

STOCK YOUR FRIDGE

START THE DAY OFF RIGHT

CHEF GINA'S MUFFINS (VG)

blueberry, chocolate, carrot bran, quinoa and gluten-free zucchini

\$3.75 each

BREAKFAST BUNDT CAKES (VG)

cinnamon apple with golden raisins, marble banana walnut, pumpkin spice

\$3.75 each

CHEF KANE'S CROISSANTS (VG)

smoked ham and Emmenthaler cheese, ultimate chocolate, flaky almond

\$4.25 each

PUMPKIN COFFEE CAKE (VG)

\$23.00 serves 10

GLUTEN-FREE BANANA BREAD (GF) (VG)

with chocolate chips

\$23.00 serves 10

SMOKED SALMON

sliced smoked Norwegian salmon served with mini-bagels, vegetable cream cheese, fruit salad and hard-boiled eggs.

\$59.00 serves 4 - 5

WHAT'S FOR DINNER!

GRILLED PRIME CREEKSTONE (GF) HANGER STEAK

with cauliflower, creamed spinach and natural jus

\$85.00 - serves 5

CHIMICHURRI BEEF - PALEO SPECIAL (GF)

grilled London Broil with homemade chimichuuri sauce and roasted potatoes

\$85.00 - serves 5

HOMESTYLE MEATLOAF

country meatloaf cupcakes with a creamy whipped potato top and roasted mushroom gravy

\$64.00 - serves 5

GRILLED ROCKFISH ON (GF) ROASTED FENNEL

with spicy tomato compote, yellow rice and an olive oil drizzle

\$79.00 - serves 5

PUMPKIN SEED-ENCRUSTED (GF) FILET OF SALMON

on a bed of Autumn vegetables

\$78.00 - serves 5

EVERYTHING SALMON (GF)

"Everything" spice Verlasso Bay salmon filet with lemon-garlic snipped pole beans and yellow Finn potatoes

\$78.00 - serves 5

APPLE CIDER BRAISED CHICKEN (GF)

with bacon, shallot, root vegetables and garlic roasted Brussels sprouts

\$75.00 - serves 5

DATE AND HONEY GLAZED CHICKEN

farm raised breast of chicken marinated in honey with chopped dates served with couscous

\$75.00 - serves 5

CHICKEN PARMESAN

breaded chicken cutlets layered with marinara sauce and Parmesan cheese over penne pasta

\$77.00 - serves 5

CHICKEN MAC AND CHEESE

baked with Monterey Jack and white cheddar cheeses with diced chicken

\$31.50 - serves 5

(GF) GLUTEN FREE (VE) VEGAN

(VG) VEGETARIAN

SAVORY ACCOMPANIMENTS

ROASTED ROOT VEGETABLES (GF) (VG) (VE)

rutabaga, turnips, parsnips, carrots and new potatoes with a thyme and marjoram vinaigrette

\$20.00 - serves 4

BRUSSELS SPROUT SLAW (GF) (VG)

with mustard dressing and maple glazed pecans

\$18.00 - serves 4

CREAMY PUMPKIN PASTA (VG)

Rigatoni pasta with shallots and garlic in a creamy pumpkin sauce with pinenut gremolata

\$22.00 - serves 4

ROASTED CAULIFLOWER (GF) (VG) WITH CRANBERRIES

oven-roasted cauliflower florets and honey-glazed cranberries tossed in a balsamic vinaigrette

\$18.00 - serves 4

ROASTED FINGERLING (GF) (VG) (VE) POTATOES

with garlic and parsley

\$18.00 - serves 4

AUTUMN HARVEST (GF) (VG) (VE)

baby spinach and arugula salad with toasted walnuts, pomegranate seeds, naval oranges, fennel, lemon-champagne vinaigrette

\$24.00 - serves 4

(GF) GLUTEN FREE (VE) VEGAN

(VG) VEGETARIAN

FROM THE BAKERY

GLUTEN-FREE CHOCOLATE (GF) FLOURLESS CAKE

with peanut crunch, dark chocolate mousse glazed with dark chocolate

\$40.00 serves 12 - 15

TRADITIONAL APPLE TART TARTIN

Golden Delicious apples slowly cooked in caramel and butter, layered in orange Breton shortbread and topped with cinnamon whipped cream and almond brittle

\$40.00 serves 12 - 15

CHEF'S GINA'S PIES

- apple
- pumpkin
- cherry
- pecan

\$28.00 serves 8 - 10

\$4.95 each 4" individual

S'MORES ON A STICK

\$29.00 per dozen

PUMPKIN SPICE ROLL

with nutmeg cream cheese icing

\$20.00 serves 5

APPLE CRUMB BAR

apples, caramel, brown sugar, cinnamon, oats, walnuts and coconut

\$19.95 dozen

CHOCOLATE PECAN BOURBON POP TARTS

\$29.95 1/2 dozen

\$150 ORDER MINIMUM

ALLOW 48 HOURS NOTICE FOR DELIVERY. 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 GIFT CARDS FOR FRIENDS AND FAMILY



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