

# CORPORATE CATERING

# ALL THE **RIGHT** INGREDIENTS

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.

# TABLE OF Contents

- 04 ABOUT US
- 06 BREAKFAST
- 11 SANDWICHES
- 13 BOXED MEALS
- 19 ENTREE SALADS & SOUPS
- 20 BUFFET PACKAGES
- 31 AFTER HOURS
- **35** DESSERTS

# About <mark>Us</mark>

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'oevres, 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.





SPECIAL EVENTS



**WEDDINGS** 



CORPORATE CATERING

# FRESH , LOCAL , SUSTAINABLE

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.





# HERE COMES THE SUN BREAKFAST

# ROOM TEMPERATURE BREAKFAST<sup>\*</sup> 8-person minimum

#### 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

#### 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 guinoa 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

#### 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

#### ORCHARD'S HARVEST V GF

a selection of seasonal sliced fruit \$4.50 per person

#### BERRY DELICIOUS V GF

mixed California berries with fresh mint, served with citrus-yogurt sauce \$5.95 per person

#### FRUIT SALAD V GF

the freshest seasonal fruits the market has to offer, served with a lemon-poppy seed yogurt sauce \$4.25 per person \$3.95 per skewer

#### HEALTHY START V GF

guinoa salad with assorted berries. shaved coconut and slivered almonds with maple-walnut dressing \$4.95 per person

### INDIVIDUAL YOGURTS V GF

premium non-fat yogurts \$3.25 each Greek Yogurt \$3.50

\* 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.

# **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 guinoa 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 GE

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

# HOT BREAKFAST SELECTIONS<sup>\*</sup> 8-person minimum

#### 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

\$4.95 per person

## ALL AMERICAN BREAKFAST GF

scrambled eggs, bacon, home fries and sliced fruit \$14.50 per person

#### **BREAKFAST EXTRAS**

#### \$3.75 per person

- 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

#### **FRITTATAS**

serves I5

#### NAPA GF

cage-free eggs baked with asparagus, prosciutto, California goat cheese and green onion \$58.50 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 SANDWICHES** \$7.25 each

#### **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

 $^{m \star}$  At least one hour to warm using a chafing dish. Please discuss heating instructions when placing your order.

### **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 \$33.50 each

#### CAPRESE V

flaky pastry crust baked with vineripened yellow and red beefsteak tomatoes, cipollini onions, fresh basil and buffalo mozzarella \$33.50 each

#### **WESTERN**

pastry crust baked with fresh eggs, Virginia ham, sweet bell peppers, spring onions, jack and cheddar cheeses

33.50 each

#### THE SPIN V

flaky pastry crust filled with savory baby spinach, roasted artichokes, sundried tomatoes and Fontina cheese \$33.50 each

#### THE MARINER

buttery pastry crust filled with Maryland crab, Gulf Coast shrimp, brie cheese, roasted shallots and arugula \$37.50 each

# HOT BREAKFAST SELECTIONS<sup>\*</sup> 8-person minimum

### **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



 $^{m \star}$  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 V

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 V

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 V

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 V

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-habañero 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** 

# 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 multicolored 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 vineripened 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 V

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 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 vine- 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 V

buffalo falafel tucked inside soft baked pita with chopped Israeli salad and bibb lettuce, buffalo- ranch tahini sauce \$8.95 per person

**12** 703.519.3500



# BOXED MEALS 8-person minimum

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** 

#### time per perce

#### 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

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

## VEGETABLE AND GREEN SALADS

#### HONEY-GINGERED CARROT SALAD V GF

shoestring-cut carrots tossed with fresh ginger, toasted sesame oil and orange blossom honey \$3.50 per person

#### TOMATO-CUCUMBER SALAD V GF

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

\$3.95 per person

#### ASPARAGUS SPEARS V GF

California asparagus, navel oranges and toasted pine nuts in a citrus dressing

\$4.50 per person

#### BRUSSELS SLAW V GF

shredded Brussels sprouts with mustard dressing and maple glazed pecans

\$4.25 per person

#### THE SOUTH BEACH SALAD GF

baby spinach with bacon pieces, crumbled blue cheese and Early Girl tomatoes in a balsamic vinaigrette \$4.25 per person

#### HEIRLOOM APPLE SALAD V GF

green Mutsu, red Cameo and Russian yellow apples tossed with dates, dry black mission figs and almonds with apple cider vinaigrette \$4.25 per person

#### MEDITERRANEAN SALAD V GF

romaine and red leaf lettuces, seedless cucumbers, black olives, red onion, artichoke hearts and marinated red and yellow tomatoes in a balsamic vinaigrette

\$3.95 per person

#### SONOMA SALAD V GF

Sonoma field greens with toasted pecans, chevre cheese, tomatoes and European cucumbers in an Acacia honey and hazelnut vinaigrette \$3.95 per person

#### CITRUS JICAMA SLAW V GF

matchsticks of jicama and golden pineapple, cilantro, orange and lime dressing \$3.95 per person

#### SWEET CORN SALAD V GF

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

\$3.75 per person

#### TUSCANY GRILLED VEGETABLES V GF

zucchini, red and yellow peppers, onion, eggplant, fennel and yellow squash lightly brushed with a basilgarlic olive oil \$4.50 per person

#### HABAÑERO BLACK BEAN SALAD V GF

black beans tossed with red and yellow pepper confetti, scallions, lime and cilantro, served in a coriander dressing \$3.75 per person

#### GARDEN SALAD V GF

romaine, radicchio, red leaf and limestone bibb lettuces with tomatoes, chickpeas, matchstick carrots, cucumber and broccoli with your choice of dressing \$3.95 per person

#### CHOP HOUSE SALAD V GF

romaine lettuce, cucumber, tomato, celery, corn, jicama, crumbled Berkshire blue cheese and radish in a creamy ranch dressing \$4.50 per person

#### CLASSIC CAESAR V

romaine lettuce, garlic croutons, and Parmesan cheese in a classic Caesar dressing \$3.95 per person

#### FARMER'S SLAW V GF

traditional coleslaw in a creamy dressing \$3.75 per person

#### MARINATED GREEN BEANS V GF

green beans, red peppers and cracked black pepper in virgin olive oil \$3.75 per person

#### SPINACH, WATERMELON AND GOAT CHEESE SALAD V GF

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

\$4.25 per person

### BUENOS AIRES SALAD V GF

hearts of palm with Beefsteak tomatoes and avocado tossed in an orange-lime dressing \$4.50 per person

#### ASIAN GREENS V GF

watercress, spinach, pickled ginger, Mandarin oranges, red radishes and toasted sesame seeds in a wasabi soy dressing

\$4.25 per person

#### KALE SALAD V GF

chopped kale with toasted almonds, dried cherries and shaved Parmesan cheese in a tahini-maple dressing \$4.25 per person

#### KALE CAESAR V

kale leaves tossed with herb and garlic toasted croutons, shaved Parma cheese in a classic Caesar dressing \$4.25 per person

#### STRAWBERRY FIELD V GF

sliced strawberries tossed with organic field greens, toasted marcona almonds and red onions, poppy seed dressing \$4.50 per person

#### 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

#### 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

#### 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

#### 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

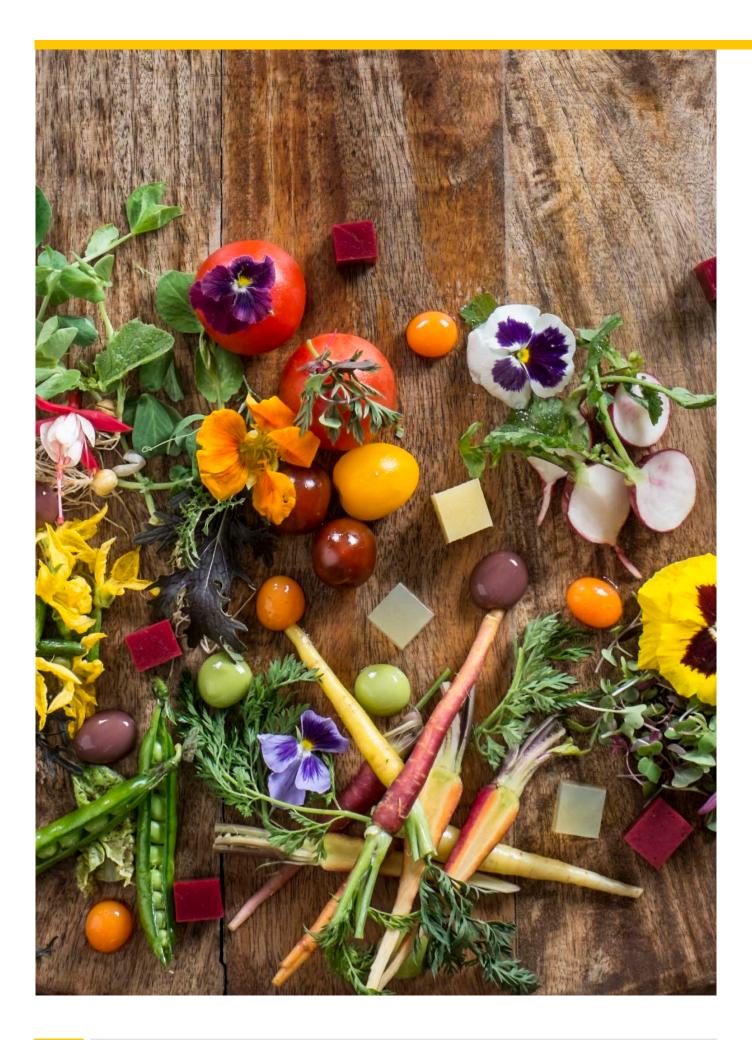
tiny broccoli florets and applewood smoked bacon tossed with sun-dried cranberries and water chestnuts in a Dijon dressing \$4.50 per person

TOFU AND CUCUMBER V

English cucumber and tofu tossed with spring onions and cilantro leaves in a spicy peanut dressing

\$4.50 per person





703.519.3500

## PASTA, GRAIN AND POTATO SALADS

#### PENNE POMODORO V

penne pasta tossed in a rich tomatobasil sauce of capers, black olives, garlic and Parmesan cheese \$3.95 per person

#### WHEATIE V

whole wheat pasta salad tossed with crumbled feta cheese, cherry tomatoes and toasted walnuts in a Dijon mustard vinaigrette \$3.95 per person

#### SUNSET SPA PASTA SALAD V

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

\$3.95 per person

#### PACIFIC RIM NOODLES V

lo mein noodles with red peppers, shredded carrots, toasted sesame seeds and spring peas in a sweet and spicy sauce

\$3.95 per person

#### NEW POTATO AND GREEN BEAN SALAD GF

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

\$3.75 per person

#### ROASTED RED BLISS POTATOES V GF

in a delicate chive-rosemary vinaigrette \$3.75 per person

#### PICNIC POTATO SALAD V GF

old-fashioned potato salad in a creamy dill mayonnaise \$3.75 per person

#### TABBOULEH SALAD V

bulgur wheat tossed with fresh parsley, tomato, mint, green onion, fresh lemon juice and extra virgin olive oil \$3.75 per person

#### ANCIENT GRAINS SALAD V

lentils, quinoa, wheat berry and bulgur salad with sun-dried cherries, scallions and balsamic vinaigrette \$3.95 per person

#### WILD WISCONSIN V GF

American wild rice tossed with a confetti of organic vegetables in a lemon-thyme dressing \$3.75 per person

#### COLORFUL QUINOA SALAD V GF

red guinoa tossed with spinach, arugula, shredded carrots, red and yellow peppers and chickpeas in a red wine vinaigrette

\$3.95 per person

#### JALAPEÑO POPPER GF

new potatoes, crisp apple slaw, smoked bacon, green onions, sliced jalapeño peppers, shredded cheddar and jack cheeses in a sour cream dressing \$4.50 per person

#### DEVILED POTATO SALAD GF

deviled egg potato salad with Yukon gold potatoes, chopped hard boiled eggs, celery, parsley and pimentos in a mustard-mayo dressing \$4.25 per person

#### RICE AND BEANS V GF

rice noodles tossed with edamame, wakame seaweed, slivered carrots, red pepper and roasted peanuts, gingerrice wine vinaigrette \$4.50 per person

#### ARMADILLO SALAD V

bowtie pasta tossed with avocado, roasted corn, black beans, cherry tomatoes, cilantro and queso fresco, tomato-lime vinaigrette

\$4.25 per person

#### GLASS NOODLE SALAD V

Japanese sweet potato glass noodles tossed with green onion, toasted sesame seeds, baby spinach, matchstick carrots and firecracker pepper, sesame soy dressing \$4.50 per person

#### GOOD SEEDS V

pearled barley tossed with Honeycrisp apples, pomegranate seeds, toasted pine nuts and wilted kale, virgin olive oil-mint dressing \$4.25 per person

#### FREEKEH V

roasted durum wheat tossed with sun-dried tomatoes, Kalamata olives, arugula, cracked black pepper, zucchini and pepperoncini, red wine vinaigrette

\$4.50 per person



# ENTREE **SALADS & SOUPS**

# ENTRÉE SALADS 8-person minimum

#### Served with miniature pastries

#### 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, sundried 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, sundried 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 \$II.50 per person

# SOUPS<sup>\*</sup> 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 8-person minimum

# 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

#### THE MESQUITE GRILL

breast of free-range chicken, marinated in fresh herbs, mesquitegrilled and served with wild rice salad, habañero black bean salad and Southwestern roasted corn relish

- penne pomodoro
- Tuscany grilled vegetables
- homemade cookies and brownies

#### \$18.95 per person

#### CHICKEN SCALLOPINI

breaded chicken cutlets panroasted to a golden brown with wild mushroom vinaigrette

- saffron orzo pasta salad
- classic Caesar salad
- Sicilian lemon tart
- \$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

#### 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 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

#### 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 H2O

cage-free breast of chicken in a honey, lime and chili marinade with a seedless watermelon salad tossed with mint, basil, green onion and virgin olive oil

- jalapeno popper salad
- strawberry field salad
- white chocolate brownies

\$18.95 per person

#### STRAWBERRY BALSAMIC CHICKEN

free-range breast of chicken with a balsamic glaze and strawberry salsa • colorful quinoa salad

- South Beach salad
- assorted macaroons and meringues

#### \$18.95 per person

#### CHICKEN PISTACHIO

arugula and pistachio pesto crusted breast of chicken with red and yellow beef steak tomatoes and sliced fresh mozzarella

- penne pomodoro
- classic Caesar salad
- chocolate raspberry marquis cake
  \$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 SOUVLAKI

skewers of free range breast of chicken marinated in lemon juice and garlic served with a cucumber yogurt sauce

- lemon-potato wedges
- tomato cucumber salad
- toasted pistachio baklava

\$17.95 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

#### çis.75 per perse

#### 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 wtih 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 farmraised 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 farmraised 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 8-person minimum

## **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

## **BEEF ROOM TEMPERATURE BUFFETS**

#### 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

- strawberry field salad
- 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
- **BEEF HOT BUFFETS\***

#### **EL GAUCHO**\*

Argentinean style, fire-roasted filet of beef with traditional chimichurri sauce, roasted sweet onions, red and green peppers, zucchini and carrots • Buenos Aires salad

- 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

#### DUTCH OVEN

braised boneless beef short ribs in its natural juices with mirepoix vegetables, thyme and Merlot wine

- smashed Red Bliss garlic potatoesgarden salad
- seasonal fruit tarts

#### \$19.50 per person

your risk of foodborne illness.

#### HOMEY 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

\* This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase

#### deviled potato salad

- farmer's slaw
- pecan pie
- \$17.50 per person

#### TATAKI

seared filet of free-range beef marinated in mirin-soy and toasted sesame with spring onion daikon salad, wakame seaweed and cucumberradish salad, ponzu dressing and roasted sweet corn

- honey-gingered carrots
- glass noodle salad
- assorted miniature fruit tarts
  \$22.50 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



25

# SEAFOOD ROOM TEMPERATURE BUFFETS

#### 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 and parsely 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

- duinoa 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

# **SEAFOOD HOT BUFFETS\***

#### **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

\* 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.

26

#### 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
- Tuscany 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



 $^{st}$  At least one hour to warm using a chafing dish. Please discuss heating instructions when placing your order.

# COMBINATIONS 8-person minimum

## 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
- \$20.50 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

#### 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

### 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

#### 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

#### 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

#### 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

#### LEBANESE GRILL

spit grillled chicken and lamb marinated in Mediterranean spices served with tahini sauce and roasted potato wedges

- tabbouleh salad
- hummus and pita chips
- Fattoush 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

#### 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

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 $\ {\rm V}$

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

#### PAELLA PEPPERS 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



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

29



# AFTER HOURS

# HORS D'OEUVRES BY THE DOZEN 2-dozen minimum per selection

#### 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

# HOT HORS D'OEUVRES\*

#### WINDOWS' SIGNATURE CRAB CAKES

served with cornichon remoulade \$30.00 per dozen

#### DIVER SCALLOPS GF

skewered scallops wrapped in peppered bacon, oven roasted \$32.00 per dozen

#### LOLLIPOP LAMB CHOPS\*

in a sun-dried tomato crust with a basiland mustard dipping sauce\$38.00 per dozen

#### **BEEF WELLINGTON**

beef tenderloin topped with wild mushroom duxelle and goose liver, wrapped in puff pastry \$33.00 per dozen

ITALIAN MEATBALLS oven-roasted meatballs in a tomato basil meat sauce \$I4.00 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, sauteéd 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

#### PIGS IN A BLANKET served with honey mustard \$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

### QUESADILLAS

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

#### SPINACH STUFFED MUSHROOM CAPS

savory spinach filled mushroom caps, broiled with buttery breadcrumbs \$25.00 per dozen

#### SAVORY BRIE BONBON V

brie cheese with almond and pear wrapped in delicate phyllo layers with curried aioli **\$27.00 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.

# **RECEPTION PLATTERS**

#### 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 I5-20

#### 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 V

#### \$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

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 chipss **\$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

# CHARCUTERIE CHEESE & SNACKS

#### 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

#### GARDEN CUPS V GF

individual crudité served in a disposable cup with green goddess dressing **\$4.50 each** 

### 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.

# JUST DESSERTS



# 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 / gtr. 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

#### PISTACHIO 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



### CUPCAKES & POPS \$3.25 each

l dozen minimum

#### снососо

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

#### ROCKY ROAD

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

#### TIRAMISU

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

#### CITRUS

white sponge cake with a Key-lime filling topped with a mandarinflavored buttercream and fresh lime zest

#### PEANUT BUTTER AND JELLY

white sponge cake, raspberry jelly, toasted peanuts and milk chocolate cream topping

#### DULCE DE LECHE

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

#### **EXOTIC BANANA SPLIT**

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

#### AMERICAN APPLE PIE

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

#### OREO

chocolate cake, cream fillng and oreo buttercream icing

#### **ANGEL FOOD & RASPBERRIES**

lemon-scented angel food cake, fresh raspberries, toasted pistachios and white chocolate curl

#### STRAWBERRY SHORTCAKE

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

#### COCONUT BLITZ

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

#### SIMPLY RED

red velvet sponge cake, cheesecake filling and raspberry flavored cheesecake 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

#### MACAROONS ON A STICK GF

flavored cream sandwiched between a variety of macaroons

#### CAKE & BROWNIE POPS

a variety of bite-sized cakes and brownies on sticks.

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

#### MENDIANT POP GF

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

#### **SMORE'S ON A STICK**

marshmallow cream sandwiched between graham crackers, dipped in milk chocolate



#### PASTRIES 8-person minimum

#### 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

coconut cake squares, pecan bars and lemon squares \$4.00 per person

#### 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

#### 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

- chocolatered velvet
- red velvetcarrot cake
- \* kev 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

#### **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** 

#### COOKIE AND BROWNIE ASSORTMENT

a variety of homemade cookies, brownies and bars \$3.50 per person

#### LEXI'S MUDSLIDE COOKIES

bittersweet chocolate, chopped walnuts and chocolate chunks **\$2.50 each** 

#### CHEESECAKE COOKIES

fluffy sweet cream cheese cookies
with a powdered sugar topping
\$1.75 each

#### COMPOST COOKIE

semisweet chocolate, caramel chips, cocoa puffs cereal, ground coffee, rippled potato chips and vanilla essence **\$1.75 each** 

#### RED VELVET AND WHITE CHOCOLATE CHIP COOKIES

soft and chewy red velvet, white chocolate chips and a hint of cocoa \$1.75 each

37

# EXTRA EXTRA

### **BEVERAGES**

**TROPICANA**<sup>™</sup> **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 / I8.5 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.



## 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.

#### 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.

#### 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 I0am one business day prior to your event. Orders cancelled less than 24 hours prior to the event will result in a I00% 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.

703.519.3500 WINDOWS@CATERING.COM CATERING.COM

