

WINDOWS  
CATERING COMPANY

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HOLIDAY MENU  
2021

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# HOLIDAY SPIRITS

## ALCOHOLIC

### PEPPERMINT-TINI

vanilla flavored rum, white chocolate liqueur and peppermint schnapps with a crushed candy cane rim

### WINTER'S ROSE

whisky, grapefruit juice, lemon juice and crème de cassis garnished with a lemon wedge

### PEAR AND ROSEMARY FIZZ

vodka, pear nectar, simple syrup and club soda garnished with a rosemary sprig

## HOT

### JINGLE JUICE

Guinness beer simmered with sugar, ginger, cloves and cinnamon, blended with rum and topped with whipped cream and orange wheels

### MULLED ORANGE CIDER

apple cider infused with cinnamon, cloves, orange and ginger, spiked with bourbon

### HOT BUTTERED RUM WITH ROASTED PINEAPPLE

brown sugar and butter roasted pineapple puree blended with vanilla, cardamom and allspice, spiked with rum

## NON-ALCOHOLIC

### MISTLETOE MULE

ginger beer, fresh lime juice, simple syrup, club soda and a splash of cranberry juice, garnished with fresh cranberries

### POMEGRANATE PUNCH

pomegranate juice, cranberry juice, club soda and pomegranate seeds

### BLOOD ORANGE

freshly squeezed blood orange juice with honey, vanilla extract, lime juice, club soda, and blood orange wheels



# PASSED HORS D'OEUVRES

## LOBSTER GRILLED CHEESE

buttery grilled sandwiches with lobster and Fontina cheese  
\$4.50 each

## MARYLAND CRAB CAKES

with cornichon remoulade  
\$4.50 each

## SALMON PASTRAMI

on a potato pancake with sun-dried fruit compote  
\$4.25 each

## SNOWFLAKE SHRIMP

Florida gulf shrimp in toasted coconut with a sweet and sour sauce  
\$4.00 each

## LOLLIPOP LAMB CHOPS

in a sun-dried tomato and basil crust with a mustard dipping sauce  
\$5.50 each

## SHORT RIB BITES

buttery toasted brioche mini sandwiches with gruyere, horseradish and shredded short rib  
\$3.95 each

## SOUR CHERRY PORK TENDERLOIN

with sour cherry compote on a rosemary crostini  
\$3.50 each

## MUSHROOM CIGARS

roasted mushroom and shallots in crispy phyllo pastry  
\$3.00 each

## BEET AND GOAT CHEESE BITES

oven-dried Ruby Queen beet chips with herbed goat cheese, micro greens and golden beet confit  
\$3.50 each

## PUMPKIN RISOTTO CROQUETTES

arborio rice with sweet pumpkin in a crisp Italian herb crust served with nutmeg creme fraiche  
\$2.75 each

## SLOW-ROASTED DUCK CONFIT

on sweet potato gaufrette with cranberry-black pepper chutney  
\$3.75 each

## COCKTAIL SKEWER

aged Manchego cheese and Serrano ham wrapped around cured Spanish olives, skewered and drizzled with virgin olive oil  
\$3.95 Each

## BABY BAKED POTATO

with cheddar cheese, bacon and chive sour cream  
\$3.95 each

## CHICKEN TARTLET

seared chicken, Vidalia onions and Macoun apples with curry in a phyllo cup  
\$3.50 each

## KOBE BEEF MEATBALLS

glazed in a sweet, tangy cranberry sauce  
\$3.50 each

## FIG AND GOAT CHEESE CROSTINI

drizzled with sweet honey  
\$3.75 each

## SMOKED SALMON MOUSSE

in a sea salt potato cup with lemon zest  
\$4.25 each

## CHICKEN POT PIE BITES

mini puff pastry cups filled with a blend of tender chicken chunks, seasonal vegetables and cognac cream sauce  
\$3.95 each

## GORGONZOLA AND

## CARAMELIZED PEAR

## POLENTA ROUNDS

grilled polenta rounds topped with caramelized pear slices and a dollop of whipped gorgonzola cream  
\$3.50 each

## STEAK AND POTATOES

roasted peewee potato halves topped with thinly sliced beef tenderloin and a drizzle of garlic aioli  
\$4.95 each

## CANDIED WALNUT BRUSSELS

## SPROUT BITES

oven-roasted Brussels sprout halves topped with brie cheese cubes and candied walnuts with a honey and maple syrup  
\$3.25 each

# STATIONARY HORS D'OEUVRES

## DEVILED EGGS

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

\$31.00 per dozen (1 doz min)

## MEATBALLS

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

\$25.00 per dozen (1 doz min)

## MINI SANDWICHES

- honey-baked ham on a sweet potato biscuit with clove honey mustard
- smoked turkey with cranberry chutney on a silver dollar brioche bun
- roast beef with horseradish cream on a knot roll

\$36.00 per dozen (1 doz min)

## HOLIDAY PINWHEELS

- roasted turkey breast with cream cheese, apple-pear stuffing and cranberry chutney in a fresh herb tortilla
- Virginia ham with Swiss cheese, roasted prunes and caramelized onion with stone-ground mustard in a flour tortilla
- grilled green and yellow zucchini, fresh mozzarella, basil marinated tomatoes and virgin olive oil in a spinach tortilla

\$24.00 per dozen (1 doz min)

## HOLIDAY CANAPÉS

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

\$38.00 per dozen (1 doz min)

## CHIMNEY SMOKED TENDERLOIN OF BEEF

roasted Black Angus filet rolled in Meaux mustard and cracked black pepper served with crispy tobago onion strips, assorted cocktail rolls, bernaise sauce and horseradish cream  
\$395.00 (serves 12-15 guests)

## ROAST TURKEY BREAST

sliced turkey breast with Cape Cod cranberry chutney, accompanied by mini cocktail rolls and biscuits  
\$180.00 per / serves 10-12

## STILTON CHEESE WITH SPICED WALNUTS

English stilton with dried apricots, plums, cherries, Red Flame and Lakemount Grapes, English toast and crackers  
\$7.25 per person

## POTATO PANCAKE BAR

traditional potato pancakes, potato and zucchini pancakes and potato and beet pancakes served with sour cream, apple compote, smoked salmon mousse and fresh chives  
\$10.50 per person

## JUMBO COCKTAIL SHRIMP

served with lemon wedges, cocktail sauce and mignonette sauce  
\$42.00 per dozen (1 doz min)

## HOLIDAY BRIES

- caramelized pecans
  - cranberry walnut relish
  - Bartlett pear and sun-dried figs served with assorted flatbreads and crackers
- \$67.00 per wheel

## MIXED OLIVES

with herbs, chili, lemon, thyme and rosemary olives with fennel, and orange and dill olives served with cheese straws and breads  
\$5.75 per person

## TRIO OF SALMON DISPLAY

smoked salmon, pastrami-cured salmon and gravlax, accompanied by Thai mango salsa, red caviar, capers, minced onion, egg, dilled butter, onion flatbreads and raisin pumpernickel breads  
\$275.00 (serves 15-20 guests)

## CHARCUTERIE & CHEESE DISPLAY

French brie, ashed goat cheese, smoked Gouda, diamond Cheddar, Oregon blue and dill Havarti with rough country and champagne pate and sliced imported sausages served with gourmet crackers and French bread rounds  
\$8.50 per person

## DUO OF ASPARAGUS

blanched asparagus spears wrapped in Norwegian smoked salmon or Prosciutto di Parma served with a creamy dill dipping sauce  
\$9.00 per person

# MAIN ENTREES

MOROCCAN SPICED ROCKFISH  
with Israeli couscous, butternut  
squash, orange zest and  
crispy leeks  
\$22.00 per person

WOOD GRILLED HARRIS  
RANCH BEEF TENDERLOIN  
with Oregon morel mushrooms,  
fava beans, California green  
asparagus, smoked potato puree  
and sauce bordelaise  
\$45.00 per person

BRISKET OF BEEF  
New England-style braised beef  
with roasted root vegetables in a  
red wine sauce accompanied by  
crispy potato pancakes  
\$32.00 per person

FREE-RANGE BEEF SHORT RIBS  
boneless slow roasted short rib  
with roasted root vegetables,  
smashed baby new potatoes  
and toasted garlic spinach,  
Merlot sauce  
\$30.00 per person

GRILLED PRIME CREEKSTONE  
HANGER STEAK  
with cauliflower creamed  
spinach, hen of the  
woods, red shallot puree and  
natural jus  
\$20.95 per person

PAN ROASTED RACK OF LAMB  
with fig and prosciutto crown,  
fava beans and grilled yellow  
tomatoes  
\$495.00 per / serves 10

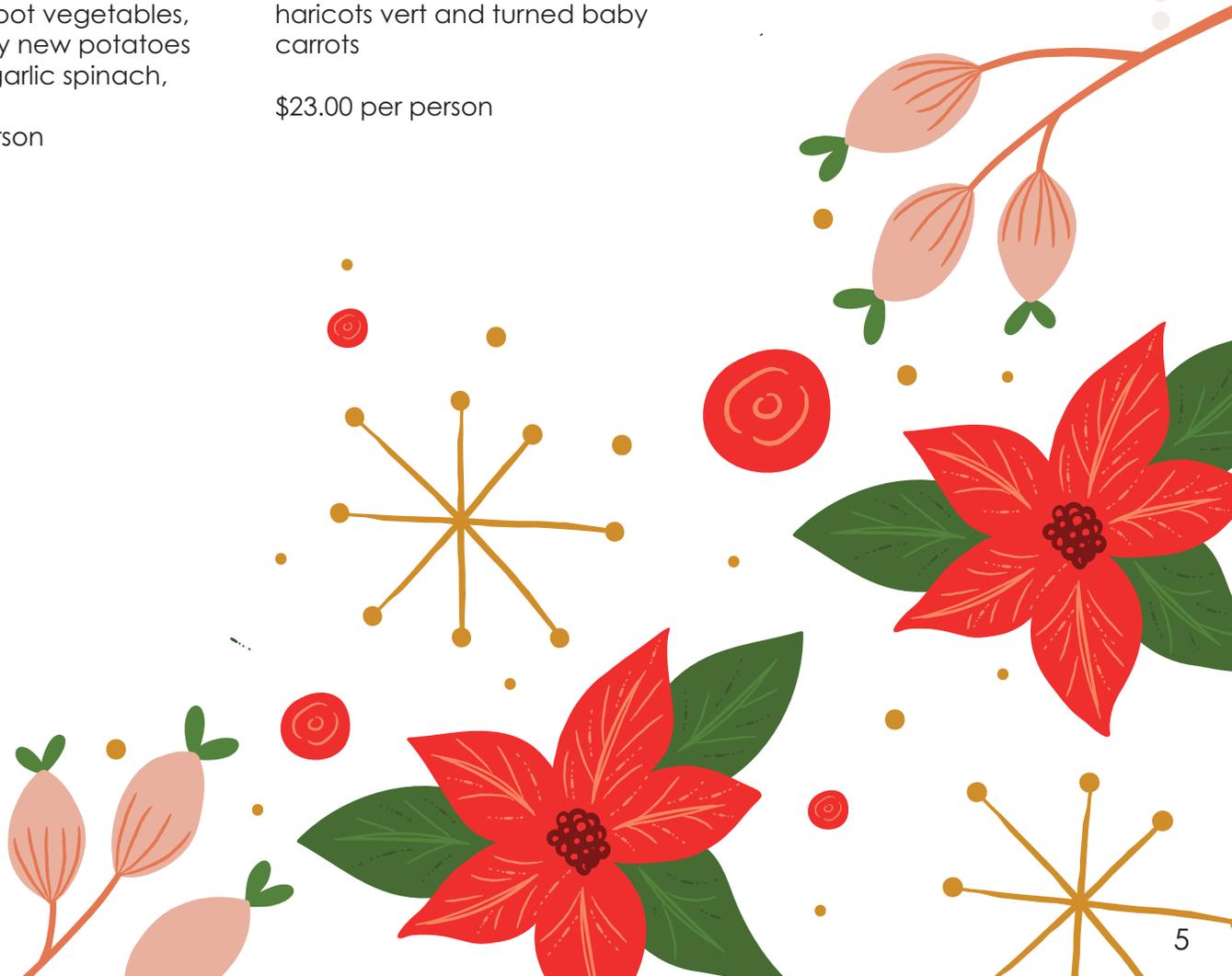
CRANBERRY BALSAMIC CHICKEN  
pan-roasted breast of chicken in  
a sweet and savory cranberry,  
balsamic and brown sugar glaze  
\$23.00 per person

PECAN CRUSTED BREAST  
OF CHICKEN  
served with parsnip-potato cake,  
haricots vert and turned baby  
carrots  
\$23.00 per person

ROAST LOIN OF PORK  
sage, thyme and marjoram  
rubbed pork loin with apple-  
fennel sausage stuffing, honey  
brussel sprouts, broccolini and  
roasted pears, apple cider gravy  
\$21.50 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 guests)

HOLIDAY STUFFED  
ARTICHOKE BOTTOMS  
artichokes stuffed with roasted  
garlic spinach and sun dried  
tomato on a bed of quinoa  
\$18.95 per person



# SIDE DISHES

## BUTTERNUT SQUASH TART

rich pastry with brown sugar and sauteed butternut squash, topped with orange zest and served with nutmeg creme fraiche and orange liqueur  
\$52.00 each (serves 8-10 guests)

## ROASTED CORN PUDDING

rich Silver Queen corn baked with cream and fresh herbs  
\$49.00 per (serves 10 guests)

## ROASTED ROOT VEGETABLES

rutabagas, turnips, parsnips, carrots and new potatoes with thyme and marjoram  
\$6.25 per person

## POTATO GRATIN

Yukon Gold potatoes layered with fresh cream baked with Parmesan and Reggiano cheese  
\$5.50 per person

## GRILLED ASPARAGUS SPEARS

with shaved Romano cheese  
\$6.25 per person

## ROASTED CAULIFLOWER WITH CRANBERRIES

oven-roasted cauliflower florets and honey-glazed cranberries tossed in a balsamic vinaigrette  
\$5.95 per person

## ROASTED BEET SALAD

with Bellwether Farms goat cheese, toasted hazelnuts and candied kumquat vinaigrette  
\$6.95 per person

## GARLIC BROCCOLINI

with toasted bread crumbs  
\$4.95 per person

## BACON AND BLUE CHEESE MASHED POTATOES

garlic mashed potatoes with crisp bacon, Roque River blue cheese crumbles and snipped chives  
\$5.50 per person

## CREAMED SPINACH

with artichokes and pinenuts  
\$5.25 per person

## WINTER CITRUS SALAD

segments of grapefruit, clementines and blood oranges tossed with crumbled feta and walnuts in a honey-thyme vinaigrette  
\$5.95 per person

## WINTER PANZANELLA

toasted brioche croutons with roasted butternut squash and Brussels sprouts, cranberries and pine nuts with red wine vinaigrette  
\$5.95 per person

## SHAVED BRUSSELS SPROUT CAESAR SALAD

Brussels sprout slaw with garlic croutons, and parmesan cheese served with a classic Caesar dressing  
\$5.95 per person

## MUSHROOM RISOTTO

wild mushrooms, leaf spinach, flat leaf parsley, Parmigiano-Reggiano shavings  
\$6.50 per person



# DESSERTS

**DARK CHOCOLATE AND HAZELNUT PINE CONE DOME**  
flourless chocolate cake with hazelnut crisp, orange creme brulee, chocolate pearls and semisweet ganache glaze  
\$52.00 each

**CROQUEMBOUCHE**  
a beautiful tower of cream filled profiteroles finished with a cloud of spun sugar  
\$150.00 each (small)

**WINTER CHILL CAKE**  
lemon and almond sponge with a white chocolate and ginger parfait, candied orange nougat and ivory frosting  
\$50.00 each

**NUTMEG EGGNOG PARFAIT**  
salted caramel, eggnog cream flavored with nutmeg, crisp Speculoos cookie crumb  
\$3.50 each

**CHOCOLATE PEPPERMINT TART**  
a rich chocolate shell filled with mint infused panna cotta decorated with crimsons, currants, berries and mint  
\$45.00 each

**HOLIDAY COOKIE ASSORTIMENT**  
\$35.00 per dozen

**CHEESECAKE, BROWNIE, AND CAKE LOLLIPOPS**  
dipped in dark, milk, or white chocolate, decorated with holiday sprinkles  
\$4.95 each

**GRANNY SMITH APPLE AND WALNUT STRUDEL**  
baked with plump cranberries and raisins and served with whipped cream  
\$38.00 each

**CHOCOLATE BUCHE DE NOEL**  
chocolate genoise filled with rich Belgian chocolate cream, topped with dark chocolate  
\$55.00 each

**HOLIDAY SHOOTERS**

- apple cobbler shots
- nutmeg eggnog parfaits
- bananas foster shooters

\$5.95 each

