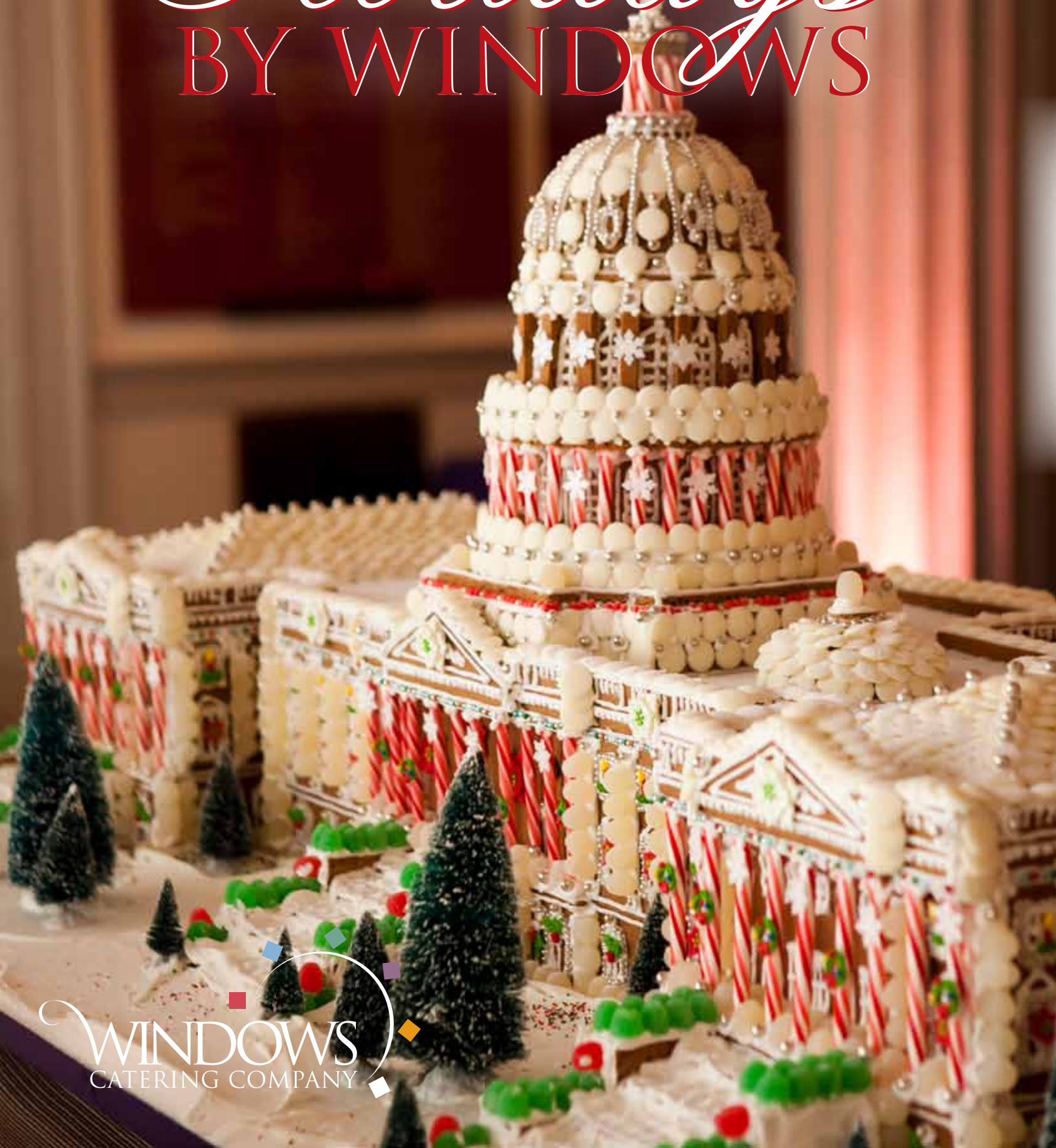


Holidays

BY WINDOWS



WINDOWS
CATERING COMPANY

Elegant Entertaining



BUTLER-PASSED HORS D'OEUVRES

www.catering.com | PHONE 703.519.3500

Lobster Grilled Cheese

buttery grilled sandwiches with Fontina cheese and lobster meat
\$2⁵⁰ each

Endive Spears

with goat cheese, fig and pecans and wild cherry compote
\$2⁰⁰ each

Crab Cakes

Maryland lump crab cakes with pink grapefruit sauce
\$2⁷⁵ each

Rockfish Sandwich

wild rockfish flan sandwiched between crisp wonton sheets with pink lobster mayonnaise
\$2⁵⁰ each

Apricot Chicken Bruschetta

chicken with apricots and Fontina cheese on a toasted olive oil ciabatta bread
\$2²⁵ each

Veal Oscar

veal, asparagus and crabmeat in a demitasse spoon with Béarnaise sauce
\$2⁹⁵ each

Prosciutto Present

San Daniele prosciutto filled with mascarpone cheese and a drizzle of truffle oil, tied with a chive ribbon
\$2²⁵ each

Roast Beef and Arugula Crostini

with an artichoke-red pepper relish
\$2⁰⁰ each

Beignets

golden pastry puffs baked with Gruyere cheese, dusted with Parmesan
\$1⁷⁵ each

Salmon Pastrami

on a potato pancake with sundried fruit compote
\$2⁷⁵ each

Beef Tenderloin Au Poivre

on a potato waffle
\$2⁵⁰ each

BBQ Chicken Sliders

with cole slaw on a ping pong bun
\$2⁵⁰ each

Stuffed Pee Wee Potatoes

with bacon and gorgonzola cheese
\$2⁵⁰ each

Pumpkin Soup

in a demitasse cup with nutmeg scented crème fraîche
\$2⁷⁵ each

Holiday Crostini

festive red tomato, green basil and mozzarella on toasted brioche bread rounds
\$1⁷⁵ each

Mashed Potato Cigars with Gorgonzola

and chive crème fraîche
\$1⁷⁵ each

Snowflake Shrimp

shrimp in toasted coconut, with tamarind dipping sauce
\$2⁰⁰ each

Smoked Salmon Flower

salmon rosettes on toasted pumpnickel bread with mango relish
\$1⁹⁵ each

Shrimp Cornet

filled with fresh shrimp and vegetables with a chive ribbon
\$2⁵⁰ each

Medjool Dates

stuffed with mascarpone cheese sprinkled with chopped pistachios
\$1⁵⁰ each

Grilled Pork Tenderloin

with sour cherry compote on rosemary crostini
\$2⁰⁰ each

Smoked Trout with Bacon Horseradish Cream

on potato leek cakes
\$2⁰⁰ each

Slow-Roasted Duck Confit

on sweet potato gaufrette with cranberry-black pepper chutney
\$2²⁵ each

Diver Scallops

oven roasted scallops wrapped in peppered bacon
\$2⁵⁰ each

Pear, Duck and Arugula Pizza Bites

seckel pear, Magret duck and blue cheese on a thin pizza crust
\$2²⁵ each

Miniature Chorizo

with garlic mashed potatoes, drizzled with Rioja wine sauce
\$1⁷⁵ each

Herbed Palmiers

savory cheese and herb palmiers
\$2⁷⁵ per dozen



HORS D'OEUVRES DISPLAYS

Jumbo Cocktail Shrimp

served with lemon wedges, cocktail sauce, mignonette sauce and oysterette crackers
\$2²⁵ 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
\$12⁵⁰ per person

Shrimp Sushi Stack

sushi rice layered with nori and wasabi shrimp
\$12⁵⁰ per person

Crab, Brie and Artichoke Dip

served with assorted flat breads and crackers
\$4⁵⁰ per person (minimum 12 guests)

Maple Glazed Virginia Ham

spiral sliced Virginia ham with homemade raisin-fig chutney, honey mustard and miniature rosemary rolls
\$170⁰⁰ serves 20-30 on a cocktail buffet

Herb-Rubbed Filet of Beef

accompanied by knot rolls and a trio of sauces, including roasted red pepper aioli, grainy mustard and horseradish cream
\$185⁰⁰ per tenderloin, serves 12-15 guests

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
\$5⁵⁰ per person (3 satays per guest)

Rosemary Lamb Skewers

with a cassis dipping sauce
\$4⁵⁰ per person
(2 per guest minimum 12 guests)

Walnut-Crusted Chicken Skewers

with pomegranate sauce
\$1⁷⁵ each

Holiday Miniatures

• chicken salad triangles encrusted with black and white sesame seeds

• clover and honey-baked ham on sweet potato biscuits, with honey mustard

• turkey on scones with grape-walnut chutney

\$1⁹⁵ each
(minimum 2 dozen of each variety)

Holiday Ham Biscuits

clover and honey-baked ham on sweet potato biscuits, with honey mustard
\$2²⁵ per person

Artichoke and Spinach Torte

creamy custard filling with artichokes and spinach, baked in a phyllo crust served with toasted pita triangles
\$35⁰⁰ each, serves 15-20 guests

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
\$2⁷⁵ each

Cipollini Onion and Bacon Dip

served with New York flatbreads
\$3⁷⁵ per person

Red & Green Quiche Trees

individual tarts baked with creamy custard, arrowleaf spinach and tomatoes
\$2²⁵ each

Middle Eastern Medley

hummus, tabbouleh, raisin couscous, olives, feta, and red peppers, served with a basket of grilled pita chips
\$4⁵⁰ 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
\$35⁰⁰ each, serves 12-15 guests

Pear and Camembert Sandwich

whole wheel of camembert cheese stuffed with pear, walnuts and drizzled with balsamic syrup served with crostinis
\$54⁰⁰ each, serves 10-12 guests

Whole Wheel of French Brie

topped with cranberry-walnut relish, served with crackers and sliced French bread
\$45⁰⁰ each, serves 15-18 guests

Pesto and Boursin Cheese Wreath

served with an assortment of crackers, French bread and Parmesan twists
\$32⁰⁰ 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
\$54⁰⁰ each, serves 10-12 guests

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.
\$38⁰⁰ 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
\$3²⁵ per person

Festive Feasts



CULINARY CENTERPIECES

Herb-Roasted Breast Of Vermont Turkey

accompanied by roasted shallots, rosemary-roasted fingerling potatoes, sautéed spinach and Parmesan-dusted plum tomatoes
\$17⁵⁰ per person

Brown Sugar Salmon

whole sides of grilled Norwegian salmon with a brown sugar glaze served with roasted potatoes and haricot vert
\$18⁵⁰ 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
\$19⁹⁵ per person

Orange and Madeira Glazed Virginia Ham

with homemade raisin-fig chutney, ash-roasted sweet potatoes and creamed spinach
\$15⁵⁰ per person

Seafood Pot Pie

with shrimp, crab and mussels; baked under a puff pastry dome
\$12⁵⁰ per person

Balsamic Glazed Salmon

whole side of grilled salmon accompanied by roasted rutabagas, turnips, parsnips and carrots with crispy spinach
\$19⁹⁵ per person

Pecan Chicken

served with parsnip-potato cake, haricots vert and turned baby carrots
\$12⁵⁰ per person

Leg of Lamb

with roasted garlic, pinenuts and arrowleaf spinach, accompanied by potato-turnip gratin and roasted root vegetables
\$26⁵⁰ 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
\$17⁵⁰ 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
\$17⁵⁰ per person

Standing Rib Roast

slow roasted with baby carrots, haricot vert, corn souffle timbale and served with creamy horseradish sauce
\$32⁵⁰ 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

Brisket of Beef

New England-style braised beef with roasted root vegetables, in a rich beef sauce, accompanied by crispy potato pancakes
\$19⁵⁰ per person

Basil and Prosciutto Stuffed Pork Loin

basil, sundried tomato, and prosciutto stuffed pork loin with lemon basil sauce
\$18⁵⁰ per person

Alaskan Halibut in a Potato-Onion Crust

with baby French beans and crisp potato-leek cakes, lobster truffle beurre blanc
\$28⁵⁰ per person

Beef Bourguignon

sliced aged beef, braised in red burgundy wine, with button mushrooms and pearl onions, served with rice pilaf
\$14⁵⁰ 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
\$28⁵⁰ per person

Paella

saffron rice simmered with lobster, shrimp, clams, chorizo, mussels, breast of chicken, sweet peppers, roasted onions and sweet peas
\$22⁵⁰ 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
\$12⁵⁰ per person

Eggplant Neopolitan

thinly sliced, breaded eggplant layered with fresh mozzarella, ricotta and parmesan cheeses in a rich tomato sauce
\$18⁵⁰ per person

House Smoked Trout

with apple-chive fritters, pickled onions, peppered watercress and horseradish cream
\$14⁵⁰ per person



TRADITIONAL HOLIDAY SIDES

Pear, Onion and St. Andre Tart

with balsamic syrup and tobacco onions
\$25⁰⁰ each, serves 8-10 guests
\$4⁷⁵ each, 4-inch individual

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
\$2⁷⁵ per person

Roasted Corn Pudding

rich Silver Queen corn baked with cream and fresh herbs until golden
\$2⁷⁵ per person

Smoked Salmon, Potato and Brie Galette

\$24⁰⁰ each, serves 8-10 guests

Brussel Sprout Slaw

with mustard dressing and maple glazed pecans
\$2⁷⁵ per person

Lobster Mac and Cheese

macaroni pasta in a four-cheese sauce, served under a golden sun-dried tomato crust baked with Maine lobster
\$5⁵⁰ per person

Potato Gratin

wafers of Yukon Gold potato layered with fresh cream and baked with parmesan cheese
\$2⁵⁰ per person

Garlic Mashed Potatoes

\$2⁵⁰ per person

Butternut Squash Ravioli

with sage brown butter
\$4⁰⁰ per person

Baked Sweet Potatoes

stuffed with cranberries, pears and pecans
\$3⁰⁰ per person

Cauliflower Chestnut Gratin

creamy cauliflower and roasted chestnuts with Asigao cheese, fennel pollen with a honey herb crust
\$3⁵⁰ per person

Wild Mushrooms with Chestnuts and Thyme

garnished with sautéed onions and sprinkled with chives
\$4⁵⁰ per person

Fennel and Green Beans

with oranges and almonds
\$3⁰⁰ per person

Winter Fruit and Nut Stuffing

\$2⁷⁵ per person

Cornbread, Sausage and Pecan Stuffing

\$2⁷⁵ per person

Traditional New England Stuffing

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

Apple Chestnut Bread Pudding

savory custard baked pudding, Granny Smith apples and sweet chestnut with a wisp of lavender
\$3⁹⁵ per person

Lentil and Ham Soup

country smoked ham and lentil soup with carrots, roasted onions and fresh thyme leaves
\$24 quart

Maryland Crab and Corn Chowder

Maryland crab and sweet corn with cream and a touch of vermouth and snipped chives
\$22⁵⁰ quart

Herb Roasted Carrots with Honeyed Parsnips

\$2²⁵ per person

Pumpkin Risotto

arborio rice blended with pumpkin and cinnamon
\$3⁰⁰ per person

Potato and Zucchini Pancakes

served with chive crème fraîche
\$1⁷⁵ per person

Steamed Asparagus with Crumbled Chevre Cheese

\$4⁰⁰ per person

Mushroom Bread Pudding

wild mushrooms baked in a savory custard on pan-roasted root vegetables with a thyme-honey broth
\$3⁵⁰ per person

Carrot and Cranberry Salad

with fresh ginger dressing
\$2⁹⁵ per person

Arugula Salad with Manchego Cheese

baby organic arugula greens with manchego cheese, apples and caramelized walnuts in a mustard vinaigrette
\$3⁷⁵ per person

Spinach Salad

with red onion, dried cranberries and bacon vinaigrette
\$3⁵⁰ per person

Cranberry Ambrosia Salad

with pecans, apples, and toasted coconut
\$2⁷⁵ per person

Lobster Bisque

a creamy blend of Maine lobster, Dry Sack sherry, light cream and snipped chives
\$24 quart

Butternut Squash Soup

laced with Calvados with cinnamon and bay leaves
\$20 quart

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 quart

Wild Mushroom and Sherry Soup

with crème fraîche
\$20 quart

Matzo Ball Soup

with miniature matzo balls
\$20 quart

Seasonal Delights



Decadent Indulgence



DESSERTS

by Executive Pastry Chef Laurent Lhuillier, National Pastry Champion

Chocostar

composed of dark chocolate mousse, Tahitian vanilla cream, hazelnut crunch and braised pears, finished with a dark chocolate glaze and chocolate macaroons
\$34⁰⁰ whole
10 inch log serves 12-15 guests

Coconut Frost Cake

lady fingers with coconut cream, raspberry jelly, lemon curd and caramelized Italian meringue frosting
\$34⁰⁰ whole
10 inch round, serves 12-15 guests

Pear and Spiced Caramel Charlotte

Amaretto soaked sponge cake, spiced caramel mousse, poached pear cubes surrounded by ladyfingers
\$36⁰⁰ whole
10 inch round, serves 12-15 guests

Autumn Leaf

crisp chocolate cake, semisweet chocolate mousse, poached pears in honey syrup, golden raisins and ganache icing
\$38⁰⁰ whole
10 inch round, serves 12-15 guests

Croquembouche

a beautiful tower of cream filled profiteroles finished with a cloud of spun sugar
\$150⁰⁰ each, small, serves 10-12 guests
\$175⁰⁰ each, large, serves 15-20 guests

Candy Cane Cupcakes

snow white cupcake with peppermint buttercream and candy cane chips
\$2⁷⁵ each

Gingerbread House

\$200⁰⁰ 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
\$2⁵⁰ each

Traditional Apple Tatin

Golden Delicious apples slowly cooked in caramel and butter served on top of orange breton shortbread, with cinnamon whipped cream
\$30⁰⁰ whole
10 inch round, serves 12-15 guests

Pineapple & Vanilla Cheesecake

cheesecake with tangy pineapple confit, sweet shortbread crust, white chocolate and vanilla glaze
\$36⁰⁰ whole
10 inch round, serves 12-15 guests

Normandine Tart

sweet almond dough, diced apples caramelized and flambéed with Calvados, almond frangipane and fresh apple disks
\$28⁰⁰ whole
10 inch round, serves 12-15 guests

Banana & Chocolate Peanut Tart

sweet dough shell, peanut butter crunch, dark semisweet chocolate cream, caramelized bananas and chocolate nougatine
\$32⁰⁰ whole
10 inch round, serves 12-15 guests

White Satin Cake

walnut sponge cake, coconut peanut crisp, dry apricot compote, and ivory chocolate parfait
\$36⁰⁰ whole
serves 12-15 guests

Assorted Decorated Sugar Cookies

decorated sugar cookies, gingerbread men and linzer snowflakes
\$17⁵⁰ per dozen

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

Walnut and Coffee Royal

walnut sponge, coffee bavarian, espresso crunch, walnut cream and milk chocolate glaze
\$36⁰⁰ whole
10 inch round, serves 12-15 guests

Micryol Cake

crisp hazelnut sponge, layered with coconut jelly, semisweet dark chocolate mousse, flourless chocolate cake with velvet spray
\$36⁰⁰ whole
10 inch round, serves 12-15 guests

Buche De Noel

available in old-fashioned praline, chocolate, Grand Marnier and coffee flavors
\$32⁰⁰ each, small serves 10-12 guests
\$47⁰⁰ each, large serves 15-20 guests



