



Stock Your Fridge! Feed Your Family! De-Stress!

Look no further! Windows will deliver! We can provide breakfast, lunch and dinner and other goodies for the snacking kids as well as the exhausted parents. We will deliver to your door and promise fresh, delicious food.

Windows is doing our part to ensure all food safety regulations are strictly enforced and re-doubling our efforts to keep our staff healthy too. All Windows food handlers are ServSafe certified for sanitation and food safety.

Ask about our gift certificates for family or friends in need as well. As part of our commitment to corporate social responsibility, Windows will be donating 10% of all proceeds from this menu to local food banks to support those in need.

Start Your Day

Morning Glory

a daily variety of freshly baked breakfast pastries served with butter and fruit preserves
\$6.50 per serving

Individual Greek and Nonfat Yogurts

\$3.50 for Greek
\$3.25 for Nonfat

Muffin Basket

Assorted large baked muffins to include blueberry streusel, chocolate orange, Southern-style carrot bran and quinoa banana
\$3.50 each
\$2.00 per person mini muffins

Orchards Harvest

sliced cantaloupe, honeydew, papaya, pineapple, mango, ruby red grapefruit, navel orange and mixed berries
\$4.50 per serving

Windows Signature Coffee Cakes

cinnamon apple with golden raisins, banana walnut and lemon-poppy seed
\$22.00 each, serves 8 - 10

Gluten Free Banana Bread

\$22.00 each, serves 8 - 10

Gluten Free Zucchini Muffins

topped with a lemon-citrus glaze
\$3.50 each

What's for Lunch / Dinner

Beef for All

Serves 6 - 8 people

The Plains (served room temperature)

mesquite grilled Colorado London broil encrusted with black Tellicherry peppercorns, sliced and served with crispy vegetable chips and horseradish cream
\$75.00

The Omaha (served room temperature)

sliced roasted filet served with grilled plum tomatoes, asparagus spears and horseradish potato salad
\$79.00

Free-Range Beef Short Ribs

(served warm)
boneless slow roasted short rib with roasted root vegetables
\$85.00

Classic Beef Tenderloin (served warm)

herb roasted tenderloin with asparagus and chunky ratatouille with red wine aioli
\$79.00

Chicken Does the Soul Some Good

Serves 6 – 8 people

Chicken Roulade (served warm)
chicken breast stuffed with spinach, fresh herbs and fontina cheese with a sweet basil sauce and served with wild rice pilaf
\$65.00

The Mesquite Grill
(served room temperature)
marinated chicken breast, grilled and served with wild rice salad, habanero black bean salad and southwest roasted corn salad
\$55.00

Balsamic-Glazed Breast of Chicken
(served warm)
with potatoes Anna, grilled fresh asparagus and an artichoke ragout
\$65.00

The Caprese
(served room temperature)
sliced farm raised chicken in a garlic pesto crust accompanied by tri-color tortellini
\$55.00

Pasta Mania

Served warm for 6 – 8 people

Baked Ziti
with zesty tomato sauce, herbed ricotta cheese and toasted mozzarella
\$49.00

Vegetable Lasagna
thin pasta sheets layered with roasted vegetables, three cheeses and a light bechamel cream sauce
\$49.00

Poblano Pesto Ravioli
tomato ravioli with green peppers, green onions, and a tomato basil sauce
\$45.00

Traditional Bolognese Lasagna
with ricotta, parmesan, mozzarella, ground beef and veal in a rich tomato sauce
\$55.00

Macaroni & Cheese
baked with Monterey jack and white cheddar cheeses under a sun-dried tomato crust
\$35.00

Porcini Ravioli
wild mushroom ravioli with toasted pine nuts and sweet peas in alfredo sauce
\$45.00

Bite Size

By the dozen

Meatballs
- Sweet and Sour
- Italian
- Jalapeño Chicken
- Lamb Harissa
\$25.00

Miniature Crab Cakes
with cornichon remoulade
\$30.00

Crispy Spring Rolls
with sweet-and-sour dipping sauce
\$18.00

Pigs in a Blanket
served with spicy mustard
\$18.00

Satay Satay Satay
char-grilled shrimp, chicken and beef satays marinated in Asian spices, served on wok-fried noodles, with spicy peanut and Hoisin-plum dipping sauces
\$27.00

Beef, Chicken and Vegetable Empanadas
served with salsa
\$24.00

Spanakopita
a blend of spinach and feta cheese in phyllo dough
\$20.00

Beef Wellington
beef tenderloin topped with wild mushroom duxelle and goose liver wrapped in puff pastry
\$33.00

Something Sweet

Miniature French Pastries

chocolate dome, flourless peanut cake, caramel and vanilla slab, fresh raspberry tart, pink lady cream puffs, fruit flavored chocolate shells, hazelnut Paris-Brest, mini coconut dome, chocolate vanilla tart, fresh raspberry macaroon, vanilla and lime diamonds
\$4.95 per person

Chocolate Raspberry Marquis Cake

dense Belgian chocolate cake layered with rich chocolate mousse and fresh raspberries wrapped in a pistachio crust
\$40.00 feeds 12 – 15

Exotica

Mango and passionfruit Bavarian with coconut sponge cake and a fresh fruit garnish
\$40.00 feeds 12 – 15

Assorted Macaroons

\$1.95 each

Cookie and Brownie Assortment

\$3.50 per person

Cake and Brownie Pops

dipped in dark, milk or white chocolate
\$2.95 each

Strawberry Shortcake

yellow genoise cake filled with pastry cream and strawberries covered with whipped cream, fresh strawberries and biscotti crumbs
\$40.00 feeds 12 – 15

Gluten-Free Chocolate Flourless Cake

with peanut crunch, dark chocolate mousse glazed with dark chocolate
\$40.00 feeds 12 - 15

\$200 Food Minimum Required

Contact Us Today to Stock Your Fridge!

703-519-3500 or windows@catering.com

**Ask about our full menu offerings including
Gluten Free, Vegetarian and Vegan options**