



eat
drink
• And Be •
Cheerful

HOLIDAY MENU | 2019

COCKTAILS

ALCOHOLIC

PEPPERMINT-TINI

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

HOT

JINGLE JUICE

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

NON-ALCOHOLIC

MISTLETOE MULE

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

WINTER'S ROSE

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

HOT BUTTERED RUM WITH ROASTED PINEAPPLE

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

POMEGRANATE PUNCH

pomegranate juice, cranberry juice, club soda and pomegranate seeds

PEAR AND ROSEMARY FIZZ

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

MULLED ORANGE CIDER

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

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
\$3.50 each

MARYLAND CRAB CAKES

with cornichon remoulade
\$3.75 each

SALMON PASTRAMI

on a potato pancake with sun-dried fruit compote
\$3.50 each

SNOWFLAKE SHRIMP

Florida gulf shrimp in toasted coconut with a sweet and sour sauce
\$3.25 each

LOLLIPOP LAMB CHOPS

in a sun-dried tomato and basil crust with a mustard dipping sauce
\$4.75 each

SHORT RIB BITES

buttery toasted brioche mini sandwiches with gruyere, horseradish and shredded short rib
\$3.50 each

SOUR CHERRY PORK TENDERLOIN

with sour cherry compote on a rosemary crostini
\$3.15 each

MASHED POTATO CIGARS

with Gorgonzola and chive crème fraiche
\$2.75 each

CRAB BOULES

creamy Maryland crab dip served in miniature bread bowls
\$3.50 each

BEET AND GOAT CHEESE BITES

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

crispy yucca cake 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

with cheddar cheese, bacon and chive sour cream
\$3.00 each

CHICKEN TARTLET

seared chicken, Vidalia onions and Macoun apples with curry in a phyllo cup
\$2.75 each

CRANBERRY AND BRIE BITES

served in a phyllo cup
\$2.25 each

SWEET POTATO CROSTINI

roasted sweet potatoes, rosemary-mascarpone and hazelnuts on toasted bread rounds with honey
\$2.75 each

KOBE BEEF MEATBALLS

glazed in a sweet, tangy cranberry sauce
\$2.75 each

FIG AND GOAT CHEESE CROSTINI

drizzled with sweet honey
\$3.25 each

SMOKED SALMON MOUSSE

in a sea salt potato cup with lemon zest
\$3.25 each

BEET AND POTATO PANCAKES

with confit of chicken compote and crispy apple bacon
\$3.50 each

BUFFALO NUGGETS

spicy buffalo chicken bites skewered with crisp celery and blue cheese dipping sauce
\$2.50 each

POLENTA CAKE

with sun-dried cranberries, fresh lemon, thyme and rosemary
\$2.50 each

WALDORF CUPS

breast of cage-free chicken tossed with red and green grapes, toasted walnuts, celery and sweet apples in apple cider yogurt dressing
\$2.50 each





STATIONARY HORS D'OEUVRES

DEVILED EGGS

- traditional
 - jalapeño popper
 - honey-cured bacon
 - bbq shrimp
- \$24.00 per dozen
(minimum 1 dozen)

MEATBALLS

- sweet and sour
 - turkey and spinach
 - chorizo and lime
 - mushroom veggie ball
- \$25.00 per dozen
(minimum 1 dozen of each variety)

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
- \$34.99 per dozen
(minimum 1 dozen of each variety)

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
- \$7.50 per person

HOLIDAY CANAPÉS

- smoked trout salad on toasted pumpkinseed 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
- \$28.50 per dozen
(minimum 1 dozen of each variety)

KABOB TRIO

- steak with potatoes, onions, and peppers
 - rosemary chicken with broccoli and cauliflower florets
 - lamb meatballs with harissa glaze
- \$14.50 per person

VIRGINIA BIRD

slow roasted breast of Virginia turkey served with cranberry chutney, tarragon mayonnaise and mini cocktail rolls
\$95.00 (serves 15 guests)

PRIME RIB

cracked pepper and garlic crusted prime rib served with whole roasted baby red onions, snap peas, creamed spinach and baby carrots, traditional au jus and horseradish cream
\$425.00 | 7 bones
(serves 12-15 guests)

ROAST TURKEY BREAST AND MAPLE GLAZED VIRGINIA HAM

served with honey mustard, cranberry orange relish, raisin fig chutney and assorted cocktail rolls
\$95.00 | 5lbs (serves 15 guests)

OPEN RANGE BEEF TENDERLOIN

herb-roasted and cocktail sliced beef tenderloin accompanied by crispy root chips, knot rolls, grainy mustard and horseradish cream
\$250.00 (serves 12-15 guests)

STILTON CHEESE WITH SPICED WALNUTS

English stilton with dried apricots, plums, cherries, Red Flame and Lakemount Grapes, English toast and crackers
\$6.25 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

SAVORY POP TARTS

- Beef Pop Tart: shredded beef, peas and potatoes served with chimichurri sauce
 - Lobster and Mango Pop Tart: Maine lobster, chive and mango served with cilantro sauce
 - Chicken Bourbon Pop Tart: bourbon chicken served with Georgia peach salsa
 - Garden Vegetable Pop Tart: roasted seasonal vegetables with sweet and sour sauce
- \$42.00 per dozen
(minimum 1 dozen of each variety)

JUMBO COCKTAIL SHRIMP

served with lemon wedges, cocktail sauce and mignonette sauce
\$34.00 per dozen
(minimum 1 dozen)

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 pumpkinseed breads
\$16.95 per person

MARYLAND CRAB, FRENCH BRIE AND ARTICHOKE CASSEROLE

served with assorted flat breads to dip
\$90.00 each (serves 12 guests)

7-LAYER CRANBERRY 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
\$49.95 each (serves 20 guests)

MUSHROOM AND SPINACH DIP

creamy blend of roasted mushrooms and herbed spinach with cream cheese, sour cream and a hint of tarragon served with vegetable crudite and toasted flat breads
\$5.50 per person

CHARCUTERIE

as assortment of country and smooth pates, dried and cured sausages, prosciutto and salami served with crackers and grilled flat breads
\$8.50 per person

IMPORTED AND DOMESTIC CHEESE DISPLAY

French brie, Wisconsin cheddar, dilled Havarti and goat cheese, served with gourmet crackers and French bread
\$6.50 per person

HOLIDAY BRIES

- caramelized pecans
 - cranberry walnut relish
 - Bartlett pear and sun-dried figs
- served with assorted flatbreads and crackers
\$55.00 per wheel

ENTREES

MOROCCAN SPICED ROCKFISH

with Israeli couscous, butternut squash, orange zest and crispy leeks
\$17.50 per person

WOOD GRILLED HARRIS RANCH BEEF TENDERLOIN

with Oregon morel mushrooms, fava beans, California green asparagus, smoked potato puree and 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

FREE-RANGE BEEF SHORT RIBS

boneless slow roasted short rib with roasted root vegetables, smashed baby new potatoes and toasted garlic spinach, Merlot sauce
\$26.50 per person

RACK OF LAMB WITH DIJON-BRIOCHE CRUST

with haricot verts, baby carrots, wild mushrooms and miniature pear-shaped potato croquettes, lamb jus and bearnaise sauce
\$30.50 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

TRADITIONAL HERB ROASTED TURKEY

with roasted Cipollini onions, green beans, brown sugar sweet potatoes, New England stuffing, giblet gravy and orange cranberry relish
\$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

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 breadcrumb crust with fresh Meyer lemon and lemon zest with skillet potatoes and sautéed broccoli rabe
\$18.95 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 guests)

APPLE CIDER BRAISED CHICKEN

with bacon, shallots, root vegetables and garlic-roasted Brussel sprouts
\$18.50 per person

SALMON ALMONDINE

whole side of Norwegian salmon baked with Marcona almond crust served with haricot vert, roasted potatoes and lemon sauce
\$19.95 per person

PAN-SEARED ALASKAN HALIBUT

with grilled portobello mushrooms, wild leeks, fingerling potatoes and a warm mushroom vinaigrette
\$19.95 per person

CHICKEN CORDON BLUE

farm-raised boneless breast of chicken stuffed with ham and Swiss cheese, rolled in herbed bread crumbs and sautéed
\$15.95 per person

LOBSTER BREAD PUDDING

a creamy blend of lobster, mushrooms, leeks, and Swiss cheese baked under a layer of buttery bread crumbs and Maine lobster sauce
\$149.00 each (serves 10 - 12)

HOLIDAY STUFFED ARTICHOKE BOTTOMS

artichokes stuffed with roasted garlic spinach and sun dried tomato on a bed of quinoa
\$14.95 per person



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



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
\$41.50 each
(serves 8-10 guests)

CORNBREAD, SAUSAGE AND PECAN STUFFING

\$3.50 per person

TRADITIONAL NEW ENGLAND STUFFING

\$3.25 per person

MUSHROOM BREAD PUDDING

wild mushrooms baked in a savory custard 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
\$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 thyme and marjoram
\$5.15 per person

POTATO GRATIN

Yukon Gold potatoes layered with fresh cream baked with Parmesan and Reggiano cheese
\$4.50 per person

ROASTED CAULIFLOWER WITH CRANBERRIES

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, toasted hazelnuts and candied 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

STUFFIN MUFFINS

traditional New England-style stuffing baked in individual 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 a 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

BACON AND BLUE CHEESE MASHED POTATOES

garlic mashed potatoes with crisp bacon, Roque River blue cheese crumbles and snipped chives
\$4.50 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

MUSHROOM AND WHEAT BERRY SALAD

garlic roasted mushrooms tossed with tender wheat berry, lemon and sage
\$3.95 per person

GRILLED ASPARAGUS SPEARS

with shaved Romano cheese
\$4.99 per person

POLENTA WITH ROASTED MUSHROOMS

with Madeira sauce
\$4.50 per person

MASHED POTATOES

traditional mashed potatoes with sweet cream and butter
\$2.95 per person

MASHED SWEET POTATOES

with a brown sugar crumble
\$3.50 per person

FRENCH ONION TART

caramelized onions, fresh thyme, yellow potatoes, applewood smoked honey bacon and blue cheese baked in a savory shell
\$49.99 each
(serves 8-10 guests)

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

DESSERTS

GINGERBREAD HOUSES

custom designed and hand-crafted

\$300.00 | Small

\$450.00 | 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)

BUCHE DE NOEL

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

\$40.00 each | Small

(serves 10-12 guests)

\$55.00 each | Large

(serves 15-20 guests)

PEAR AND CARAMEL CHARLOTTE

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

\$40.00 each

WINTER CHILL CAKE

lemon and almond sponge cake with a white chocolate and ginger parfait, candied orange nougat and ivory frosting

\$50.00 each

DARK CHOCOLATE HAZELNUT PINE CONE DOME

flourless chocolate cake with hazelnut crisp, orange crème brûlée, chocolate pearls and semisweet ganache glaze

\$52.00 each

S'MORES TEMPTATION CAKE

a graham cracker base with homemade marshmallows, milk chocolate cream and dark chocolate mirror glaze

\$50.00 each

HOLIDAY MINI PIE BAR

pumpkin, cranberry-apple, lemon meringue, blueberry almond and pecan fudge

\$7.50 per serving

GRANNY SMITH APPLE AND WALNUT STRUDEL

baked with plump cranberries and raisins served with whipped cream

\$38.00 each

EDELWEISS LOG

buttermilk chocolate cake with sour cherry 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

DARK CHOCOLATE AND RASPBERRY TORTE

chocolate graham cracker crust, chocolate ganache with raspberries and Chambord anglaise

\$45.00 each

COOKIE JAR FAVORITES

holiday sugar cookies and assorted homemade traditional favorites

\$3.25 per person

SOUR CHERRY KRINKLE COOKIES

\$1.95 each

CARROT AND CINNAMON SQUARES

\$2.25 each

SPICED SNICKERDOODLE COOKIES WITH EGGNOG CREAM

\$1.95 each

APPLE AND CINNAMON FRITTERS

\$1.95 each

CANDY CANE CUPCAKES

snow white cupcakes with peppermint buttercream and candy cane chips

\$2.95 each

CHEESECAKE, BROWNIE, AND CAKE LOLLIPOPS

dipped in dark, milk or white chocolate coated with holiday sprinkles

\$3.25 each

PEPPERMINT MARSHMALLOW WHOOPIE PIES

\$2.50 each

MINIATURE CANNOLIS

\$2.50 each

CHOCOLATE RHAPSODY CUPS

marble white and dark chocolate Bavarian with honey-poached pear Williams and apple cider compote

\$3.95 each

RED VELVET CRANBERRY CAKE

layered red velvet cake with cream cheese filling decorated with sugared cranberries and rosemary leaves

\$45.00 each

HOLIDAY SHOOTERS

- apple cobbler shots
- nutmeg eggnog parfaits
- bananas foster 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

CHOCOLATE PEPPERMINT TART

a rich chocolate shell filled with mint infused panna cotta decorated with crimsons, currants, berries and mint

\$45.00 each

CRANBERRY ORANGE POUND CAKE

orange zest cake with dried cranberries and cream cheese frosting

\$45.00 each





WINDOWS
CATERING

HOLIDAY 2019

5724 General Washington Drive • Alexandria, VA 22312 • 703.519.3500 • CATERING.COM • @WindowsCatering