



W  
WINDOWS  
CATERING

# Easter Menu 2026



# ENTRÉES

## HERB-RUBBED PRIME ANGUS BEEF TENDERLOIN

roasted shallots, parmesan polenta, and glazed brussels sprouts

\$45.00 per serving

## PASTURE-RAISED HERITAGE RACK OF LAMB

dijon and brioche crust, carrot puree, charred cipollini onions, and fennel

\$42.50 per serving

## HONEY GLAZED HAM

glazed with orange and madeira, accompanied by pea risotto, and asparagus

\$250.00 each | serves 8-10 each

## PANCETTA WRAPPED LOIN OF PORK

horseradish whipped potatoes, roasted brussel sprouts, baby carrots, and porcini mushroom sauce

\$32.50 per serving

## SUSTAINABLY-FARMED VERLASSO SALMON

toasted farro, fennel confit, candied lemon, lemon thyme sabayon

\$32.50 per serving

## CHILEAN SEABASS

yellow finn potatoes, sauteed watercress, crispy leeks, parsley-chardonnay sauce

\$44.50 per serving

# SIDES

## POTATO GRATIN

creamy layers of potato, baked with a golden parmesan crust

\$5.50 per serving

## VEGETABLE TART

flaky tart blooming with spring vegetables, encased in a light custard

\$48.25 each | serves 8-10 each

## ROASTED CARNIVAL CARROTS

heirloom carrots roasted with a tarragon dressing

\$5.95 per serving

## WARM FARRO SALAD

toasted farro with charred grapes and fresh herbs

\$6.25 per serving

## SPRING RISOTTO

spring peas and parsley, crowned with parmigiano

\$6.00 per serving

## FIELD GREENS WITH GOAT CHEESE

citrus sabayon dressing, cucumbers, tomatoes, chevre, and toasted pecans

\$5.25 per serving

# DESSERTS

## FLORAL CUPCAKES

chocolate or vanilla cupcakes frosted to resemble spring blooms

\$4.25 each

## CADBURY EGG PARFAIT SHOTS

layers of vanilla custard, chocolate ganache, homemade whipped cream, and crumbled cadbury crème eggs

\$5.95 each

## EASTER EGG POPS

chocolate cake pops, artfully decorated as hidden easter eggs

\$3.95 each

## MINIATURE SPRING FRUIT TARTLETS

assorted fresh fruits on a bed of pastry cream in a buttery pastry crust

\$2.95 each

## EASTER DECORATED SUGAR COOKIES

homemade sugar cookies decorated as bunnies, ducks and carrots

\$33.00 per dozen

## LEMON LAVENDER CAKE

light lemon cake layered with lavender-kissed buttercream and a fresh citrus finish

\$47.00 each



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# Passover Menu 2026





## SIDES & SALADS

### MUSHROOM & SPINACH KUGEL

baked noodle casserole with sautéed mushrooms, spinach, and savory herbs

\$5.75 per serving

### ROASTED EGGPLANT

tender roasted eggplant topped with bright pomegranate, herbs, and a creamy tahini drizzle

\$4.95 per serving

### ISRAELI SALAD

chopped cucumber, tomato, herbs, and mixed lettuces tossed with lemon and olive oil

\$5.50 per serving

### POTATO PANCAKES

golden-brown shredded potatoes with onions and chives

\$5.00 per serving

### SWEET PEA PUREE

velvety sweet pea purée topped with toasted pine nuts and fresh lemon zest

\$5.75 per serving

### CRISPY BRUSSELS SPROUTS

deep-fried sprouts tossed in a sweet and syrupy balsamic reduction

\$6.50 per serving

### APPLE, DRIED CHERRY & WALNUT SALAD

with maple dressing

\$6.95 per serving

## TRADITIONAL PASSOVER SIDES

### SEDAR PLATE

shank bone, roasted egg, charoset, horseradish root, and parsley

\$23.00 each

### MATZO BALL SOUP

matzo dumplings in a rich chicken broth with carrots and snipped dill

\$9.00 per serving

### GEFILTE FISH

with red horseradish and petite mixed greens salad

\$9.50 each

### CHAROSET

traditional apples, walnuts and cinnamon

\$10.95 per quart



## ENTREÉS

### BEEF BRISKET

braised beef with roasted root vegetables in a rich beef sauce with crispy potato pancakes

\$39.50 per serving

### MOROCCAN GLAZED PASTURE-RAISED CHICKEN

charred eggplant, spiced chickpeas, harissa roasted carrots, and chermoula drizzle

\$29.50 per serving

### CAULIFLOWER & CHICKPEA TAGINE

preserved lemon, saffron basmati rice, roasted rainbow carrots, harissa honey, and pomegranate seeds

\$17.50 per serving

### HERB-CRUSTED COPPER RIVER SALMON

dill sauce, roasted fingerling potatoes, glazed baby carrots, and sauteed spinach

\$32.95 per serving

## DESSERTS

### DARK CHOCOLATE-COVERED MATZO

traditional matzo covered in dark chocolate and topped with pomegranate seeds, pistachio, and orange zest

\$6.95 each

### FLOURLESS CHOCOLATE CAKE

rich flourless chocolate cake with old-fashioned dark chocolate mousse and crowned with fresh raspberries

\$47.00 each

### PASSOVER STRAWBERRY SHORTCAKE

traditional shortcake with fresh strawberries

\$47.00 each

### ALMOND CLOUD COOKIES

light, airy almond cookies with a crisp outside and soft, chewy center

\$3.25 each