

# WINDOWS CATERING

## Happy Thanksgiving

MAKE YOUR HOLIDAY ENTERTAINING EASY!

### TRADITIONS

#### HERB-ROASTED WHOLE TURKEY

**TRADITIONAL NEW ENGLAND STUFFING**  
brioche bread, onions, carrots, celery and thyme

**SHERRIED SWEET POTATOES AND APPLES**  
roasted sweet potatoes and granny smith apples  
seasoned in lemon juice, brown sugar and sherry

#### ROASTED ROOT VEGETABLES

**SPINACH SALAD**  
with red onion, dried cranberries and  
walnut vinaigrette

#### APPLE, PUMPKIN OR PECAN PIE

**\$42.00 per person** | *Minimum order of 6 Guests*

### CULINARY CENTERPIECE HIGHLIGHTS

**MAPLE-ROASTED WHOLE VIRGINIA TURKEY** served  
with a side of gravy

12 – 14 LB Turkey | Serves 14 – 16 guests | \$120.00  
16 – 18 LB Turkey | Serves 20 – 22 guests | \$140.00

**MAPLE-ROASTED SLICED TURKEY BREAST**  
with Cape Cod cranberry chutney, gravy and assorted rolls

**\$95.00** per 5 lbs

**ORANGE AND MADEIRA-GLAZED VIRGINIA HAM**  
spiral-sliced with raisin fig chutney  
and assorted cocktail rolls

14 lbs | serves 12 – 14 guests | **\$175.00**

#### SALMON ALMONDINE

whole side of Norwegian salmon baked with a Marcona  
almond crust, haricot vert with a lemon sauce

**\$21.95 PER PERSON** | *Minimum order of 6 guests*

**AGED FILET OF BEEF WITH A CABERNET SYRUP**  
accompanied by potato mushroom cakes and roasted  
asparagus with grilled plum tomatoes in a cabernet syrup

**\$25.95 PER PERSON** | *Minimum order of 6 guests*

#### HARVEST ROULADE

breast of chicken stuffed with corn bread, apples and  
pecans, roasted and sliced into medallions on a bed of  
braised Napa cabbage

**\$19.95 PER PERSON** | *Minimum order of 6 guests*

### SIDES GALORE

#### MUSHROOM BREAD PUDDING

wild mushrooms baked in a savory  
custard with a thyme-honey broth  
and Gruyere cheese

**\$5.25 per person**

#### CRANBERRY STUFFING SURPRISE

sourdough bread, thyme, sage and  
rosemary simmered and baked with  
apples and cranberries

**\$4.25 per person**

#### GREEN BEAN CASSEROLE

string beans in a creamy  
mushroom sauce topped  
with fried onions

**\$4.95 per person**

#### QUINOA SALAD WITH HONEY CRISP APPLES AND DRIED CHERRIES

with a light sherry vinaigrette

**\$4.50 per person**

#### BUTTERNUT SQUASH TART

rich pastry with brown sugar, sautéed  
butternut squash, topped with orange  
zest and served with nutmeg crème  
fraîche and orange liqueur

**\$39.00 per tart**

#### ROASTED CORN PUDDING

Silver Queen corn baked with cream  
and fresh herbs until golden brown

**\$4.25 per person**

#### ROASTED BEET SALAD

with Bellwether Farms goat cheese,  
toasted hazelnuts and a candied  
kumquat vinaigrette

**\$5.00 per person**

#### SWEET POTATO STUFFING

with bacon and thyme

**\$4.25 per person**

#### KALE SALAD

with oranges, cranberries, pistachios  
and a maple dressing

**\$4.25 per person**

### SOMETHING SWEET

#### CHOCOLATE NOUGATINE TART

intensely chocolate with a crunch of  
peanut brittle

**\$45.00**

#### PUMPKIN PIE BROWNIES

chocolate brownies with  
spiced pumpkin topped with  
chocolate ganache

**\$2.00**

#### AUTUMN APPLE COBBLER

red and golden delicious apples, baked  
with raw sugar, cinnamon and spices  
under a sweet streusel topping

**\$39.00**

#### SEVEN LAYER CHOCOLATE CAKE

endless layers of moist chocolate  
cake layered with fudge filling, crispy  
chocolate pearls and semisweet  
chocolate ganache glaze

**\$39.00**

#### APPLE CRISP CHEESECAKE

Spiced graham cracker crust with apple  
flavored cheesecake topped with a  
brown sugar streusel

**\$42.00**

#### ORANGE-CRANBERRY BARS

**\$2.95**

#### PEAR AND CARAMEL CHARLOTTE

Amaretto soaked sponge cake with  
spiced caramel mousse and poached  
pear cubes surrounded by ladyfingers

**\$42.00**

#### PECAN, PUMPKIN OR APPLE PIE

**\$27.00**

#### APPLE PIE POPS

**\$3.25**

### EASY EXTRAS

#### THANKSGIVING IN A BOX

Maple-roasted sliced turkey breast,  
cranberry relish, traditional stuffing,  
green beans and an apple tart

**\$17.95 per person**

#### EVERYTHING BUT THE TURKEY BASKET

crystallized ginger biscuits, pumpkin  
bread, cranberry-ginger-orange relish,  
roasted red pepper spread, gourmet  
crackers, Fall dried fruit and nut mix,  
pumpkin truffles, apple pie pops, mini  
pecan pies, mini gourds and pumpkins  
and cocktail napkins

**\$145.00**

#### ALL ABOUT APPLES

Fall decorative mugs, cinnamon sticks,  
apple cider, sparkling cider, homemade  
cider spice mix, ginger snaps, Granny  
Smith apples and caramel sauce

**\$75.00 each**

WINDOWS  
CATERING

703.519.3500 | CATERING.COM

**ORDER YOUR WHOLE TURKEY BY FRIDAY, NOVEMBER 20<sup>TH</sup>**  
**ALL OTHER ORDERS DUE BY MONDAY, NOVEMBER 23<sup>RD</sup>**

ALL DELIVERIES ARE "NO-CONTACT". CLOSELY FOLLOWING THE CENTER FOR DISEASE CONTROL AND  
LOCAL JURISDICTION GUIDELINES, WINDOWS IS ALWAYS OPERATING WITH OUR EMPLOYEES  
AND YOUR SAFETY IN MIND - INCLUDING CONTACTLESS DELIVERIES.

ASK ABOUT OUR CUSTOMIZED GIFT BASKETS AND GIFT CARDS FOR FRIENDS AND FAMILY