

HOLIDAY CATERING



WINDOWS
CATERING COMPANY



BUTLER-PASSED HORS D'OEUVRES

Lobster Grilled Cheese

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

Lobster Crepe

savory lobster crepe filled with crab ragout
\$2.95 each

Crab Cakes

Maryland lump crab cakes with red pepper remoulade
\$2.75 each

Salmon Pastrami

on a potato pancake with sun-dried 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

Salmon Flower

salmon rosettes on toasted pumpernickel bread with mango relish
\$2.25 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 and red pepper relish
\$2.00 each

Miniature Chorizo

with garlic mashed potatoes, drizzled with Rioja wine sauce
\$1.95 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 Pumpkin Spring Roll

with spicy mandarin sauce
\$1.75 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 Pee Wee Potatoes

with bacon and gorgonzola cheese
\$2.50 each

Mashed Potato Cigars with Gorgonzola

with chive crème fraiche
\$1.75 each

Beignets

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

Medjool Dates

stuffed with mascarpone cheese and sprinkled with chopped pistachios
\$1.95 each

Endive Spears

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

Mushroom Polenta

with pancetta and fig jam
\$1.75 each



HOLIDAY DISPLAYS

Jumbo Cocktail Shrimp

served with lemon wedges, cocktail sauce and mignonette sauce
\$2.25 each

Trio of Salmon

smoked salmon, pastrami-cured salmon and gravlax, accompanied by Thai mango salsa, red caviar, capers, minced onion, chopped egg and dilled butter, with a basket of raisin, onion and pumpernickel flatbreads
\$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
\$225.00 per tenderloin, serves 12-15 guests

Rosemary Lamb Skewers

with a cassis dipping sauce
\$2.95 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

Maple Glazed Virginia Ham

spiral sliced Virginia ham with homemade raisin-fig chutney, honey mustard and miniature rosemary rolls
\$195.00 serves 20-30 on a buffet

Holiday Ham Biscuits

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

Walnut Chicken Skewers

free-range breast of chicken coated in a walnut crust served with pomegranate dipping sauce
\$1.75 each

Smoked Turkey Mini Sandwiches

with cranberry chutney on silver dollar brioche
\$1.95 each

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 barbecue shrimp
\$2.75 each

Red & Green Quiche Trees

creamy custard baked with arrow leaf spinach and tomatoes in a flaky crust
\$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
\$50.00 each, serves 12-15 guests

Pear and Camembert

whole wheel of Camembert cheese with sliced pears and walnuts, drizzled with balsamic syrup served with crostinis
\$54.00 each, serves 10-12 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

an assortment of rough country and smooth pates, sliced imported sausages, salami and prosciutto served with gourmet crackers and French bread rounds
\$54.00 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

Holiday Pinwheels

-roasted turkey breast with cream cheese, apple-pear stuffing and cranberry chutney
-Virginia ham with Swiss cheese, roasted prunes and caramelized onion with stone-ground mustard
-grilled green and yellow zucchini, fresh mozzarella, basil marinated tomatoes and virgin olive oil
\$5.50 per person

Antipasto Bread Bowl

chopped Italian meats and Provolone cheese mixed with chopped lettuce and tomatoes in an olive oil dressing served with bread rounds
\$5.95 per person



BUFFET CENTERPIECES

Balsamic Glazed Salmon

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

Brown Sugar Salmon

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

Alaskan Halibut in a Potato-Onion Crust

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

House Smoked Trout

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

Seafood Pot Pie

with Gulf shrimp, Maryland lump crab and mussels in a roasted garlic cream sauce, crowned with delicate puff pastry
\$15.50 per person

Roast Tenderloin of Beef

roasted Black Angus filet rolled in Meaux mustard and cracked black pepper, served with crispy tobago 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
\$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
\$24.50 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
\$26.50 per person

Horseradish Crusted Tenderloin

roasted tenderloin with a crisp horseradish crust, whipped potatoes, grilled plum tomatoes and baby carrots served with a rosemary mustard sauce
\$28.50 per person

Pancetta Wrapped Beef Tenderloin

grilled filet of Black Angus beef wrapped in crisp pancetta, served on a bed of horseradish whipped potatoes with roasted brussel sprouts and baby carrots, porcini mushroom sauce
\$28.50

Leg of Lamb

with roasted garlic, pinenuts and arrowleaf spinach, accompanied by potato-turnip gratin and roasted root vegetables
\$195.00, serves 10-12

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

Roast Loin of Pork

with apple and pork stuffing, green beans, cider gravy, wild rice studded with vegetables
\$22.50 per person

Basil and Prosciutto Stuffed Pork Loin

basil, sun-dried tomato, and prosciutto stuffed pork loin on a bed of creamy polenta with roasted tomatoes and a lemon basil sauce
\$24.50 per person

Maple-Ginger Roast Pork Loin

ginger-spiced loin of pork in a maple and brown sugar glaze, served with rice pilaf, roasted butternut squash batons and blood orange currants
\$22.50 per person

Orange and Madeira Glazed Virginia Ham

with homemade raisin-fig chutney, ash-roasted sweet potatoes and creamed spinach
\$16.50 per person

Herb-Roasted Breast of Vermont Turkey

accompanied by roasted shallots, rosemary-roasted fingerling potatoes, sautéed spinach and Parmesan-dusted plum tomatoes
\$18.50 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

farm-raised chicken breast in a pecan crust served with parsnip-potato cakes, haricot 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
\$18.50 per person



TRADITIONAL HOLIDAY SIDES

Shrimp Tart

flaky pastry crust topped with gulf shrimp, garlic spinach and herbed goat cheese
\$28.50 each, serves 8-10 guests

Pear, Onion and St. Andre Tart

flaky pastry tart topped with pears and tobago onions, drizzled with balsamic syrup
\$28.50 each, serves 8-10 guests

Brown Sugar Butternut Squash Tart

rich pastry with brown sugar sautéed butternut squash, topped with orange zest served with nutmeg crème fraiche and touch of orange liqueur
\$28.50 each, serves 8-10 guests

Cornbread, Sausage and Pecan Stuffing

\$3.25 per person

Apple Chestnut Bread Pudding

Granny Smith apples and sweet chestnuts baked in a savory custard pudding with wisps of lavender and thyme
\$3.95 per person

Apple and Cranberry Tart Tatin

with goat cheese crema
\$28.00 per person

Traditional New England Stuffing

with celery, onions and fresh herbs
\$3.00 per person

Winter Fruit and Nut Stuffing

\$3.25 per person

Mushroom Bread Pudding

wild mushrooms baked in a savory honey-thyme custard
\$3.50 per person

Roasted Corn Pudding

rich Silver Queen corn baked with cream and fresh herbs until golden
\$2.95 per person

Potato Zucchini Pancakes

with chive sour cream and apple compote
\$1.75 per person

Butternut Squash Ravioli

ravioli stuffed with butternut squash and sage in a pecan butter sauce and caramelized pecans
\$4.50 per person

Lobster Pumpkin Risotto

Arborio rice simmered in rich lobster stock, blended with roasted pumpkin and poached Maine lobster
\$12.50 per person

Pumpkin Risotto

Arborio rice blended with pumpkin and cinnamon
\$3.50 per person

Mac and Cheese Muffins

macaroni pasta in a four-cheese sauce baked in a muffin mold
\$2.25 per person

Smoked Salmon, Potato and Brie Galette

\$32.00 each, serves 8-10 guests

Potato Gratin

wafers of Yukon Gold potatoes layered with fresh cream and baked with Parmesan cheese
\$2.95 per person

Roasted Root Vegetables

rutabagas, turnips, parsnips, carrots and new potatoes with a thyme and marjoram vinaigrette
\$2.25 per person

Roasted Cauliflower with Cranberry

oven roasted cauliflower florets and honey-glazed cranberries tossed in a balsamic vinaigrette
\$3.25 per person

Garlic Mashed Potatoes

\$2.50 per person

Baked Sweet Potatoes

with cranberries, pears and pecans
\$2.95 per person

Vegetable & Potato Melange

confit of potatoes mixed with Chioggia beets, butternut squash and sweet potatoes, with virgin olive oil, fresh oregano, Italian parsley and rosemary
\$2.95 per person

Cauliflower Chestnut Gratin

creamy cauliflower and roasted chestnuts with Asigao cheese, dusted with fennel and baked in 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

Maple Glazed Squash with Pancetta

\$3.25 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

Roasted Roma Tomatoes

\$2.25 per person

Honey Glazed Baby Carrots

\$2.75 per person

Garlic Broccolini with Bread Crumbs

\$2.95 per person



DESSERTS

Tutti Frutti Log

nougat parfait cream with sundried cherries, hazelnut chocolate flavored semi-sweet mousse with a cocoa glaze and dried fruit medallions
\$47.00 each

Bokado Cake

crisp hazelnut cake with Frangelico creme brulee, milk chocolate and coffee cream, Tahitian vanilla mousse and semi-sweet chocolate glaze, presented in the shape of a present
\$38.00 each

Pear and Spiced Caramel Charlotte

Amaretto soaked sponge cake, spiced caramel mousse, poached pear cubes surrounded by ladyfingers
\$38.00 each

Chocolate Buttermilk Cake

with sour cream icing and sour cherries
\$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 brulee, chocolate pearls and semisweet ganache glaze
\$35.00 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
\$35.00 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
\$34.00 each

S'mores Temptation Cake

graham cracker base, homemade marshmallow, milk chocolate cream and dark chocolate mirror glaze
\$36.00 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
\$33.00 each

Freshly Baked Pies

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

\$22.00 each tarts

Traditional Apple Tatin

Golden Delicious apples slowly cooked in caramel and butter served on top of orange Breton shortbread, with whipped cream
\$35.00 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 caramelized apples and flambéed with Calvados, almond frangipane and fresh apple disks
\$34.00 each

Granny Smith and Walnut Strudel

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

Assorted Decorated Sugar Cookies

decorated sugar cookies, gingerbread men and linzer snowflakes
\$22.50 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, rocky road 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

\$1.95 each

Gingerbread House

\$200.00 each

Croquembouche

a beautiful tower of cream filled profiteroles finished with a cloud of spun sugar
\$195.00 each, serves 10-12 guests
\$250.00 each, serves 15-20 guests

Seasonal Eclairs

- peanut butter cream, raspberry jelly and milk chocolate glaze
- white chocolate and Kirsch cream with candied fruits
- pistachio cream, vanilla chantilly and dark chocolate flakes

\$2.95 each

Orchard's Harvest Sliced Fruit

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