

/ BREAKFAST /

FRUITS AND PARFAITS

INDIVIDUAL YOGURTS

an assortment of premium nonfat yogurts
\$3.50

PEACH RASPBERRY PARFAIT

raspberry coulis, non-fat vanilla yogurt and poached peaches
\$4.50

CRUNCH PARFAIT

honey-flavored non-fat vanilla yogurt, granola and seasonal stone fruits
\$4.50

CHERRY BLOSSOM PARFAIT

sour cherry compote, non-fat vanilla yogurt and fresh berries
\$4.50 each

BASKET OF WHOLE INDIVIDUALLY WRAPPED FRUIT

\$1.95 each

FRUIT SALAD CUP

\$3.95

BERRY DELICIOUS CUP

\$5.95

BREAKFAST BOWLS

CHOCOLATE QUINOA

white quinoa with almond and coconut milk, cocoa powder, maple syrup, fresh berries and a sprinkle of chia seeds
\$13.50

GUACAMOLE AND EGG

hard boiled eggs and chunky guacamole with baby spinach, red onion and brioche toast cubes, sour cream and spicy chili sauce
\$11.95

FROM THE BAKERY

CHEF GINA'S MUFFINS

blueberry, chocolate, gluten-free zucchini, carrot bran and quinoa homemade muffins
\$3.75

BREAKFAST BUNDT CAKES

cinnamon apple with golden raisins, marble, banana walnut, and pumpkin spice
\$3.75

KANE'S CROISSANTS

smoked ham and Emmenthaler cheese, ultimate chocolate, flaky almond
\$4.25

BREAKFAST BOXED MEALS

THE CONTINENTAL

mini muffin, mini bagel, cream cheese, butter and preserves, mixed berries, yogurt cup
\$11.75

PROTEIN BOX (PALEO AND KETO)

hard boiled egg, smoked turkey slices, almonds and mixed berries
\$11.95

EUROPEAN MORNING

hard boiled eggs, sliced sopressata, Virginia cured ham, roast turkey, brie cheese, sliced tomato and fig jam with walnut date bread, fruit salad and French bread toasts
\$12.95

SMOKED SALMON

sliced smoked Norwegian salmon served with a mini-bagels, vegetable cream cheese, hard boiled egg and fruit salad
\$14.95

BREAKFAST SANDWICHES

RISE AND SHINE

hickory smoked bacon, egg and Cheddar cheese on an English muffin with home fries
\$7.25

OLD TOWN

Virginia cured ham, egg and Swiss cheese on a flaky croissant and shredded breakfast potatoes
\$7.25

FRESH START

egg whites, spinach, mushrooms and provolone cheese on an English muffin
\$7.25



GLUTEN FREE



VEGETARIAN



VEGAN



REQUIRES HEATING

/ SANDWICHES AND WRAPS BOXED MEALS /

SANDWICH BOXED MEAL with TWO SIDE SALADS

\$15.95

GRILLED SALMON WRAP

grilled salmon with Applewood smoked bacon, tomatoes, caramelized red onion and basil mayonnaise in an herb tortilla

ALBACORE

white tuna with red onion, celery, pickle relish, red leaf lettuce and vine-ripened tomatoes on carousel bread

MESQUITE GRILLED CHICKEN

mesquite-smoked chicken breast with lettuce, tomato, and sun-dried tomato-basil spread on whole grain bread

CHICKEN CAESAR WRAP

grilled chicken breast with Romaine lettuce, shaved Parmesan cheese and classic Caesar dressing in a flour tortilla

BLACK ANGUS

rare black angus top round of beef, fieldcress greens, grilled red onion, and Boursin cheese-horseradish spread on a French baguette

TURKEY CLUB WRAP

smoked turkey breast with Monterey Jack cheese, smokehouse bacon, red leaf lettuce, sliced tomato and mayonnaise in a spinach tortilla

VEG GARDEN WRAP

California asparagus, leaf lettuce, goat cheese, roasted red peppers and Boursin cheese spread in a jalapeño wrap

FALAFEL- LO

Buffalo falafel tucked inside a soft baked pita with chopped Israeli salad, bibb lettuce, and buffalo-ranch tahini sauce

BROWN BAG LUNCH HALF SANDWICH AND CHIPS

\$9.95

SIDE SALADS

HONEY-GINGERED CARROT SALAD

shoestring cut carrots tossed with fresh ginger, toasted sesame oil and orange blossom honey

TOMATO-CUCUMBER SALAD

Roma tomatoes, European cucumbers and red onion in a red wine balsamic vinaigrette

SWEET CORN SALAD

roasted sweet corn, tri-colored peppers and green onion in a cumin vinaigrette

SUNSET SPA PASTA SALAD

Fusilli pasta with asparagus, garden peas, fennel and dill in a lemon vinaigrette

NEW POTATO AND GREEN BEAN SALAD

roasted Red Bliss potatoes, sautéed green beans, crispy bacon, scallions and parsley tossed in a sun-dried tomato mayonnaise

ANCIENT GRAINS SALAD

lentils, quinoa, wheat berry and bulgur salad with sun-dried cherries, scallions and balsamic vinaigrette

GRILLED VEGETABLES

mixed seasonal vegetables grilled with extra virgin olive oil

AMERICAN CHOPPED SALAD

chopped romaine, red leaf lettuce, hearts of palm, celery, jicama, avocado, radish, cucumber, grilled corn and tomatoes, with crumbled blue cheese dressing

KALE SALAD

chopped kale with toasted almonds, dried cherries, shaved Parmesan cheese in a tahini-maple dressing

CLASSIC CAESAR SALAD

romaine, garlic croutons, and parmesan cheese served with a classic Caesar dressing



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/ ENTREE BOXED MEALS /

DAY IN THE PARK GF

grilled barbecue chicken breast accompanied by roasted red bliss potatoes, farmer's slaw and sweet corn salad
\$16.50

PICNIC IN THE SOUTH

crispy pieces of Southern fried chicken served with new potato and green bean salad and tomato and cucumber salad
\$15.50

STRAWBERRY BALSAMIC CHICKEN GF

free-range breast of chicken with a balsamic glaze and strawberry salsa accompanied by colorful quinoa salad and grilled asparagus
\$17.50

MESQUITE GRILL

sliced, mesquite-grilled chicken marinated in fresh herbs and cracked black pepper, surrounded by wild rice salad, habanero black bean salad and roasted corn relish served with Penne Pomodoro salad
\$17.50

THE CAPRESE

sliced farm-raised chicken breast in a garlic pesto crust accompanied by tri-color tortellini salad and tomato and mozzarella slices with fresh basil and drizzled with olive oil.
\$17.50

OMAHA GF

roasted filet of beef, sliced and served with grilled plum tomato halves, asparagus spears and horseradish potato salad
\$20.50

THE PLAINS

mesquite grilled Colorado London broil encrusted with black tellicherry peppercorns accompanied by terra chips and three cheese tortellini salad
\$17.95

CHIMICHURRI BEEF PALEO GF

grilled London broil with chimichurri sauce, served with roasted potatoes and tomato-cucumber salad
\$18.50

PACIFIC RIM NOODLES WITH SHRIMP OR CHICKEN

marinated and grilled chicken or shrimp on a bed of noodles, with red and green peppers, Asian-cut carrots, snow peas, scallions and a hoisin-ginger sauce
\$17.95

SOUTHWEST GRILL GF

sliced flank steak and breast of chicken, glazed with ancho-chili barbecue sauce accompanied by black beans and rice salad and grilled vegetables
\$19.50

TEX MEX PASTA SALAD VG

Fusilli pasta tossed with black beans, charred corn, avocado, tomatoes, sharp cheddar cheese crisp corn chips and a BBQ Ranch Dressing
\$15.50

TERIYAKI RICE BOWL VG VE

teriyaki marinated tofu with jasmine rice, sautéed broccoli, bok choy, bell peppers, wonton crisps and green onions in a sesame-soy vinaigrette
\$14.50

EVERYTHING SALMON

"Everything" spice crusted Verlasso Bay salmon filet with lemon garlic snipped pole beans, roasted cauliflower florets and yellow Finn potatoes
\$19.95

TEPAN YAKI SALMON GF

Japanese barbecued salmon filets presented on a bed of wasabi rice noodles with sesame spinach, bok choy and baby corn
\$19.95

SHRIMP KETO BOX GF

basil and lemon grilled shrimp salad with feta cheese and olives, garlic spinach, roasted broccoli and cauliflower florets
\$17.95

TOFU PRIMAVERA VE VG

sliced tofu tossed with green onion, cilantro and harissa dressing served with tabbouleh salad and tomato-cucumber salad
\$14.50



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/ SALAD BOWLS /

COLORFUL QUINOA

red quinoa tossed with spinach, arugula, shredded carrots, red and yellow peppers and chick peas with red wine vinaigrette
\$8.95

GARDEN GREENS

romaine, radicchio, red leaf and limestone bibb lettuce with cherry tomatoes, matchstick carrots, cucumbers, broccoli with a green goddess dressing
\$8.25

PURE PALEO

kale, mandarin oranges, almonds, green onions, sesame seeds with lemon-maple vinaigrette
\$8.95

TRADITIONAL CAESAR

crisp romaine lettuce, Parmesan cheese, and garlic brioche croutons with a classic Caesar dressing
\$8.25

NICOISE

haricot vert, new potatoes, red onions, hard-boiled eggs, nicoise olives, red and yellow peppers with a French vinaigrette
\$9.25

ADD TO ANY SALAD

Salmon - **\$6.00** • Shrimp - **\$5.50**
Beef - **\$6.25** • Chicken - **\$5.50** Tofu - **\$4.75**

/ HORS D'OEUVRE CUPS /

MANGO AND LOBSTER SALAD

medallions of Maine lobster on a tropical jicama-mango salad tossed in orange honey blossom and lemongrass vinaigrette
\$8.50

CHESAPEAKE CRAB SALAD

lump crabmeat salad with red pepper and celery leaves
\$8.50

TUNA POKE

sashimi tuna tossed with sweet and spicy soy, toasted sesame seeds with wonton crisps
\$8.50

HOMEMADE HUMMUS

with carrot sticks and cucumber slices
\$4.25

SANTA FE LAYERED DIP

layered dip of guacamole, salsa, Monterey jack cheese, tomatoes, jalapenos, and sour cream with tortilla chips
\$3.75

SEASONAL CRUDITE

with garden herb dip
\$4.00

ANCIENT GRAINS

lentils, quinoa, wheat berry and bulgur salad with sun-dried cherries, scallions, and balsamic vinaigrette
\$4.75

HONEY-GINGERED CARROT SALAD

shoestring-cut carrots tossed with fresh ginger, toasted sesame oil and orange blossom honey
\$4.50

BROCCOLI AND CAULIFLOWER SALAD

broccoli and cauliflower florets with Applewood smoked bacon, sun-dried cranberries and water chestnuts in a Dijon dressing
\$4.50

SPINACH DIP

with cucumber and carrots
\$5.25



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/ SNACKS FOR ALL /

INDIVIDUAL BAGS OF CHIPS, TERRA CHIPS, PRETZELS OR GOLD FISH

\$1.50

TRAIL MIX

\$2.50

KIND BARS

\$3.25

POPCORN BAGS

plain, cheddar or caramel

\$3.50

GRANOLA BARS

\$1.95

MIXED NUTS

\$3.25

/ HAPPY HOUR IN A BOX /

HIGH NOON

Thai crusted chicken salad, egg salad with asparagus, cucumber, boursin and watercress accompanied by homemade cheese straws

\$9.95

SEAFOOD GALORE

mini Maine lobster roll, shrimp cocktail and Chesapeake crab salad with Old Bay chips

\$22.95

SAY CHEESE

imported and domestic cheeses with grapes and assorted crackers

\$8.95

MIDDLE EASTERN MEDLEY

hummus, tabbouleh, raisin couscous, dolmas, olives, feta and red peppers, served with grilled pita chips and baklava

\$14.50

ANTIPASTO

Italian delicacies to include fresh mozzarella, roasted red peppers, Calabrese salami, olives, marinated artichokes and tomatoes served with crostinis and miniature cannolis

\$14.95

BENTO BOX

Beef tataki, chicken satay, vegetable garden rolls, edamame, seaweed salad served with ginger soy and peanut dipping sauces

\$18.95

/ PICK ME UPS /

STRAWBERRY TUNA

Ahi tuna rolled in black and white sesame seeds topped with a Driscoll strawberry cloud and drizzled with balsamic vinegar syrup
\$35.00 per dozen

LOBSTER PINEAPPLE

sliced Maine lobster tail and roasted Hawaiian pineapple on a knotted bamboo skewer with a sesamesoy vinaigrette
\$38.00 per dozen

SMOKED SALMON POP

Norwegian smoked salmon pop filled with crème fraîche, truffles and toasted nori
\$38.00 per dozen

THE CUBAN

cured ham, swiss cheese and a pickle with a mustard sauce
\$34.00 per dozen

WEDGE SALAD SKEWER GF

Iceberg lettuce wedge, cherry tomato and thick cut bacon on a skewer with blue cheese dressing
\$34.00 per dozen

ANTIPASTO SKEWER GF

fresh mozzarella, roasted red peppers, Calabrese salami and black olives drizzled with extra virgin olive oil
\$36.00 per dozen

TORTELLINI KABOBS VG

homemade cheese tortellini, cherry tomatoes with pesto olive oil
\$32.00 per dozen

RED AND GOLDEN BEET TOP HATS VG GF

with garlic infused goat cheese and garlic shallot confit
\$30.00 per dozen



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REQUIRES HEATING

/ SWEET TREATS /

DESSERT BUNDLES

POPS GALORE

(CHOOSE 2)

\$5.50 / bag

S'MORES POPS

marshmallow cream sandwiched between graham crackers, dipped in dark chocolate

CHEESECAKE POPS

dipped in dark, white or milk chocolate coated with sprinkles

BROWNIE POPS

dipped in milk or white chocolate

CAKE POPS

chocolate decadence or vanilla bean cake dipped in dark, white or milk chocolate

RICE KRISPY TREATS

plain and chocolate dipped

\$4.50 each

GINA'S GOURMET

(CHOOSE 2)

chocolate moonstone, orange delice, Lexi's mudslide and compost cookie

\$4.95

GINA'S HOME-STYLE COOKIES

(CHOOSE 2)

chocolate chip, peanut butter, oatmeal raisin and chocolate chocolate chip

\$3.95

TASTE OF ITALY

biscotti and cannoli

\$5.75

MACAROONS

chocolate and raspberry

\$5.25

WHOOPIE PIES

traditional chocolate and red velvet

\$5.50

SWEET SHOTS

LEMON BLUEBERRY PIE

fresh lemon curd, crisp shortbread, blueberries, vanilla cream and Italian meringue

\$4.25

STRAWBERRY FRAISER

almond sponge cake with kirsch mousseline cream, fresh strawberries and sponge cake crumbs

\$4.25

CHOCOLATE POT DE CREME

chocolate mousse with chocolate pearls and hazelnut whipped cream

\$4.25

TIRAMISU

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

\$4.25

DECONSTRUCTED CHEESECAKE

graham cracker crumble, cheesecake mousse and fresh raspberries

\$4.25

BANANA NUTELLA

sponge cake with banana cream drizzled with nutella and banana chips

\$4.25

CARROT CAKE SHOTS

carrot cake crumbles layered with cream cheese frosting and carrot zest

\$4.25

SMORE SHOOTERS

chocolate mousse with graham cracker crumbles, flambeed marshmallow, topped with a chocolate chip

\$4.25

BANANA CREAM PIE

layers of caramelized banana, rum infused pudding and fresh whipped cream

\$4.25



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/ EXTRA EXTRA /

MINUTE MAID

Orange, Apple and Lemonade
\$2.50 each

PURE LEAF ICED TEAS

Sweetened, unsweetened and lemon
\$2.50 each

BOTTLED WATER

\$1.75 each

SODAS

Coca-Cola, Diet Coca-Cola, Sprite, Diet Sprite and
Ginger-ale
\$1.50 each / 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
\$9.50 per airpot / 10 - 12 cups

FRESH CREAM

\$3.50 per quart

Windows can do "virtually" anything!

ASK US ABOUT OUR:

- GOURMET GIFT BASKETS
- IN-HOME ENTERTAINING
- FAMILY-STYLE HOME MEAL REPLACEMENT
- SEASONAL / HOLIDAY MENUS
- "VIRTUAL" MEETING SOLUTIONS

ORDERING AND DELIVERY DETAILS

Closely following the Center for Disease Control and local jurisdiction guidelines, Windows is always operating with our employees and your safety in mind - including contactless deliveries.

Orders must be placed at least 48 hours in advance of delivery time.

Cancellations must be received via email no later than 24 hours in advance of delivery time.

Minimum quantity orders apply to all menu items. Ask your Event Designer for details.



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