

# CORPORATE CATERING



WINDOWS  
CATERING COMPANY

# ALL THE RIGHT INGREDIENTS



Whether we are dropping off food for a meeting or designing a full-service event with staffing, equipment and linens, no event is too big, too small or too complex for Windows Catering Company to handle. Mix all these ingredients together and you have a complete catering team that is prepared to flawlessly execute any type of event:

- ◆ a 10,000 square foot, state-of-the-art kitchen with a temperature and humidity controlled chocolate room
- ◆ highly skilled, professionally trained culinary team
- ◆ highest quality, freshest products delivered daily
- ◆ customer-focused event designers assisting you with all your catering needs
- ◆ on-time deliveries from a dedicated team of delivery specialists

All of our events are the result of a collaborative effort between our event designers, culinary experts, operations teams and you—the final ingredient.



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**CALL OR EMAIL TODAY AND LET US BRING TOGETHER ALL THE RIGHT INGREDIENTS FOR YOUR NEXT CATERED EVENT**

703.519.3500  
WINDOWS@CATERING.COM  
CATERING.COM



HERE COMES THE SUN

## Breakfast à la Carte served room temperature, 8-person minimum

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### STREETS OF PARIS

an assortment of Windows' specialty croissants to include: smoked ham and Emmenthaler cheese, ultimate chocolate and flaky almond  
**\$3.95 each**

### MORNING GLORY **V**

a daily variety of freshly baked breakfast pastries to include: almond marzipan, butter croissants, apple turnovers, fruit danish and coffee cake slices served with butter and fruit preserves  
**\$6.25 per person**

### OUR SIGNATURE COFFEE CAKES **V**

including: cinnamon apple with golden raisins, cinnamon Russian bread, banana walnut and lemon-poppy seed  
**\$20.00 each, serves 8-10 guests**

### DOUGHNUTS **V**

an assortment of doughnuts  
24-hour notice required  
**\$24.50 per dozen**

### MUFFIN BASKET **V**

assorted freshly baked large muffins to include: blueberry streusel, chocolate orange, Southern-style carrot bran  
**\$3.50 per person**  
**\$2.00 per person** mini muffins

### BEIGNETS **V**

French beignets filled with raspberry preserves and fresh orange curd  
**\$7.95 per dozen**

### GOURMET BAGEL PLATTER **V**

with plain cream cheese, cream cheese jardinière, butter and fruit preserves  
**\$3.25 per person**

### SMOKED SALMON PLATTER

sliced, smoked Norwegian salmon served with bagels, plain and vegetable cream cheese, sweet red onions, capers and vine ripened tomatoes  
**\$14.75 per person**

### EUROPEAN MORNING

hard boiled eggs, sliced sopressata, Virginia cured ham, brie cheese, sliced tomato and fig jam with walnut date bread and French bread toasts  
**\$8.95 per person**

### ORCHARD'S HARVEST **V GF**

a selection of sliced cantaloupe, honeydew melon, papaya, pineapple, mango, ruby red grapefruit, navel orange and assorted berries  
**\$4.50 per person**

### BERRY DELICIOUS **V GF**

mixed California berries garnished with fresh mint, served with citrus-yogurt sauce  
**\$5.75 per person**

### FRUIT SALAD **V GF**

the freshest seasonal fruits the market has to offer, served with a lemon-poppy seed yogurt sauce  
**\$4.25 per person | \$3.95 per skewer**

### HEALTHY START **V GF**

quinoa salad with assorted berries, shaved coconut and slivered almonds with maple-walnut dressing  
**\$4.95 per person**

### INDIVIDUAL YOGURTS **V GF**

an assortment of premium non-fat yogurts  
**\$2.95 each | Greek Yogurt \$3.25**

### ROSE VERANDA **V**

English scones, raspberry thumbprints, shortbread, honey and almond cake with clotted cream, preserves and butter  
**\$3.95 per person**

### YOGURT PARFAITS

**\$3.95 each**

### CHERRY BLOSSOM PARFAIT **V GF**

sour cherry compote, non-fat vanilla yogurt and fresh berries

### PEACH RASPBERRY PARFAIT **V GF**

raspberry coulis and poached peaches in non-fat vanilla yogurt

### RETRO SPLIT PARFAIT **V GF**

strawberry puree, ripe banana salsa, non-fat vanilla yogurt and a touch of semisweet chocolate

### CRUNCH PARFAIT **V GF**

honey flavored non-fat yogurt, homemade granola and seasonal stone fruits

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# Hot Breakfast Selections\*

## BRIOCHE FRENCH TOAST **V**

brioche bread dipped in egg batter, dusted with cinnamon and sugar, griddled to perfection and served with maple syrup and butter

**\$5.95 per person**

## FRENCH TOAST STICKS **V**

brioche bread dipped in egg batter, griddled to perfection and served on a stick with maple syrup and fruit compote

**\$6.25 per person**

## OATMEAL BAR **V GF**

steel cut old-fashioned oatmeal with brown sugar, dried cranberries, raisins, roasted pecans, walnuts and dairy cream

**\$7.50 per person**

## OMELET MUFFINS

personal omelet baked in a muffin pan filled with Virginia baked ham, farm fresh vegetables, jack and cheddar cheese accompanied by roasted tomato salsa

**\$7.50 per person**

## FARM-FRESH SCRAMBLED EGGS **V GF**

**\$4.95 per person**

## QUICHE LORRAINE CUPS

a creamy egg custard blended with hickory smoked bacon, caramelized onions and gruyere cheese baked in an individual shell

**\$7.50 per person**

## ALL AMERICAN BREAKFAST\*

scrambled eggs, bacon, home fries and sliced fruit

**\$13.95 per person**

## TORTILLA ESPAÑOLA **GF**

a savory tortilla egg dish baked with potatoes

**\$35.00 each**

## BREAKFAST EXTRAS

**\$3.50 per person**

- maple sausage links
- honey-cured bacon
- grilled Virginia ham slices
- turkey bacon
- beef sausage
- home fries
- potato pancakes

## FRITTATAS

serves 15

## CALIFORNIA **GF**

farm-fresh eggs baked with smoked salmon, green onions, California asparagus, golden Yukon potatoes and Monterey Jack cheese

**\$56.00 each**

## HAM FLORENTINE **GF**

farm fresh eggs baked with Virginia ham, Swiss cheese, sautéed spinach, roasted tomato and onions

**\$54.00 each**

## THE ROAST **V GF**

farm-fresh eggs baked with roasted zucchini, red onions, sweet bell peppers, plum tomatoes and dilled havarti cheese

**\$52.00 each**

## BREAKFAST SANDWICHES

### RISE AND SHINE

hickory smoked bacon, egg and cheddar cheese on an English muffin

**\$6.75 per person**

### THE OLD TOWN

Virginia cured ham, egg and Swiss cheese on a flaky croissant

**\$6.75 per person**

### BELGIAN SUNRISE

maple sausage, egg and brie cheese between two Belgian waffles

**\$6.75 per person**

### THE FRESH START

egg whites, spinach, mushrooms and provolone cheese on an English muffin

**\$5.75 per person**

## BREAKFAST QUICHES

10 inch pies, serves 8

### EARLY BIRD

breakfast sausage, sweet fennel, zucchini, asparagus, mushrooms and buffalo mozzarella in a flaky pie crust

**\$30.50 each**

### THE CLASSIC

the original quiche Lorraine with roasted sweet onions, crisp crumbled bacon and Gruyere cheese in a flaky pie crust

**\$30.50 each**

### THE SHROOM **V**

wild mushrooms, spinach and fontina cheese in a flaky pie crust

**\$29.50 each**

## BREAKFAST BURRITOS

served with homemade salsa

**\$6.95 each**

### CAJUN CRAZE

a spiced tortilla filled with Cajun spiced shrimp with roasted green and red peppers, green onions, sharp yellow cheddar cheese and scrambled eggs

### SOUTH OF THE BORDER

flour tortilla filled with scrambled eggs, breakfast sausage, sweet roasted peppers and Monterey Jack cheese

### THE TEXAN

chili tortilla filled with scrambled eggs, flat iron steak, pinto bean mash and American cheese

### THE BAJA **V**

spinach tortilla filled with scrambled eggs, sweet onion, mushrooms and white cheddar cheese



# THE ALL-AMERICAN SANDWICH

## Sandwich Combinations 8-person minimum, gluten-free bread available

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### SANDWICH BUFFET

an assortment of Windows' sandwiches and wraps, choice of side salads, homemade cookies and brownies

Choose from below:

- Caesar salad
- garden salad
- sweet corn salad
- farmer's slaw
- sunset spa pasta salad
- picnic potato salad
- ancient grain salad
- Greek orzo salad

**\$14.50 per person** / one side salad

**\$16.50 per person** / two side salads

### VIRGINIA DELI

traditional deli-style platter of shaved roast beef, smoked turkey breast, smoked ham, Swiss and yellow cheddar cheeses served with red bliss potato salad, coleslaw, deli pickles, lettuce, sliced tomatoes, mayonnaise, mustard and horseradish cream

- assorted sliced breads and rolls
- potato chips
- homemade cookies and brownies

**\$15.95 per person**

### BROWN BAGGED LUNCH

half a sandwich, chips and a cookie and brownie

**\$9.95 per person**

### DELI DOUBLE

sliced meats to include: turkey, roast beef, sugar-cured ham, grilled chicken, prosciutto di San Daniele and turkey pastrami

- cheeses to include havarti and cheddar
- accompanied by roma tomatoes, avocado and romaine lettuce with pesto spread, guacamole, sun-dried tomato mayonnaise and jalapeño mustard
- croissants, pumpernickel and seven-grain breads
- sliced seasonal fruit
- homemade cookies and brownies

**\$16.95 per person**

## Wraps 8-person minimum, gluten-free wraps available

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### GRILLED SALMON WRAP

grilled salmon filet with applewood smoked bacon, tomato, caramelized red onion and basil mayonnaise in an herb tortilla

**\$9.25 per person**

### ANTIPASTO WRAP

smoked ham, Genoa salami, provolone cheese, plum tomatoes, grilled zucchini, sliced roasted peppers, arugula and oregano olive oil in a sun-dried tomato tortilla

**\$8.50 per person**

### CHICKEN CAESAR WRAP

grilled chicken breast, romaine lettuce, shaved Parmesan cheese and classic Caesar dressing in a flour tortilla

**\$8.50 per person**

### TACO WRAP

lime-grilled chicken breast, cheddar cheese, pico de gallo, lettuce and chipotle cream cheese spread in a jalapeno tortilla

**\$8.50 per person**

### TURKEY CLUB WRAP

smoked turkey breast, Monterey Jack cheese, smokehouse bacon, red leaf lettuce, sliced tomato and mayonnaise in a spinach tortilla

**\$8.50 per person**

### WALDORF WRAP

Waldorf chicken salad tossed with Red Delicious and Granny Smith apples, celery, green grapes, walnuts and chives in a whole wheat tortilla wrap

**\$8.50 per person**

### SPA WRAP **V**

roasted red pepper hummus, California avocado, spinach leaves, vine ripe tomatoes and feta cheese in a curry wrap

**\$6.75 per person**

### VEGETABLE GARDEN WRAP **V**

California asparagus, leaf lettuce, goat cheese, micro greens, roasted red peppers and Boursin cheese spread in a jalapeño tortilla

**\$7.95 per person**

### GREEN GODDESS WRAP **V**

cucumber, vine ripe tomatoes, fresh mozzarella, green leaf lettuce, pickled green onions, avocado, sprouts, Green Goddess dressing in a spinach wrap

**\$7.95 per person**

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# Signature Sandwiches 8-person minimum, gluten-free bread available

## N.Y. STYLE TUNA

Albacore tuna salad tossed with sweet red onion and celery in a mayonnaise dressing with lettuce and vine ripened tomatoes on an kaiser roll

**\$8.95 per person**

## SHRIMP PO'BOY

corn flour dusted Louisiana shrimp with Creole tomatoes, shredded green leaf lettuce, house made remoulade on a crisp baguette

**\$8.95 per person**

## CHIMICHURRI FLANK STEAK\*

sliced grilled flank steak with lettuce, tomato, chimichurri drizzle and jalapeño mayonnaise on a toasted baguette

**\$8.75 per person**

## BEER AND BLUE CHEESE\*

top round of beef marinated in Guinness beer, thinly sliced with green leaf lettuce, tomato, caramelized onions and blue cheese dressing on honey wheat bread

**\$8.75 per person**

## BLACK ANGUS HERO\*

rare Black Angus top round of beef, fieldcress greens, grilled red onion and Boursin cheese-horseradish spread on a French baguette

**\$8.75 per person**

## LITTLE ITALY

Genoa salami, Prosciutto ham, mortadella, sausage, capicola, mozzarella cheese, roasted multi-colored peppers, black olives, romaine lettuce and a pesto spread on a rustic roll

**\$8.75 per person**

## PRESSED MEDITERRANEAN

Soppressata and fresh mozzarella cheese, marinated artichokes, basil, cracked cured olives, radicchio and plum tomatoes pressed between our own focaccia bread

**\$8.95 per person**

## BAVARIAN BLAST

Virginia cured ham, smoked gouda cheese, honey mustard dressing, leaf lettuce and plum tomatoes on raisin spelt bread

**\$8.50 per person**

## BANH MI

Vietnamese lemon grass roasted chicken breast with pickled vegetables, jalapeño, cilantro and cucumbers on a French baguette

**\$8.25 per person**

## MESQUITE GRILLED CHICKEN

mesquite-smoked sliced breast of farm-raised chicken, lettuce, tomato, and sun-dried tomato-basil spread on whole grain bread

**\$8.50 per person**

## MILANESE

Breast of free-range chicken in a pecorino and Parmesan crust with arugula greens, plum tomato and pesto mayo on a ciabatta roll

**\$8.50 per person**

## CHICKEN AND WAFFLE

Country waffle sandwich with crispy buttermilk chicken breast and country slaw

**\$8.50 per person**

## COUNTRY CHICKEN SALAD

white-meat, country-style chicken salad with leaf lettuce and vine-ripened tomato on a buttery croissant

**\$8.25 per person**

## CHICKEN CEMITA

crisp breast of chicken with sliced avocado, queso blanco, shaved white onion, green leaf lettuce, sliced tomatoes and chipotle mayonnaise on a sesame artisan roll

**\$8.50 per person**

## APPLEWOOD SMOKED TURKEY & HAVARTI

smoked breast of turkey, havarti cheese, leaf lettuce, sliced beefsteak tomatoes and artichoke-spinach spread on pumpernickle bread

**\$8.50 per person**

## ZUCCHINI SUB **V**

herb grilled green and yellow zucchini with fresh mozzarella, basil, marinated tomatoes and virgin olive oil on Stirato Hero roll

**\$7.95 per person**

## CHIPOTLE PORTOBELLO **V**

chipotle BBQ portobello mushrooms with Jack cheese, spicy cilantro slaw on a multi-grain roll

**\$7.75 per person**



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# BOXED MEALS 8-person minimum

## PACIFIC RIM NOODLES WITH SHRIMP

marinated and grilled shrimp on a bed of noodles with red and green peppers, Asian cut carrots, snow peas, scallions in an hoisin-ginger sauce, served with coconut squares

**\$16.95 per person**

## SALMON NIÇOISE

salmon with haricot vert, new potatoes, red onion, hard-boiled egg, Niçoise olives and red and yellow peppers in a French vinaigrette accompanied by knot rolls and lemon bars

**\$17.95 per person**

## MEMPHIS BBQ SALMON

salmon glazed with a Memphis barbecue sauce, accompanied by Dijon slaw and creamy potato salad, served with pecan tarts

**\$18.95 per person**

## THE PLAINS\*

mesquite-grilled Colorado London broil encrusted with black tellicherry peppercorns, with terra chips, three cheese tortellini salad and chocolate decadence cookies

**\$18.95 per person**

## NEGAMAKI

roulade of beef filet stuffed with scallions, marinated in garlic, ginger and soy with baby corn, bok choy, jasmine rice and seaweed salad with raspberry linzer bars

**\$17.95 per person**

## BEEF BBQ

sliced flank steak in an ancho chili barbecue sauce served with corn salad, roasted potatoes and green beans accompanied by apple crumb squares

**\$17.95 per person**

## ANTIPASTO

Italian delicacies to include fresh mozzarella, provolone, roasted red peppers, Prosciutto, cappicola, Calabrese salami, olives, marinated artichokes and tomatoes served with crostinis and miniature cannolis

**\$13.95 per person**

## MESQUITE GRILL

mesquite-grilled chicken breast marinated in fresh herbs and served with asparagus spears, penne pescadoro and chocolate nut brownies

**\$16.95 per person**

## CAESAR DELIGHT

grilled chicken on a bed of crisp romaine lettuce, topped with Parmesan cheese, garlic brioche croutons in a classic Caesar dressing, with miniature knot rolls and macaroons

**\$14.50 per person**

## SANTORINI

Mediterranean spiced chicken breast, with tomato and cucumber salad, mixed olives, feta cheese and grilled pita chips with almond and honey bars

**\$16.50 per person**

## WINDOWS COBB SALAD

spiced breast of chicken, crisp bacon, crumbled Rogue River blue cheese, hard-boiled egg, ripe avocado and tomato with creamy ranch dressing, served with corn bread and homemade cheesecake squares

**\$14.75 per person**

## SANDWICH BOXED MEALS

sandwich of your choice served with picnic potato salad, marinated green beans and raspberry cream puffs

**\$15.95 per person**

## TOFU PRIMAVERA **V**

sliced tofu grilled with fresh herbs, tossed with green onion and cilantro-harissa dressing, served with tabbouleh and tomato-cucumber salad and accompanied by assorted fruit tarts

**\$14.95 per person**

## MIDDLE EASTERN SAMPLER **V**

hummus, tabbouleh, raisin couscous, dolmas, olives, feta, and red peppers, served with grilled pita chips and baklava

**\$13.50 per person**

# Side Salads

à la carte, 8-person minimum

## VEGETABLE AND GREEN SALADS

### HONEY-GINGERED CARROT SALAD **V GF**

shoestring-cut carrots tossed with fresh ginger, toasted sesame oil and orange blossom honey  
**\$3.50 per person**

### TOMATO-CUCUMBER SALAD **V GF**

Roma tomatoes, European cucumbers, red onion in a red wine balsamic vinaigrette  
**\$3.95 per person**

### ASPARAGUS SPEARS **V GF**

California asparagus, navel oranges and toasted pine nuts in a citrus dressing  
**\$4.25 per person**

### BRUSSELS SLAW **V GF**

shredded Brussels sprouts with mustard dressing and maple glazed pecans  
**\$3.75 per person**

### THE SOUTH BEACH SALAD **GF**

baby spinach with bacon pieces, crumbled blue cheese and Early Girl tomatoes in a balsamic vinaigrette  
**\$3.95 per person**

### HEIRLOOM APPLE SALAD **V GF**

green Mutsu, red Cameo and Russian yellow apples tossed with dates, dry black mission figs and almonds with apple cider vinaigrette  
**\$4.25 per person**

### MEDITERRANEAN SALAD **V GF**

romaine and red leaf lettuces, seedless cucumbers, black olives, red onion, artichoke hearts and marinated red and yellow tomatoes in a balsamic vinaigrette  
**\$3.95 per person**

### SONOMA SALAD **V GF**

Sonoma field greens with toasted pecans, chevre cheese, tomatoes and European cucumbers in an Acacia honey and hazelnut vinaigrette  
**\$3.95 per person**

### CITRUS JICAMA SLAW **V GF**

matchsticks of jicama and golden pineapple, cilantro, orange and lime dressing  
**\$3.95 per person**

### SWEET CORN SALAD **V GF**

roasted sweet corn, tri-colored peppers and green onion in a cumin vinaigrette  
**\$3.75 per person**

### TUSCANY GRILLED VEGETABLES **V GF**

zucchini, red and yellow peppers, onion, eggplant, fennel and yellow squash lightly brushed with a basil-garlic olive oil  
**\$4.50 per person**

### HABAÑERO BLACK BEAN SALAD **V GF**

black beans tossed with red and yellow pepper confetti, scallions, lime and cilantro, served in a coriander dressing  
**\$3.75 per person**

### GARDEN SALAD **V GF**

romaine, radicchio, red leaf and limestone bibb lettuces with tomatoes, chickpeas, matchstick carrots, cucumber and broccoli with your choice of dressing  
**\$3.75 per person**

### CHOP HOUSE SALAD **V GF**

romaine lettuce, cucumber, tomato, celery, corn, jicama, crumbled Berkshire blue cheese and radish in a creamy ranch dressing  
**\$4.25 per person**

### CLASSIC CAESAR **V GF**

romaine lettuce, garlic croutons, and Parmesan cheese in a classic Caesar dressing  
**\$3.75 per person**

### NECTAR **V GF**

organic mixed greens tossed with nectarines, green grapes and Gorgonzola cheese with champagne vinaigrette  
**\$3.75 per person**

### FARMER'S SLAW **V GF**

traditional coleslaw in a creamy dressing  
**\$3.75 per person**

### MARINATED GREEN BEANS **V GF**

green beans, red peppers and cracked black pepper in virgin olive oil  
**\$3.75 per person**

### TOSSED ENDIVE **GF**

with peppered bacon, Gorgonzola and avocado in a sherry vinaigrette  
**3.95 per person**

### FANCY FLORETS **GF**

florets of cauliflower and broccoli with crisp bacon crumbles, celery and garden peas in a creamy Parmesan dressing  
**\$3.95 per person**

### SPINACH, WATERMELON AND GOAT CHEESE SALAD **V GF**

baby spinach with Thai basil, marinated red onion, watermelon, cucumber, goat cheese with caramelized shallot vinaigrette  
**\$4.25 per person**

### BUENOS AIRES SALAD **V GF**

hearts of palm with Beefsteak tomatoes and avocado tossed in an orange-lime dressing  
**\$4.25 per person**

### ASIAN GREENS **V GF**

watercress, spinach, pickled ginger, Mandarin oranges, red radishes and toasted sesame seeds in a wasabi soy dressing  
**\$3.95 per person**

### KALE SALAD **V GF**

chopped kale with toasted almonds, dried cherries, shaved Parmesan cheese in a tahini-maple dressing  
**\$4.25 per person**

### TOMATO PEACH SALAD **V GF**

vine ripened tomatoes tossed with Georgia peaches and slivered red onion in a cider vinegar and olive oil dressing  
**\$4.25 per person**



## PASTA, GRAIN AND POTATO SALADS

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### RAVIOLINI SALAD **V**

cheese-filled, baby tri-colored ravioli with bell peppers, yellow squash, zucchini, fresh basil, oregano and toasted pine nuts in a sun-dried tomato vinaigrette

**\$4.25 per person**

### PENNE PESCADORO **V**

penne pasta tossed in a rich tomato-basil sauce of capers, black olives, garlic and Parmesan cheese

**\$3.95 per person**

### WHEATIE **V**

whole wheat pasta salad tossed with crumbled feta cheese, cherry tomatoes and toasted walnuts in a Dijon mustard vinaigrette

**\$3.95 per person**

### SUNSET SPA PASTA SALAD **V**

fusilli pasta with asparagus, garden peas, fennel and dill in lemon vinaigrette

**\$3.95 per person**

### GREEK ORZO SALAD **V**

orzo with black eyed peas, diced tomato, cucumber, slivered red onion, black olives and feta cheese in a lemon-oregano dressing

**\$3.95 per person**

### PACIFIC RIM NOODLES **V**

Lo mein noodles with red peppers, shredded carrots, toasted sesame seeds and spring peas in a sweet and spicy sauce

**\$3.95 per person**

### NEW POTATO AND GREEN BEAN SALAD **GF**

roasted Red Bliss potatoes, sautéed green beans, crispy bacon, scallions and parsley tossed in a sun-dried tomato mayonnaise

**\$3.75 per person**

### ROASTED RED BLISS POTATOES **V GF**

in a delicate chive-rosemary vinaigrette

**\$3.75 per person**

### PICNIC POTATO SALAD **V GF**

old-fashioned potato salad in a creamy dill mayonnaise

**\$3.75 per person**

### WHEATBERRY WONDER **V**

wheatberry tossed with sliced mango, strawberries and blueberries in a lime dressing

**\$4.25 per person**

### TABBOULEH SALAD **V**

bulgur wheat tossed with fresh parsley, tomato, mint, green onion, fresh lemon juice and extra virgin olive oil

**\$3.75 per person**

### ANCIENT GRAINS SALAD **V**

lentils, quinoa, wheat berry and bulgur salad with sun-dried cherries, scallions and balsamic vinaigrette

**\$3.95 per person**

### WILD WISCONSIN **V GF**

American wild rice tossed with a confetti of organic vegetables in a lemon-thyme dressing

**\$3.75 per person**

### PHARAOH'S FARRO SALAD **V**

farro salad with fennel, golden raisins and radicchio, in a lemon-honey vinaigrette

**\$4.25 per person**

### COLORFUL QUINOA SALAD **V**

red quinoa tossed with spinach, arugula, shredded carrots, red and yellow peppers and chick peas in a red wine vinaigrette

**\$3.95 per person**

# ENTREE SALADS & SOUPS



# Entrée Salads

8-person minimum

Served with a bread basket and miniature pastries

## GOURMET CAESAR SALAD

crisp romaine lettuce, Parmesan cheese and garlic brioche croutons with a classic Caesar dressing

**\$14.95 per person** / grilled chicken

**\$16.95 per person** / grilled shrimp

**\$17.25 per person** / grilled salmon

**\$17.25 per person** / grilled flank steak\*

## SALMON NIÇOISE SALAD **GF**

with baby French green beans, new potatoes, red onions, hard-boiled eggs, Niçoise olives and red and yellow peppers with a French vinaigrette

**\$17.25 per person**

## BANGKOK BEEF SALAD\*

chilled marinated London broil on a bed of fresh Asian greens with hearts of palm, grilled mushrooms and ginger-soy dressing

**\$17.50 per person**

## COWBOY SALAD\*

spit-roasted, blackened beef with roasted corn, pinto beans, blistered red peppers, fried onions and chopped romaine with a chipotle dressing

**\$16.95 per person**

## WINDOWS' COBB SALAD **GF**

spiced breast of chicken, crisp bacon, crumbled Rogue River Blue cheese, hard-boiled egg, ripe avocado and tomato with a creamy French dressing

**\$14.95 per person**

## SUN-N-FUN SALAD **GF**

poached Florida sun shrimp with compressed melon shaved fennel and frisee salad, with a citrus dressing

**\$17.50 per person**

## PEGASUS SALAD\*

mixed field greens with sliced lamb, green and black olives, tomato, cucumber, onion, lemon zest and crumbled feta with a yogurt dill dressing

**\$17.95 per person**

## CHICKEN SUPREME SALAD **GF**

baby spinach and field greens topped with grilled chicken, sliced mango, feta cheese and pistachios with a citrus vinaigrette

**\$15.50 per person**

## BALSAMIC GLAZED CHICKEN SALAD **GF**

grilled balsamic glazed chicken breast on baby arugula with scallions, sun-dried tomatoes, toasted pine nuts with a lemon basil vinaigrette

**\$15.50 per person**

## MOROCCAN TOFU **V GF**

seared marinated tofu with toasted almonds, roasted cherry tomatoes, cured green olives, cilantro, jeweled couscous with a harissa vinaigrette

**\$14.95 per person**

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# Soups\*

## BOSTON CLAM CHOWDER

fresh Quahog clams, Red Bliss potatoes, onions and celery in a light cream and clam broth, served with oyster crackers

**\$5.50 per person**

## LOBSTER BISQUE **GF**

a creamy blend of Maine lobster, Dry Sack sherry, light cream and snipped chives

**\$6.50 per person**

## CHICKEN NOODLE SOUP

with fresh vegetables and homemade noodles

**\$5.00 per person**

## BUTTERNUT SQUASH SOUP **V GF**

a creamy blend of butternut squash with cinnamon, nutmeg and crème fraîche

**\$4.95 per person**

## HEARTLAND VEGETABLE SOUP **V GF**

sweet corn, celery, carrots, leeks, and cremini mushrooms, cooked in a rich vegetable and fresh herb broth

**\$4.95 per person**

## CREAM OF MUSHROOM **V GF**

a melange of mushrooms in a sherry cream

**\$4.95 per person**

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

703.519.3500

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# BUFFET PACKAGES



# Poultry

8-person minimum

## DAY IN THE PARK

grilled barbecue chicken breast in a mesquite marinade, accompanied by roasted Red Bliss potatoes

- corn cobbettes
- farmer's slaw
- garden salad
- assorted dessert bars

**\$16.95 per person**

## THE MESQUITE GRILL

breast of free-range chicken, marinated in fresh herbs, mesquite-grilled and served with wild rice salad, habañero black bean salad and Southwestern roasted corn relish

- penne pescadoro
- Tuscany grilled vegetables
- homemade cookies and brownies

**\$17.95 per person**

## CHICKEN SCALLOPINI

breaded chicken cutlets pan-roasted to a golden brown with wild mushroom vinaigrette

- saffron orzo pasta salad
- classic Caesar salad
- Sicilian lemon tart

**\$17.95 per person**

## THE AMALFI COAST

sliced farm-raised chicken breast in a garlic pesto crust accompanied by tri-color tortellini

- tomato and mozzarella slices with olive oil and basil
- Mediterranean salad
- miniature cannolis
- chocolate-covered strawberries

**\$17.95 per person**

## PICNIC IN THE SOUTH

crispy pieces of Southern fried chicken

- new potato and green bean salad
- chop house salad
- buttermilk biscuits with sweet butter
- individual pecan bars and lemon squares

**\$15.95 per person**

## THE MOROCCAN

grilled breast of chicken in Moroccan spices with tabbouleh salad, saffron couscous and tomato, cucumber and red onion salad

- Mediterranean grilled vegetables
- hummus and pita platter
- sesame almond pocket dipped in honey

**\$17.95 per person**

## HOT BUFFETS\*

### CHICKEN ROULADE

breast of free-range chicken stuffed with spinach, fresh herbs and fontina cheese with a sweet basil sauce accompanied by wild rice pilaf

- Tuscany grilled vegetables
- Sonoma salad
- strawberry tart with amaretto cream

**\$17.95 per person**

### CHICKEN AND DUMPLINGS

creamy pulled chicken and drop dumplings with garden peas, sweet carrots and mushrooms

- string bean casserole
- Caesar salad
- almond and plum tart

**\$16.50 per person**

### TONGDAK

Korean fried boneless chicken coated in a sweet, sour and spicy sauce served with white rice

- ginger carrot salad
- sesame spinach salad
- mango and coconut fried cheesecake

**\$17.50 per person**

### CHICKEN PINWHEELS

honey-glazed breast of chicken stuffed with smoked Gouda, Black Forest ham, roasted red peppers and caramelized Vidalia onions served with an herb sauce

- penne pescadoro
- South Beach salad
- mixed berry charlotte

**\$17.95 per person**

### MONTEGO BAY

Jerk chicken breast with tomato rice, grilled pineapple and spiced rum-glazed plantains

- black bean salad
- spinach salad
- coconut crusted key lime tart

**\$17.95 per person**

### COUNTRY FAIR

whole pieces of chicken basted in our spicy homemade barbecue sauce

- picnic potato salad
- marinated green beans
- all-American apple pie

**\$16.95 per person**

### THE ROTISSERIE

roasted whole pieces of farm-raised chicken basted in toasted garlic, rosemary and extra virgin olive oil with skillet-fried potatoes

- coleslaw
- chop house salad
- homemade apple strudel

**\$16.95 per person**

### CHICKEN BREAST PARMIGIANA

Parmesan crusted chicken cutlets, pan-fried and topped with roasted garlic tomato sauce, Parmesan and mozzarella cheeses on a bed of baby penne pasta

- Tuscany grilled vegetables
- kale salad
- tiramisu

**\$17.95 per person**

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



## Poultry 8-person minimum

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### CHICKEN AND KALE

grilled breast of free range chicken on roasted kale, potato and cherry tomato salad

- wild rice
- carrot salad
- poached pear almond tart

**\$17.95 per person**

### GINGER CHICKEN

grilled ginger soy and honey marinated chicken breast on soba noodle salad in miso vinaigrette

- cabbage slaw
- Asain greens
- mango and coconut fried cheesecake

**\$17.95 per person**

### CURRY CHICKEN

baked free-range breast of chicken in a honey-curry glaze sprinkled with shredded coconut served with turmeric rice salad

- tomato cucumber salad
- heirloom apple salad
- pistachio and apricot duo

**\$17.95 per person**

### STRAWBERRY BALSAMIC CHICKEN

free-range breast of chicken with a balsamic glaze and strawberry salsa

- quinoa salad
- South Beach salad
- assorted macaroons and meringues

**\$17.95 per person**

### CHICKEN PISTACHIO

arugula and pistachio pesto crusted breast of chicken with red and yellow beef steak tomatoes and sliced fresh mozzarella

- penne pescadoro
- Caesar salad
- chocolate raspberry marquis

**\$18.25 per person**

## HOT BUFFETS\*

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### MEXICANA

chicken enchiladas wrapped in fresh corn tortillas, with red enchilada sauce baked with shredded jack and cheddar cheeses

- refried beans
- yellow rice
- corn salad
- cinnamon churros with chocolate dipping sauce

**\$15.95 per person**

### PARMA BAKE

Parmesan and arugula crusted chicken breast on acini de pepe pasta with basil sauce

- snipped beans
- tomato mozzarella salad
- candied orange dipped cannoli

**\$17.95 per person**

### HUMMUS CRUSTED CHICKEN

free range breast of chicken seared and baked in a hummus crust on pan roasted yellow and green zucchini

- farro salad
- Mediterranean salad
- almond and coffee opera cake

**\$17.50 per person**

### CHICKEN SOUVLAKI

skewers of free range breast of chicken marinated in lemon juice and garlic served with a cucumber yogurt sauce

- lemon-potato wedges
- tomato cucumber salad
- toasted pistachio baklava

**\$16.95 per person**

### CHICKEN AND TWISTS

slender pasta twists with free range breast of chicken, florets of cauliflower and broccoli in a chardonnay sauce

- garden salad
- Italian baked bread
- coconut crusted key lime tart

**\$15.25 per person**

# Beef

8-person minimum

## THE MANDARIN\*

hoisin-glazed London broil on a green onion and Mandarin orange lo mein noodle salad, with soy and gingered carrots, Asian greens and spicy finger corn

- Oriental snipped beans
- mango, melon and fresh berries
- coconut rice with passion fruit cream

**\$18.50 per person**

## SHANGHAI BEEF\*

chili and apricot-glazed crispy beef on rice noodles with wok-fried sesame vegetables

- citrus jicama slaw
- organic mixed greens salad
- chocolate-dipped coconut shortbread

**\$18.50 per person**

## THE OMAHA\*

sliced roasted filet of beef served with grilled plum tomatoes, asparagus spears and horseradish potato salad

- garden salad
- caramel and vanilla cake with poached pears

**\$20.95 per person**

## GINGER BOURBON LONDON BROIL\*

London broil marinated in ginger infused Kentucky bourbon accompanied by haricot vert and a lemon gremolata

- grilled potato wedges
- chop house salad
- butterscotch and pecan banana tart

**\$18.50 per person**

## THE PLAINS\*

mesquite-grilled Colorado London broil encrusted with black Tellicherry peppercorns, sliced and accompanied by crispy vegetable chips and horseradish cream

- roasted rosemary Red Bliss potatoes with fresh herbs
- Tuscany grilled vegetables
- all-American apple pie

**\$18.50 per person**

## PEPPERED TENDERLOIN\*

grilled filet of Iowa beef in a three-colored pepper corn crust served with grilled spring onions, wild mushroom salad, grilled yellow sweet peppers and creamy tarragon-caper dressing

- thyme-roasted fingerling potatoes
- kale salad
- almond and coffee opera cake

**\$22.50 per person**

## HOT BUFFETS\*

### EL GAUCHO\*

Argentinean-style, fire-roasted filet of beef with traditional chimichurri sauce, roasted sweet onions, red and green peppers, zucchini and carrots

- Buenos Aires salad
- tres leches cheesecake bars

**\$20.95 per person**

### CLASSIC BEEF TENDERLOIN\*

herb roasted tenderloin with red wine aioli, asparagus and ratatouille

- Gruyere potato diamonds
- Sonoma salad
- apple tart tatin

**\$22.50 per person**

### GIRANDOLA\*

pinwheel of free-range beef stuffed with roasted red peppers, Prosciutto and fontina cheese in a Chianti sauce

- raviolini salad
- grilled balsamic vegetables
- Sicilian lemon tart

**\$21.95 per person**

### TRADITIONAL BOLOGNESE LASAGNA

homemade pasta sheets layered with ricotta, Parmesan and mozzarella cheeses with ground beef and veal in a rich tomato sauce

- green beans
- Caesar salad
- citrus mascarpone tart

**\$16.95 per person**

### DUTCH OVEN

braised boneless beef short ribs in its natural juices with mirepoix vegetables, thyme and Merlot wine

- smashed Red Bliss garlic potatoes
- garden salad
- seasonal fruit tarts

**\$18.95 per person**

### HOMELY MEATLOAF

home-style meatloaf with creamy, country mashed potatoes and mushroom gravy

- garlic roasted green beans
- nectar salad
- apple pie

**\$16.50 per person**

### BACKYARD PICNIC

all American hamburgers and hot dogs accompanied by ketchup, mustard and relish; platters of lettuce, tomatoes and red onions; served with fresh hamburger buns and hot dog rolls

- new potato and green bean salad
- chop house salad
- strawberry shortcake

**\$15.95 per person**

### BIG TEX

Texas-style barbequed beef brisket with Windows' dry rub served with baked cowboy beans

- country potato salad
- creamy coleslaw
- assorted cupcakes

**\$18.50 per person**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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

# Seafood

8-person minimum

## THE NORWEGIAN\*

whole side of grilled Norwegian salmon garnished with watercress, accompanied by gingered Parisian carrots, marinated green beans and saffron orzo

- field green salad
- roasted new potatoes
- lemon meringue bars

**\$19.95 per person** / 10-person minimum

## MEMPHIS BARBECUE SALMON\*

whole side of salmon glazed with a Memphis-style barbecue sauce, Dijon slaw, creamy potato salad and marinated black-eyed peas

- chop house salad
- rocky road and strawberry cupcakes

**\$19.95 per person**

## TEPAN-YAKI\*

Japanese lacquered salmon filets on a bed of wasabi rice noodles with sesame spinach, bok choy and baby corn

- citrus jicama slaw
- honey-gingered carrots
- mango-coconut cupcake

**\$19.95 per person**

## PINEAPPLE GLAZED SALMON\*

whole sides of grilled Norwegian salmon marinated in pineapple soy with stir fry vegetables

- Hawaiian rice
- garden salad
- fresh berries Pavlova with vanilla cream

**\$19.95 per person**

## MARTHA'S VINEYARD

Maine lobster meat blended with celery, white onion, tomatoes and parsley in a light lemon aioli served on a potato roll

- roasted new potatoes
- corn salad
- strawberry field salad
- olive oil and citrus cake with green grapes

**\$22.50 per person** 24 hour notice required

## SCALLION SALMON\*

whole sides of grilled salmon in a scallion crust alongside a roasted fennel, leek and tomato salad with lemon-rosemary aioli

- tabbouleh salad
- nectar salad
- lemon meringue bars

**\$21.50 per person**

## HOT BUFFETS\*

### BAKED GARLIC SHRIMP

marinated shrimp baked underneath a light herb crust, served on a bed of acini di pepe pasta

- Tuscany grilled vegetables
- Caesar salad
- raspberry and almond éclair

**\$17.95 per person**

### SALMON PICCATA\*

filet of salmon in lemon-basil caper sauce with pearl pasta, tossed in a confetti of garden-fresh vegetables

- asparagus spears
- South Beach salad
- cheesecake lollipops

**\$19.95 per person**

### MARYLAND CAKES

twin lump crab cakes served with crisp Old Bay potato wedges and roasted sweet corn with a tarragon tartar sauce

- farmer's slaw
- garden salad
- pecan and lemon bars

**\$21.95 per person**

### CARIBBEAN REEF

grilled red snapper with a warm mango salsa accompanied by pearl pasta and garlic-steamed spinach

- grilled vegetables
- habañero black bean salad
- rum and pineapple upside down cake

**\$20.50 per person**

### EAST COAST

Florida Gulf shrimp stuffed with Maryland crab meat in a citrus butter sauce, served on vegetable rice pilaf and braised red cabbage

- marinated green beans
- garden salad
- fresh lemon cheesecake with blueberries

**\$19.50 per person**

### MISO MISO

wild rockfish marinated in yellow miso, mirin, sake and soy, with coconut rice, glazed baby bok choy, sugar snap peas and red Japanese chili peppers

- simply spinach salad
- chocolate pecan banana tart with caramel drizzle

**\$19.95 per person**

### SHRIMP TEMPURA

jumbo shrimp dipped in tempura batter flash fried and served with Pacific rim noodles in an ancho chili sauce

- citrus slaw
- simply spinach
- red berries and lychee fruit shortbread with rose essence custard

**\$19.25 per person**

### FISH N' CHIPS

beer battered cod fish filets served with British-style chips and a cornichon remoulade

- cole slaw
- kale salad
- rum and raisin truffle pudding

**\$16.95 per person**

### BALSAMIC SALMON\*

whole side of grilled salmon accompanied by sautéed spinach

- quinoa salad
- Tuscany grilled vegetables
- carrot and cinnamon squares

**\$19.95 per person**

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# Combinations

8-person minimum

## PACIFIC RIM NOODLES WITH GRILLED CHICKEN AND SHRIMP

marinated and grilled chicken and shrimp on a bed of noodles with red and green peppers, Asian-cut carrots, snow peas, scallions and hoisin-ginger sauce

- simply spinach salad
- sliced fruit

**\$17.95 per person**

## SOUTHWEST GRILL\*

sliced flank steak and chicken breast glazed with ancho-chili barbecue sauce, accompanied by black beans and rice salad

- Tuscany grilled vegetables
- chop house salad
- cookies and brownies

**\$19.95 per person**

## WINDOWS' TRIO\*

mesquite grilled chicken, seared flank steak and grilled shrimp served over a bed of wild rice with smoked tomato salsa and horseradish cream

- Tuscany grilled vegetables
- caramel vanilla slab

**\$20.95 per person**

## HOT BUFFETS\*

### PAELLA VALENCIA

saffron rice with shrimp, clams, mussels, chorizo sausage, breast of chicken, peppers, roasted onions and peas

- Aztec salad
- sliced fruit
- vanilla churros with strawberries and cream

**\$17.95 per person**

**\$20.95 per person** / lobster

### IN THE BAYOU

Louisiana jambalaya with shrimp, chicken, Andouille sausage and Tasso ham

- field green salad
- Cajun cornbread
- pecan pie squares and lemon bars

**\$16.75 per person**

### LEMON-PEPPER CHICKEN AND SHRIMP

Florida gulf shrimp and boneless chicken breast in Meyer lemon juice with a julienne of yellow squash and zucchini on pearl pasta

- asparagus spears
- garden salad
- exotic fruit Bavarian

**\$18.50 per person**

### SHISH

individual kabobs of beef, chicken and vegetables with saffron scented rice and tzatziki sauce

- Cyprus salad
- hummus with pita chips
- traditional and chocolate dipped baklava

**\$19.50 per person**

### TACO BAR

ground beef and grilled chicken with iceberg lettuce, chopped tomatoes, shredded Cheddar and Monterey Jack cheese, crispy taco shells and soft flour tortillas

- Sante Fe terrine with tri-color tortilla chips
- Aztec salad
- apple and cinnamon fritters

**\$15.95 per person**

### FAJITAS

grilled chicken and beef fajitas with roasted red peppers, caramelized onions, guacamole, tomato salsa, sour cream and cheddar cheese

- basket of soft flour tortillas
- haba ero black bean and rice salad
- Southwestern roasted corn salad
- coconut-crust Key lime pie

**\$17.95 per person**

### DOS AMIGOS\*

grilled salmon Veracruz and chipotle orange glazed chicken served with Spanish yellow rice and cilantro-lime jalape o slaw

- salad
- Southwest corn salad
- dulce de leche cupcakes

**\$19.50 per person**

### LEBANESE GRILL

spit grilled chicken and lamb marinated in Mediterranean spices served with tahini sauce and roasted potato wedges

- tabbouleh salad
- hummus and pita chips
- Fattoush salad
- almond shortbread with coffee glaze

**\$19.95 per person**

### FLAVORS OF THE ORIENT

crispy beef and teriyaki chicken with stir-fried Cantonese style vegetables

- steamed Jasmine rice
- Szechwan green beans
- Asian greens with sesame soy dressing
- Japanese steamed lemon cheesecake

**\$17.95 per person**

### TWO Q'S

Memphis-style pulled pork shoulder and carolina-style pulled chicken served with potato buns

- honey baked beans
- corn salad
- coleslaw
- rocky road cupcakes

**\$17.95 per person**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



# Vegetarian 8-person minimum

## HOT BUFFETS\*

### TOFU PRIMAVERA **V**

sliced tofu, grilled with fresh herbs, tossed with green onion, cilantro and harissa dressing, served over tabbouleh salad

- tomato-cucumber salad
- grilled radicchio and romaine lettuces
- assorted fruit tarts

**\$15.95 per person**

### STUFFED ARTICHOKE BOTTOMS **V GF**

artichokes stuffed with roasted garlic spinach and sun dried tomato on a bed of quinoa

- penne pescadoro
- tomato peach salad
- 3-layer cheesecake squares

**\$17.25 per person**

### GARDEN VEGGIE BURGERS **V**

vegetable patties served with sliced tomato, lettuce, chopped onions and buns

- sunset spa pasta salad
- Brussels slaw
- chocolate chip cookies

**\$15.95 per person**

### PAELLA PEPPERS **V**

bell peppers filled with saffron rice, sweet peas and roasted onions and tomatoes

- black bean salad
- kale salad
- sun-dried sour cherry tiger cookies

**\$17.25 per person**

### ZUCCHINI NOODLES **V**

zucchini noodles layered with a savory tomato sauce, sautéed spinach and mozzarella cheese

- heirloom apple salad
- corn salad
- orange-cranberry bars

**\$15.95 per person**

### BAKED ZITI **V**

ziti pasta with plum tomato sauce, herbed ricotta, mozzarella and Parmesan cheeses

- green beans
- Mediterranean salad
- lemon curd moon pies

**\$14.50 per person**

### VEGETABLE LASAGNA **V**

thin pasta sheets layered with roasted vegetables, three cheeses and a light bechamel cream sauce

- Caesar salad
- garlic bread
- Black Forest squares

**\$14.95 per person**

### THE NO WHEAT **V GF**

gluten-free penne pasta baked under a mozzarella cheese crust with roasted zucchini, sweet peppers, eggplant and San Marzano tomatoes

- Sonoma salad
- marinated green beans
- flourless peanut crunch

**\$14.95 per person**

### PORCINI RAVIOLI **V**

ravioli stuffed with wild mushrooms, tossed with toasted pine nuts and sweet peas in an Alfredo sauce

- asparagus
- tomato mozzarella salad
- key lime pie

**\$16.95 per person**

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

# AFTER HOURS



# Hors D'oeuvres by the Dozen

2-dozen minimum per selection

## LOBSTER PINEAPPLE **GF**

sliced Maine lobster tail and roasted Hawaiian pineapple on a knotted bamboo skewer with a sesame-soy vinaigrette  
**\$33.00 per dozen**

## STRAWBERRY TUNA **GF**

Ahi tuna rolled in black and white sesame seeds topped with a Driscoll strawberry cloud, drizzled with a balsamic vinegar syrup  
**\$29.00 per dozen**

## STEAMED SHRIMP COCKTAIL **GF**

served with traditional cocktail sauce and Creole mustard  
**\$26.00 per dozen**

## MEDITERRANEAN GRILLED SHRIMP **GF**

served with spicy salsa remoulade  
**\$26.00 per dozen**

## DEVILED EGGS

hard boiled eggs piped with a creamy mixture of egg yolk, mayonnaise and mustard dusted with paprika  
**\$22.00 per dozen** traditional  
**\$24.00 per dozen** honey cured bacon  
**\$24.00 per dozen** BBQ shrimp

## GARDEN ROLLS **GF**

shrimp and oriental greens wrapped in thin rice paper with hoisin sauce  
**\$23.00 per dozen**

## SILVER DOLLAR TENDERLOIN SANDWICHES\*

thinly-sliced, aged tenderloin of beef served on sourdough rolls, with balsamic-glazed onions, sautéed mushrooms, horseradish cream and coarse-grained mustard  
**\$36.00 per dozen**

## PROSCIUTTO PURSES

thinly sliced prosciutto filled with Mascarpone cheese, tied with a chive ribbon and drizzled with truffle oil  
**\$30.00 per dozen**

## MINIATURE SANDWICHES

- smoked ham and gouda with caramelized onions on toasted brioche
- chicken salad on a croissant
- roast beef on a knot roll with horseradish cream
- buffalo mozzarella and plum tomato with balsamic vinaigrette on an olive roll **V**

**\$29.00 per dozen**

## CAPRESE TOMATO BITES **V**

cherry tomatoes stuffed with a goat cheese mousse  
**\$26.00 per dozen**

## HOT HORS D'OEUVRES\*

## WINDOWS' SIGNATURE CRAB CAKES

served with cornichon remoulade  
**\$28.00 per dozen**

## DIVER SCALLOPS

skewered scallops wrapped in peppered bacon, oven roasted  
**\$30.00 per dozen**

## LOLLIPOP LAMB CHOPS\*

in a sun-dried tomato crust with a basil and mustard dipping sauce  
**\$35.00 per dozen**

## BEEF WELLINGTON

beef tenderloin seared and topped with wild mushroom duxelle and goose liver, wrapped in puff pastry and baked until golden brown  
**\$31.00 per dozen**

## CHICKEN CORDON BLEU

chicken, ham and Swiss cheese baked in puff pastry with Dijonaise dipping sauce  
**\$27.00 per dozen**

## SHRIMP SHUMAI

steamed shrimp dumplings with sesame soy dipping sauce  
**\$16.00 per dozen**

## ITALIAN MEATBALLS

bite-size, oven-roasted meatballs in a tomato basil meat sauce  
**\$14.00 per dozen**

## PIGS IN A BLANKET

served with honey mustard dipping sauce  
**\$17.00 per dozen**

## PEKING ROLLS

roasted Peking duck rolled in miniature pancakes with spring onion and hoisin sauce  
**\$26.00 per dozen**

**\$19.00 per dozen** /portobellomushroom **V**

## CHICKEN SAMOSA

chopped boneless chicken breast blended with ginger, garlic, tomato and spices rolled in a phyllo dough, flash fried and served with a cilantro yogurt dipping sauce  
**\$26.00 per dozen**

## CRISPY SPRING ROLLS **V**

served with sweet-and-sour dipping sauce  
**\$16.00 per dozen**

## QUESADILLAS

all served with sour cream, salsa and guacamole

- grilled chicken and roasted red peppers  
**\$30.00 per dozen**
- brie, mango and caramelized onions **V**  
**\$33.00 per dozen**
- vegetables and green onion molé sauce **V**  
**\$28.00 per dozen**

## SPINACH STUFFED MUSHROOM CAPS **V**

savory spinach filled mushroom caps, broiled with buttery breadcrumbs  
**\$23.00 per dozen**

## SAVORY BRIE BONBON **V**

brie cheese with almond and pear wrapped in delicate phyllo layers with curried aioli  
**\$24.00 per dozen**

## SPANIKOPITA **V**

a blend of spinach and feta cheese baked in phyllo dough  
**\$18.00 per dozen**

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# Reception Platters

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## TRIO OF SHRIMP **GF**

traditional shrimp cocktail, Mediterranean grilled shrimp and steamed Old Bay-spiced shrimp with lemon wedges, cocktail sauce and spicy mustard

**\$7.25 per person**

## ASSORTED CALIFORNIA AND VEGETABLE ROLL PLATTER\*

served with pickled ginger, wasabi and soy sauce

**\$8.50 per person**

## HERB ROASTED FILET OF BEEF\*

with crisp vegetable chips, mini knot rolls and a trio of sauces: roasted red pepper aioli, mustard and horseradish cream

**\$195.00 per tenderloin / serves 15-20**

## CALIFORNIA PINWHEELS

rolled tortilla wraps sliced in pinwheels with the following fillings:

- turkey, Havarti cheese and garlic aioli
- ham and Swiss with honey mustard
- bacon, lettuce and tomato with mayonnaise

**\$5.95 per person**

## HOT PLATTERS\*

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### MARYLAND CRAB DIP

with crisp herbed French bread toasts

**\$6.75 per person**

### CRAB, BRIE AND ARTICHOKE DIP

with assorted flat breads and crackers

**\$6.95 per person**

### MEATBALL TRIO

homemade meatballs

- traditional
- lamb in harissa dressing
- veggie **V**

**\$6.00 per person**

### DIM SUM

an assortment of traditional Chinese dim sum to include shrimp dumplings, gao pao chicken buns and vegetable wontons, accompanied by soy sauce and spicy roasted chili sauce

**\$7.95 per person**

## ASIAN SATAY DISPLAY

char-grilled shrimp, chicken and beef satays marinated in Asian spices, served on wok-fried noodles, with spicy peanut and Hoisin-plum dipping sauces

**\$6.50 per person**

## ITALIAN FEAST

artfully arranged Italian delicacies to include fresh mozzarella, roasted red peppers, Calabrese salami, olives, marinated artichokes and tomatoes, accompanied by crostinis and breadsticks

**\$6.50 per person**

## DUO OF HUMMUS **V**

served with basket of toasted pita chips

- roasted red pepper
- jalapeño

**\$3.95 per person**

## CREAMY SPINACH DIP **V**

homemade spinach dip, accompanied by carrots, celery and an assortment of flatbreads for dipping

**\$4.95 per person**

## SANTA FE TERRINE **V GF**

layered dip of guacamole, salsa, Monterey Jack cheese, tomatoes, jalapeños and sour cream served with blue and white corn tortilla chips

**\$39.95 per terrine / serves 20**

## TRI-COLOR TORTILLA CHIPS **V GF**

with roasted tomato salsa, guacamole and sour cream

**\$3.25 per person**

## SEASONAL BASKET OF CRUDITÉ **V GF**

with garden herb dip

**\$32.00 small / serves 10-15**

**\$60.00 large / serves 20-30**

## MIDDLE EASTERN MEDLEY **V**

hummus, tabbouleh, raisin couscous, olives, feta and red peppers, served with a basket of toasted pita chips

**\$5.95 per person**

## WINGS OVER BUFFALO **GF**

plump chicken wings prepared in a zesty Buffalo-style sauce, accompanied by celery and carrot sticks with blue cheese dressing

**\$6.95 per person**

## EMPANADAS **V**

flaky pastry crescents filled with chicken, beef or vegetables, served with tomatillo salsa

**\$5.95 per person**

## TRIO OF DIAMONDS **V**

spinach, mushroom and brie and leek quiche diamonds baked in a flaky pastry crust

**\$6.50 per person**

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



# Charcuterie, Cheese & Snacks

## FRUIT & CHEESE **V**

imported and domestic cheeses artfully garnished with fruit and berries, accompanied by an assortment of crackers

**\$4.95 per person**

## FRENCH BRIE **V**

served with a basket of assorted flat breads, your choice of:

- plain
- strawberries, pistachios and kiwi
- caramelized pecans

**\$55.00 each round** / serves 10-12

## CHARCUTERIE AND CHEESE PLATTER **V**

a variety of domestic and imported cheeses with a daily assortment of sausages, pates and cured meats served with dried fruits, gourmet crackers and French bread rounds

**\$6.75 per person**

## GARDEN CUPS **V GF**

individual crudité served in a disposable cup with green goddess dressing

**\$4.50 each**

## POPCORN BAR **V GF**

plain, yellow-cheddar and caramel

**\$2.25 per person**

## GRANOLA BARS **V**

**\$1.75 per person**

## MIXED NUTS **V GF**

**\$2.25 per person**

## INDIVIDUAL BAGS OF CHIPS, PRETZELS & POPCORN **V**

**\$1.50 per person**

## WHOLE FRUIT **V GF**

an assortment of apples, oranges, grapes, pears and bananas

**\$1.75 per person**

## BISCOTTI

a variety of handmade Italian almond biscuits

**\$1.50 each**

## ASSORTED PALMIERS

choose from original, pistachio, cinnamon and chocolate

**\$2.25 each**

# JUST DESSERTS



# Signature Cakes & Pies

10-inch round, serves 12-15

## LIGHT & FRUITY

### STRAWBERRY TART

amaretto almond sweet dough and fresh strawberries with amaretto cream

**\$34.00 each**

### EXOTICA

mango and passion fruit Bavarian with coconut sponge cake and a fresh fruit garnish

**\$40.00 each**

### CARROT CAKE

an old-fashioned carrot cake with traditional cream cheese icing

**\$40.00 each**

### RISING SUN

lemon and cream cheese mousse, sour cherries, steamed Japanese cheese cake sponge

**\$40.00 each**

### LEMON LAYER CAKE

lemon cake layered with fresh lemon mousse and whole raspberries with a light lemon frosting and caramelized Italian meringue

**\$40.00 each**

### STRAWBERRY SHORTCAKE

yellow genoise cake filled with pastry cream and strawberries covered with whipped cream and decorated with fresh strawberries and biscotti crumbs

**\$40.00 each**

### TRADITIONAL APPLE TATIN

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 each**

### PEAR AND ALMOND TART

buttery sweet dough, almond and dried cranberry cream with poached pears in a fresh rosemary syrup

**\$34.00 each**

### FRESH BAKED PIES

- apple
- cherry
- pecan
- pumpkin
- coconut-crust Key lime
- lemon meringue
- peach (seasonal)

**\$26.00 each** / 8-inch round, serves 8

### CUSTOM-MADE SHEET CAKES

**\$90.00 each** / half sheet, serves 25

**\$180.00 each** / full sheet, serves 50

## RICH & CHOCOLATEY

### CHOCOLATE RASPBERRY MARQUISE

dense Belgian chocolate cake layered with rich chocolate mousse and fresh raspberries wrapped in a pistachio crust

**\$40.00 each**

### DEVIL'S FOOD

old-fashioned chocolate cake with a whipped double chocolate icing

**\$35.00 each**

### CHOCOLATE LAYER CAKE

moist chocolate cake, semisweet chocolate and caramel cream, praline crisp and semi sweet ganache glaze

**\$40.00 each**

### S'MORES TEMPTATION CAKE

graham cracker base, homemade marshmallow, milk chocolate cream and dark chocolate mirror glaze

**\$40.00 each**

### NEW YORK-STYLE CHEESECAKE

your choice of:

- strawberry
- dark chocolate and orange
- dulce de leche

**\$38.00 each**

### DOUBLE CHOCOLATE DECADENCE CAKE

rich chocolate spongecake with a dense blend of premium chocolate ganache, coated with a dark chocolate glaze

**\$40.00 each**

### CHOCOLATE FLOURLESS CAKE WITH PEANUT CRUNCH **GF**

layers of chocolate flourless cake with peanut butter crisps and dark chocolate truffle mousse, glazed with dark chocolate

**\$40.00 each**

### TIRAMISU

ladyfingers soaked in espresso and Marsala wine, layered with coffee cream and rich mascarpone cheese mousse, with a chocolate garnish

**\$40.00 each**

### PARISIAN OPERA CAKE

almond spongecake, espresso syrup, coffee-flavored French buttercream, chocolate ganache

**\$40.00 each**

### KARAMEL

vanilla creme brûlée, nougatine chocolate sponge, caramel cream and chocolate glaze

**\$40.00 each**

### CAPRICORN DOME

almond spongecake, dark chocolate and clementine mousse, orange crème brûlée and almond crisp

**\$40.00 each**



## Cupcakes & Pops 1 dozen minimum

### CUPCAKES \$2.95 each

#### CHOCOCO

coconut sponge cake, milk chocolate and coconut cream, white frosting with toasted coconut and caramelized almonds

#### ROCKY ROAD

dark chocolate sponge cake with walnuts, milk chocolate cream and dark chocolate buttercream with chocolate shavings

#### TIRAMISU

white sponge cake with mascarpone cream, coffee-soaked ladyfingers and coffee frosting

#### CITRUS

white sponge cake with a Key-Lime filling topped with a mandarin-flavored buttercream and fresh lime zest

#### PB AND CREAM

white sponge cake, raspberry jelly, toasted peanuts and milk chocolate cream topping

#### DULCE DE LECHE

white sponge cake with a dulce de leche center and caramel frosting

#### EXOTIC BANANA SPLIT

coconut and chocolate sponge cake, passion fruit cream, exotic caramel bananas and mango icing

#### AMERICAN APPLE PIE

white sponge cake, apple compote, stewed fresh apples in cinnamon and brown sugar, vanilla cream and streusel topping

#### ANGEL FOOD & RASPBERRIES

light lemon-scented angel food cake, fresh raspberries, toasted pistachios and white chocolate curl

#### STRAWBERRY SHORTCAKE

white sponge cake with wild strawberry mousseline, chopped strawberries and topped with homemade strawberry marshmallow

#### COCONUT BLITZ

white coconut cake with rum custard, braised pineapple and cream cheese icing with a sweetened coconut frizzle

#### SIMPLY RED

red velvet sponge cake, baked cheesecake filling and raspberry flavored cheesecake icing

### CONFECTIONS ON A STICK \$2.95 each

#### CHEESECAKE POPS

a variety of cheesecake bites dipped in dark, milk or white chocolate, coated with assorted toppings to include coconut, pistachio, chopped nuts and sprinkles

#### MACAROONS ON A STICK

flavored cream sandwiched between a variety of macaroons

#### CAKE & BROWNIE POPS

bite sized cakes and brownies on a stick cake flavors: coconut, red berry shortcake, pistachio, chocolate decadence, mocha, carrot cinnamon. toppings to include: pistachio, chopped nuts, sprinkles, coconut

#### MENDIANT POP

traditional French confection consisting of white, milk and dark chocolate with assorted nuts

#### SMORE'S ON A STICK

marshmallow cream sandwiched between graham crackers, dipped in milk chocolate



# Cookies & More 8 person minimum

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## PASTRIES

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### WE PASSED THE BAR!

an assortment from the following: white chocolate blondies, almond crunch, pecan caramel, raspberry linzer, tart lemon, and flavored cheesecake bar desserts  
**\$3.95 per person**

### SOUTHERN SWEETS

fluffy coconut cake squares, pecan bars and lemon squares  
**\$4.00 per person**

### FRUIT TARTS

apple, raspberry, mixed fruit, or coconut-crust Key lime pie  
**\$26.00 each/serves 8-10 guests**  
**\$4.25 each/4-inch size**  
**\$1.95 each/mini**

### MINIATURE FRENCH PASTRIES

a variety of daily made friandise  
**\$4.75 per person**

### CHOCOLATE CUPS

raspberry mousse and whipped cream served in a chocolate cup garnished with fresh raspberries  
**\$2.50 each**

### TIRAMISU ÉCLAIR

cream puff filled with coffee pastry cream with a chocolate ganache glaze  
**\$2.95 each**

### COCONUT DELIGHT

coconut shortbread with coconut mousse and whipped cream topped with toasted coconut  
**\$1.95 each**

### CHOCOLATE-COVERED STRAWBERRIES

single-dipped in bittersweet dark chocolate or triple-dipped in white, milk and bittersweet chocolate  
**\$1.50 each** / single-dipped  
**\$1.95 each** / triple-dipped  
minimum 2 dozen

### ALMOND AND RASPBERRY CREAM PUFFS

individual cream puffs baked with California almonds filled with raspberry Bavarian  
**\$2.00 each**

### ROCKY ROAD BARS **GF**

milk chocolate blended with chopped nuts and mini marshmallows  
**\$1.75 each**

## COOKIES

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### GOURMET COOKIE PLATTER

a variety of lemon madeleine, Moonstone cookie, Pomponnette, Nancy macaroon, orange Delice and Piedmont  
**\$3.50 per person**

### KRINKLE COOKIES

chocolate cookies coated in powdered sugar with sour cherries  
**\$1.75 each**

### COOKIE AND BROWNIE ASSORTMENT

a variety to include the following: chocolate chip, oatmeal raisin, madeleine, lemon Viennese shortbread, chocolate nut brownie, blondie and marshmallow brownie  
**\$3.25 per person**

### WHOOPIE PIES

chocolate cake with a sweet cream filling  
**\$2.50 each**

### COMPOST COOKIE

semisweet chocolate, caramel chips, cocoa puffs cereal, ground coffee, rippled potato chips and vanilla essence  
**\$1.75 each**

### ASSORTED FILLED MACARONS **GF**

a variety to include pistachio, chocolate, lemon, coffee and raspberry  
**\$1.95 each**



# EXTRA! EXTRA!

## BEVERAGES

**TROPICANA™ ORANGE JUICE**  
\$4.95 each / 32 oz.

**NANTUCKET NECTARS™**  
orange, cranberry  
\$2.25 each / 16 oz.

**MISTIC™**  
orange mango, mango carrot  
\$2.25 each / 16 oz.

**SNAPPLE™**  
lemon tea, peach tea, green,  
diet peach tea, apple  
\$2.25 each / 16 oz.

**FRESH ICED TEA AND LEMONADE**  
\$4.95 each / 32 oz.

**BOTTLED WATER**  
\$1.75 each / 17 oz.

**SODAS**  
Coca-Cola, Diet Coca-Cola, Sprite, Diet  
Sprite  
\$1.50 each / individual can  
\$3.50 each / liter

## COFFEE

regular or decaffeinated; includes  
individual creamers, sugar, artificial  
sweeteners and airpot rental  
**\$25.00 per airpot / 10-12 cups**  
**\$45.00 per airpot / 20 cups**  
**\$80.00 per airpot / 40 cups**

## HOT TEA

includes herbal teas, individual  
creamers, sugar, artificial sweeteners  
and airpot rental  
**\$25.00 per airpot / 10-12 cups**

## DISPOSABLES

We are happy to offer you a selection  
of premium disposable products that  
includes serving pieces, flatware, plates,  
napkins and cups. Biodegradable and  
environmentally-friendly products are  
available upon request.



## ADDITIONAL SERVICES

Windows Catering Company can also provide white disposable tablecloths, cake knives and servers, spatulas and cutlery kits. Attractive white ceramic platters, fine china, silverware, linens, glassware, tables and chairs are available upon request at additional costs. Please contact your Account Executive for more information.

### OUR CORPORATE MENU

As a full-service caterer, we are pleased to work with you on menus suited to meet your needs. Please feel free to inquire about additional menu items that do not appear in this brochure.

### ORDERING

We appreciate your order as far in advance as possible. We do our best to accommodate last-minute orders. Breakfast orders must be placed by noon for the next business day; lunch orders by 2pm for the next business day.

### BILLING

We accept Visa, MasterCard, Discover and American Express. Corporate accounts are available only by completing an account application and providing a credit card number.

### DELIVERY AND SET-UP

Windows Catering Company delivers to Washington, DC, Maryland and Virginia. Orders including chafing dishes or equipment pickups are charged an additional \$10.00 per delivery. Please consult with your Account Executive for special set-up needs and additional pricing that may apply.

### PAYMENT

All events must be paid in full prior to delivery.

### WARM MENU ITEMS AND CHAFING DISHES

Hot menu selections require on-site warming. You may rent 8-quart chrome chafing dishes for \$13.50 each or purchase 8-quart disposable chafing dishes for \$8.50 each. Please keep in mind that some menu items require additional heating time.

### EQUIPMENT

Your corporate drop-off order will be presented on disposable white platters. If specified, attractive white ceramic platters are available at an additional charge. Windows Catering Company can also provide chafing dishes, linens, fine china, glasses, silverware, tables and chairs as requested.

### CANCELLATION POLICY

Cancellation must be received by your account executive via e-mail or in written form no later than 10 am one business day prior to your event. Orders cancelled less than 24 hours prior to the event will result in a 100% charge to the client, including events cancelled due to inclement weather.

### SERVICE PERSONNEL

Our professional staff, including event supervisors, chefs, waiters and bartenders, is available upon request. We suggest the addition of staff for all hot food orders and receptions of 25 guests or more.

### FULL-SERVICE EVENTS

Your Account Executive will help you build a custom menu for your event and will assist you with all of your event needs including staff, decor, linens, equipment, floral arrangements and more.

**703.519.3500**  
**WINDOWS@CATERING.COM**  
**CATERING.COM**

# WINDOWS

CATERING COMPANY



CORPORATE CATERING SPECIAL EVENTS WEDDINGS  
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