

TAPAS MENU

~ Passed Hors D'oeuvre ~

Rockfish Flan

sandwiched between wonton crisps

Chorizo Spoons

on a bed of mashed potatoes, drizzled with Rioja wine sauce

Tonta de Champinon y Queso Manchego

mini toasts with wild mushrooms and Manchego cheese

~ Buffet ~

Paella

lobster, shrimps, clams, and mussels baked in saffron rice

Croquetas de Pollo

chicken croquettes

Puntitas de Solomillo

quick roasted slivers of beef tenderloin in a toasted garlic sherry sauce

Brocheta de Gambas y Vieiras

Grilled skewers of shrimp and scallops wrapped in bacon

Patatas Bravas

fried potatoes in a spicy sauce with garlic aioli

Esparragos Verdes a la Plancha

Grilled fresh asparagus with extra virgin olive oil

Ensalada de Espinacas, Almendras y Queso Cabrales

Spinach salad topped with almonds and Cabrales cheese

Pan a la Catalana

Toasted bread topped with chopped garlic and tomato

~ Dessert ~

Arroz con Leche

Traditional Spanish rice pudding

Trufa de Chocolate con Helado de Vainilla

Dark chocolate truffle served with vanilla bean ice cream



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CHEF'S DEMONSTRATION MENU
An in-house cooking tutorial with Windows' Executive Chef

~ Small Plates ~

Baby Lamb Chops

with crimson couscous and black mission fig with a balsamic glaze

Chesapeake Rockfish Filet in a Sun-dried Tomato and Herb Crust
snipped pole beans, pearl pasta and grilled gold zucchini in a lemon basil broth

Kobe Beef Tenderloin with Maine Lobster

in a sweet summer corn and black truffle

Meyer Lemon Roasted Wild Florida Shrimp

spiced Macadamia nut Basmati Rice, asparagus, espresso lobster bisque

Red Chile Crusted Sea Scallop

with mango- tortilla salad and spicy orange vinaigrette

Chicken Roulade

on a bed of sautéed spinach

~ Dessert ~

Strawberry Fraiser

almond sponge cake, kirsh mousseline cream, fresh strawberries and sponge crumbs
in a martini glass

Cheesecake Lollipops

coated in chocolate

Champagne Mousse

presented in champagne glasses



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