



SAVOR THE SEASON'S BEST FLAVORS WITH
WINDOWS CATERING



PASSED HORS D'OEUVRES

AHI TACOS

AHI TUNA TACOS WITH NAPA SLAW,
 SMOKED PAPRIKA, AND FRESH
 PINEAPPLE SALSA
\$4.00 each

BRANZINO TACOS^{GF}

MINIATURE TACO SHELLS WITH
 ROASTED BRANZINO, CRÈME FRAÎCHE
 AND SPICY TOMATILLO SAUCE
\$4.00 each

LOBSTER GRILLED CHEESE

BUTTERY GRILLED SANDWICHES
 WITH FONTINA CHEESE AND
 MAINE LOBSTER
\$4.00 each

MARYLAND CRAB CAKE
 WITH CORNICHON REMOULADE
\$4.50 each

NORWEGIAN LOLLIPOP

SMOKED SALMON AND NORI PIN
 WHEELS WITH CHIVE AND DILL
 CRÈME FRAÎCHE IN WHEATGRASS
\$4.00 each

SNOWFLAKE SHRIMP

FLORIDA GULF SHRIMP
 TOASTED IN COCONUT WITH
 A TAMARIND CHUTNEY
\$4.25 each

TUNA CONES

SAVORY CORNET FILLED WITH
 TUNA TARTAR AND A DOLLOP
 OF CRÈME FRAÎCHE
\$4.50 each

CRANBERRY MEATBALLS
 TRADITIONAL HOMESTYLE MEATBALLS
 INFUSED WITH DRIED CRANBERRIES
\$4.00 each

BEEF WELLINGTON

BEEF TENDERLOIN WITH MUSHROOM
 DUXELLES, GOOSE LIVER IN PUFF
 PASTRY, HORSERADISH SAUCE
\$4.75 each

GRILLED NEW YORK SIRLOIN

SLICES OF NEW YORK STRIP ON
 WHOLE GRAIN TOAST WITH MAYTAG
 BLUE CHEESE AND TOMATO JAM
\$3.75 each

ROAST BEEF CROSTINI

RARE BEEF TENDERLOIN AND BABY
 ARUGULA ON TOASTED FICELLE WITH
 AN ARTICHOKE RED PEPPER RELISH
\$6.50 each

PISTACHIO LAMB CHOP

LOLLIPOP LAMB CHOPS COATED
 IN PISTACHIO CRUST WITH
 A POMEGRANATE REDUCTION
\$6.95 each



PASSED HORS D'OEUVRES

ROAST BEEF AND ROSEMARY

ROAST BEEF ON A ROSEMARY
 FOCACCIA CROSTINI WITH A
 VIDALIA ONION CRÈME FRAÎCHE
\$4.00 each

BUFFALO STICKS

SPICY BUFFALO CHICKEN BITES
 WITH CELERY, BLUE CHEESE
 SOUFFLE, AND BUFFALO SAUCE
\$3.95 each

CHICKEN TARTLETS

SEARED CHICKEN, VIDALIA ONIONS,
 AND MACOUN APPLES WITH CURRY
 IN A PHYLLO CUP
\$4.00 each

SHORT RIB GRILLED CHEESE

BUTTERY BRIOCHE MINI
 SANDWICHES WITH GRUYÈRE,
 HORSERADISH, AND SHORT RIB
\$3.50 each

CHICKEN AND PESTO BITES ^{GF}

CHERRY TOMATO STUFFED WITH
 GRILLED CHICKEN BREAST, PARMESAN
 CHEESE AND PESTO
\$4.00 each

SPICY HONEY HOT

CHICKEN SLIDER
 CORNFLAKE CHICKEN TENDERS IN
 HONEY GLAZE WITH NAPA SLAW
\$4.00 each

EL ASADO

GRILLED NEW YORK STRIP ON
 CRISPY NATIVE POTATO WITH
 CHIMICHURRI AIOLI
\$4.00 each

CHICKEN AND WAFFLES

FRIED CHICKEN BREAST SERVED ON
 A MINI BELGIAN WAFFLE SQUARE
 WITH PEPPER GRAVY
\$3.95 each

CHICKEN AND PINEAPPLE SKEWERS ^{GF}

WITH A TERIYAKI GLAZE
\$3.50 each

GRILLED POLENTA DIAMONDS ^{GF V}

GRILLED POLENTA TOPPED WITH BRIE
 AND CARAMELIZED RED ONION
\$3.00 each

BEET AND GOAT CHEESE BITES ^{GF V}

OVEN-DRIED RUBY QUEEN BEET CHIPS
 WITH HERBED GOAT CHEESE, MICRO
 GREENS, AND GOLDEN BEET CONFIT
\$3.75 each

MASHED POTATO CIGARS ^V

WITH GORGONZOLA AND
 CHIVE CRÈME FRAÎCHE
\$3.25 each



PASSED HORS D'OEUVRES

PUMPKIN RISOTTO

CROQUETTES ^V

ARBORIO RICE WITH PUMPKIN IN HERB CRUST AND NUTMEG CRÈME FRAÎCHE

\$3.25 each

CARROT LOX ON RYE ^{VE}

THINLY SLICED MARINATED CARROTS ON RYE BREAD WITH VEGAN CREAM CHEESE

\$3.50 each

PEKING DUCK SPRING ROLL

IMPERIAL PEKING DUCK WITH SCALLIONS SERVED WITH HOISIN SAUCE ON A MANDARIN PANCAKE

\$3.50 each

SWEET POTATO CROSTINI ^V

ROASTED SWEET POTATOES, ROSEMARY MASCARPONE, AND HAZELNUTS ON TOASTED BREAD

\$4.00 each

CAULIFLOWER POPCORN ^V

FRIED CAULIFLOWER WITH TURMERIC, GARLIC, AND ASIAGO IN PAPER CONES WITH TRUFFLE AIOLI

\$3.50 each

SOUR CHERRY PORK

TENDERLOIN

WITH SOUR CHERRY COMPOTE ON A ROSEMARY CROSTINI

\$3.75 each

VEGAN POMEGRANATE

HUMMUS CUP ^{VE GF}

HUMMUS, POMEGRANATE, AND CHICKPEA PASTE WITH TAHINI, LEMON, AND OLIVE OIL IN CUCUMBER CUPS

\$3.75 each

FIG AND GOAT

CHEESE CROSTINI

DRIZZLED WITH SWEET HONEY

\$4.00 each

COCKTAIL SKEWER ^{GF}

AGED MANCHEGO CHEESE AND SERRANO HAM WRAPPED AROUND CURED SPANISH OLIVES, SKEWERED AND DRIZZLED WITH VIRGIN OLIVE OIL

\$4.50 each



STATIONARY HORS D'OEUVRES

JUMBO COCKTAIL SHRIMP ^{GF}

SERVED WITH LEMON WEDGES, COCKTAIL SAUCE, AND CALYPSO SAUCE

\$42.00 per dozen (minimum 1 dozen)

TRIO OF SALMON DISPLAY

SMOKED SALMON, PASTRAMI-CURED SALMON, AND GRAVLAX, ACCOMPANIED BY THAI MANGO SALSA, CAPERS, MINCED ONION, EGG DILLED BUTTER, ONION FLATBREADS, AND RAISIN PUMPERNICKEL BREAD

\$275.00 (serves 15-20 guests)

HOLIDAY CANAPÉS

- SHRIMP SALAD ON TOASTED PUMPERNICKEL BREAD (**\$3.50 EACH**)
- PROSCIUTTO, FRENCH BRIE, AND RASPBERRY PRESERVES ON TOASTED BRIOCHE (**\$3.95 EACH**)
- TOASTED FRENCH BREAD ROUNDS TOPPED WITH GARLIC ROASTED SPINACH AND MARSALA MUSHROOMS (**\$3.25 EACH**)

Minimum 1 Dozen

OPEN RANGE BEEF TENDERLOIN

HERB-ROASTED BEEF TENDERLOIN WITH CRISPY ONION STRAWS, KNOT ROLLS, GRAINY MUSTARD, AND HORSE RADISH CREAM

\$425.00 (serves 12-15 guests)

7-LAYER CRANBERRY COBB DIP

LAYERED DIP OF SHREDDED ROAST CHICKEN, TOASTED WALNUTS, DRIED CRANBERRIES, SOURDOUGH CROUTONS, CELERY, AND BLUE CHEESE CRUMBLES WITH A CREAMY DIJON AND HERB DRESSING

\$85.00 each (serves 10 guests)

MINI SANDWICHES

- CREAMY CHICKEN SALAD WITH WALNUTS, RAISINS, AND GRAPES ON MINIATURE CROISSANTS
- SPIRAL HAM AND APPLE BUTTER ON BUTTERMILK BISCUITS
- BBQ PULLED JACK FRUIT WITH VINEGAR SLAW ON KNOT ROLLS ^V

\$3.25 each (minimum order 1 dozen)



STATIONARY HORS D'OEUVRES

CHARCUTERIE

AN ASSORTMENT OF COUNTRY AND SMOOTH PÂTÉS, DRIED AND CURED SAUSAGES, PROSCIUTTO AND SALAMI SERVED WITH CRACKERS AND GRILLED FLATBREADS

\$9.95 per person

HOLIDAY BRIES

- CARAMELIZED PECANS
- CRANBERRY WALNUT RELISH
- BARTLETT PEAR AND SUN DRIED FIGS

SERVED WITH ASSORTED FLATBREADS AND CRACKERS

\$67.00 per wheel

IMPORTED AND DOMESTIC

CHEESE DISPLAY

FRENCH BRIE, WISCONSIN CHEDDAR, DRILLED HAVARTI AND GOAT CHEESE, SERVED WITH GOURMET CRACKERS AND FRENCH BREAD

\$9.95 per person

TRIO OF CHEER

- CHEDDAR CHEESE BALL ROLLED IN DRIED CRANBERRIES
- ROQUEFORT CHEESE BALL ROLLED IN CRUSHED PISTACHIOS
- GOAT CHEESE ROLLED IN SNIPPED SCALLIONS

\$9.25 per person

ROAST TURKEY BREAST AND MAPLE

GLAZED VIRGINIA HAM

SERVED WITH HONEY MUSTARD, CRANBERRY ORANGE RELISH, RAISIN FIG CHUTNEY AND ASSORTED COCKTAIL ROLLS

\$195.00 (serves 10-12 guests)

VIRGINIA BIRD

SLOW-ROASTED BREAST OF VIRGINIA TURKEY SERVED WITH CRANBERRY CHUTNEY, TARRAGON MAYONNAISE, AND MINI COCKTAIL ROLLS

\$180.00 5lbs (serves 10-12 guests)



ENTRÉES

THE NORWEGIAN ^{GF}

WHOLE SIDES OF GRILLED NORWEGIAN SALMON
WITH HORSERADISH WHIPPED POTATOES, SUGAR
SNAP PEAS, TOMATO BROTH

\$32.95 per serving

ROASTED MARYLAND ROCKFISH ^{GF}

VALENCIA ORANGE, TOASTED SWEET GARLIC,
THYME, STEAMED SPINACH, CARAMELIZED
SHALLOTS, GRILLED HOLLAND PEPPERS

\$36.50 per serving

RACK OF LAMB WITH DIJON-BRIOCHE CRUST

WITH HARICOT VERTS, BABY CARROTS,
WILD MUSHROOMS AND MINIATURE
PEAR-SHAPED POTATO CROQUETTES,
LAMB JUS AND MUSTARD SAUCE

\$38.50 per serving

BRISKET OF BEEF

BRAISED BEEF WITH ROASTED ROOT
VEGETABLES IN RED WINE SAUCE, SERVED
WITH CRISPY POTATO PANCAKES

\$34.50 per serving

BLACK ANGUS BEEF SHORT RIB ^{GF}

SLOW-BRAISED BEEF SHORT RIB, CREAMY
POLENTA, BACON BRUSSELS SPROUTS, APPLE-
HORSERADISH COMPOTE, FRESH HORSERADISH

\$38.50 per serving

LENTIL WALNUT LOAF WITH MUSHROOM GRAVY ^V

LENTIL, WALNUT, AND MUSHROOM LOAF
WITH SAVORY SEASONINGS, SERVED WITH
RICH MUSHROOM GRAVY

\$22.50 per serving



ENTRÉES

HARVEST CHICKEN ROULADE

STUFFED CHICKEN BREAST WITH CORNBREAD, APPLES, AND PECANS, ROASTED AND SLICED ON BRAISED NAPA CABBAGE, SERVED WITH POTATO DIAMONDS, BUTTERNUT SQUASH, DRIED FRUIT CHUTNEY, AND PAN GRAVY

\$30.50 per serving

POMEGRANATE CHICKEN

BREAST OF CHICKEN COATED IN CRISPY PANKO AND PAN FRIED, TOSSED IN SWEET, SPICY AND SAVORY SAUCE OF POMEGRANATE, HONEY, CHILIS AND SOY SAUCE SERVED WITH STICKY RICE AND HONEY ROASTED ACORN SQUASH

\$26.50 per serving

STUFFED ACORN SQUASH VE

STUFFED ACORN SQUASH WITH KALE, BULGUR, POMEGRANATE, ALMONDS, PEARL ONIONS AND TAHINI

\$12.50 per serving

TRADITIONAL HERB ROASTED TURKEY

WITH ROASTED CIPOLLONI ONIONS, GREEN BEANS, BROWN SUGAR SWEET POTATOES, NEW ENGLAND STUFFING, GIBLET GRAVY, AND ORANGE CRANBERRY RELISH

\$325.00 | 12 pound turkey

(serves 15 guests)

ORANGE AND MADEIRA

GLAZED VIRGINIA HAM GF

SPIRAL HAM WITH HOMEMADE RAISIN-FIG CHUTNEY, ASH-ROASTED SWEET POTATOES, AND CREAMED SPINACH

\$325.00 | 14 pound ham

(serves 20 guests)

BROWN SUGAR AND DIJON

ROASTED LOIN OF PORK GF

WITH ROASTED BRUSSELS SPROUTS, FINGERLING POTATOES, AND PAN SAUCE

\$29.50 per serving



SIDE DISHES

KALE SALAD ^{GF} ^{VE}

WITH ORANGES, CRANBERRIES,
 PISTACHIOS, AND A MAPLE DRESSING
 \$4.95 per serving

GREEN BEAN ALMONDINE ^{GF} ^{VE}

STEAMED GREEN BEANS WITH
 SLIVERED TOASTED ALMONDS
 \$6.25 per serving

BRUSSELS SPROUT SLAW ^{GF} ^{VE}

WITH MUSTARD DRESSING AND
 MAPLE-GLAZED PECANS
 \$5.25 per serving

ROASTED CAULIFLOWER WITH CRANBERRIES ^{GF} ^{VE}

OVEN-ROASTED CAULIFLOWER
 FLORETS AND HONEY-GLAZED
 CRANBERRIES TOSSED IN
 BALSAMIC VINAIGRETTE
 \$6.25 per serving

ROASTED BEET SALAD ^{GF} ^V

RED AND GOLDEN BEETS WITH
 BELLWETHER FARMS GOAT CHEESE,
 TOASTED HAZELNUTS, AND A
 CANDIED KUMQUAT VINAIGRETTE
 \$5.75 per serving

ROASTED ROOT VEGETABLES ^{GF} ^{VE}

RUTABAGAS, TURNIPS, PARSNIPS,
 CARROTS, AND NEW POTATOES
 WITH THYME AND MARJORAM
 \$6.25 per serving

CRANBERRY CHUTNEY ^{GF} ^{VE}

FRESH CRANBERRIES COOKED WITH
 GINGER, CINNAMON, CLOVE, AND
 ORANGE TURBINADO SUGAR
 \$3.95 per serving

MUSHROOM BREAD PUDDING ^V

WILD MUSHROOMS BAKED IN SAVORY
 CUSTARD WITH A THYME-HONEY
 BROTH AND GRUYÈRE CHEESE
 \$6.50 per serving

LOBSTER MAC N' CHEESE

MAINE LOBSTER AND PASTA TWISTS
 BAKED WITH MONTEREY JACK AND
 WHITE CHEDDAR CHEESE UNDER A
 BUTTERY BREADCRUMB CRUST
 \$18.50 per serving



SIDE DISHES

GARLIC BROCCOLINI **V**
WITH TOASTED BREADCRUMBS
\$5.95 per serving

BUTTERNUT SQUASH TART **V**
RICH PASTRY WITH BROWN SUGAR
AND SAUTÉED BUTTERNUT SQUASH,
TOPPED WITH ORANGE ZEST AND
SERVED WITH NUTMEG CRÈME FRAÎCHE
AND ORANGE LIQUEUR
\$52.00 each (serves 8-10 guests)

CANDIED SWEET POTATOES **Gf** **VE**
WITH A BROWN SUGAR CRUMBLE
\$3.50 per serving

POTATO GRATIN **Gf** **V**
YUKON GOLD POTATOES LAYERED WITH
FRESH CREAM BAKED WITH PARMESAN
AND REGGIANO CHEESE
\$49.00 (serves 10 guests)

ROASTED CORN PUDDING **Gf** **V**
RICH SILVER QUEEN CORN BAKED
WITH CREAM AND FRESH HERBS
\$49.00 (serves 10 guests)

**TRADITIONAL NEW
ENGLAND STUFFING**
STUFFING MADE WITH BREAD, GROUND
PORK, SAUSAGE, CELERY, AND ONIONS
SEASONED WITH SAGE
\$4.95 per serving

PUMPKIN RISOTTO **Gf** **V**
ARBORIO RICE BLENDED WITH
PUMPKIN AND CINNAMON
\$6.00 per serving

MASHED POTATOES **Gf** **V**
TRADITIONAL MASHED POTATOES
WITH SWEET CREAM AND BUTTER
\$3.50 per serving



DESSERTS

BOURBON AND EGGNOG CAKE

LAYERED EGGNOG CAKE WITH BOURBON-VANILLA
BEAN FROSTING ADORNED WITH MINIATURE
CHOCOLATE PRESENTS
\$52.00

CHOCOLATE BUCHE DE NOEL

CHOCOLATE GENOISE, BELGIAN CHOCOLATE
CREAM FILLING, DARK CHOCOLATE TOPPING
\$60.00 each

CHOCOLATE PEPPERMINT TART

RICH CHOCOLATE SHELL, MINT INFUSED PANNA
COTTA FILLING, DECORATED WITH CRIMSONS,
CURRANTS, BERRIES AND MINT
\$47.00 each

CRANBERRY WHITE

CHOCOLATE BLONDIE

BUTTERY BLONDIE BASE FILLED WITH DRIED
CRANBERRIES AND WHITE CHOCOLATE CHUNKS
\$60.00 each

CHOCOLATE CHARCUTERIE BOARD^{Gf}

ASSORTED FILLED MACAROONS, JELLIES,
TRUFFLES, MERINGUES, ROCKY ROAD BARS, AND
CHOCOLATE-COVERED STRAWBERRIES
\$210.00 each (serves 20)

CROQUEMBOUCHE

A BEAUTIFUL TOWER OF CREAM FILLED
PROFITEROLES, SPUN SUGAR CLOUD FINISH
\$150.00 each (small)

GRANNY SMITH APPLE AND WALNUT STRUDEL

\$42.00 each

HOLIDAY COOKIE ASSORTMENT

\$35.00 per dozen

PEPPERMINT CHOCOLATE CUPS^{Gf}

WITH PEPPERMINT MOUSSE
\$3.75 each



DESSERTS

MINI PIE BAR

PUMPKIN, CRANBERRY-APPLE, LEMON MERINGUE
BLUEBERRY-ALMOND, PECAN FUDGE

\$9.50 per person

SWEET POTATO WHOOPIE PIES

SOFT AND FLUFFY SWEET POTATO WHOOPIE PIE
COOKIES FILLED WITH CINNAMON-MAPLE
MARSHMALLOW CREAM AND PUMPKIN ICING

\$28.50 per person

RED VELVET CAKE

CREAM CHEESE FILLING DECORATED WITH
ROSEMARY AND FRESH CRANBERRIES

\$47.00

PUMPKIN CHEESECAKE BARS

\$7.25 per person

YULE LOG

CHOCOLATE CAKE WITH RASPBERRY
AND PASSIONFRUIT MOUSSE

\$60.00 each

VEGAN BROWNIE ^{VE}

CHOCOLATE AND WALNUT BROWNIE WITH
CINNAMON, VANILLA, COCOA, SWEET
POTATO, AND MEDJOL DATES

\$3.25 each

HOLIDAY SHOOTERS

APPLE COBBLE SHOTS, NUTMEG EGGNOG
PARFAITS, BANANAS FOSTER SHOOTERS

\$6.25 each