

BREAKFAST

FRUITS AND PARFAITS

INDIVIDUAL YOGURTS GF

an assortment of premium nonfat yogurts
\$4.50

CRUNCH PARFAIT

honey flavored nonfat yogurt, granola and seasonal stone fruits
\$5.50

CHERRY BLOSSOM PARFAIT GF

sour cherry compote, non-fat vanilla yogurt and fresh berries
\$5.50 each

BASKET OF WHOLE INDIVIDUALLY WRAPPED FRUIT

\$2.95 each

FRUIT SALAD CUP

\$5.00

BERRY DELICIOUS CUP

\$7.00

BREAKFAST BOWLS

CHOCOLATE QUINOA GF VE

white quinoa with almond and coconut milk, cocoa powder, maple syrup, fresh berries and a sprinkle of chia seeds
\$13.25

GUACAMOLE AND EGG VG

hard boiled eggs and chunky guacamole with baby spinach, red onion and brioche toast cubes, sour cream and spicy chili sauce
\$13.25

THE SOUTHWEST GF

sweet potatoes, black beans, hard boiled eggs, bacon, cilantro, pepper jack cheese with a tangy hot sauce
\$15.00

FROM THE BAKERY

CHEF GINA'S MUFFINS

blueberry, chocolate, carrot bran and quinoa homemade muffins, and gluten-free zucchini
\$4.25

KANE'S CROISSANTS

smoked ham and Emmenthaler cheese, ultimate chocolate, flaky almond
\$5.50

BREAKFAST BOXED MEALS

THE CONTINENTAL VG

mini muffin, mini bagel, cream cheese, butter and preserves, mixed berries, yogurt cup
\$13.00

PROTEIN BOX (PALEO AND KETO) GF

hard boiled egg, smoked turkey slices, almonds and mixed berries
\$13.95

BREAKFAST SANDWICHES

RISE AND SHINE W

hickory smoked bacon, egg and Cheddar cheese on an English muffin with home fries
\$8.50

OLD TOWN W

Virginia cured ham, egg and Swiss cheese on a flaky croissant and shredded breakfast potatoes
\$8.50

FRESH START W VG

egg whites, spinach, mushrooms and provolone cheese on an English muffin
\$8.50

SANDWICHES AND WRAPS

BOXED MEALS

SANDWICH/WRAP OF YOUR CHOICE

SUNSET SPA PASTA SALAD **VG** **VE**

Fusilli pasta with asparagus, garden peas, fennel and dill with lemon vinaigrette

MIXED GRILLED VEGETABLE SALAD **GF** **VE** **VG**

fresh, seasonal vegetables with mixed herbs and extra virgin olive oil

HOMEMADE COOKIE AND BROWNIE

\$20.50

GRILLED SALMON WRAP

grilled salmon with Applewood smoked bacon, tomatoes, caramelized red onion and basil mayonnaise in an herb tortilla

ALBACORE

white tuna with red onion, celery, pickle relish, red leaf lettuce and vine-ripened tomatoes on carousel bread

MESQUITE GRILLED CHICKEN

mesquite-smoked chicken breast with lettuce, tomato and sun-dried tomato-basil spread on whole grain bread

CHICKEN CAESAR WRAP

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

BLACK ANGUS

rare black angus top round of beef, fieldcress greens, grilled red onion, and boursin cheese-horseradish spread on a French baguette

TURKEY CLUB WRAP

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

VEG GARDEN WRAP **VG**

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

LITTLE ITALY

Genoa salami, prosciutto ham, mortadella, sausage, c apicola, mozzarella cheese, roasted peppers, black olives, romaine lettuce and a basil pesto spread on a rustic roll

THE VEGAN WRAP **VE**

asparagus tips, cherry tomatoes, avocado, shredded Brussel sprouts slaw, garlic hummus in a Dijon dressing in a jalapeno wrap

BROWN BAG LUNCH HALF SANDWICH AND CHIPS

\$12.50

ALTERNATIVE SIDE SALADS

TOMATO-CUCUMBER SALAD **GF** **VE** **VG**

Roma tomatoes, European cucumbers and red onion in a red wine balsamic vinaigrette

SWEET CORN SALAD **GF** **VE** **VG**

roasted sweet corn, tri-colored peppers and green onion in a cumin vinaigrette

CLASSIC CAESAR SALAD **VG**

romaine, garlic croutons, and parmesan cheese served with a classic Caesar dressing

ASPARAGUS SPEARS **GF** **VE** **VG**

with navel oranges and toasted pine nuts in a citrus dressing

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

ANCIENT GRAINS SALAD **VG** **VE**

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

ENTREE BOXED MEALS

MINIMUM OF 3 MEALS EACH

DAY IN THE PARK GF

grilled barbeque chicken breast accompanied by roasted red bliss potatoes, farmer's slaw and sweet corn salad

\$20.50

STRAWBERRY BALSAMIC CHICKEN GF

free-range breast of chicken with a balsamic glaze and strawberry salsa accompanied by colorful quinoa salad and grilled asparagus

\$21.50

MESQUITE GRILL

sliced, mesquite-grilled chicken marinated in fresh herbs and cracked black pepper, surrounded by wild rice salad, habanero black bean salad and roasted corn relish served with Penne Pomodoro salad

\$21.50

THE CAPRESE

sliced farm-raised chicken breast in a garlic pesto crust accompanied by tri-color tortellini salad and tomato and mozzarella slices with fresh basil and drizzled with olive oil.

\$21.50

OMAHA GF

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

\$28.00

THE PLAINS

mesquite grilled Colorado London broil encrusted with black tellicherry peppercorns accompanied by terra chips and three cheese tortellini salad

\$23.50

CHIMICHURRI BEEF GF

grilled London broil with chimichurri sauce, served with roasted potatoes and tomato-cucumber salad

\$23.50

SOUTHWEST GRILL GF

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

\$23.50

TEX MEX PASTA SALAD VG

Fusilli pasta tossed with black beans, charred corn, avocado, tomatoes, sharp cheddar cheese crisp corn chips and a BBQ Ranch Dressing

\$16.50

MEMPHIS BARBECUE SALMON GF

with Dijon slaw, creamy potato salad and marinated black-eyed peas

\$23.50

TEPAN YAKI SALMON GF

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

\$23.50

SHRIMP KETO BOX GF

basil and lemon grilled shrimp salad with feta cheese and olives, served with garlic spinach and roasted broccoli and cauliflower florets

\$19.95

TOFU PRIMAVERA VE

sliced firm tofu tossed with green onion, cilantro and harissa dressing served with tabbouleh and tomato-cucumber salad

\$15.50

BOWLS

COLORFUL QUINOA VG VE

red quinoa tossed with spinach, arugula, shredded carrots, red and yellow peppers and chick peas with red wine vinaigrette
\$9.95

GARDEN GREENS GF VE

romaine, radicchio, red leaf and limestone bibb lettuce with cherry tomatoes, matchstick carrots, cucumbers, broccoli with a green goddess dressing
\$9.25

PURE PALEO VG VE

kale, mandarin oranges, almonds, green onions, sesame seeds with lemon-maple vinaigrette
\$9.95

TRADITIONAL CAESAR VG

crisp romaine lettuce, Parmesan cheese, and garlic brioche croutons with a classic Caesar dressing
\$9.25

NICOISE GF VG

haricot vert, new potatoes, red onions, hard-boiled eggs, nicoise olives, red and yellow peppers with a French vinaigrette
\$10.25

TERIYAKI RICE BOWL VG VE

teriyaki marinated tofu with jasmine rice, sautéed broccoli, bok choy, bell peppers, wonton crisps and green onions in a sesame-soy vinaigrette
\$9.95

ADD TO ANY SALAD Salmon - **\$7.85** • Shrimp - **\$7.25** Beef - **\$10.00** • Chicken - **\$7.65** Tofu - **\$5.85**

HORS D'OEUVRES CUPS

MANGO AND LOBSTER SALAD GF

medallions of Maine lobster on a tropical jicama-mango salad tossed in orange honey blossom and lemongrass vinaigrette
\$11.00

CHESAPEAKE CRAB SALAD GF

lump crabmeat salad with red pepper and celery leaves
\$11.00

TUNA POKE

sashimi tuna tossed with sweet and spicy soy, toasted sesame seeds with wonton crisps
\$11.00

HOMEMADE HUMMUS GF VE VG

with carrot sticks and cucumber slices
\$5.25

SANTA FE LAYERED DIP GF VG

layered dip of guacamole, salsa, Monterey jack cheese, tomatoes, jalapenos, and sour cream with tortilla chips
\$4.50

SEASONAL CRUDITE GF VG

with garden herb dip
\$4.85

SPINACH DIP GF VG

with cucumber and carrots
\$6.50

HAPPY HOUR IN A BOX

SAY CHEESE VG

imported and domestic cheeses with grapes and assorted crackers
\$11.00

MIDDLE EASTERN MEDLEY VG

hummus, tabbouleh, raisin couscous, dolmas, olives, feta and red peppers, served with grilled pita chips and baklava
\$17.75

ANTIPASTO

Italian delicacies to include fresh mozzarella, roasted red peppers, Calabrese salami, olives, marinated artichokes and tomatoes served with crostinis and miniature cannolis
\$18.25

BENTO BOX

Beef tataki, chicken satay, vegetable garden rolls, edamame, seaweed salad served with ginger soy and peanut dipping sauces
\$20.25

GF GLUTEN FREE VG VEGETARIAN VE VEGAN W REQUIRES HEATING

SWEET TREATS

DESSERT BUNDLES

POPS GALORE

(2 PER BAG)

\$6.50 / bag

S'MORES POPS

marshmallow cream sandwiched between graham crackers, dipped in dark chocolate

CHEESECAKE POPS GF

dipped in dark, white or milk chocolate coated with sprinkles

BROWNIE POPS

dipped in milk or white chocolate

CAKE POPS

chocolate decadence or vanilla bean cake dipped in dark, white or milk chocolate

GINA'S GOURMET

(CHOOSE 2)

chocolate moonstone, orange delicé, Lexi's mudslide and compost cookie

\$5.95

GINA'S HOME-STYLE COOKIES

(CHOOSE 2)

chocolate chip, peanut butter, oatmeal raisin and chocolate chocolate chip

\$4.95

TASTE OF ITALY

biscotti and cannoli

\$6.75

MACAROONS GF

chocolate and raspberry

\$6.25

WHOOPIE PIES

traditional chocolate and red velvet

\$6.50

SWEET SHOTS

MINIMUM 4 EACH

LEMON BLUEBERRY PIE

fresh lemon curd, crisp shortbread, blueberries, vanilla cream and Italian meringue

\$5.95

STRAWBERRY FRAISER

almond sponge cake with kirsch mousseline cream, fresh strawberries and sponge cake crumbs

\$5.95

CHOCOLATE POT DE CREME GF

chocolate mousse with chocolate pearls and hazelnut whipped cream

\$5.95

TIRAMISU

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

\$5.95

DECONSTRUCTED CHEESECAKE

graham cracker crumble, cheesecake mousse and fresh raspberries

\$5.95

BANANA NUTELLA

sponge cake with banana cream drizzled with nutella and banana chips

\$5.95

SNACKS FOR ALL

INDIVIDUAL BAGS OF CHIPS, TERRA CHIPS, PRETZELS OR GOLD FISH

\$2.50

TRAIL MIX

\$3.50 each bag

KIND BARS

\$4.25

POPCORN BAGS

plain, cheddar or caramel

\$4.50

GRANOLA BARS

\$2.95

MIXED NUTS

\$4.25

each bag

EXTRA EXTRA

MINUTE MAID

Orange, Apple and Lemonade
\$2.50 each

PURE LEAF ICED TEAS

Sweetened, unsweetened and lemon
\$2.50 each

BOTTLED WATER

\$1.75 each

SODAS

Coca-Cola, Diet Coca-Cola, Sprite, Coke Zero and
Ginger-ale
\$1.50 each / can
\$3.85 each / liter

LA CROIX SPARKLING WATER

Grapefruit and Lemon
\$1.95 each

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
\$9.50 per airpot / 10 - 12 cups

ALL MENU ITEMS CAN BE SERVED BUFFET-STYLE.
Ask your Event Designer about additional menu options as well.

Windows can do “virtually” anything! **ASK US ABOUT OUR:**

- Gourmet gift baskets • In-home entertaining
- Family-style home meal replacement (Stock Your Fridge menu)
- Seasonal / holiday menus • Virtual” meeting solutions

ORDERING AND DELIVERY DETAILS

Orders must be placed at least 48 hours in advance of
delivery time.

Cancellations must be received via email no later than
24 hours in advance of delivery time.

Minimum quantity orders apply to all menu items.
Ask your Event Designer for details.

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.

**Earn gift cards for
each new client you
refer to Windows that
places an order**



Earn Target, Starbucks, Amazon or
gas gift cards for each new client
you refer to Windows that places
an order.



WINDOWS
CATERING

windows@catering.com | 703-519-3500