

Windows Catering Company presents
*Dining in a
Winter Wonderland*



WINDOWS
CATERING COMPANY
— EST. 1985 —

703.519.3500 | www.catering.com

Delicate Bites...What a Beautiful Sight

PASSED HORS D'OEUVRES

LOBSTER GRILLED CHEESE

buttery grilled sandwiches with Fontina cheese and lobster
\$3²⁵ each

MARYLAND CRAB CAKES

Maryland lump crab cakes with cornichon remoulade
\$3⁵⁰ each

SALMON PASTRAMI

on a potato pancake with sun-dried fruit compote
\$3²⁵ each

SMOKED TROUT CANAPÉS

with creme fraiche, pickled onion on black bread triangles
\$3²⁵ each

KALE AND LENTIL SALAD CUPS

with feta cheese and cranberries in a walnut vinaigrette
\$2⁷⁵ each

SNOWFLAKE SHRIMP

Florida gulf shrimp in toasted coconut with tamarind dipping sauce
\$3²⁵ each

LOLLIPOP LAMB CHOPS

baby lamb chops in a sun-dried tomato crust with basil and a mustard dipping sauce
\$4⁵⁰ each

SHORT RIB BITE

buttery toasted Brioche mini sandwiches with gruyere and horseradish shredded short rib
\$3²⁵ each

BACON WRAPPED JALAPEÑO PEPPERS

filled with an herbed cream cheese blend
\$2⁹⁵ each

MOUNT VERNON FLATBREAD

apple, bacon and cheddar cheese on a thin pizza crust
\$3²⁵ each

SLOW-ROASTED DUCK CONFIT

on sweet potato gaufrette with cranberry-black pepper chutney
\$2⁹⁵ each

COCKTAIL SKEWER

aged Manchego cheese and Serrano ham wrapped around cured Spanish olives, skewered and drizzled with virgin olive oil
\$3²⁵ each

BABY BAKED POTATO

Mini baked potatoes with cheddar cheese, bacon and chive sour cream
\$2⁷⁵ each

MEATBALL PRETZEL POPS

Southern-style sweet and sour meatballs on a pretzel swizzle stick
\$2²⁵ each

THANKSGIVING TART

turkey stuffing baked in a pie shell with cranberry compote
\$2⁹⁵ each

CHICKEN TARTLET

seared chicken, Vidalia onions, Macoun apples with curry essence in a phyllo cup
\$2⁵⁰ each

ORANGE CHICKEN PUMPKIN SPRING ROLL

with spicy mandarin sauce
\$2⁵⁰ each

EGGPLANT AND RICOTTA COINS

fried eggplant topped with ricotta and diced tomatoes
\$2⁵⁰ each

CHICKEN CORDON BLEU

with ham, Swiss cheese and a crispy herbed bread crumb crust, and a Dijonaise dipping sauce
\$2⁹⁵ each

MASHED POTATO CIGARS WITH GORGONZOLA

and chive crème fraiche
\$2⁵⁰ each

GRILLED PORK TENDERLOIN

with sour cherry compote on rosemary crostini
\$2⁹⁵ each

FRENCH DIP CUPS

roast beef and horseradish in pate a chaud cups drizzled with natural au jus
\$2⁵⁰ each

ENDIVE SPEARS

with goat cheese, figs, pecans and wild cherry compote
\$2²⁵ each

BEET AND GOAT CHEESE BITES

oven-dried beet chips with goat cheese mousseline and micro greens, champagne vinaigrette
\$2⁵⁰ each

PUMPKIN RISOTTO CROQUETTES

arborio rice with sweet pumpkin in a crisp Italian herb crust, served with nutmeg creme fraiche
\$2²⁵ each

PEAR AND FOIE GRAS BUNDT CAKE

crispy yucca root puree with caramelized Asian pear and foie gras
\$3⁹⁵ each



Dazzling Displays As We Dream by The Fire

STATIONARY HORS D'OEUVRES

JUMBO COCKTAIL SHRIMP

served with lemon wedges, cocktail sauce, mignonette sauce
\$2⁹⁵ per shrimp

DEVILED EGGS

-honey cured bacon
-bbq shrimp
\$2⁷⁵ each

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
\$15⁹⁵ per person

HERB-RUBBED FILET OF BEEF

accompanied by knot rolls and a trio of sauces, including roasted red pepper aioli, grainy mustard and horseradish cream
\$250⁰⁰ per tenderloin, serves 12-15 guests

HOLIDAY BRUSCHETTAS

-poached pear, mascarpone and hazelnuts on toasted bread rounds
-prosciutto pomegranate seeds and cream cheese on a toasted baguette drizzled with honey
-a garlic crostini topped with sardines and a quail egg sprinkled with dill
\$2⁷⁵ each

7-LAYER CRANBERRY AND COBB DIP

layered dip of shredded roast chicken, toasted walnuts, dried cranberries, sourdough croutons, celery and blue cheese crumbles with a creamy dijon and herb dressing
\$3⁹⁵ per person

CRAB, BRIE AND ARTICHOKE DIP

served with assorted flat breads
\$7²⁵ per person (minimum 12 guests)

WHOLE WHEEL OF FRENCH BRIE

topped with cranberry-pecan relish, served with crackers and sliced French bread
\$55⁰⁰ each, serves 15-18 guests

BREAST OF TURKEY

sliced turkey breast with cranberry chutney, accompanied by mini cocktail rolls
\$95⁰⁰ 5lbs, serves 15 guests

CHARCUTERIE

as assortment of country and smooth pates, dried and cured sausages, prosciutto and salamis served with crisp crackers and grilled flat breads
\$7⁹⁵ per person

MINI SANDWICHES

-honey-baked ham on sweet potato biscuits with clover honey mustard
-smoked turkey with cranberry chutney on silver dollar brioche
-roast beef with horseradish cream on knot roll
\$2⁹⁵ each,
(minimum 1 dozen of each variety)

HOLIDAY WRAPS

-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
\$2⁵⁰ per person
(minimum 1 dozen of each variety)

ROAST TURKEY BREAST AND MAPLE GLAZED VIRGINIA HAM DISPLAY

sliced breast of turkey and ham, served with honey mustard, cranberry orange relish, raisin fig chutney and assorted cocktail rolls
\$95⁰⁰ 5lbs, serves 15 guests

HOLIDAY HUMMUS DUO

pumpkin hummus and pomegranate hummus served with pita chips
\$3⁹⁵ per person



Dinner Bells are Ringing

WILD MUSHROOM-ENCRUSTED FILET OF SALMON

on a bed of a wild forest mushrooms and sun-dried tomato ragout
\$19⁹⁵ per person

STACKED MOROCCAN-SPICED FILET OF ROCKFISH

with Israeli couscous with chunks of butternut squash and orange zest crowned with crispy leeks
\$16⁵⁰ per person

HOUSE SMOKED TROUT

with apple-chive fritters, pickled onions, peppered watercress and horseradish cream
\$15⁹⁵ per person

WOOD GRILLED HARRIS RANCH BEEF TENDERLOIN

served with Oregon morel mushrooms, fava beans, California green asparagus, smoked potato puree, sauce bordelaise
\$21⁹⁵ per person

BRISKET OF BEEF

New England-style braised beef with roasted root vegetables in a red wine sauce accompanied by crispy potato pancakes
\$20⁹⁵ per person

KOBE STYLE BEEF SHORT RIB

celery hearts, radishes, fiddleheads, grainy mustard spaetzle, reduced braising juices with lovage soffritto
\$24⁵⁰ per person

BRIOCHE SHRIMP

pan roasted Gulf shrimp sautéed with fine herbs, garlic, white wine, lemon and butter served on top of a toasted brioche log with gratinee of Pommerey mustard and herbed French bread crumbs
\$16⁹⁵ 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
\$29⁵⁰ per person

ROAST LOIN OF PORK

with apple and pork stuffing, cider gravy, wild rice studded with toasted almonds, and colorful autumn vegetables
\$19⁵⁰ per person

SHORT RIB RAVIOLI

fresh pasta filled with slowly braised beef short rib, mushroom chips, sweet vermouth and herb mushroom essence sauce
\$12⁹⁵ per person

PEPPER AND GARLIC ENCRUSTED PRIME RIB

prime rib steaks served with potato au gratin diamonds, sugar snap peas, baby carrots with traditional au jus
\$32⁵⁰ per person

HERB-ROASTED BREAST OF VERMONT TURKEY

accompanied by roasted shallots, rosemary fingerling potatoes, sautéed spinach and Parmesan-dusted plum tomatoes
\$16⁹⁵ 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
\$18⁹⁵ per person

TURKEY CREPE CASSEROLE

warm turkey and spinach crepes baked with Asiago cheese and Mornay sauce
\$10⁹⁵ per person

ORANGE AND MADEIRA GLAZED VIRGINIA HAM

spiral ham with homemade raisin-fig chutney, ash-roasted sweet potatoes and creamed spinach
\$19⁵⁰ per platter serves 8-10

ZUCCHINI CASSEROLE

zucchini noodles layered with a savory tomato sauce, sautéed spinach and mozzarella cheese
\$14⁵⁰ per person



Cozy Buffets We are Bringing

BROWN SUGAR BUTTERNUT SQUASH TART

rich pastry with brown sugar sauteed butternut squash, topped with orange zest served with nutmeg creme fraiche and a touch of orange liqueur
\$40⁰⁰ each, serves 8-10 guests

CORNBREAD, SAUSAGE AND PECAN STUFFING

\$3²⁵ per person

TRADITIONAL NEW ENGLAND STUFFING

with celery, onions and fresh herbs
\$3⁰⁰ per person

MUSHROOM BREAD PUDDING

wild mushrooms baked in a savory custard on pan-roasted root vegetables with a thyme-honey broth and gruyere cheese
\$4⁵⁰ per person

ROASTED CORN PUDDING

rich Silver Queen corn baked with cream and fresh herbs until golden
\$3⁹⁵ per person

PUMPKIN RISOTTO

arborio rice blended with pumpkin and cinnamon
\$4⁹⁵ per person

ROOT VEGETABLE COBBLER

potatoes, rutabaga, carrots, parsnips, and onions in a shiitake cream sauce baked with Parmesean dumplings
\$4⁹⁵ per person

GARLIC MASHED POTATOES

\$3²⁵ per person

ROASTED ROOT VEGETABLES

rutabagas, turnips, parsnips, carrots and new potatoes with a thyme and marjoram vinaigrette
\$4⁹⁵ per person

POTATO GRATIN

wafers of Yukon Gold potato layered with fresh cream and baked with Parmesan cheese
\$4²⁵ per person

ROASTED CAULIFLOWER WITH CRANBERRY

oven roasted cauliflower florets and honey-glazed cranberries tossed in a balsamic vinaigrette
\$3⁵⁰ per person

ROASTED BEET SALAD

with Bellwether Farms goat cheese sprinkled with toasted hazelnuts and a kumquat vinaigrette
\$4²⁵ per person

GARLIC BROCCOLINI

with toasted bread crumbs
\$3⁷⁵ per person

KALE SALAD

with oranges, cranberries, pistachios and maple dressing
\$4²⁵ per person

STUFFING MUFFINS

\$4⁵⁰ each

APRICOT GLAZED SWEET POTATO WEDGES

\$3⁷⁵ per person

BROCCOLI RABE

with pinenuts and raisins
\$3⁷⁵ per person

MASHED CAULIFLOWER WITH PARMESAN

\$3⁵⁰ per person

ROASTED APPLES AND POTATOES

with onions and thyme
\$3⁵⁰ per person

LEMON ROASTED GREEN BEANS

with Marcona almonds
\$3⁷⁵ per person

HARVEST GRAIN

lentils, quinoa, wheat berry and bulgur salad with sun-dried cherries, scallions, and balsamic vinaigrette
\$4⁵⁰ per person

HARISSA AND MAPLE ROASTED CARROTS

\$3⁷⁵ per person

FARRO SALAD

farro salad with fennel, golden raisins and radicchio in a lemon-honey vinaigrette
\$4⁵⁰ per person

BABY PEAS

with bacon and leeks in a creamy parmesan dressing
\$3⁹⁵ per person

A Beautiful Meal
No Stress You Feel...Dining in a
Windows Wonderland

It's a Beautiful Sight...We're Happy Tonight

DESSERTS

BOKADO CAKE

crisp hazelnut cake with Frangelico crème brûlée, milk chocolate and coffee cream, Tahitian vanilla mousse and semi-sweet chocolate glaze in the shape of a present
\$50⁰⁰ each

PEAR AND SPICED CARMEL CHARLOTTE

Amaretto soaked sponge cake, spiced caramel mousse, poached pear cubes surrounded by ladyfingers
\$40⁰⁰ each

WINTER CHILL CAKE

lemon and almond sponge, white chocolate and ginger parfait, candied orange nougat and ivory frosting
\$50⁰⁰ each

DARK CHOCOLATE HAZELNUT PINE CONE DOME

flourless chocolate cake, hazelnut crisp, orange crème brûlée, chocolate pearls and semisweet ganache glaze
\$52⁰⁰ each

FRESHLY BAKED PIES

apple | cherry | pecan pumpkin | coconut-crust Key Lime | lemon meringue
\$26⁰⁰ each

S'MORES TEMPTATION CAKE

graham cracker base, homemade marshmallow, milk chocolate cream and dark chocolate mirror glaze
\$50⁰⁰ each

CHOCOLATE CARAMEL TART

sweet dough, apricot and vanilla confit, chocolate cream and cocoa nib brittle
\$36⁰⁰ each

HOLIDAY MINI PIE BAR

assortment of freshly-baked individual pies that include pumpkin, cranberry-apple, lemon meringue, blueberry-almond, and pecan fudge
\$6⁵⁰ per person

GRANNY SMITH AND WALNUT STRUDEL

baked with plump cranberries and raisins served with whipped cream
\$38⁰⁰ each

PEPPERMINT ROCKYROAD CHEESECAKE

Pecan shortbread, semisweet chocolate chunks, peppermint flavored cheesecake, cocoa glaze and praline cream
\$38⁰⁰ each

LEMONCELLO CAKE

Hazelnut crisp, citrus marmalade, lemoncello parfait and Sicilian pistachio cream
\$50⁰⁰ each

BUCHE DE NOEL

available in old-fashioned praline, chocolate, Grand Marnier and coffee flavors
\$40⁰⁰ each, small serves 10-12 guests
\$55⁰⁰ each, large serves 15-20 guests

BANANA SPLIT TART

sweet dough, strawberry jelly, caramelized banana with vanilla, milk chocolate cream and peanut brittle
\$36⁰⁰ each

VICTORIA TART

Vanilla shortbread, praline crisp, pineapple and lime confit, coconut cream
\$36⁰⁰ each

SEVILLE STAR

olive oil cake, orange infused crème brûlée, walnut nougatine, milk chocolate mousse
\$50⁰⁰ each

EDELWEISS XMAS LOG

Buttermilk chocolate cake, sour cherries jelly, Caraibe chocolate cream and Tahitian vanilla glaze
\$55⁰⁰ each



Indulging in a Winter Wonderland

DESSERTS

HOLIDAY CHEER SWEETS

cranberry crumb bars, rocky road bars, mint marshmallow brownies and cream puffs
\$4⁷⁵ per person

COOKIE JAR FAVORITES

custom designed sugar holiday cookies and assorted homemade traditional favorites
\$3²⁵ per person

SOUR CHERRY KRINKLE COOKIES

\$1⁹⁵ per person

CARROT AND CINNAMON SQUARES

\$2²⁵ per person

SPICED SNICKERDOODLE COOKIES WITH EGGNOG CREAM

\$1⁹⁵ per person

APPLE AND CINNAMON FRITTERS

\$1⁹⁵ per person

CANDY CANE CUPCAKES

snow white cupcake with peppermint buttercream and candy cane chips
\$2⁹⁵ 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
\$3²⁵ each

APPLE COBBLER SHOTS

apple cobblers baked in a demi tasse cup
\$3⁹⁵ each

NUTMEG EGGNOG PARFAIT

Salted caramel, eggnog cream flavored with nutmeg, crisp Speculoos cookie crumbs
\$3⁹⁵ each

BANANAS FOSTERS SHOOTERS

layers of caramelized banana, rum infused pudding and fresh whipped cream served in a shot glass
\$3⁹⁵ each

PEPPERMINT MARSHMALLOW WHOOPIE PIES

\$2⁵⁰ per person

CHOCOLATE RHAPSODY CUP

Marble white and dark chocolate Bavarian with honey poached pear Williams and apple cider compote
\$3⁹⁵ each

MINIATURE CANNOLI

\$2⁵⁰ per person

GINGERBREAD HOUSE

\$250⁰⁰ Small
\$400⁰⁰ Large

CROQUEMBOUCHE

a beautiful tower of cream filled profiteroles finished with a cloud of spun sugar
\$215⁰⁰ each, small, serves 10-12 guests
\$275⁰⁰ each, large, 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 California berries
\$4⁹⁵ per person

