

Thanksgiving Entertaining



WINDOWS
CATERING COMPANY

EST. 1985

703.519.3500 | www.catering.com

CULINARY CENTERPIECES

Maple-Basted Whole Virginia Turkey

traditional stuffing, roasted sweet potatoes, green beans and cape cod cranberry relish

\$165⁰⁰ 14-16 lbs, serves 8-12 guests

\$199⁰⁰ 18-20 lbs, serves 12-15 guests

Breast of Turkey

sliced turkey breast with cranberry chutney served with mini cocktail rolls

\$85⁰⁰ 5 lbs, serves 15-20 guests

\$155⁰⁰ 10 lbs, serves 25-30 guests

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

\$20⁹⁵ per person

Turkey Roulade

stuffed with chesnuts and dried plum, accompanied by roasted shallots, rosemary fingerling potatoes, sauteed spinach and Parmesan-dusted plum tomato, in a port wine reduction

\$17⁹⁵ per person

Orange and Madeira-Glazed Virginia Ham

spiral sliced and served with homemade raisin chutney

\$195⁰⁰ 14 lb, serves 12-14 guests

Turkey Pot Pie

tender turkey, mushrooms and seasonal vegetables in turkey gravy, crowned with a delicate puff pastry

\$13⁹⁵ per person

TRADITIONAL SIDES

Roasted Corn Pudding

rich Silver Queen corn baked with cream and fresh herbs until golden

\$3⁹⁵ per person

Traditional New England Stuffing

with celery, onions, and fresh herbs

\$3⁰⁰ per person

Cornbread, Sausage and Pecan Stuffing

\$3²⁵ per person

Winter Fruit and Nut Stuffing

\$3²⁵ per person

Roasted Sweet Potatoes with Orange Zest

\$3⁰⁰ per person

Sweet Potato Casserole

cinnamon scented sweet potato topped with brown sugar crumble

\$4²⁵ per person

Green Bean Casserole

green beans and mushrooms in a savory cream sauce topped with crispy fried onions

\$3⁹⁵ per person

Brussel Sprout Slaw

with mustard dressing and maple glazed pecans

\$3⁹⁵ per person

Creamed Spinach

\$3⁹⁵ per person



Potato Gratin

wafers of Yukon Gold potato layered with fresh cream and baked with Parmesan cheese

\$3⁵⁰ per person

Garlic Mashed Potatoes

\$3⁷⁵ per person

Roasted Apples and Potatoes

with onions and thyme

\$3²⁵ per person

Lemon Roasted Green Beans with Marcona Almonds

\$3⁵⁰ per person

SALAD & BREAD

Roasted Beet Salad

with Bellwether Farms goat cheese sprinkled with toasted hazelnuts and kumquat vinaigrette
\$4⁷⁵ per person

Harvest Salad

arugula and radicchio lettuce with Gorgonzola and poched Seckel pear drizzled with walnut vinaigrette
\$4²⁵ per person

Tossed Endive Salad

with peppered bacon, Gorgonzola and avocado in a sherry vinaigrette
\$4²⁵ per person

Kale Salad

chopped kale with toasted almonds, dried cherries, shaved Parmesan cheese in a tahini-maple dressing
\$4²⁵ 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
\$4²⁵ per person

BREAD

Crystallized Ginger Biscuits

\$4²⁵ per person

Pumpkin Bread

\$7²⁵ loaf

Orange-Rosemary Muffins

\$2²⁵ each

French Country Rolls

\$1⁵⁰ each

served with with orange blossom butter, one dozen minimum

SWEET

Autumn Apple Cobbler

red and golden delicious apples, baked with raw sugar, cinnamon and spices under a sweet streusel topping
\$35⁰⁰ serves 8 guests

Pecan, Pumpkin or Apple Pie

\$27⁰⁰ serves 8 guests

Chocolate Indulgence

moist chocolate cake, semisweet chocolate and caramel cream, praline crisp and semisweet ganache
\$40⁰⁰ serves 8 guests

Pear and Caramel Charlotte

flourless chocolate cake layered with caramel mousse and diced poached pears served with a vanilla sauce
\$40⁰⁰ serves 8 guests

Hazelnut Cappuccino Torte

crisp hazelnut dacquoise sponge, French cappuccino buttercream, chocolate cream and toasted almonds
\$40⁰⁰ serves 8 guests

Turtle Bars

butter dough, caramel, pecans and milk chocolate
\$3⁰⁰ per person

Apple Pie Pops

\$3²⁵ each

Orange Cranberry Bars

\$2⁷⁵ per person

Miniature Seasonal Pastries

\$4⁷⁵ per person

Assorted Holiday Cookies

\$3²⁵ per person

Apple Pie Shooters

stewed apples in cinnamon and brown sugar, layered with vanilla cream and crisp short bread in shot glasses
\$3⁹⁵ per person

CALL US TODAY

Deliveries with food and staff are available on Thanksgiving Day

Delivery for food only is available

Wednesday, November 22nd

All whole turkey orders must be placed by

Friday, November 17th.

OUR MOST POPULAR THANKSGIVING MENU

\$38.00 per person

10 person minimum

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

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