

HOLIDAY CATERING MENU



WINDOWS
CATERING COMPANY
— EST. 1985 —

703.519.3500 | www.catering.com

Passed Hors D'oeuvres

LOBSTER GRILLED CHEESE

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

CRAB CAKES

Maryland lump crab cakes with cornichon remoulade
\$2⁹⁵ each

SALMON PASTRAMI

on a potato pancake with sun-dried fruit compote
\$2⁷⁵ each

SMOKED TROUT

with bacon horseradish cream on potato leek cakes
\$2⁷⁵ each

MAINE LOBSTER PANCAKE

with pea shoot salad and ginger carrot emulsion
\$3²⁵ each

SHRIMP WRAPPED WITH BACON

oven roasted shrimp wrapped in peppered bacon
\$3⁰⁰ each

SNOWFLAKE SHRIMP

shrimp in toasted coconut with tamarind dipping sauce
\$2⁷⁵ each

LOLLIPOP LAMB CHOPS

baby lamb chops in a sun-dried tomato crust with basil and a mustard dipping sauce
\$4⁰⁰ each

SHORT RIB BITE

buttery toasted brioche mini sandwiches with gruyere, horseradish and shredded short rib
\$2⁷⁵ each

CHICKEN CORDON BLEU

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

SLOW-ROASTED DUCK CONFIT

on sweet potato gaufrette with cranberry-black pepper chutney
\$2⁷⁵ each

COCKTAIL SKEWER

aged Manchego cheese and Serrano ham wrapped around cured Spanish olives, skewered and drizzled with virgin olive oil
\$2⁵⁰ each

BABY BAKED POTATO

Mini baked potatoes with cheddar cheese, bacon and chive sour cream
\$2⁵⁰ each

MEATBALL PRETZEL POPS

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

MINI SHEPHERDS PIE

lamb, carrot and sweet peas with gratineed Yukon potato in mini pie crust
\$2⁵⁰ each

CHICKEN TARTLET

seared chicken, Vidalia onions, Macoun apples with curry essence in a phyllo cup
\$2²⁵ each

ORANGE CHICKEN PUMPKIN

SPRING ROLL
with spicy mandarin sauce
\$2⁵⁰ each

BACON-WRAPPED BRUSSELS SPROUTS

\$2⁵⁰ each

GRILLED PORK TENDERLOIN

with sour cherry compote on rosemary crostini
\$2⁹⁵ each

BACON AND EGG

sunny side up quail egg on French Ficele with crisp pancetta and roasted artichoke
\$3²⁵ each

MASHED POTATO CIGARS

WITH GORGONZOLA
and chive crème fraiche
\$2²⁵ each

MEDJOL DATES

stuffed with mascarpone cheese and sprinkled with chopped pistachios
\$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, DUCK AND ARUGULA PIZZA BITES

seckel pear, Magret duck and blue cheese on a thin pizza crust
\$2⁹⁵ each



Hors D'oeuvre Displays

JUMBO COCKTAIL SHRIMP

served with lemon wedges, cocktail sauce, mignonette sauce and oysterette crackers
\$275 per shrimp

DEVILED EGGS

traditional hard-boiled eggs piped with a creamy mixture of egg yolk, mustard and mayonnaise dusted with paprika
-honey cured bacon
-bbq shrimp
-Maine lobster salad
\$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
\$1500 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
\$22500 per tenderloin, serves 12-15 guests

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 and crackers
\$695 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 Cape Cod cranberry chutney, accompanied by mini cocktail rolls
\$8500 5lbs, serves 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
\$750 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
\$250 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
\$225 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
\$8500 5lbs, serves 15 guests



Culinary Centerpieces

PINEAPPLE GLAZED SALMON

whole sides of grilled Norwegian salmon marinated in pineapple soy with fried rice and snow peas
\$19⁹⁵ per person

STACKED MOROCCAN-SPICED FILET OF ROCKFISH

on a bed of Israeli couscous with chunks of butternut squash and orange zest; crowned with crispy leeks
\$16⁹⁵ per person

HOUSE SMOKED TROUT

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

ROSEMARY TENDERLOIN

with ratatouille and roasted potatoes in a cabernet-green peppercorn sauce
\$21⁵⁰ per person

BRISKET OF BEEF

New England-style braised beef with roasted root vegetables, in a red wine sauce, accompanied by crispy potato pancakes
\$20⁵⁰ 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
\$24⁵⁰ 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 brussels sprouts and baby carrots, porcini mushroom sauce
\$28⁵⁰ 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
\$28⁵⁰ per person

ROAST LOIN OF PORK

with apple and pork stuffing, cider gravy, wild rice studded with toasted almonds, and colorful autumn vegetables
\$18⁵⁰ per person

GRILLED FILET OF BEEF WITH AN ENGLISH HORSERADISH CRUST

with potato diamonds, California asparagus spears and Holland red peppers in a Port wine sauce
\$22⁵⁰ per person

HERB-ROASTED BREAST OF VERMONT TURKEY

accompanied by roasted shallots, rosemary-roasted fingerling potatoes, sautéed spinach and Parmesan-dusted plum tomatoes
\$15⁹⁵ per person

CHICKEN PICCATA

free range breast of chicken with an essence of California lemon, pan-roasted to a golden brown with polenta leek pancake and snow peas with a lemon caper butter sauce
\$15⁹⁵ 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
\$195⁰⁰ per platter serves 8-10

PAELLA PEPPERS

bell peppers filled with saffron rice, sweet peas and roasted onions and tomatoes
\$14⁵⁰ per person



Holiday Sides

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
\$3⁵⁰ per person

ROASTED CORN PUDDING

rich Silver Queen corn baked with cream and fresh herbs until golden
\$3⁵⁰ per person

PUMPKIN RISOTTO

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

POLENTA AND VEGETABLE TIAN

layers of leek, eggplant, zucchini and squash with creamy polenta topped with plum tomato slices and Gruyere cheese
\$4⁵⁰ per person

GARLIC MASHED POTATOES

\$2⁵⁰ per person

ROASTED ROOT VEGETABLES

rutabagas, turnips, parsnips, carrots and new potatoes with a thyme and marjoram vinaigrette
\$4⁵⁰ per person

POTATO GRATIN

wafers of Yukon Gold potato layered with fresh cream and baked with Parmesan cheese
\$3⁵⁰ 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

TOASTED GARLIC BROCCOLINI WITH BREAD CRUMBS

\$3⁷⁵ per person

KALE SALAD

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

SMOKED SALMON, POTATO AND BRIE GALETTE

\$4⁵⁰ each, served 8-10 guests

BRUSSELS SPROUTS HASH

with caramelized onions
\$3⁷⁵ per person

BROCCOLI RABE

with pinenuts and raisins
\$3⁷⁵ per person

APPLE AND CRANBERRY TART TATIN

with a goat cheese cream
\$40⁰⁰ each, serves 8-10 guests

GARLIC PARMESAN POTATO PANCAKES

\$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
\$4²⁵ per person

HARISSA AND MAPLE ROASTED CARROTS

\$3⁷⁵ per person

BALSAMIC ACORN SQUASH

with hot chilis and honey
\$4²⁻⁵ per person

CRAB AND CORN SUCCOTASH

Maryland jumbo lump crab ragout blended with cobbed corn and lima beans in béchamel sauce
\$6²⁵ per person



Signature Cakes & Pies

10-inch round, serves 12-15

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
\$50⁰⁰ each

PEAR AND SPICED CARAMEL CHARLOTTE

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

ROBUSTA

coffee brittle and almond sponge cake, espresso cream, milk chocolate and Frangelico cream, dark chocolate glaze
\$50⁰⁰ each

DARK CHOCOLATE HAZELNUT PINE CONE DOME

flourless chocolate cake, hazelnut crisp, orange creme brulee, chocolate pearls and semisweet ganache glaze
\$52⁰⁰ 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

S'MORES TEMPTATION CAKE

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

FRESHLY BAKED PIES

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

HOLIDAY MINI PIE BAR

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

GRANNY SMITH AND WALNUT STRUDEL

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

EGGNOG CHEESECAKE

spiced graham cracker crust, creamy New York style egg nog flavor cheese cake, gingerbread whipped cream
\$38⁰⁰ each

TANNENBAUM

dark chocolate mousse, buttermilk old fashioned sponge cake, sour cherries and cinnamon cream
\$50⁰⁰ each

CHOCOLATE CARAMEL TART

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

BANANA SPLIT TART

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

BERRY DUCHESSE TART

red berries cream, yogurt and honey mousse with granola crunch, lavender macarons and fresh raspberries
\$36⁰⁰ each

SEVILLE STAR

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

CHOCOLATE LOG

mandarin marmalade, chocolate mousse, chocolate biscuit and vanilla bitter crumble
\$55⁰⁰ each



Cookies, Cupcakes, and More

HOLIDAY CHEER SWEETS

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

ASSORTED DECORATED SUGAR COOKIES

gingerbread men and linzer snowflakes
\$325 per person

SOUR CHERRY KRINKLE COOKIES

\$195 per person

CARROT AND CINNAMON SQUARES

\$225 per person

ALMOND SHORTBREAD WITH COFFEE GLAZE

\$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

miniature apple cobblers baked in a demi taste cup
\$3.95 each

SALTED EGG NOG SHOOTERS

egg nog and salted caramel mouse topped with whipped cream and nutmeg with a crisp wafer in a shot glass
\$3.95 each

BANANAS FOSTERS SHOOTERS

layers of caramelized banana, rum infused pudding and fresh whipped cream served in a shot glass
\$3.95 each

PEPPERMINT MARSHMALLOW WHOOPIE PIES

\$250 per person

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
\$17500 each, small, serves 10-12 guests
\$22500 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

