

# Thanksgiving

## Entertaining



**WINDOWS**  
CATERING COMPANY

[www.catering.com](http://www.catering.com) 703.519.3500

Deliveries with food and staff are available on Thanksgiving Day

Delivery for food only is available  
Wednesday, November 23<sup>rd</sup>

All whole turkey orders must be placed by  
Friday, November 18<sup>th</sup>.

# our menu

## CENTERPIECES

### Maple-Basted Whole Virginia Turkey

with choice of stuffing, roasted sweet potatoes, green beans and cape cod cranberry relish  
\$165<sup>00</sup> 14-16 lbs, serves 8-12 guests  
\$199<sup>00</sup> 18-20 lbs, serves 12-15 guests

### Breast of Turkey

sliced turkey breast with cranberry chutney served with mini cocktail rolls  
\$85<sup>00</sup> 5 lbs, serves 15-20 guests  
\$155<sup>00</sup> 10 lbs, serves 25-30 guests

### Turkey Roulade

stuffed with chesnuts and dried plums, accompanied by roasted shallots, rosemary fingerling potatoes, sauteed spinach and Parmesan-dusted plum tomato, in a port wine reduction  
\$175<sup>00</sup> per person

### Aged Filet of Beef with a Cabernet Syrup

grilled tenderloin of aged beef, accompanied by a potato mushroom cake and roasted asparagus with grilled plum tomatoes in a cabernet syrup  
\$205<sup>00</sup> per person

### Orange and Madeira-Glazed Virginia Ham

spiral sliced and served with homemade raisin chutney  
\$185<sup>00</sup> 14 lb, serves 12-14 guests

## TRADITIONAL SIDES

### Roasted Corn Pudding

rich Silver Queen corn baked with cream and fresh herbs until golden  
\$3<sup>00</sup> per person

### Traditional New England Stuffing

with celery, onions, and fresh herbs  
\$3<sup>00</sup> per person

### Winter Fruit and Nut Stuffing

\$3<sup>25</sup> per person

### Roasted Sweet Potatoes with Orange Zest

\$3<sup>00</sup> per person

### Potato Gratin

wafers of Yukon Gold potato layered with fresh cream and baked with parmesan cheese  
\$3<sup>50</sup> per person

### Pumpkin and Kale Casserole

\$3<sup>95</sup> per person

### Green Beans with Walnuts

\$3<sup>75</sup> per person

### Creamed Spinach

\$3<sup>95</sup> per person

### Lemon Roasted Green Beans with Marcona Almonds

\$3<sup>75</sup> per person

### Balsamic Acorn Squash with Hot Chilis and Honey

\$4<sup>25</sup> per person

## SALADS

### Roasted Beet Salad

with Bellwether Farms goat cheese sprinkled with toasted hazelnuts and kumquat vinaigrette  
\$4<sup>75</sup> per person

### Harvest Salad

arugula and radicchio lettuce with Gorgonzola and poched Seckel pear drizzled with walnut vinaigrette  
\$3<sup>75</sup> per person

### Autumn Apple Salad

green Mutsu, Red Cameo and Russian yellow apples tossed with dates, dry black mission figs and almonds, apple cider vinaigrette  
\$4<sup>25</sup> per person

### Kale Salad

chopped kale with toasted almonds, dried cherries, shaved Parmesan cheese in a tahini-maple dressing  
\$4<sup>25</sup> per person

## BREADS

### Crystallized Ginger Biscuits

### Pumpkin Bread

### Orange-Rosemary Muffins

### French Country Rolls

with orange blossom butter  
\$18<sup>50</sup> per basket serves 10-12 guests

## DESSERTS

### Autumn Apple Cobbler

red and golden delicious apples, baked with raw sugar, cinnamon and spices under a sweet streusel topping  
\$35<sup>00</sup> serves 8 guests

### Pecan, Pumpkin or Apple Pie

\$26<sup>00</sup> serves 8 guests

### Chocolate Indulgence

moist chocolate cake, semisweet chocolate and caramel cream, praline crisp and semisweet ganache  
\$40<sup>00</sup> serves 8 guests

### Dark Chocolate and Orange Cheesecake

\$38<sup>00</sup> serves 8 guests

### Hazelnut Cappuccino Torte

crisp hazelnut dacquoise sponge, French cappuccino buttercream, chocolate cream and toasted almonds  
\$40<sup>00</sup> serves 8 guests

### Apple Pie Pops

\$3<sup>25</sup> each

### Orange Cranberry Bars

\$2<sup>75</sup> each

### Miniature Seasonal Pastries

\$4<sup>75</sup> per person

### Assorted Holiday Cookies

\$17<sup>50</sup> per dozen

*simple and easy*



**Whole Roasted Turkey & Stuffing**

oven roasted Virginia turkey basted with maple herb butter and fresh herbs  
*displayed with chestnuts and dried plums*

**Traditional New England Stuffing** *with celery, onions and fresh herbs*

**All The Right Sides:**

**Homemade Mashed Potatoes** *with pan gravy* **Roasted Sweet Potatoes** *with orange and maple*

**Cranberry Chutney** **French Green Beans** **Honey-Glazed Baby Carrots**

**Spinach Salad** *with red onions, dried cranberries and a walnut vinaigrette*

**For Dessert:**

**Traditional Pumpkin Pie** **Grandmother's Pecan Pie**

**\$38.00 per person**

10 person minimum

Our Thanksgiving Menu items are available for delivery on Wednesday, November 23<sup>rd</sup>.  
For service on Thanksgiving Day, please discuss pricing for waitstaff with your event designer.