mousse and whole raspberries with light lemon frosting and caramelized Italian meringue  
\$30.00 each

### S'mores Temptation Cake

graham cracker base, homemade marshmallow, milk chocolate cream and dark chocolate mirror glaze  
\$32.00 each

### Dark Chocolate and Orange Cheesecake

graham cracker crust filled with a creamy cheesecake infused with fresh oranges topped with a dark chocolate glaze and candied oranges drizzled with a vanilla sauce  
\$30.00 each

### Freshly Baked Pies

- apple
- cherry
- pecan
- pumpkin
- coconut-crust Key lime
- lemon meringue

\$18.00 each

## TARTS

### Traditional Apple Tatin

Golden Delicious apples slowly cooked in caramel and butter served on top of orange breton shortbread, with cinnamon whipped cream  
\$30.00 each

### Banana Split Tart

sweet dough, strawberry jelly, caramelized banana with vanilla, milk chocolate cream and peanut brittle  
\$36.00 each

### Normandine Tart

sweet almond dough, diced apples caramelized and flambéed with Calvados, almond frangipane and fresh apple disks  
\$28.00 each

### Granny Smith and Walnut Strudel

baked with plump cranberries and raisins, served with whipped cream  
\$36.00

## ASSORTED DESSERTS

### Assorted Decorated Sugar Cookies

decorated sugar cookies, gingerbread men and linzer snowflakes  
\$17.50 per dozen

### Candy Cane Cupcakes

snow white cupcake with peppermint buttercream and candy cane chips  
\$2.75 each

### Cheesecake, Brownie, and Cake Lollipops

a variety of cheesecake, brownie, and cake lollipops dipped in dark, milk or white chocolate coated with holiday cheer  
\$2.75 each

### Holiday Cheer Sweets

cranberry crumb bars, mint marshmallow brownies, and cream puffs  
\$4.25 per person

### S'mores on a Stick

marshmallow cream sandwiched between graham crackers, dipped in dark chocolate  
\$2.75 per person

### Peppermint and Marshmallow Whoopie Pies

\$33.00 per dozen

### Miniature Cannoli

\$1.50 each

### Gingerbread House

\$200.00 each

### Croquebouche

a beautiful tower of cream filled profiteroles finished with a cloud of spun sugar  
\$150.00 each, serves 10-12 guests  
\$175.00 each, serves 15-20 guests

### Orchard's Harvest Sliced Fruit

seasonal selection of sliced cantaloupe, honeydew, Hawaiian pineapple, Thai mango, ruby red grapefruit, navel orange and whole Californian berries  
\$4.25 per person