

WINDOWS  
CATERING COMPANY

# HOLIDAY CATERING

*culinary creativity, express delivery, reliable service...ALL THE RIGHT INGREDIENTS*



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# BUTLER-PASSED HORS D'OEUVRES



## **Lobster Grilled Cheese**

buttery grilled sandwiches with Fontina cheese and lobster meat  
\$2<sup>95</sup> each

## **Lobster Crepe**

savory lobster crepe filled with crab ragout  
\$2<sup>95</sup> each

## **Crab Cakes**

Maryland lump crab cakes with pink grapefruit sauce  
\$2<sup>95</sup> each

## **Salmon Pastrami**

on a potato pancake with sun-dried fruit compote  
\$2<sup>75</sup> each

## **Smoked Trout**

with bacon horseradish cream on potato leek cakes  
\$2<sup>50</sup> each

## **Branzino Tacos**

miniature taco shells with roasted branzino, creme fraiche and spicy tomatillo sauce  
\$2<sup>50</sup> each

## **Shrimp Wrapped with Bacon**

oven roasted shrimp wrapped in peppered bacon  
\$3<sup>00</sup> each

## **Snowflake Shrimp**

shrimp in toasted coconut with tamarind dipping sauce  
\$2<sup>50</sup> each

## **Smoked Salmon Flower**

salmon rosettes on toasted pumpernickel bread with mango relish  
\$2<sup>50</sup> each

## **Salmon Galette**

Salmon tartare with horseradish on wonton crisps with orange aioli  
\$2<sup>50</sup> each

## **Lollipop Lamb Chops**

baby lamb chops in a sun-dried tomato crust with basil and mustard dipping sauce  
\$4<sup>00</sup> each

## **Beef Tenderloin Au Poivre**

on a potato waffle  
\$2<sup>75</sup> each

## **Roast Beef and Arugula Crostini**

with an artichoke-red pepper relish  
\$2<sup>25</sup> each

## **Pear, Duck and Arugula Pizza Bites**

seckel pear, Magret duck and blue cheese on a thin pizza crust  
\$2<sup>95</sup> each

## **Prosciutto Present**

San Daniele prosciutto filled with mascarpone cheese and a drizzle of truffle oil, tied with a chive ribbon  
\$2<sup>50</sup> each

## **Veal Oscar**

veal, asparagus and crabmeat in a demitasse spoon with Béarnaise sauce  
\$2<sup>75</sup> each

## **Chorizo Spoons**

grilled Chorizorra chorizo on crushed fingerling potatoes, drizzled with Rioja reduction, served on a spoon  
\$2<sup>50</sup> each

## **Chicken Tartlet**

seared chicken, Vidalia onions, Macoun apples with curry essence in a phyllo cup  
\$1<sup>95</sup> each

## **Orange Chicken Pumpkin Spring Roll**

with spicy mandarin sauce  
\$2<sup>25</sup> each

## **Chicken Cordon Bleu**

with ham, Swiss cheese and a crispy herbed bread crumb crust, Dijonaise dipping sauce  
\$2<sup>50</sup> each

## **Apricot Chicken Bruschetta**

chicken with apricots and Fontina cheese on a toasted olive oil ciabatta bread  
\$2<sup>25</sup> each

## **Slow-Roasted Duck Confit**

on sweet potato gaufrette with cranberry-black pepper chutney  
\$2<sup>75</sup> each

## **Mini Shepherds Pie**

lamb, carrot and sweet peas with gratineed Yukon potato in mini pie crust  
\$2<sup>50</sup> each

## **Duck Profiteroles**

smoked duck in pate au choux with shallots, pistachios and honey glaze  
\$2<sup>95</sup> each

## **Grilled Pork Tenderloin**

with sour cherry compote on rosemary crostini  
\$2<sup>50</sup> each

## **Bacon and Egg**

sunny side quail egg on French Ficele with crisp pancetta and roasted artichoke  
\$3<sup>00</sup> each

## **Mashed Potato Cigars with Gorgonzola**

and chive crème fraiche  
\$2<sup>25</sup> each

## **Medjool Dates**

stuffed with mascarpone cheese sprinkled with chopped pistachios  
\$1<sup>75</sup> each

## **Endive Spears**

with goat cheese, figs, pecans and wild cherry compote  
\$1<sup>50</sup> each

## **Beet and Goat Cheese Bites**

oven-dried beet chips with goat cheese mousseline and micro greens, champagne vinaigrette  
\$2<sup>25</sup> each

## **Pumpkin Risotto Croquettes**

arborio rice with sweet pumpkin in a crisp Italian herb crust, served with nutmeg creme fraiche  
\$1<sup>75</sup> each

## **Sushi Lollipop**

shrimp and tuna sushi roll served on a stick  
\$3<sup>25</sup> per person

# HORS D'OEUVRES DISPLAYS

## **Jumbo Cocktail Shrimp**

served with lemon wedges,  
cocktail sauce, mignonette sauce  
and oysterette crackers  
\$2<sup>25</sup> per shrimp

## **Trio of Salmon**

smoked salmon, pastrami-cured  
salmon and gravlax, accompanied  
by Thai mango salsa, red caviar, ca-  
pers, minced onion, egg and dilled  
butter, with basket of onion flat  
and raisin pumpkinnickel breads  
\$12<sup>50</sup> per person

## **Herb-Rubbed Filet of Beef**

accompanied by knot rolls and a  
trio of sauces, including roasted  
red pepper aioli, grainy mustard  
and horseradish cream  
\$22<sup>50</sup> per tenderloin, serves 12-15 guests

## **Maple Glazed Virginia Ham**

spiral sliced Virginia ham with  
homemade raisin-fig chutney,  
honey mustard and miniature  
rosemary rolls  
\$19<sup>50</sup> serves 20-25 on a cocktail buffet

## **Roast Turkey Platter**

Tom Tom turkey breast served  
with Cape Cod cranberry chutney  
and mini cocktail rolls  
\$8<sup>50</sup> (5lbs)

## **Whole Wheel of French Brie**

topped with cranberry-pecan  
relish, served with crackers and  
sliced French bread  
\$5<sup>50</sup> each, serves 15-18 guests

## **Pesto and Boursin Cheese Wreath**

served with an assortment of  
crackers, French bread and  
Parmesan twists  
\$4<sup>50</sup> each, serves 12-15 guests

## **Charcuterie**

as assortment of country and  
smooth pates, dry and cured  
sausages, prosciutto and salamis  
served with crisp crackers and  
grilled flat breads  
\$6<sup>50</sup> each, serves 10-12 guests

## **Crab, Brie and Artichoke Dip**

served with assorted flat breads  
and crackers  
\$5<sup>50</sup> per person (minimum 12 guests)

# HOLIDAY TRIOS

## **Meatballs**

-sweet and sour  
-harissa lamb and Moroccan spice  
-veggie  
\$6<sup>00</sup> per serving

## **Skewers**

-walnut crusted chicken with  
pomegranate dipping sauce  
-rosemary lamb with cassis  
dipping sauce  
-ham and pineapple with  
bourbon dipping sauce  
\$7<sup>50</sup> per serving

## **Pate**

-chicken liver pate  
-goose pate  
-rough country and champagne  
duck pate  
served with dired fruits, cornich-  
ons, grainy mustard, quince paste  
and assorted crackers and sliced  
baguette  
\$150<sup>00</sup> per platter, serves 10

## **Holiday Miniatures**

-honey baked ham on sweet  
potato biscuits with clover honey  
mustard  
-smoked turkey with cranberry  
chutney on silver dollar brioche  
-roast beef with horseradish  
cream on knot roll  
\$7<sup>75</sup> per serving

## **Pinwheels**

-roasted turkey breast with cream  
cheese, apple-pear stuffing and  
cranberry chutney  
-Virginia ham with Swiss cheese,  
roasted prunes and caramelized  
onion with stone-ground mustard  
-grilled green and yellow zucchini,  
fresh mozzarella, basil marinated  
tomatoes and virgin olive oil  
\$5<sup>50</sup> per person  
(minimum 2 dozen of each variety)

## **Deviled Eggs**

traditional hard-boiled eggs piped  
with a creamy mixture of egg yolk,  
mustard and mayonnaise dusted  
with paprika  
-crab, cumber and nori  
-honey cured bacon  
-bbq shrimp  
\$2<sup>75</sup> each

## **Deluxe Grilled Cheese**

-Vermont Cheddar cheese with vine-  
ripened tomato  
-Lobster with Fontina cheese  
-Raisin bread with Camembert cheese  
and plum chutney  
\$5<sup>25</sup> per serving

## **Sliders**

-turkey with fennel and celery root slaw  
-braised beef short rib with horseradish  
cream  
-Maryland crab with cornichon  
remoulade  
\$9<sup>00</sup> per serving

## **Focaccia Dips**

focaccia strips served in shot glasses  
with seasoned Italian ricotta dip  
-basil grilled shrimp  
-oven-dried tomato  
-cured black olive  
\$7<sup>50</sup> per serving

## **Beignets**

golden pastry puffs  
-Gruyere cheese, dusted with Parmesan  
-sweet basil,crispy, warm  
Fontina cheese with fresh Italian basil  
-crispy, warm Parmesan and Provolone  
puffs with San Daniele prosciutto  
\$5<sup>25</sup> per person

## **Flatbreads**

home made focaccia bread topped with  
-wild mushrooms, arugula and goat  
cheese  
-beef short rib with smoked Gouda  
-shrimp scampi  
\$5<sup>95</sup> per person

## **Empanadas**

baked in house-made Spanish turnovers  
served with ancho-chilli sauce  
- turkey and chicken  
-duck confit, onion, cascabel and  
poblano chiles,  
- Maine lobster, chive and mango  
\$5<sup>95</sup> per platter



# CULINARY CENTERPIECES

## **Balsamic Glazed Salmon**

whole side of grilled salmon accompanied by roasted rutabagas, turnips, parsnips and carrots with crispy spinach  
\$19<sup>95</sup> per person

## **Alaskan Halibut in a Potato-Onion Crust**

with baby French beans and crisp potato-leek cakes, lobster truffle beurre blanc  
\$28<sup>50</sup> per person

## **House Smoked Trout**

with apple-chive fritters, pickled onions, peppered watercress and horseradish cream  
\$15<sup>95</sup> per person

## **Seafood Pot Pie**

with shrimp, crab and mussels; baked under a puff pastry dome  
\$14<sup>95</sup> per person

## **Roast Tenderloin of Beef**

roasted Black Angus filet rolled in Meaux mustard and cracked black pepper, served with crispy tobago onion strips, assorted cocktail rolls, béarnaise sauce and horseradish cream  
\$220<sup>00</sup> per platter serves 8-10

## **Brisket of Beef**

New England-style braised beef with roasted root vegetables, in a red wine sauce, accompanied by crispy potato pancakes  
\$19<sup>50</sup> per person

## **Braised Boneless Kobe Beef Short Rib**

with Yukon gold mashed potatoes, oven roasted root vegetables and French green beans with a Merlot sauce  
\$24<sup>50</sup> per person

## **Pancetta Wrapped Beef Tenderloin**

grilled filet of Black Angus beef wrapped in crisp pancetta, served on a bed of horseradish whipped potatoes with roasted brussels sprouts and baby carrots, porcini mushroom sauce  
\$28<sup>50</sup> per person

## **Rack of Lamb Marinated in Basil and Mint**

on a bed of toasted spaetzle with grilled plum tomatoes and cut snap peas with a mint dipping sauce  
\$28<sup>50</sup> per person

## **Roast Loin of Pork**

with apple and pork stuffing, cider gravy, wild rice studded with toasted almonds, and colorful autumn vegetables  
\$18<sup>50</sup> per person

## **Standing Rib Roast**

slow roasted with baby carrots, haricot vert, corn souffle timbale and served with creamy horseradish sauce  
\$34<sup>50</sup> per person

## **Herb-Roasted Breast Of Vermont Turkey**

accompanied by roasted shallots, rosemary-roasted fingerling potatoes, sautéed spinach and Parmesan-dusted plum tomatoes  
\$14<sup>95</sup> per person

## **Pecan Chicken**

served with parsnip-potato cake, haricots vert and turned baby carrots  
\$13<sup>95</sup> 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  
\$18<sup>95</sup> per person

## **Turkey Crepe Casserole**

warm turkey and spinach crepes baked with Asiago cheese and Mornay sauce  
\$10<sup>95</sup> per serving

## **Orange and Madeira Glazed Virginia Ham**

with homemade raisin-fig chutney, ash-roasted sweet potatoes and creamed spinach  
\$180<sup>00</sup> per platter serves 8-10



# HOLIDAY SIDES

## **Pear, Onion and St. Andre Tart**

with balsamic syrup and tobago onions  
\$40<sup>00</sup> each, serves 8-10 guests  
\$47<sup>5</sup> each, 4-inch individual

## **Brown Sugar Butternut Squash Tart**

rich pastry with brown sugar sauteed butternut squash, topped with orange zest served with nutmeg creme fraiche and a touch of orange liqueur  
\$40<sup>00</sup> each, serves 8-10 guests

## **Cornbread, Sausage and Pecan Stuffing**

\$32<sup>5</sup> per person

## **Traditional New England Stuffing**

with celery, onions and fresh herbs  
\$30<sup>0</sup> per person

## **Mushroom Bread Pudding**

wild mushrooms baked in a savory custard on pan-roasted root vegetables with a thyme-honey broth  
\$32<sup>5</sup> per person

## **Roasted Corn Pudding**

rich Silver Queen corn baked with cream and fresh herbs until golden  
\$35<sup>0</sup> per person

## **Butternut Squash Ravioli**

with sage brown butter  
\$4<sup>00</sup> per person

## **Pumpkin Risotto**

arborio rice blended with pumpkin and cinnamon  
\$4<sup>95</sup> per person

## **Asparagus and Mascarpone Gratin**

oven roasted asparagus and creamy mascarpone cheese baked with Parmesan bread crumb topping  
\$5<sup>95</sup> per person

## **Polenta and Vegetable Tian**

layers of leek, eggplant, zucchini and squash with creamy polenta topped with plum tomato slices and Gruyere cheese  
\$4<sup>50</sup> per person

## **Garlic Mashed Potatoes**

\$2<sup>50</sup> per person

## **Sweet Potato Involtini**

sweet potato cylinders filled with a puree of sweet potato, pear and mascarpone sprinkled with toasted walnuts  
\$5<sup>95</sup> per person

## **Roasted Root Vegetables**

rutabagas, turnips, parsnips, carrots and new potatoes with a thyme and marjoram vinaigrette  
\$3<sup>95</sup> per person

## **Potato Gratin**

wafers of Yukon Gold potato layered with fresh cream and baked with Parmesan cheese  
\$2<sup>95</sup> per person

## **Roasted Cauliflower with Cranberry**

oven roasted cauliflower florets and honey-glazed cranberries tossed in a balsamic vinaigrette  
\$32<sup>5</sup> per person

## **Roasted Beet Salad**

with Bellwether Farms Goat Cheese sprinkled with toasted hazelnuts and a kumquat vinaigrette  
\$42<sup>5</sup> per person

## **Maple Glazed Squash with Pancetta**

\$4<sup>95</sup> per person

## **Fennel and Green Beans**

with oranges and almonds  
\$35<sup>0</sup> per person

## **Garlic Broccolini with Bread Crumbs**

\$32<sup>5</sup> per person

## **Kale Salad**

with oranges, cranberries and pistachios with a maple dressing  
\$42<sup>5</sup> per person

## **Smoked Salmon, Potato and Brie Galette**

\$42<sup>00</sup> each, served 8-10 guests



# DESSERTS



## Tutti Frutti Log

nougat parfait cream with sun-dried cherries, hazelnut chocolate flavored semi-sweet mousse with a cocoa glaze and dried fruit mendiants  
\$47<sup>00</sup> each

## Bokado Cake

crisp hazelnut cake with Frangelico creme brulee, milk chocolate and coffee cream, Tahitian vanilla mousse and semi-sweet chocolate glaze, presented in the shape of a present  
\$39<sup>00</sup> each

## Pear and Spiced Caramel Charlotte

Amaretto soaked sponge cake, spiced caramel mousse, poached pear cubes surrounded by ladyfingers  
\$38<sup>00</sup> each

## Robusta

coffee brittle and almond sponge cake, espresso cream, milk chocolate and Frangelico cream, dark chocolate glaze  
\$39<sup>00</sup> each

## Dark Chocolate Hazelnut Pine Cone Dome

flourless chocolate cake, hazelnut crisp, orange creme brulee, chocolate pearls and semisweet ganache glaze  
\$42<sup>00</sup> each

## Holiday Mini Pie Bar

assortment of freshly-baked individual pies that include pumpkin, cranberry-apple, lemon meringue, blueberry-almond, pecan fudge and mincemeat  
\$6<sup>50</sup> per person

## Buche De Noel

available in old-fashioned praline, chocolate, Grand Marnier and coffee flavors  
\$40<sup>00</sup> each, small serves 10-12 guests  
\$55<sup>00</sup> each, large serves 15-20 guests

## S'mores Temptation Cake

graham craker base, homemade marshmallow, milk chocolate cream and dark chocolate mirror glaze  
\$39<sup>00</sup> each

## Freshly Baked Pies

apple | cherry | pecan pumpkin | coconut-crusted Key Lime | lemon meringue  
\$22<sup>00</sup> each

## Traditional Apple Tatin

Golden Delicious apples slowly cooked in caramel and butter served on top of orange breton shortbread, with cinnamon whipped cream  
\$32<sup>00</sup> each

## Banana Split Tart

sweet dough, strawberry jelly, caramelized banana with vanilla, milk chocolate cream and peanut brittle  
\$36<sup>00</sup> each

## Granny Smith and Walnut Strudel

baked with plump cranberries and raisins served with whipped cream  
\$36<sup>00</sup> each

## Assorted Decorated Sugar Cookies

decorated sugar cookies, gingerbread men and linzer snowflakes  
\$2<sup>95</sup> per person

## Candy Cane Cupcakes

snow white cupcake with peppermint buttercream and candy cane chips  
\$2<sup>95</sup> each

## Eggnog Cheesecake

spiced graham cracker crust, creamy New York style egg nog flavor cheese cake, gingerbread whipped cream  
\$38<sup>00</sup> each

## Chocolate Caramel Tart

sweet dough, apricot and vanilla confit, chocolate cream and cocoa nib brittle  
\$36<sup>00</sup> each

## Seville Star

olive oil cake, orange infused creme brûlée, walnut nougatine, milk chocolate mousse  
\$39<sup>00</sup> each

## Tannenbaum

dark chocolate mousse, buttermilk old fashioned sponge cake, sour cherries and cinnamon cream  
\$38<sup>00</sup> each

## Cheesecake, Brownie, and Cake Lollipops

a variety of cheesecake, brownie, and cake lollipops dipped in dark, milk or white chocolate coated with holiday cheer  
\$2<sup>75</sup> each

## Holiday Cheer Sweets

cranberry crumb bars, rocky road bars, mint marshmallow brownies and cream puffs  
\$4<sup>75</sup> per person

## S'mores on a stick

marshmallow cream sandwiched between graham crackers, dipped in dark chocolate  
\$2<sup>75</sup> per person

## Gingerbread House

\$25<sup>00</sup> Small  
\$400<sup>00</sup> Large

## Peppermint Marshmallow Whoopie Pies

\$1<sup>95</sup> per person

## Miniature Cannoli

\$1<sup>95</sup> per person

## Croquembouche

a beautiful tower of cream filled profiteroles finished with a cloud of spun sugar  
\$175<sup>00</sup> each, small, serves 10-12 guests  
\$225<sup>00</sup> each, large, serves 15-20 guests

## Seasonal Eclairs

-peanut butter cream, raspberry jelly and milk chocolate glaze  
-white chocolate and Kirsch cream with candied fruits  
-pistachio cream, vanilla chantilly and dark chocolate flakes  
\$3<sup>25</sup> each

## Orchard's Harvest Sliced Fruit

seasonal selection of sliced cantaloupe, honeydew, Hawaiian pineapple, Thai mango, ruby red grapefruit, navel orange and whole California berries  
\$4<sup>25</sup> per person