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.

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

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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**ABOUT Us**

Known as one of the premier off-premise caterers in Washington D.C., Windows has established a national reputation for exceptional food, creativity and presentation combined with outstanding service. Windows’ New American-style cuisine is abound with inventive interpretations and modern creations based on the very best traditions of American, regional and international cuisine.

In 1985, Chef-proprietor Henry Dinardo, well-known on the national food scene, founded the nationally-acclaimed restaurant, Windows, which earned him the honor as one of the Top 25 Chefs in America by *Food & Wine Magazine*. In 1987, Chef Dinardo and partner, Carol Bloom Dinardo, a former public relations executive for the Watergate Hotel, established Windows Catering Company to meet the growing demand for high-quality special events and entertaining.

Windows 10,000 square foot, state-of-the-art kitchen provides the ideal environment for our talented culinary professionals to create an exceptional variety of hors d’oeuvres, entrees and desserts. Our temperature and humidity controlled chocolate room allows our pastry team to create tantalizing treats with unparalleled perfection. Attuned to the changing tastes and trends in food and presentation, Windows team continually develops new offerings to satisfy even the most demanding of palettes.

**WHAT MAKES US DIFFERENT**

Windows provides full-service catering, party planning and event management services for corporate entertaining, galas and fund-raisers, social events, weddings, receptions and business breakfast/luncheons. We offer three separate divisions to satisfy our customers’ needs – Corporate Express, Full Service Events and Weddings by Windows.

An experienced event planner custom designs each menu and coordinates both the decor and food presentation for your event. All of our food is prepared from the freshest ingredients delivered from specialty food growers and purveyors around the country. Whether the event is a formal French-service dinner, an authentic Texas-style barbecue, a client luncheon for ten, or a glorious gala of more than 1,000 guests, Windows has the imagination and expertise to make the event sensational.
In addition to being a “green” certified caterer, Windows takes corporate social responsibilities very seriously in our daily operations and menu designs. Windows incorporates the “farm-to-table” philosophy into all our purchasing decisions. We always buy the highest quality ingredients, locally and seasonally, with sustainability in mind.

Windows commitment to the Washington D.C. community extends over 30 years. By developing relationships with several charitable organizations, Windows regularly donates excessive or unserved food to shelters and food banks. It’s important to Windows to give back to the community that has supported the company for so many years.
STREETS OF PARIS
Windows’ specialty croissants to include: smoked ham and Emmenthaler cheese, ultimate chocolate and flaky almond, served with butter
$4.25 each

MORNING GLORY V
a daily variety of pastries to include: almond marzipan, butter croissants, apple turnovers, apricot danish and coffee cake slices served with butter and fruit preserves
$6.50 per person

OUR SIGNATURE COFFEE CAKES V
cinnamon apple with golden raisins, cinnamon marble bread, banana walnut and lemon-poppy seed
$22.00 each, serves 8-10 guests

GOURMET BAGEL PLATTER V
with plain cream cheese, cream cheese jardinière, butter and fruit preserves
$3.25 per person
$2.25 per person mini bagels

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

OUR SIGNATURE COFFEE CAKES V
cinnamon apple with golden raisins, cinnamon marble bread, banana walnut and lemon-poppy seed
$22.00 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 and quinoa banana
$3.50 per person
$2.00 per person mini muffins

FRENCH BEIGNETS V
French beignets filled with raspberry preserves or nutella
$7.95 per dozen

BABKA V
braided cake made with yeast dough, filled with your choice of chocolate or cinnamon
$16.00 each, serves 8 guests

YOGURT PARFAITS
$4.25 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

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

CHERRY BERRY LEMON V
cherry confit with citrus yogurt and granola crunch

INDIVIDUAL BREAKFAST BOWLS

GUACAMOLE AND EGG BOWL V
hard boiled eggs and chunky guacamole with baby spinach, red onion and brioche toast cubes topped with sour cream and spicy chili sauce
$11.95 each

CHOCOLATE QUINOA BOWL V GF
white quinoa with almond and coconut milk, cocoa powder and maple syrup topped with fresh berries and a sprinkle of chia seeds
$11.95 each

GLUTEN FREE PASTRIES

BANANA BREAD V GF
banana bread with chocolate chips
$22.00 each, serves 8-10 guests

CINNAMON SUGAR COFFEE CAKE V GF
sour cream coffee cake with brown sugar, pecans and a touch of cinnamon
$22.00 each, serves 8-10 guests

ZUCCHINI MUFFINS V GF
zucchini and fresh lemon muffins topped with a lemon-citrus glaze
$3.50 each

* This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
**HOT BREAKFAST SELECTIONS**  
* 8-person minimum

| Item                          | Description                                                                 | Price  
|-------------------------------|------------------------------------------------------------------------------|--------
| **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 | $6.50 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 | $6.75 per person 
| **Oatmeal Bar** V GF          | Steel cut old-fashioned oatmeal with brown sugar, dried cranberries, raisins, roasted pecans, walnuts and dairy cream | $8.25 per person 
| **Omelet Muffins** GF         | Personal omelet baked in a muffin pan filled with Virginia baked ham, farm fresh vegetables, jack and cheddar cheese accompanied by roasted tomato salsa | $7.95 each 
| **Farm-Fresh Scrambled Eggs** V GF | Cage-free eggs baked with asparagus, prosciutto, California goat cheese and green onion | $58.50 each 
| **New Potatoes** V GF         | New potatoes baked in an egg custard with Virginia ham, Monterey jack cheese, roasted peppers and baby spinach | $58.50 each 
| **Breakfast Sandwiches**      | RISE AND SHINE: Hickory smoked bacon, egg and cheddar cheese on an English muffin. THE OLD TOWN: Virginia cured ham, egg and Swiss cheese on a flaky croissant. BELGIAN SUNRISE: Maple sausage, egg and brie cheese between two Belgian waffles. THE FRESH START V: Egg whites, spinach, mushrooms and provolone cheese on an English muffin. | $7.25 each 

| Item                          | Description                                                                 | Price  
|-------------------------------|------------------------------------------------------------------------------|--------
| **Breakfast Extras**          | Maple sausage links GF, honey-cured bacon GF, grilled Virginia ham slices GF, turkey bacon GF, beef sausage GF, home fries V GF, potato pancakes V | $3.75 per person 

| Item                          | Description                                                                 | Price  
|-------------------------------|------------------------------------------------------------------------------|--------
| **Frittatas** V               | Serves 15                                                                     | $6.50 each 
| **Florets** V GF              | Cage-free eggs baked with cauliflower and broccoli florets, aged cheddar cheese and roasted cherry tomatoes | $58.50 each 
| **Papas** V GF                | New potatoes baked in an egg custard with Virginia ham, Monterey jack cheese, roasted peppers and baby spinach | $58.50 each 
| **The Cottage** GF            | Cage-free eggs baked with Norwegian smoked salmon, kale, cottage cheese, dill and melted leeks | $62.00 each 
| **Shroom** GF                 | Cage-free eggs baked with wild mushrooms, spicy fennel sausage, provolone cheese, plum tomatoes and cipollini onions | $58.50 each 
| **Breakfast Quiches** 10 inch pies, serves 8 | The Classic: The original quiche Lorraine with roasted sweet onions, crisp crumbled bacon and Gruyere cheese in a flaky pie crust. Caprese V: Flaky pastry crust baked with vine-ripened yellow and red beefsteak tomatoes, cipollini onions, fresh basil and buffalo mozzarella. Western: Pastry crust baked with fresh eggs, Virginia ham, sweet bell peppers, spring onions, jack and cheddar cheeses. The Spin V: Flaky pastry crust filled with savory baby spinach, roasted artichokes, sun-dried tomatoes and Fontina cheese. The Mariner: Butterly pastry crust filled with Maryland crab, Gulf Coast shrimp, brie cheese, roasted shallots and arugula. | $33.50 each, $37.50 each 

| Item                          | Description                                                                 | Price  
|-------------------------------|------------------------------------------------------------------------------|--------
| **Breakfast Extras**          | Maple sausage links GF, honey-cured bacon GF, grilled Virginia ham slices GF, turkey bacon GF, beef sausage GF, home fries V GF, potato pancakes V | $3.75 per person 

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*At least one hour to warm using a chafing dish. Please discuss heating instructions when placing your order.*
BREAKFAST BURRITOS
served with homemade salsa
$7.95 each

SOUTH OF THE BORDER
scrambled eggs, breakfast sausage, sweet roasted peppers and Monterey Jack cheese in a warm flour tortilla

SPA V
egg whites, asparagus, spinach, dill, mushrooms and Fontina cheese wrapped in a green herb flour tortilla

PHILLY
rib-eye steak, onion and American cheese with scrambled eggs in a warm flour tortilla

MATADOR
spicy chorizo with roasted peppers, new potatoes, black beans and scrambled eggs with queso fresco, wrapped in a spiced flour tortilla

THE RED
bacon, cheddar cheese, tater tots and scrambled eggs with spring onions and dilled tomatoes in a sun-dried tomato wrap

THE VEGAN V
smashed chickpea hummus with avocado, cherry tomatoes, kale and roasted yellow peppers wrapped in a whole-wheat tortilla

BREAKFAST BREAD PUDDING

MONTE CRISTO
Virginia ham, smoked turkey breast, sweet onions and Swiss cheese tossed with brioche and baked in savory custard
$9.25 per person

MAIN STREET
honey maple sausage with roasted mushrooms, sweet roasted peppers and Fontina cheese tossed with brioche and baked in savory custard
$8.95 per person

POINT TO POINT V
white and green asparagus spears with baby spinach, leeks, spring onions and Cabot cheddar tossed with brioche and baked in savory custard
$8.95 per person

EASTERN SHORE
hand picked blue crab, brie cheese, kale, celery and vine ripened tomatoes baked with buttery brioche in an old bay custard
$9.95 per person

CROISSANT MUFFINS
$7.95 each

B&B
crispy applewood smoked bacon with broccoli florets and aged yellow cheddar cheese

PARMA
thinly sliced prosciutto with Port Salut and Parmesan cheeses, basil, roasted yellow and red cherry tomatoes

CHOCOLATE CRUNCH V
triple chocolate and our homemade granola baked in a croissant muffin

NUTELLA V
nutella and banana flaky croissant with a crushed hazelnut topping

* At least one hour to warm using a chafing dish. Please discuss heating instructions when placing your order.
**The All-American Sandwiches**

**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 grains salad
· quinoa salad
$15.95 per person / one side salad
$17.95 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
$16.95 per person

**BROWN BAGGED LUNCH**
half a sandwich, chips and a cookie or brownie
$9.95 per person

**WRAPS**  8-person minimum, gluten-free tortillas available

**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

**CHICKEN CAESAR WRAP**
grilled chicken breast, romaine lettuce, shaved Parmesan cheese and classic Caesar dressing in a flour tortilla
$8.95 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

**SPA WRAP**
roasted red pepper hummus, California avocado, spinach leaves, vine ripe tomatoes and feta cheese in a curry wrap
$7.95 per person

**VEGETABLE GARDEN WRAP**
California asparagus, leaf lettuce, goat cheese, micro greens, roasted red peppers and Boursin cheese spread in a jalapeño tortilla
$8.50 per person

**GREEN GODDESS WRAP**
cucumber, vine ripe tomatoes, fresh mozzarella, green leaf lettuce, pickled green onions, avocado, sprouts, Green Goddess dressing in a spinach wrap
$8.50 per person

**BBQ RANCH WRAP**
honey BBQ chicken breast with ranch slaw, smoked cheddar, red leaf lettuce and plum tomato in a jalapeño wrap
$8.95 per person

**SPANIARD WRAP**
Serrano ham and manchego cheese with piquillo peppers, roasted tomatoes, arugula and aioli in a fresh herb tortilla
$9.25 per person

**WOW QUINOA WRAP**
red and gold quinoa with avocado, cherry tomatoes, zucchini, black beans, roasted yellow peppers, cilantro leaves and queso fresco wrapped in a black bean tortilla
$8.75 per person

**MOJO WRAP**
grilled Gulf shrimp marinated in an orange-habanero mojo with lettuce, tomatoes and cilantro-lime slaw wrapped in a chipotle tortilla
$9.25 per person

**PEANUT BUTTER BERRY WRAP**
creamy peanut butter, applewood smoked bacon, banana and blueberry jelly in a whole-wheat wrap
$8.95 per person

703.519.3500  WWW.CATERING.COM
SIGNATURE SANDWICHES  8-person minimum, gluten-free bread available

SHRIMP PO’BOY
corn flour dusted Louisiana shrimp with Creole tomatoes, shredded green leaf lettuce and 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 $8.95 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 $9.25 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 $9.25 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 $9.25 per person

BAVARIAN BLAST
Virginia cured ham, smoked gouda cheese, honey mustard dressing, leaf lettuce and plum tomatoes on raisin spelt bread $8.95 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 $8.95 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 $8.95 per person

COUNTRY CHICKEN SALAD
white-meat, country-style chicken salad with leaf lettuce and vine-ripened tomato on a buttery croissant $8.95 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 $8.95 per person

TURKEY CRANBERRY
applewood smoked turkey breast, havarti cheese, red leaf lettuce, sliced beefsteak tomatoes and a creamy spinach spread on a sun-dried cranberry baguette $9.25 per person

CHIPOTLE PORTOBELLO
chipotle BBQ portobello mushrooms with jack cheese, and spicy cilantro slaw on a multi-grain roll $8.50 per person

YOU’RE EVERYTHING
an everything bagel stacked with turkey pastrami, Swiss cheese, Dijon honey mustard, Brussels sprout slaw and beef steak tomatoes $9.50 per person

BANH V
lemongrass and cilantro marinated tofu with Vietnamese pickled vegetables, Euro cucumber slices, jalapeño, green leaf lettuce and cilantro leaves on a French baguette $8.75 per person

JAMEN RAMEN
ramen fried breast of chicken on a soft potato bun with Napa slaw, red leaf lettuce and wine-ripened yellow tomatoes, spinach aioli $9.25 per person

CHICKEN SALAD BLT
diced chicken breast blended with Bermuda red onion and celery in a Dijon-mayo dressing with crisp bacon, lettuce and tomato on a multi grain croissant $9.25 per person

ALBACORE
chunked white tuna with sweet red onion, celery and a touch of pickle relish with red leaf lettuce and vine ripened tomato on carousel bread $9.50 per person

DOWNTOWN
grilled flank steak with roasted cipollini onions, saga blue cheese, plum tomato, watercress, and pommery mustard dressing on thick cut pumpernickel bread $9.25 per person

FALAFEL-LO
buffalo falafel tucked inside soft baked pita with chopped Israeli salad and bibb lettuce, buffalo- ranch tahini sauce $8.95 per person
PACIFIC RIM NOODLES WITH SHRIMP
marinated and grilled shrimp on a bed of noodles with red and green peppers, Asian cut carrots, snow peas and scallions in an hoisin-ginger sauce, served with coconut squares
$17.95 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
$18.95 per person

MEMPHIS BBQ SALMON
salmon glazed with a Memphis barbecue sauce, accompanied by Dijon slaw and creamy potato salad, served with pecan tarts
$19.95 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
$19.95 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
$14.95 per person

MESQUITE GRILL
mesquite-grilled chicken breast marinated in fresh herbs and served with asparagus spears, penne pomodoro and chocolate nut brownies
$17.95 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

CHIPOTLE JAVA
chipotle-coffee crusted beef tenderlion with fajita roasted peppers and onions, accompanied by armadillo and BLT salad, served with chocolate covered strawberries
$19.95 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
$15.75 per person

SANDWICH BOXED MEALS
sandwich of your choice served with picnic potato salad, marinated green beans and raspberry cream puffs
$16.95 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 accompanied by assorted fruit tarts
$15.95 per person

MIDDLE EASTERN SAMPLER V
hummus, tabbouleh, raisin couscous, dolmas, olives, feta, and red peppers, served with grilled pita chips and baklava
$14.50 per person
## SIDE SALADS  a la carte, 8-person minimum

### VEGETABLE AND GREEN SALADS

<table>
<thead>
<tr>
<th>Name</th>
<th>Description</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Honey-Gingered Carrot Salad V GF</td>
<td>Shoestring-cut carrots tossed with fresh ginger, toasted sesame oil and orange blossom honey</td>
<td>$3.50</td>
</tr>
<tr>
<td>Tomato-Cucumber Salad V GF</td>
<td>Roma tomatoes, European cucumbers, and red onion in a red wine balsamic vinaigrette</td>
<td>$3.95</td>
</tr>
<tr>
<td>Asparagus Spears V GF</td>
<td>California asparagus, navel oranges and toasted pine nuts in a citrus dressing</td>
<td>$4.50</td>
</tr>
<tr>
<td>Brussel Slaw V GF</td>
<td>Shredded Brussels sprouts with mustard dressing and maple glazed pecans</td>
<td>$4.25</td>
</tr>
<tr>
<td>The South Beach Salad GF</td>
<td>Baby spinach with bacon pieces, crumbled blue cheese and Early Girl tomatoes in a balsamic vinaigrette</td>
<td>$4.50</td>
</tr>
<tr>
<td>Heirloom Apple Salad V GF</td>
<td>Green Mutsu, red Cameo and Russian yellow apples tossed with dates, dry black mission figs and almonds with apple cider vinaigrette</td>
<td>$4.25</td>
</tr>
<tr>
<td>Mediterranean Salad V GF</td>
<td>Romaine and red leaf lettuces, seedless cucumbers, black olives, red onion, artichoke hearts and marinated red and yellow tomatoes in a balsamic vinaigrette</td>
<td>$3.95</td>
</tr>
<tr>
<td>Sonoma Salad V GF</td>
<td>Sonoma field greens with toasted pecans, chevre cheese, tomatoes and European cucumbers in an Acacia honey and hazelnut vinaigrette</td>
<td>$3.95</td>
</tr>
<tr>
<td>Citrus Jicama Slaw V GF</td>
<td>Matchsticks of jicama and golden pineapple, cilantro, orange and lime dressing</td>
<td>$3.95</td>
</tr>
<tr>
<td>Sweet Corn Salad V GF</td>
<td>Roasted sweet corn, tri-colored peppers and green onion in a cumin vinaigrette</td>
<td>$3.75</td>
</tr>
<tr>
<td>Tuscan Grilled Vegetables V GF</td>
<td>Zucchini, red and yellow peppers, onion, eggplant, fennel and yellow squash lightly brushed with a basil-garlic olive oil</td>
<td>$4.50</td>
</tr>
<tr>
<td>Habanero Black Bean Salad V GF</td>
<td>Black beans tossed with red and yellow pepper confetti, scallions, lime and cilantro, served in a coriander dressing</td>
<td>$3.75</td>
</tr>
<tr>
<td>Garden Salad V GF</td>
<td>Romaine, radicchio, red leaf and limestone bibb lettuces with tomatoes, chickpeas, matchstick carrots, cucumber and broccoli with your choice of dressing</td>
<td>$3.95</td>
</tr>
<tr>
<td>Chop House Salad V GF</td>
<td>Romaine lettuce, cucumber, tomato, celery, corn, jicama, crumbled Berkshire blue cheese and radish in a creamy ranch dressing</td>
<td>$4.50</td>
</tr>
<tr>
<td>Classic Caesar V</td>
<td>Romaine lettuce, garlic croutons, and Parmesan cheese in a classic Caesar dressing</td>
<td>$3.95</td>
</tr>
<tr>
<td>Farmer’s Slaw V GF</td>
<td>Traditional coleslaw in a creamy dressing</td>
<td>$3.75</td>
</tr>
<tr>
<td>Marinated Green Beans V GF</td>
<td>Green beans, red peppers and cracked black pepper in virgin olive oil</td>
<td>$3.75</td>
</tr>
<tr>
<td>Spinach, Watermelon and Goat Cheese Salad V GF</td>
<td>Baby spinach with Thai basil, marinated red onion, watermelon, cucumber, goat cheese with caramelized shallot vinaigrette</td>
<td>$4.25</td>
</tr>
<tr>
<td>Asian Greens V GF</td>
<td>Watercress, spinach, pickled ginger, Mandarin oranges, red radishes and toasted sesame seeds in a wasabi soy dressing</td>
<td>$4.25</td>
</tr>
<tr>
<td>Kale Salad V GF</td>
<td>Chopped kale with toasted almonds, dried cherries and shaved Parmesan cheese in a tahini-maple dressing</td>
<td>$4.25</td>
</tr>
<tr>
<td>Kale Caesar V</td>
<td>Kale leaves tossed with herb and garlic toasted croutons, shaved Parmesan cheese in a classic Caesar dressing</td>
<td>$4.25</td>
</tr>
<tr>
<td>Strawberry Field V GF</td>
<td>Sliced strawberries tossed with organic field greens, toasted marcona almonds and red onions, poppy seed dressing</td>
<td>$4.50</td>
</tr>
</tbody>
</table>

For more information or to place an order, visit [www.catering.com](http://www.catering.com) or call 703.519.3500.
GARDEN CHICKPEA  V  GF
mixed mesclun greens tossed with
matchstick carrots, zucchini, red
radish, chickpeas and crumbed feta
cheese, tomato-cumin vinaigrette
$3.95 per person

DOUBLE C  V  GF
chopped cauliflower salad with red
delicious and Granny Smith apples,
romaine lettuce and Belgian endive,
creamy apple cider dressing
$4.25 per person

BLT
crisped applewood bacon crumbles
tossed with red and green leaf lettuce,
herbed croutons, yellow and red
vine-ripened tomatoes, creamy ranch
dressing
$4.50 per person

VINTAGE  V  GF
baby spinach and arugula salad tossed
with toasted walnuts, pomegranate
seeds, naval oranges and fennel in
lemon-champagne vinaigrette
$4.50 per person

GINGER AND SEEDS  V  GF
Little Gem and romaine lettuces
tossed with pickled ginger, toasted
sunflower and sesame seeds, cilantro,
a touch of jalapeño and crisp shallots,
spiced ginger vinaigrette
$4.50 per person

COUSCOUS AND CHICKPEA  V
minced baby kale with saffron scented
couscous, chickpeas and mint tossed
in basil vinaigrette
$3.75 per person

BACON-BROCCOLI  GF
tiny broccoli florets and applewood
smoked bacon tossed with sun-dried
cranberries and water chestnuts in a
Dijon dressing
$4.50 per person

TOFU AND CUCUMBER  V
English cucumber and tofu tossed
with spring onions and cilantro leaves
in a spicy peanut dressing
$4.50 per person
<table>
<thead>
<tr>
<th>Salad Name</th>
<th>Type</th>
<th>GF</th>
<th>Description</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>PASTA, GRAIN AND POTATO SALADS</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Penne Pomodoro</strong></td>
<td>V</td>
<td></td>
<td>Penne pasta tossed in a rich tomato-basil sauce of capers, black olives,</td>
<td>$3.95</td>
</tr>
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<td></td>
<td>garlic and Parmesan cheese</td>
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<td><strong>Wheatie</strong></td>
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<td></td>
<td>Whole wheat pasta salad tossed with crumbled feta cheese, cherry tomatoes</td>
<td>$3.95</td>
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<td></td>
<td></td>
<td></td>
<td>and toasted walnuts in a Dijon mustard vinaigrette</td>
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<tr>
<td><strong>Sunset Spa Pasta Salad</strong></td>
<td>V</td>
<td></td>
<td>Fusilli pasta with asparagus, garden peas, fennel and dill in a lemon</td>
<td>$3.95</td>
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<td></td>
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<td>vinaigrette</td>
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<tr>
<td><strong>Pacific Rim Noodles</strong></td>
<td>V</td>
<td></td>
<td>Lo mein noodles with red peppers,</td>
<td>$3.95</td>
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<td>shredded carrots, toasted sesame seeds and spring peas in a sweet and</td>
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<td></td>
<td></td>
<td></td>
<td>spicy sauce</td>
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<tr>
<td><strong>New Potato and Green Bean Salad</strong></td>
<td>GF</td>
<td></td>
<td>Roasted Red Bliss potatoes, sautéed green beans, crispy bacon, scallions</td>
<td>$3.75</td>
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<td></td>
<td></td>
<td></td>
<td>and parsley tossed in a sun-dried tomato mayonnaise</td>
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<tr>
<td><strong>Roasted Red Bliss Potatoes</strong></td>
<td>V</td>
<td>GF</td>
<td>In a delicate chive-rosemary vinaigrette</td>
<td>$3.75</td>
</tr>
<tr>
<td><strong>Picnic Potato Salad</strong></td>
<td>V</td>
<td>GF</td>
<td>Old-fashioned potato salad in a creamy dill mayonnaise</td>
<td>$3.75</td>
</tr>
<tr>
<td><strong>Tabbouleh Salad</strong></td>
<td>V</td>
<td></td>
<td>Bulgur wheat tossed with fresh parsley, tomato, mint, green onion, fresh</td>
<td>$3.75</td>
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<td></td>
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<td>lemon juice and extra virgin olive oil</td>
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<tr>
<td><strong>Ancient Grains Salad</strong></td>
<td>V</td>
<td></td>
<td>Lentils, quinoa, wheat berry and bulgur salad with sun-dried cherries,</td>
<td>$3.95</td>
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<td></td>
<td></td>
<td></td>
<td>scallions and balsamic vinaigrette</td>
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<tr>
<td><strong>Wild Wisconsin</strong></td>
<td>V</td>
<td>GF</td>
<td>American wild rice tossed with a confetti of organic vegetables in a lemon</td>
<td>$3.75</td>
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<td></td>
<td></td>
<td></td>
<td>thyme dressing</td>
<td></td>
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<tr>
<td><strong>Colorful Quinoa Salad</strong></td>
<td>V</td>
<td>GF</td>
<td>Red quinoa tossed with spinach, arugula, shredded carrots, red and yellow</td>
<td>$3.95</td>
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<td></td>
<td></td>
<td></td>
<td>peppers and chickpeas in a red wine vinaigrette</td>
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<tr>
<td><strong>Jalapeño Popper</strong></td>
<td>GF</td>
<td></td>
<td>New potatoes, crisp apple slaw, smoked bacon, green onions, sliced</td>
<td>$4.50</td>
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<td></td>
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<td>jalapeño peppers, shredded cheddar and jack cheeses in a sour cream</td>
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<td></td>
<td></td>
<td></td>
<td>dressing</td>
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<tr>
<td><strong>Deviled Potato Salad</strong></td>
<td>GF</td>
<td></td>
<td>Deviled egg potato salad with Yukon gold potatoes, chopped hard boiled</td>
<td>$4.25</td>
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<td>eggs, celery, parsley and pimentos in a mustard-mayo dressing</td>
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<tr>
<td><strong>Rice and Beans</strong></td>
<td>GF</td>
<td></td>
<td>Rice noodles tossed with edamame, wakame seaweed, slivered carrots, red</td>
<td>$4.50</td>
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<td>pepper and roasted peanuts, ginger-rice wine vinaigrette</td>
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<td><strong>Freekeh</strong></td>
<td>V</td>
<td></td>
<td>Roasted durum wheat tossed with sun-dried tomatoes, Kalamata olives,</td>
<td>$4.50</td>
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<td></td>
<td></td>
<td>arugula, cracked black pepper, zucchini and pepperoncini, red wine</td>
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<td></td>
<td>vinaigrette</td>
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<tr>
<td><strong>Glass Noodle Salad</strong></td>
<td>V</td>
<td></td>
<td>Japanese sweet potato glass noodles tossed with green onion, toasted</td>
<td>$4.50</td>
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<td>sesame seeds, baby spinach, matchstick carrots and firecracker</td>
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<td></td>
<td>pepper, sesame soy dressing</td>
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<tr>
<td><strong>Good Seeds</strong></td>
<td>V</td>
<td></td>
<td>Pearled barley tossed with Honeycrisp apples, pomegranate seeds, toasted</td>
<td>$4.25</td>
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<td></td>
<td></td>
<td></td>
<td>pine nuts and wilted kale</td>
<td></td>
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<tr>
<td><strong>Freekeh</strong></td>
<td>V</td>
<td></td>
<td>Roasted durum wheat tossed with sun-dried tomatoes, Kalamata olives,</td>
<td>$4.50</td>
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<td></td>
<td></td>
<td></td>
<td>arugula, cracked black pepper, zucchini and pepperoncini, red wine</td>
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<td></td>
<td></td>
<td></td>
<td>vinaigrette</td>
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</table>
**Entree Salads & Soups**

**Entrée Salads**  8-person minimum

- **Gourmet Caesar Salad**
  - crisp romaine lettuce, Parmesan cheese and garlic brioche croutons with a classic Caesar dressing
  - $15.95 per person / grilled chicken
  - $17.95 per person / grilled shrimp
  - $18.50 per person / grilled salmon
  - $18.50 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
  - $18.50 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
  - $17.95 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
  - $15.95 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
  - $16.50 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
  - $16.50 per person  

- **Moroccan Tofu V GF**
  - seared marinated tofu with toasted almonds, roasted cherry tomatoes, cured green olives, cilantro and jeweled couscous with a harissa vinaigrette
  - $15.95 per person  

- **Individual Salad Bowls**
  - **Grilled Chicken and Quinoa Salad Bowl GF**
    - red quinoa tossed with arugula, sun-dried cherries, and scallions topped with grilled chicken breast, red wine vinaigrette
    - $12.95 per person  
  - **Grilled Shrimp and Garden Greens Salad Bowl GF**
    - Romaine, radicchio, red leaf and limestone bibb lettuce with tomatoes, chick peas, matchstick carrots, cucumber and broccoli topped with grilled Gulf shrimp, Green Goddess dressing
    - $13.95 per person  
  - **Spinach, Watermelon and Goat Cheese Salad Bowl V GF**
    - baby spinach with Thai basil, marinated red onion, watermelon, cucumber and crumbled goat cheese with caramelized shallot vinaigrette
    - $11.50 per person  

**Soups** 10-person minimum

- **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  

- **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  

- **Gazpacho V GF**
  - chilled vegetable soup of red and yellow tomatoes, spring onion, cucumbers, sweet peppers, cilantro and lemon
  - $4.95 per person  

- **Lobster Bisque**
  - a creamy blend of Maine lobster, Dry Sack sherry, light cream and snipped chives
  - $5.50 per person  

*This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*
BUFFET Packages

POULTRY Room Temperature Buffets

**DAY IN THE PARK**
grilled barbecue chicken breast in a mesquite marinade, accompanied by roasted Red Bliss potatoes
- farmer’s slaw
- garden salad
- assorted dessert bars
$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
$18.95 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
$16.95 per person

**THE MESQUITE GRILL**
breast of free-range chicken, marinated in fresh herbs, mesquite-grilled and served with wild rice salad, habanero black bean salad and Southwestern roasted corn relish
- penne pomodoro
- Tuscany grilled vegetables
- homemade cookies and brownies
$18.95 per person

**THE CAPRESE**
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
$18.95 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
$18.95 per person

POULTRY ROOM TEMPERATURE BUFFETS

8-person minimum

POULTRY 703.519.3500 WWW.CATERING.COM
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
$18.95 per person

EDAMAME BABY
breast of farm-raised chicken marinated and grilled Yakitori-style with edamame rainbow slaw and soba noodle salad
· vintage salad
· honey gingered carrot salad
· lemon squares and coconut bars
$18.95 per person

GRAPE AND GRAIN
lemon-rosemary grilled free-range chicken breast on a grape and grain salad of quinoa, wheat berry, barley and red seedless grapes with honey, walnuts and red radish
· roasted corn salad
· kale Ceasar salad
· chocolate mint brownies
$18.95 per person

AH PAPAYA
Thai marinated chicken breast grilled and sliced, served with a green papaya salad and stir-fried vegetables and tofu melange
· glass noodle salad
· ginger and seeds salad
· moonstone cookies
$18.95 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 pomodoro
· South Beach salad
· mixed berry charlotte
$18.95 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
$18.95 per person

POULTRY 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
$18.95 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 pomodoro
· South Beach salad
· mixed berry charlotte
$18.95 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
$18.95 per person

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

COUNTRY FAIR
whole pieces of chicken basted in our spicy homemade barbecue sauce
· picnic potato salad
· marinated green beans
· all-American apple pie
$17.95 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
$17.95 per person

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
$16.95 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
$18.50 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
$15.95 per person

HULI-HULI
grilled Hawaiian style huli-huli chicken breast marinated in crushed pineapple, soy, honey, ginger and toasted garlic on coconut jasmine rice
· grilled golden pineapple
· ginger and seeds salad
· chocolate dipped coconut macaroons
$18.95 per person

SALSA VERDE
grilled breast of farm-raised chicken in lime, cilantro, cumin, garlic and a touch of Turbinado sugar marinade, topped with melted Monterey Jack, minced red onion, jalapeño and salsa verde served with Annatto-tomato rice
· citrus jicama slaw
· garden salad
· dulce de leche cupcakes
$18.95 per person

PAO-WOW
“Take out” Kung pao chicken stir-fried with ginger, light soy sauce, Shaoxing wine, green onion, roasted peanuts, red and green peppers served with toasted sesame steamed rice
· wok-seared Napa cabbage
· cucumber tofu salad
· mandarin orange fruit tarts
$18.95 per person

VIOLETTE
roasted and sliced breast of farm-raised chicken with artichoke hearts, cipollini onions, roasted plum tomatoes and gemelli pasta in a tomato-chardonnay cream sauce
· roasted broccolini
· classic Caesar salad
· tiramisu eclairs
$18.95 per person

CHERRY PEACH
roasted and sliced breast of farm-raised chicken with spiced peaches and sun-dried cherries, toasted garlic spinach and roasted pearl couscous
· BLT salad
· farmers slaw
· chocolate flourless cake with peanut crunch
$18.95 per person

SCHNITZEL
thin chicken breast cutlet in a crisp herb crust, lemon butter sauce with smashed red bliss potatoes, sautéed green beans and roasted kale
· tomato-cucumber salad
· Mediterranean salad
· black forest cake
$18.95 per person

CHICKEN BREAST PARMIGIANA
Parmesan crusted chicken cutlets, pan-fried and topped with roasted garlic tomato sauce, Parmesan and mozzarella cheese on a bed of baby penne pasta
· Tuscany grilled vegetables
· kale salad
· tiramisu
$18.95 per person

PARMA BAKE
Parmesan and arugula crusted chicken breast on acini de pepe pasta with basil sauce
· snipped beans
· tomato and mozzarella salad
· candied orange dipped cannoli
$18.95 per person

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

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
$19.75 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
$22.50 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
$19.75 per person

8-person minimum

703.519.3500  WWW.CATERING.COM
## BEEF ROOM TEMPERATURE BUFFETS

<table>
<thead>
<tr>
<th>Buffet Name</th>
<th>Description</th>
<th>Price per Person</th>
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</table>
| **MUSTARD-TARRAGON** | aged tenderloin of Iowa beef in a cracked mustard seed and tarragon crust sliced and served with wilted watercress-spinach salad, Dijon potato salad and olive oil roasted peppers  
· grilled asparagus spears  
· assorted cheesecake bars | $22.50 per person |
| **BASIL BEEF**       | roasted and chilled filet of beef with basil crema, watermelon-Thai basil salad, slivered red onions and glazed plantains  
· Freekeh salad  
· citrus jicama slaw  
· homemade cookies and brownies | $22.50 per person |
| **CHIPOTLE JAVA**    | chipotle-coffee crusted beef tenderloin with fajita roasted peppers and onions, spiced pinto bean salad and a roasted sweet corn salad  
· armadillo salad  
· BLT salad  
· chocolate covered strawberries | $22.50 per person |
| **TATAKI**           | seared filet of free-range beef marinated in mirin-soy and toasted sesame with spring onion daikon salad, wakame seaweed and cucumber-radish salad, ponzu dressing and roasted sweet corn  
· honey-gingered carrots  
· glass noodle salad  
· assorted miniature fruit tarts | $22.50 per person |

## BEEF HOT BUFFETS*

<table>
<thead>
<tr>
<th>Buffet Name</th>
<th>Description</th>
<th>Price per Person</th>
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| **EL GAUCO**         | 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 | $22.50 per person |
| **CLASSIC BEEF TENDERLOIN** | herb roasted tenderloin with red wine aioli, asparagus and ratatouille  
· Gruyere potato diamonds  
· Sonoma salad  
· apple tart tatin | $23.50 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  
· garlic roasted green beans  
· Caesar salad  
· citrus mascarpone tart | $17.95 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 | $16.95 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 | $19.75 per person |
| **ST LOUIS**         | BBQ St. Louis ribs with slow cooked collard greens, maple-applewood bacon and baked beans  
· deviled potato salad  
· farmer’s slaw  
· pecan pie | $17.50 per person |
| **CHERRY BEEF**      | petite filet of Iowa beef in a cracked black pepper cherry sauce, with roasted cipollini onions, wild mushroom mélange and herb roasted fingerling potatoes  
· Brussels slaw  
· classic Caesar salad  
· chocolate chip cookies | $22.50 per person |
| **THE ROYAL**        | grilled tenderloin of free-range beef marinated in toasted garlic and sage with artichoke crowns stuffed with baby spinach and sun-dried tomatoes, grilled asparagus and buttered mashed potatoes  
· tomato-cucumber salad  
· Sonoma salad  
· rocky road bars | $22.50 per person |
| **THE AMERICAN GRILL** | grilled tenderloin of beef in a garden herb crust with grilled farm fresh vegetables  
· new potato and green bean salad  
· chop house salad  
· all-American apple pie | $22.50 per person |

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THE NORWEGIAN* whole side of grilled Norwegian salmon garnished with watercress, accompanied by gingered Parisian carrots, marinated green beans and saffron orzo
- roasted new potatoes
- field greens salad
- red velvet and white chocolate chip cookies
$20.95 per person

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
$20.95 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 cupcakes
$21.50 per person

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
$22.50 per person

SWEET PEA grilled Verlasso Bay filet of salmon with English sweet peas, white and green asparagus spears and pearl onions, creamy Dijon dressing, served with new potato salad in a shallot andparsley vinaigrette
- bacon and broccoli salad
- garden salad
- carrot cake whoopie pies
$21.95 per person

SWEET CHILI grilled Verlasso Bay salmon with sweet and spicy chili, honey and ginger glaze on soba noodle salad with stir-fried garden vegetables
- ginger and seeds salad
- tofu-cucumber salad
- almond and pear tart
$21.95 per person

SALMON VERA CRUZ grilled Norwegian salmon filet marinated with lime, oregano and thyme on a bed of red and jalapeño peppers, sweet onions, capers, tomatoes and Manzanilla olive salad
- quinoa salad
- citrus jicama slaw
- New York-style cheesecake
$21.95 per person

PINK GAL (30% of proceeds go to breast cancer research) grilled salmon filet in a white balsamic and pink grapefruit glaze, with couscous salad, ruby grapefruit, Thai basil salad and heirloom cherry tomato salad
- Brussels slaw
- kale Caesar salad
- pink macaroons
$21.95 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
$21.95 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
$23.50 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
$21.50 per person

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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
$21.50 per person

BALSAMIC SALMON*
whole side of grilled balsamic salmon accompanied by sautéed spinach
· quinoa salad
· Tuscan grilled vegetables
· carrot and cinnamon squares
$21.50 per person

TUSCAN
grilled Norwegian salmon filet with scampi in a garlic Parmesan sauce with roasted plum tomatoes, basil, spinach and baby penne pasta
· asparagus spears
· Mediterranean salad
· tiramisu
$23.95 per person

BAJA
lime and ancho marinated roasted Gulf shrimp served with corn and flour tortillas, pico de gallo, spiced slaw, cilantro, queso fresco and crema
· roasted corn salad
· aramadillo salad
· churros
$21.95 per person

DIJON
Norwegian salmon in a bacon, onion and Dijon crust with roasted cipollini onions, broccolini and cherry tomato salad
· good seeds salad
· garden salad
· carrot cake squares
$21.95 per person

BUTTERFLIED SHRIMP
grilled butterflied Gulf shrimp in Sriracha butter sauce, roasted onions and peppers and tomato rice
· jalapeño popper salad
· garden salad
· chocolate brownies
$17.95 per person

EVERYTHING SALMON
“Everything” spice crusted Verlasso Bay salmon filet with lemon-garlic snipped pole beans, roasted cauliflower florets and yellow Finn potatoes
· tomato cucumber salad
· kale Caesar salad
· key lime whoopie pies
$21.95 per person

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

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
$18.50 per person

SOUTHWEST GRILL*
sliced flank steak and chicken breast glazed with ancho-chili barbecue sauce, accompanied by black bean and rice salad
· Tuscany grilled vegetables
· chop house salad
· cookies and brownies
$20.95 per person

SIMPLY GRILLED
grilled breast of farm-raised chicken and Norwegian salmon medallions with a sprinkle of pink peppercorns and Hawaiian sea salt, lemon and virgin olive oil and simply grilled vegetables
· tomato-cucumber salad
· garden salad
· seasonal fruit platter
$20.95 per person

MANDARIN BLOSSOM
crispy orange beef and chicken with baby bok choy, firecracker peppers and green onion, bean sprout tangle
· glass noodle salad
· Asian greens salad
· coconut bars
$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
$21.95 per person

COMBINATION 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
$18.95 per person
$22.95 per person / lobster

LEMON-PEPPER CHICKEN & 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

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
· habañero black bean and rice salad
· Southwestern roasted corn salad
· coconut-crusted Key lime pie
$17.95 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
· Santa Fe terrine with tri-color tortilla chips
· Aztec salad
· apple and cinnamon fritters
$15.95 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
· Fatoussal salad
· almond shortbread with coffee glaze
$19.95 per person

WRAPSODY-LICIOUS
twin stir-fries of Gulf shrimp and breast of chicken in a sweet and spicy mango chili sauce served with red and green leaf lettuces, spring onions, cilantro, cucumber, radish and matchstick carrots to make your own special wraps
· rice noodle salad
· strawberry field salad
· seasonal fruit platter with raspberry coulis
$19.95 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

DOS AMIGOS*
grilled salmon Veracruz and chipotle orange glazed chicken served with Spanish yellow rice and cilantro-lime jalapeño slaw
· Aztec salad
· dulce de leche cupcakes
$19.50 per person

DOUBLE 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
VEGETARIAN 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
artichokes stuffed with roasted garlic spinach and sun-dried tomato on a bed of quinoa
- penne pomodoro
- 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

**TOFU PRIMAVERA** V
bell peppers filled with saffron rice, sweet peas, roasted onions and tomatoes
- black bean salad
- kale salad
- cardamom 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
- marinated green beans
- Sonoma salad
- 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
- steamed asparagus
- tomato and 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.
LOBSTER PINEAPPLE
sliced Maine lobster tail and roasted Hawaiian pineapple on a knotted bamboo skewer with a sesame-soy vinaigrette
$35.00 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
$33.00 per dozen

STEAMED SHRIMP COCKTAIL  GF
served with traditional cocktail sauce and Creole mustard
$29.00 per dozen

MEDITERRANEAN GRILLED SHRIMP  GF
served with spicy salsa remoulade
$29.00 per dozen

DEVILED EGGS  GF
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
$26.00 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  GF
 thinly sliced prosciutto filled with Mascarpone cheese, tied with a chive ribbon and drizzled with truffle oil
$33.00 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  GF
cherry tomatoes stuffed with a goat cheese mousse
$26.00 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

PIGS IN A BLANKET
served with cornichon remoulade
$18.00 per dozen

PEKING ROLLS
roasted Peking duck rolled in miniature pancakes with spring onion and hoisin sauce
$26.00 per dozen
$22.00 per dozen / portobello mushroom  V

QUESTADILLAS
served with sour cream, salsa and guacamole
· grilled chicken and roasted red peppers $32.00 per dozen
· brie, mango and caramelized onions  V $35.00 per dozen
· vegetables and green-onion molé sauce  V $30.00 per dozen

SPANAKOPITA  V
a blend of spinach and feta cheese baked in phyllo dough
$20.00 per dozen

CRISPY SPRING ROLLS  V
with sweet-and-sour dipping sauce
$18.00 per dozen

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

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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
$8.25 per person

ASSORTED CALIFORNIA AND
VEGETABLE ROLL PLATTER*  GF
served with pickled ginger, wasabi
and soy sauce
$8.95 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
$225.00 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
· zucchini, yellow squash, lettuce,
  tomato and mozzarella with herbed
  pesto
$6.95 per person

SATAY DISPLAY  GF
char-grilled shrimp, chicken and beef
satays marinated in Asian spices,
served on wok-fried noodles, with
spicy peanut and Hoisin-plum dipping
sauces
$6.95 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
$6.95 per person

DUO OF HUMMUS  V
served with a basket of toasted pita
chips
· roasted red pepper
· jalapeño
$4.25 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

TEX MEX CHICKEN DIP  GF
grilled chicken and avocado salsa
served with corn tortilla chips
$8.95 per person

BRUSCHETTA  V
tomato and mozzarella bruschetta
served with herbed bread rounds
$3.95 per person
RECEPTION HOT PLATTERS*

MARYLAND CRAB DIP
with crisp herbed French bread toasts
$6.75 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

CHICKEN TENDERS PLATTER
traditional chicken tenders served with honey-mustard, ancho chili or barbecue dipping sauce
$8.50 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
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

SAMOSAS
phyllo pockets filled with ginger, garlic, tomato, spices and your choice of chicken or lamb served with cilantro yogurt dip
$6.50 per person

FALAFEL, HUMMUS AND PITA PLATTER V
chickpea pancakes served with hummus, tomato and cucumber salad and crisp pita chips
$12.95 per person

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
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
$6.95 per person

POPcorn BAR V GF
plain, yellow-cheddar and caramel
$2.50 per person

GRANOLA BARS V
$1.95 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
$1.95 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

CHERRY DATE V (48 hours notice)
chewy oat and almond butter bars loaded with dried cherries and dates
$4.25 each

CHOCOLATE CHIP AND PEANUT BUTTER BAR V (48 hours notice)
chocolate chip and creamy peanut butter bars with rolled oats and brown sugar
$4.25 each

TRAIL MIX V GF
$1.95 per person

KIND BARS V GF
$3.25 each

RICE CRISPY TREATS V
original or chocolate dipped
$2.25 each

* At least one hour to warm using a chafing dish. Please discuss heating instructions when placing your order.
SIGNATURE CAKES & PIES  10-inch round, serves 12-15

STRAWBERRY TART
amaretto almond sweet dough and fresh strawberries with amaretto cream
$36.00 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 cheesecake 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
$36.00 each

FRESH BAKED PIES
· apple
· cherry
· pecan
· pumpkin
· coconut-crusted Key lime
· lemon meringue
· peach (seasonal)
$26.00 each / 8-inch round, serves 8

CUSTOM-MADE SHEET CAKES
$50.00 each / qtr. sheet, serves 25
$95.00 each / half sheet, serves 50
$195.00 each / full sheet, serves 100

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
$36.00 each

CHOCOLATE LAYER CAKE
chocolate cake, semisweet chocolate and caramel cream, praline crisp and 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

PISTACCHIO STRAWBERRY
pistachio dacquoise cake, pistachio mousse and strawberry jelly with white chocolate spray
$40.00 each

NEW YORK-STYLE CHEESECAKE
· strawberry
· plain
· marble
$39.00 each

DOUBLE CHOCOLATE DECADENCE CAKE
rich chocolate sponge cake with a blend of premium chocolate ganache, coated with a dark chocolate glaze
$40.00 each

CHOCOLATE FLOURLESS CAKE WITH PEANUT CRUNCH GF
chocolate flourless cake, 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 mascarpone cheese mousse.
$40.00 each

PARISIAN OPERA CAKE
almond sponge cake, espresso syrup, coffee-flavored French buttercream, chocolate ganache
$40.00 each

KARAMEL
vanilla creme brûlée, nougatine chocolate sponge and caramel cream
$40.00 each

CAPRICORN DOME
almond sponge cake, dark chocolate and clementine mousse, orange crème brûlée and almond crisp
$40.00 each

APRICOT CAREMELIA
almond dacquoise cake with milk chocolate mousse and apricot jelly, apricot glaze
$40.00 each

KAHLUA CAKE
vanilla cake infused with coffee liqueur, espresso filling and mocha butter cream icing
$40.00 each

PINA COLADA
coconut cake with pineapple and cream cheese filling, rum glaze and toasted coconut
$40.00 each

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CUPCAKES & POPS  $3.25 each  1 dozen minimum

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

PEANUT BUTTER AND JELLY
white sponge cake, raspberry jelly, toasted peanuts and milk chocolate cream topping

ANGLER FOOD & RASPBERRIES
lemon-scented angel food cake, fresh raspberries, toasted pistachios and white chocolate curl

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

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

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

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

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

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

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

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

SIMPLY RED
red velvet sponge cake, cheesecake filling and raspberry flavored cheesecake icing

OREO
chocolate cake, cream filling and oreo buttercream icing

BLACK FOREST
chocolate cake, cherry filling and white chocolate icing with white chocolate shavings

CONFECTIONS ON A STICK  $2.95 each

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

CAKE & BROWNIE POPS
a variety of bite-sized cakes and brownies on sticks.

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

MACAROONS ON A STICK  GF
flavored cream sandwiched between a variety of macaroons

PIE POPS (48-hour notice required)
apple or cherry mini pies

SMORE’S ON A STICK
marshmallow cream sandwiched between graham crackers, dipped in milk chocolate

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**GOURMET COOKIE PLATTER**
a variety to include, lemon madeleine, Moonstone cookie, Pomponnette, Nancy macaroon, orange Delice and Piedmont
$3.75 per person

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

**CARDAMOM COOKIES**
cardamom and almond cookies with cardamom icing and walnuts
$1.75 each

**MINIATURE FRENCH PASTRIES**
a variety of daily made friandise
$4.95 per person

**CHOCOLATE CUPS GF**
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

**ROCKY ROAD BARS**
milk chocolate blended with chopped nuts and mini marshmallows
$1.75 each

**WHOOPIE PIES**
· chocolate
· red velvet
· carrot cake
· key lime
$2.75 each

**CHOCOLATE-COVERED STRAWBERRIES** minimum 2 dozen GF
single-dipped or triple-dipped in white, milk and bittersweet chocolate
$1.50 each / single-dipped
$1.95 each / triple-dipped

**ALMOND AND RASPBERRY CREAM PUFFS**
individual cream puffs baked with California almonds filled with raspberry Bavarian
$2.00 each

**COOKIES  8-person minimum**

**GOURMET COOKIE PLATTER**
a variety to include, lemon madeleine, Moonstone cookie, Pomponnette, Nancy macaroon, orange Delice and Piedmont
$3.75 per person

**COOKIES**
8-person minimum

**ASSORTED FILLED MACARONS GF**
to include pistachio, chocolate, lemon, coffee and raspberry
$1.95 each

**FRUIT TARTS**
a variety of seasonal fruits
$28.00 each/serves 8-10 guests
$4.95 each/4-inch size
$1.95 each/mini

**WE PASSED THE BAR!**
an assortment of white chocolate blondies almond crunch, pecan caramel, raspberry Linzer, tart lemon and flavored cheesecake bars
$3.95 per person

**SOUTHERN SWEETS**
cocoan cake squares, pecan bars and lemon squares
$4.00 per person

**MINIATURE FRENCH PASTRIES**
a variety of daily made friandise
$4.95 per person

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

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

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coconut shortbread with coconut mousse and whipped cream topped with toasted coconut
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milk chocolate blended with chopped nuts and mini marshmallows
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$1.50 each / single-dipped
$1.95 each / triple-dipped

**ALMOND AND RASPBERRY CREAM PUFFS**
individual cream puffs baked with California almonds filled with raspberry Bavarian
$2.00 each
EXTRA BEVERAGES

TROPICANA™ ORANGE JUICE
$4.95 each / 32 oz.

MINUTE MAID™
orange, cranberry, apple
and lemonade
$2.50 each / 12 oz and 16 oz.

PURE LEAF ICED TEAS™
sweetened, unsweetened and lemon
$2.50 each / 18.5 oz.

FRESHLY BREWED ICED TEA
sweetened and unsweetened
$1.95 per serving

FRESH LEMONADE
$1.95 per serving

BOTTLED WATER
$1.75 each / 17 oz.

SODAS
Coca-Cola, Diet Coca-Cola, Sprite, Diet
Sprite, Ginger-ale
$1.50 each / individual can
$3.85 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
$7.50 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.
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.

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.

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 10am 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.

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