

A rustic wooden background with various holiday-themed items including spices, nuts, dried citrus, and cookie cutters. The items are arranged in a scattered, natural way, creating a warm and inviting atmosphere. The text "Spice up your Holidays" is written in a white, elegant cursive font on the left side of the image.

Spice up  
your  
Holidays

WINDOWS  
CATERING COMPANY

HOLIDAY MENU

703.519.3500  
WWW.CATERING.COM

# PASSED HORS D'OEUVRES

## LOBSTER GRILLED CHEESE

buttery grilled sandwiches with lobster and Fontina cheese

**\$3.50 each**

## MARYLAND CRAB CAKES

Maryland lump crab cakes with cornichon remoulade

**\$3.75 each**

## SALMON PASTRAMI

on a potato pancake with sun-dried fruit compote

**\$3.50 each**

## SMOKED TROUT CANAPÉS

with creme fraiche, pickled onion on black bread triangles

**\$3.50 each**

## SNOWFLAKE SHRIMP

Florida gulf shrimp in toasted coconut with tamarind dipping sauce

**\$3.50 each**

## LOLLIPOP LAMB CHOPS

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

**\$4.75 each**

## SHORT RIB BITE

buttery toasted Brioche mini sandwiches with gruyere and horseradish shredded short rib

**\$3.50 each**

## GRILLED PORK TENDERLOIN

with sour cherry compote on rosemary crostini

**\$3.15 each**

## MASHED POTATO CIGARS WITH GORGONZOLA

and chive crème fraiche

**\$2.75 each**

## ENDIVE SPEARS

with goat cheese, figs, pecans and wild cherry compote

**\$2.75 each**

## BEET AND GOAT CHEESE BITES

oven-dried beet chips with goat cheese mousseline and micro greens, champagne vinaigrette

**\$2.75 each**

## PUMPKIN RISOTTO CROQUETTES

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

**\$2.50 each**

## PEAR AND FOIE GRAS BUNDT CAKE

crispy yucca root puree with caramelized Asian pear and foie gras

**\$4.15 each**

## SLOW-ROASTED DUCK CONFIT

on sweet potato gaufrette with cranberry-black pepper chutney

**\$3.25 each**

## COCKTAIL SKEWER

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

**\$3.50 each**

## BABY BAKED POTATO

Mini baked potatoes with cheddar cheese, bacon and chive sour cream

**\$3.00 each**

## MEATBALL PRETZEL POPS

Southern-style sweet and sour meatballs on a pretzel swizzle stick

**\$2.50 each**

## THANKSGIVING TART

turkey stuffing baked in a pie shell with cranberry compote

**\$3.15 each**

## CHICKEN TARTLET

seared chicken, Vidalia onions, Macoun apples with curry essence in a phyllo cup

**\$2.75 each**

## ORANGE CHICKEN PUMPKIN SPRING ROLL

with spicy mandarin sauce

**\$2.75 each**

## CHICKEN CORDON BLEU

with ham, Swiss cheese and a crispy herbed bread crumb crust, and a Dijonaise dipping sauce

**\$3.15 each**

## QUINOA FRITTERS

a mixture of red quinoa, goat cheese, garlic and herbs fried until golden brown and served with sun-dried tomato dipping sauce

**\$2.50 each**

## CRANBERRY MEATBALLS

bite-sized, oven roasted meatballs glazed in a sweet and tangy cranberry sauce

**\$2.75 each**

## SWEET POTATO CROSTINI

roasted sweet potatoes, rosemary-mascarpone and hazelnuts on toasted bread rounds drizzed with honey

**\$2.75 each**

## MINIATURE CRAB BOULES

creamy Maryland crab dip served in miniature bread bowls

**\$3.50 each**

## BEET AND POTATO LATKES

served with creme fraiche and snipped chives

**\$2.95 each**

# STATIONARY HORS D'OEUVRES

## JUMBO COCKTAIL SHRIMP

served with lemon wedges, cocktail sauce, mignonette sauce

**\$2.95 per shrimp**

## DEILED EGGS

- traditional
- jalapeño popper
- honey cured bacon
- bbq shrimp

**\$3.25 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

**\$16.95 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

**\$250.00 per tenderlion**

(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

**\$4.00 per person**

## CRAB, BRIE AND ARTICHOKE DIP

served with assorted flat breads

**\$7.50 per person** (minimum 12 guests)

## BREAST OF TURKEY

sliced turkey breast with cranberry chutney, accompanied by mini cocktail rolls

**\$95.00, 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

**\$8.50 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

**\$3.25 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

**\$2.95 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

**\$95.00, 5lbs,** (serves 15 guests)

## HOLIDAY CANAPÉS

- smoked trout salad on toasted pumpernickel bread
- honey cured ham, French brie and Granny Smith apple on toasted brioche
- goat cheese, sun-dried cranberries and candied walnuts on toasted french bread rounds

**\$2.95 per person**

## BACON AND PECAN CHEESE LOG

cream cheese and sharp white cheddar cheese blended with garlic and chives rolled in crisp bacon crumbles and chopped pecans served with assorted flatbreads and crackers

**\$37.50 each**

## TWISTS, CHIPS AND DIPS

homemade cheddar cheese bread twists and potato chips served with a duo of dips to include cranberry-jalapeno salsa and pimento cheese

**\$4.50 per person**

## IMPORTED AND DOMESTIC CHEESE DISPLAY

French brie, Wisconsin cheddar, dilled Havarti and goat cheese, decorated with seasonal grapes, served with gourmet crackers and French bread

**\$5.75 per person**

## FALAFEL, HUMMUS AND PITA PLATTER

chickpea pancakes served with hummus, tomato and cucumber salad and crisp pita chips

**\$12.95 per person**

## KABOB TRIO

- steak and potato with onions and peppers
- rosemary chicken with lemon, broccoli and cauliflower florets
- lamb meatballs with harissa glaze

**\$14.50 per person**

## MEATBALLS

- sweet and sour
- turkey and spinach
- chorizo and lime
- mushroom veggie ball

**\$2.25 each**

# ENTREES

## STACKED MOROCCAN-SPICED FILET OF ROCKFISH

with Israeli couscous with butternut squash and orange zest crowned with crispy leeks

**\$17.50 per person**

## HOUSE SMOKED TROUT

with apple-chive fritters, pickled onions, peppered watercress and horseradish cream

**\$16.95 per person**

## WOOD GRILLED HARRIS RANCH BEEF TENDERLOIN

served with Oregon morel mushrooms, fava beans, California green asparagus, smoked potato puree, sauce bordelaise

**\$22.95 per person**

## BRISKET OF BEEF

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

**\$21.95 per person**

## KOBE STYLE BEEF SHORT RIB

celery hearts, radishes, fiddleheads, grainy mustard spaetzle, reduced braising juices with lovage soffritto

**\$25.50 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

**\$30.50 per person**

## ROAST LOIN OF PORK

with apple and pork stuffing, cider gravy, wild rice studded with toasted almonds, and colorful autumn vegetables

**\$20.50 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

**\$33.50 per person**

## HERB-ROASTED BREAST OF VERMONT TURKEY

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

**\$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

**\$19.95 per person**

## ORANGE AND MADEIRA GLAZED VIRGINIA HAM

spiral ham with homemade raisin-fig chutney, ash-roasted sweet potatoes and creamed spinach

**\$195.00 per platter** (serves 8-10)

## EVERYTHING SALMON

"Everything" spice crusted Verlasso Bay salmon filet with lemon-garlic snipped pole beans, roasted cauliflower florets and yellow Finn potatoes

**\$21.95 per person**

## CHICKEN MILANESE

pan-fried in an herbed parmesan bread crumb crust with fresh Meyer lemon and lemon zest with skillet potatoes and sautéed broccoli rabe

**\$18.95 per person**

## APPLE CIDER BRAISED CHICKEN

whole pieces of farm raised chicken braised in apple cider with bacon, shallots and root vegetables served with garlic roasted Brussel sprouts

**\$18.50 per person**

## BOUILLABAISSE

a bouillon of fresh fish to include shrimp, scallop, mussels, clams and sea bass, with leeks, fennel, garlic, tomatoes and fresh herbs, served with garlic croutons and homemade aioli

**\$17.50 per person**

## SIDE DISHES

### **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  
**\$41.50 each** (serves 8-10 guests)

### **CORNBREAD, SAUSAGE AND PECAN STUFFING**

**\$3.50 per person**

**TRADITIONAL NEW ENGLAND STUFFING**  
with celery, onions and fresh herbs  
**\$3.25 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  
**\$4.75 per person**

**ROASTED CORN PUDDING**  
rich Silver Queen corn baked with cream and fresh herbs until golden  
**\$4.00 per person**

**PUMPKIN RISOTTO**  
arborio rice blended with pumpkin and cinnamon  
**\$5.00 per person**

**ROASTED ROOT VEGETABLES**  
rutabagas, turnips, parsnips, carrots and new potatoes with a thyme and marjoram vinaigrette  
**\$5.15 per person**

**POTATO GRATIN**  
wafers of Yukon Gold potato layered with fresh cream and baked with Parmesan cheese  
**\$4.50 per person**

**ROASTED CAULIFLOWER WITH CRANBERRY**  
oven roasted cauliflower florets and honey-glazed cranberries tossed in a balsamic vinaigrette  
**\$3.75 per person**

**ROASTED BEET SALAD**  
with Bellwether Farms goat cheese sprinkled with toasted hazelnuts and a kumquat vinaigrette  
**\$4.50 per person**

**GARLIC BROCCOLINI**  
with toasted bread crumbs  
**\$3.95 per person**

**KALE SALAD**  
with oranges, cranberries, pistachios and maple dressing  
**\$4.50 per person**

**STUFFING MUFFINS**  
**\$4.95 each**

**BROCCOLI RABE**  
with pinenuts and raisins  
**\$4.00 per person**

**LEMON ROASTED GREEN BEANS**  
with Marcona almonds  
**\$4.00 per person**

**HARVEST GRAIN**  
lentils, quinoa, wheat berry and bulgur salad with sun-dried cherries, scallions, and balsamic vinaigrette  
**\$4.75 per person**

**FARRO SALAD**  
farro salad with fennel, golden raisins and radicchio in a lemon-honey vinaigrette  
**\$4.75 per person**

**BABY PEAS**  
with bacon and leeks in a creamy parmesan dressing  
**\$4.00 per person**

**ROOT VEGETABLES AND COUSCOUS**  
tender couscous tossed with roasted carrots, winter squash and parsnips garnished with toasted almonds, fresh mint and pomegranate seeds, orange-maple vinaigrette  
**\$4.00 per person**

**BACON AND BLUE CHEESE MASHED POTATOES**  
homemade garlic mashed potatoes with crisp bacon, Roque River blue cheese crumbles and snipped chives  
**\$4.50 per person**

**DOUBLE C**  
chopped cauliflower salad with red delicious and Granny Smith apples, romaine lettuce and Belgian endive, creamy apple cider dressing  
**\$4.25 per person**

**BACON-BROCCOLI**  
broccoli florets and applewood smoked bacon tossed with sun-dried cranberries and water chestnuts in a Dijon dressing  
**\$4.50 per person**

**LOBSTER MAC AND CHEESE**  
Maine lobster and pasta twists baked with Monterey jack and white cheddar cheeses under a buttery bread crumb crust  
**\$12.75 per person**

**BRUSSELS SPROUT SLAW**  
with mustard dressing and maple glazed pecans  
**\$4.25 per person**

**WINTER GREENS GRATIN**  
kale and mustard greens layered with fresh cream and baked with parmesan cheese and herbed bread crumbs  
**\$4.25 per person**

**MUSHROOM AND WHEATBERRY SALAD**  
garlic roasted mushrooms tossed with tender wheatberry, lemon and sage  
**\$3.95 per person**

**ITALIAN ANTIPASTI STUFFING**  
traditional stuffing baked with salami, soppressata and an Italian herb blend  
**\$4.95 per person**

\* At least one hour to warm using a chafing dish. Please discuss heating instructions when placing your order.

# 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  
**\$50.00 each**

## PEAR AND SPICED CARAMEL CHARLOTTE

Amaretto soaked sponge cake, spiced caramel mousse, poached pear cubes surrounded by ladyfingers  
**\$40.00 each**

## WINTER CHILL CAKE

lemon and almond sponge, white chocolate and ginger parfait, candied orange nougat and ivory frosting  
**\$50.00 each**

## DARK CHOCOLATE HAZELNUT PINE CONE DOME

flourless chocolate cake, hazelnut crisp, orange crème brûlée, chocolate pearls and semisweet ganache glaze  
**\$52.00 each**

## S'MORES TEMPTATION CAKE

graham cracker base, homemade marshmallow, milk chocolate cream and dark chocolate mirror glaze  
**\$50.00 each**

## CHOCOLATE CARAMEL TART

sweet dough, apricot and vanilla confit, chocolate cream and cocoa nib brittle  
**\$36.00 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 each**

## GRANNY SMITH AND WALNUT STRUDEL

baked with plump cranberries and raisins served with whipped cream  
**\$38.00 each**

## PEPPERMINT ROCKYROAD CHEESECAKE

pecan shortbread, semisweet chocolate chunks, peppermint flavored cheesecake, cocoa glaze and praline cream  
**\$38.00 each**

## LEMONCELLO CAKE

hazelnut crisp, citrus marmalade, lemoncello parfait and Sicilian pistachio cream  
**\$50.00 each**

## BUCHE DE NOEL

- old-fashioned praline
- chocolate
- Grand Marnier
- coffee flavors

**\$40.00 each, small** (serves 10-12 guests)  
**\$55.00 each, large** (serves 15-20 guests)

## EDELWEISS XMAS LOG

Buttermilk chocolate cake, sour cherries jelly, Caraibe chocolate cream and Tahitian vanilla glaze  
**\$55.00 each**

## HOLIDAY CHEER SWEETS

cranberry crumb bars, rocky road bars, mint marshmallow brownies and cream puffs  
**\$4.75 per person**

## COOKIE JAR FAVORITES

custom designed sugar holiday cookies and assorted homemade traditional favorites  
**\$3.25 per person**

## SOUR CHERRY KRINKLE COOKIES

**\$1.95 per person**

## CARROT AND CINNAMON SQUARES

**\$2.25 per person**

## SPICED SNICKERDOODLE COOKIES WITH EGGNOG CREAM

**\$1.95 per person**

## APPLE AND CINNAMON FRITTERS

**\$1.95 per person**

## CANDY CANE CUPCAKES

snow white cupcake with peppermint buttercream and candy cane chips  
**\$2.95 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  
**\$3.25 each**

## PEPPERMINT MARSHMALLOW WHOOPIE PIES

**\$2.50 each**

## CHOCOLATE RHAPSODY CUP

Marble white and dark chocolate Bavarian with honey poached pear Williams and apple cider compote  
**\$3.95 per person**

## MINIATURE CANNOLI

**\$2.50 per person**

## GINGERBREAD HOUSE

**\$250.00 Small**  
**\$400.00 Large**

## CROQUEMBOUCHE

a beautiful tower of cream filled profiteroles finished with a cloud of spun sugar  
**\$215.00 Small** (serves 10-12 guests)  
**\$275.00 Large** (serves 15-20 guests)

## HOLIDAY SHOOTERS

- apple cobbler shots
- nutmeg eggnog parfait
- banana fosters shooters

**\$3.95 each**

## HOLIDAY BARK TRIO

- white chocolate with peppermint
- dark chocolate with walnuts
- milk chocolate with dried fruits and pistachios

**\$3.50 per person**

## SPICE CAKE

with cinnamon and cream cheese icing  
**\$50.00 each**

## APPLE CRANBERRY CHEESECAKE BARS

**\$2.95 each**