

WEDDINGS BY WINDOWS

WINDOWS
CATERING COMPANY



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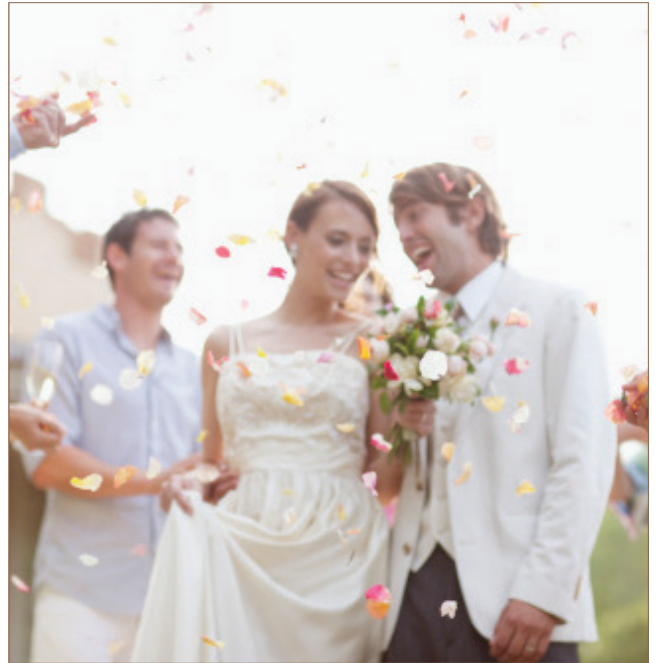
Dreams Come True...

Windows Catering Company is your planning partner who will carefully listen and ensure that your distinct vision is reflected in every detail. We will guide you through the entire planning process from selecting an event site, designing the perfect menu and tablescape to managing your timeline, choosing decorations and floral arrangements.

Our award-winning culinary masters will work with you to create original menus that tickle your taste buds and honor your most treasured traditions. The sample menus included in this brochure are mere starting points. We encourage you to dream with us.

Windows Catering Company is a Certified Green Restaurant®. The Green Restaurant Association is a nationally-recognized, non-profit organization that has set industry standards for restaurants and caterers to become more environmentally responsible.





Passed Hors D'oeuvres

Lobster, Mango and Avocado Tower

Maine lobster on small skewers with mango and avocado, with honey lime vinaigrette

Kumamoto Oysters

glazed with horseradish vinaigrette, topped with apple caviar and heirloom apple slaw

Parisian Beef Tartare

beef tenderloin on toasted pita rounds with white truffle oil

Jerk Chicken Roulade

jerk spiced chicken roulade on plantain chips with yellow pepper pineapple salsa

Sweet Basil Beignet

crispy, warm Fontina cheese puffs with fresh Italian basil and sun-dried tomato dipping sauce

First Course

Summer Corn Chowder with Scallops

bacon-wrapped Diver scallops served over sweet corn chowder, topped with frizzled leeks

Main Course

Spinach Crusted Sirloin with Roquefort and Syrah

roasted prime sirloin with spinach crust, pear-shaped potato croquette, herbed red and yellow tear drop tomatoes
and crumbled roquefort cheese, syrah wine sauce

Dessert

The Wedding Cake

your choice of cake flavor and design

Coffee and Tea Service

PLATED

SPRING/SUMMER

Passed Hors D'oeuvres

Tuna Cones

savory cornet filled with tuna tartar and a dollop of creme fraiche

Melon Cup

A compressed watermelon cup filled with mango and Gulf Shrimp ceviche in a citrus dressing

Coconut Chicken

breast of chicken in toasted Hawaiian coconut with orange blossom honey mustard sauce

Chorizo Flatbreads

grilled flat bread topped with Spanish Chorizo, sweet roasted peppers and Aurricho Provolone cheese

Roasted Potato Salad

bite-sized roasted red bliss potato tossed with crispy bacon, scallions and chives in a creamy tomato mayo served on a chive stick

First Course

Peach and Burrata

Roasted organic peaches and creamy Burrata cheese with champagne vinegar and cold pressed olive oil, tarragon and cracked black pepper served with baby Ficle

Main Course

Heirloom Vegetable Crusted Branzino and Organic Filet of Beef

broccolini saute, roasted cipollini onions and grilled polenta diamonds with red tomato and black olive ragout, limoncello and chianti sauces

Dessert

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Passed Hors D'oeuvres

Avocado Cup

spicy guacamole filled cucumber cups with cold smoked Norwegian salmon and chives

Chesapeake Crab Crisps

lump crabmeat salad with red pepper and celery leaves on Old Bay potato chips

Beef Carpaccio Roulade

beef tenderloin pinwheel filled with Pipe Dreams aged chevre and organic mache leaves

Chicken and Waffles

fried chicken breast served on a mini Belgian waffle sqaure with pepper gravy

Raisin Bread Grilled Cheese

mini toasted sandwiches of raisin bread with Camembert cheese and plum chutney

Buffet

Roasted Maryland Rockfish

rockfish filet marinated in Valencia orange, toasted sweet garlic and thyme, quick-roasted and served with steamed spinach, caramelized shallots and grilled holland peppers

Charred Filet of Beef with Poblano and Margarita Sauce

served with jicama-mango salad, grilled Silver Queen corn, spiced pinto beans and warm spoon bread

Roulade of Chicken with Lemon Risotto

tender breast of chicken stuffed with goat cheese, roasted peppers and pistachios on a bed of lemon risotto

Vegetable Tart

flaky pastry tart filled with a light custard and spring vegetables to include, red and yellow peppers, carrots and broccoli

Roasted Roma Tomatoes

with parmesan herb crust

Spinach, Watermelon and Goat Cheese Salad

baby spinach with Thai basil, marinated red onion, watermelon, cucumber and crumbled goat cheese with caramelized shallot vinaigrette

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Passed Hors D'oeuvres

Branzini Tacos

miniature taco shells with roasted branzini, creme fraiche and spicy tomatillo sauce

Shrimp Tempura

Crispy Fan Tail shrimp in a crunchy tempura batter with a sweet and spicy chili sauce

Roast Beef Crostini

rare beef tenderloin and baby arugula on toasted ficelle with an artichoke-red pepper relish

Bananas and Bacon

Maple roasted banana wrapped in pepper bacon on buttermilk pancake drizzled with caramel honey

Tomato Soup Shooters

creamy tomato soup with mini grilled cheese sandwiches

Buffet

Maryland Crab Ravioli

Maryland crab mixed with ricotta, mozzarella and parmesan cheeses, in a pool of crab bisque, with baby corn and asparagus

Ginger Bourbon Glazed London Broil

presented with haricot vert, assorted miniature cocktail rolls, horseradish cream and coarse grain mustard

Chicken Piccata

free range breast of chicken with an essence of California lemon, pan-roasted to a golden brown
with polenta leek pancake and snow peas with a lemon caper butter sauce

Asparagus Spears

fresh, tender asparagus with navel oranges and toasted pine nuts, in a citrus dressing

Honey-Gingered Carrot Salad

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

Nectar Salad

organic mixed greens tossed with nectarines, green grapes and Gorgonzola cheese with champagne vinaigrette

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Diver Scallops

skewered scallops wrapped in peppered bacon, oven roasted

Veal Oscar

veal tenderloin, green asparagus and Maryland crabmeat in a demitasse spoon with Bearnaise sauce

Duck Confit Crositini

with Crottin De Chavignol goat cheese, arugula and sour cherry salad

Garlic and Gorgonzola Mashed Potato Cigars

Idaho potatoes and blue cheese in crispy phyllo pastry, chive creme fraiche

Honeycrisp Apple Pancakes with Manchego

freshly sliced apple and Manchego cheese on potato apple pancakes

First Course

Frisee and Arugula Greens with Port Wine Poached Figs

served with toasted hazelnuts, Point Reyes blue cheese fritters and hazelnut vinaigrette

Main Course

Braised Boneless Short Rib

with wild mushrooms, horseradish cauliflower puree, golden beets and yellow and red tomato

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Passed Hors D'oeuvres

English Pea Blini

with beet cured Norwegian salmon and creme fraiche

Beef Wellington

beef tenderloin seared and topped with wild mushroom duxelle and goose liver,
wrapped in puff pastry and baked until golden brown

Lagrein Lamb

red wine braised lamb on mini polenta cakes with fig compote

Duck Pastrami

house cured duck pastrami with pickled rhubarb, golden raisins and pretzel wafers

Butternut Squash and Cranberry Tartlets

maple roasted butternut squash with dried cranberries and fresh thyme

First Course

Gorgonzola Stuffed Pear with Pancetta

baked Bosc pear half filled with gorgonzola dolce and toasted hazelnuts on a bed of mache,
presented with pancetta crisps, pear vinaigrette

Main Course

Spit-Roasted Filet of Beef and Maine Lobster Ravioli

beef tenderloin with lobster ravioli, pan roasted fennel, oven-dried plum tomatoes, madeira wine sauce

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Passed Hors D'oeuvres

Lobster Crepe

savory lobster crepe filled with crab ragout

Mini Shepherd's Pie

lamb, carrot and sweet peas with gratineed yukon potato in mini pie crust

Orange Chicken and Pumpkin Spring Rolls

with spicy mandarin sauce

Duck Sliders

with fennel and celery root slaw

Cauliflower Cakes

cauliflower cakes with a creamy aioli dip

Buffet

Braised Boneless Kobe Beef Short Rib

with Foie Gras and garlic whipped potatoes

Pecan-Crusted Breast of Chicken

served with parsnip-potato cake, haricot vert and turned baby carrots

Scallop Risotto

risotto of scallops accompanied by sweet pimento, scallions and saffron

Brown Sugar Butternut Squash Tart

rich pastry with brown sugar sautéed butternut squash finished with a touch of orange liqueur and topped with orange zest; served with nutmeg creme fraiche

Wild Mushrooms with Chestnuts and Thyme

garnished with sautéed onions and sprinkled with chives

Heirloom Apple Salad

green Mutsu, red Cameo and Russian yellow apples tossed with dates, dry black mission figs and almonds, apple cider vinaigrette

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Passed Hors D'oeuvres

Lobster Hushpuppies
with cajun remoulade sauce

Scallop Cannelloni
ricotta cheese, mushroom and leek filling, roasted Roma tomato sauce

Truffled Short Rib Shots
braised beef short rib with creamed celery root on a spoon, with black truffle jus

Chicken Oscar
chicken breast with green asparagus and Maryland crab meat in a demitasse spoon with Bernaise sauce

Red and Golden Beet Top Hats
skewers of red and golden beets with garlic infused goat cheese and garlic shallot confit

Buffet

Pan Roasted Filet of Lamb
with fig and prosciutto crown, fave beans and grilled yellow tomatoes, served with a pinot noir reduction

Springer Mountain Chicken Breast
roasted breast of chicken with couscous, butternut squash and scallions, Chermoula yogurt, cucumbers and olives

Seafood Pot Pie
with shrimp, crab and mussels; baked under a puff pastry dome

Roasted Root Vegetables
rutabagas, turnips, parsnips, carrots and new potatoes with a thyme and marjoram vinaigrette

Beet Slaw with Fennel and Apple

Harvest Salad
arugula and radicchio with Gorgonzola and poached seckel pear, walnut vinaigrette

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“A heart that loves is always young.”



WEDDING CAKES

Strawberry and Lime Shortcake

lime-flavored spongecake, strawberry syrup, vanilla mousseline and fresh strawberries with vanilla buttercream

Flourless Chocolate Raspberry Cake

rich flourless chocolate cake, old-fashioned dark chocolate mousse and fresh raspberries with chocolate butter cream

Lemon Raspberry Cake

lemon cake filled with lemon curd mousse and fresh raspberries with lemon buttercream frosting

Grand Marnier Golden Cake

Grand Marnier flavored cake, vanilla cream and fresh strawberries
with lemon buttercream frosting

Vanilla Almond Cake

vanilla cake, almond cream filling with vanilla buttercream

Vanilla Blackberry

almond spongecake filled with vanilla cream and fresh blackberries
with light amaretto whipped cream frosting

Lemon Pecan

lemon and pecan spongecake, Frangelico hazelnut syrup, espresso mascarpone cream filling, vanilla bean frosting

Coconut

coconut spongecake, pinacolada cream, mango jelly and orange buttercream

White Chocolate Pistachio

vanilla and pistachio spongecake, layers of chocolate and vanilla mousse with white buttercream frosting

Carrot Cake

an old fashioned carrot cake with traditional cream cheese icing

A FEW OF OUR FAVORITE SWEET ENDINGS

Spoonable Treats

Florida Sunburn

lime parfait, lady finger sponge, citrus jelly and malibu rum cream

New York Blues

buttery crumble, cream cheese, strawberry confit and vanilla cream

Lemon Blueberry Pie Shots

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

White Chocolate and Raspberry Striped Parfait

presented in champagne flutes

Pot de Creme

chocolate moussee in demi cups

Strawberry Fraasier

almond sponge cake, kirsch mousseline cream, fresh strawberries and sponge cake crumbs served in martini glasses

On a Stick

Cake & Brownie Pops

bite size cakes and brownies coated in chocolate served on lollipop sticks

cake pop flavors: coconut | red berry shortcake | pistachio

chocolate decadence | mocha | carrot cinnamon

brownie pop toppings: pistachio | chopped nuts | sprinkles | coconut

Cheesecake Pops

a variety of cheesecake bites dipped in dark or white chocolate coated with

assorted toppings to include pistachio, chopped nuts and sprinkles

Pie Pops

flaky pastry crust filled with apples, and a touch cinnamon and cane sugar served on stick

S'mores on a Stick

marshmallow cream sandwiched between graham crackers, dipped in dark chocolate

Mendiant Pop

traditonal French confection consisting of white, milk and dark chocolate with assorted nuts

Banana Split Pop

vanilla, chocolate and of course strawberry ice cream served in a chocolate shell

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Come visit us

We invite you, your fiancé, and family to visit for an initial consultation with your wedding designer to meet our staff, culinary team, and have your personal tasting.

Our state of the art facility boasts a 10,000 square foot kitchen where our culinary team is reinventing and interpreting American, regional and international cuisine. Windows has an established national reputation for exceptional food, creativity and presentation combined with outstanding service.

Windows' commitment to marriage equality

At Windows Catering Company we believe in celebrating love! Whether a big, elaborate affair or a small and intimate gathering in your home, our catering services can be tailored to fit your precise needs.



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