

W
WINDOWS
CATERING

Holiday Menu

2025





PASSED HORS D'OEUVRES



PISTACHIO LAMB CHOP

lollipop lamb chops coated in pistachio crust with a pomegranate reduction

\$6.95 each

DUCK CONFIT BAO BUNS

fluffy bao buns filled with duck confit, hoisin-plum sauce, shaved cucumber and toasted sesame seeds

\$5.95 each

BEEF WELLINGTON

beef tenderloin with mushroom duxelles, goose liver in puff pastry, horseradish sauce

\$4.75 each

CONFIT CHICKEN & APPLE PANCAKES

crispy beet and potato pancakes topped with confit of chicken, apple compote and applewood smoked bacon

\$4.75 each

EVERYTHING BAGEL SMOKED SALMON BITES

cured salmon pastrami on everything bagel crisps with lemon and dill cream cheese

\$4.50 each

MARYLAND CRAB CAKE

with cornichon remoulade

\$4.50 each

TUNA CONES

savory cornet filled with tuna tartar and a dollop of crème fraîche

\$4.50 each

TRUFFLED BEEF CROSTINI

grilled beef tenderloin slices on a crisp baguette round with truffle-infused mushroom tapenade and micro greens

\$4.50 each

CHICKEN & ARTICHOKE DIP BREAD BOULES

with honey-glazed carrots, roasted haricot vert and whole grain mustard jus

\$4.50 each

CUCUMBER & NORI SALMON SPIRALS

smoked salmon, cucumber and nori roulade finished with yuzu aioli

\$4.25 each

FRENCH ONION CHICKEN TARTLETS

roasted chicken, caramelized onions, gruyere cheese and fresh chives in mini pastry shells

\$4.25 each

BRANZINO TACOS

miniature taco shells with roasted branzino, crème fraîche and spicy tomatillo sauce

\$4.00 each

CRANBERRY MEATBALLS

traditional homestyle meatballs infused with dried cranberries

\$4.00 each

BEEF & MUSHROOM TARTLETS

buttery puff pastry cups filled with seared tenderloin, sauteed wild mushrooms and foie gras mousse

\$4.00 each

ARGENTINIAN STEAK BITES

grilled new york strip on crispy native potato with chimichurri aioli

\$4.00 each

SPICY HOT HONEY CHICKEN SLIDERS

cornflake chicken tenders in honey glaze with napa slaw

\$4.00 each

LOBSTER ARANCINI

saffron risotto balls stuffed with lobster, coated in panko, and served with a lemon-tarragon aioli

\$3.95 each



PASSED HORS D'OEUVRES



GARLIC BUTTER POACHED SHRIMP CANAPES

with lemon and chives served on a crisp baguette

\$3.95 each

ROQUEFORT BEEF BITES

seared beef tenderloin medallions topped with roquefort butter and micro herbs

\$3.95 each

MAPLE-BOURBON SHORT RIB GRILLED CHEESE

shredded short rib, smoked gouda, crispy onions and maple-bourbon glaze on buttered brioche

\$3.95 each

CHICKEN & WAFFLES

fried chicken breast served on a mini belgian waffle square with pepper gravy

\$3.95 each

MAPLE BACON WRAPPED DATES

medjool dates stuffed with creamy goat cheese and wrapped in crispy bacon, drizzled with maple glaze

\$3.95 each

BEET & GOAT CHEESE BITES

oven-dried ruby queen beet chips with herbed goat cheese, micro greens, and golden beet confit

\$3.75 each

VEGAN POMEGRANATE HUMMUS CUP

hummus, pomegranate, and chickpea paste with tahini, lemon, and olive oil in cucumber cups

\$3.75 each

PORK & APPLE CROSTINI

grilled pork tenderloin with apple compote on a rosemary crostini

\$3.75 each

CARROT LOX ON RYE

thinly sliced marinated carrots on rye bread with vegan cream cheese

\$3.50 each

CAULIFLOWER POPPERS

fried cauliflower with turmeric, garlic, and asiago in paper cones with truffle aioli

\$3.50 each

FIG & GOAT CHEESE PHYLLO ROLLS

with lavender honey and fresh thyme

\$3.25 each

CHARRED EGGPLANT ROLLS

charred eggplant slices rolled with herbed ricotta and sun-dried tomatoes, drizzled with basil oil and pine nuts

\$3.25 each

FENNEL & ORANGE BRUSCHETTA

toasted crostini topped whipped avocado, roasted fennel and orange segments

\$3.25 each

SICILIAN CHEESE CLOUDS

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

\$2.75 each

ZUCCHINI FRITTER STACKS

crispy zucchini fritters layered with lemon-herb yogurt, pickled red onion and a sprinkle of sumac

\$2.95 each



STATIONARY HORS D'OEUVRES



OPEN-RANGE BEEF TENDERLOIN

herb-roasted beef tenderloin with crispy onion straws, knot rolls, grainy mustard, and horseradish cream

\$425.00 | serves 12-15 guests

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

ROASTED TURKEY BREAST & 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

SEVEN 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

HOLIDAY BRIES

cranberry walnut relish bartlett pear and sun-dried figs, caramelized pecans. served with assorted flatbreads and crackers

\$67.00 per wheel

JUMBO COCKTAIL SHRIMP

served with lemon wedges, cocktail sauce, and calypso sauce

\$42.00 per dozen | Minimum 1 dozen

CHARCUTERIE BOARD

assortment of country and smooth pâtés, dried and cured sausages, prosciutto and salami served with crackers and grilled flatbreads

\$9.95 per person

IMPORTED & DOMESTIC CHEESE DISPLAY

french brie, wisconsin cheddar, drilled havarti and goat cheese, served with gourmet crackers and French bread

\$9.25 per person

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

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

\$3.25 each | minimum order 1 dozen

HOLIDAY CHEESE LOG

chevre cheese topped with bacon jam and caramelized onion, served with flatbreads and crackers

\$65.00 per serving



ENTREÉS



TRADITIONAL HERB ROASTED TURKEY

with roasted cipolloni onions, green beans, brown sugar sweet potatoes, new england stuffing, giblet gravy, and orange cranberry relish

12 - 14 lbs Turkey | Serves 14 - 16 guests | \$165.00

18 - 20 lbs Turkey | Serves 20 - 22 guests | \$195.00

ORANGE & MADEIRA GLAZED VIRGINIA HAM

spiral ham with homemade raisin-fig chutney, ash-roasted sweet potatoes, and creamed spinach

\$225.00 | 14 lbs | serves 20 guests

HICKORY-SMOKED TENDERLOIN WITH WHISKY BUTTER SAUCE

rosemary roasted potatoes, and grilled corn

\$49.99 per person

RACK OF LAMB WITH DIJON-BRIOCHE CRUST

haricot verts, baby carrots, wild mushrooms and miniature pear-shaped potato croquettes, lamb jus and mustard sauce

\$44.50 per serving

BRAISED BEEF SHORT RIB WITH PORCINI MUSHROOM JUS

creamy farro risotto, sauteed spinach, and shaved parmesan

\$42.50 per serving

ROASTED MARYLAND ROCKFISH

valencia orange, toasted sweet garlic, thyme, steamed spinach, caramelized shallots, grilled holland peppers

\$38.50 per serving

ORA KING GRILLED SALMON WITH MAPLE-BALSAMIC REDUCTION

parsnip puree, and roasted brussels sprouts

\$32.95 per serving

MAPLE-BOURBON GLAZED KUROBUTA LOIN OF PORK

sweet potato puree, roasted brussels sprouts, and candied pecans

\$32.50 per serving

APPLE & BRIE CHICKEN ROULADE WITH CIDER GLAZE

braised red cabbage, caramelized apples and pears

\$32.50 per person

HARISSA-SPICED CHICKEN WITH PRESERVED LEMON YOGURT

couscous, roasted cauliflower, and grilled zucchini

\$32.50 per person

PUMPKIN GNOCCHI WITH SAGE & BROWN BUTTER

caramelized brussels sprouts, toasted hazelnuts

\$24.50 per person

STUFFED ACORN SQUASH

stuffed acorn squash with kale, bulgur, pomegranate, almonds, pearl onions and tahini

\$12.50 per serving



SIDE DISHES



POTATO GRATIN

yukon gold potatoes layered with fresh cream baked with parmesan and reggiano cheese

\$5.95 per serving

ROASTED CORN PUDDING

silver queen corn baked with cream with fresh herbs until golden

\$4.50 per serving

PARSNIP & PEAR GALETTE WITH BLUE CHEESE CRUMBLES

flaky pastry layered with roasted parsnip, pear slices, and tangy blue cheese

\$47.00 each

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

CRISPY BRUSSELS SPROUTS WITH BALSAMIC FIG REDUCTION

deep-fried sprouts tossed in a sweet and syrupy glaze

\$6.50 per serving

ROASTED CAULIFLOWER WITH CRANBERRIES

oven-roasted cauliflower florets and honey-glazed cranberries tossed in balsamic vinaigrette

\$6.25 per serving

ROASTED ROOT VEGETABLES

rutabagas, turnips, parsnips, carrots, and new potatoes with thyme and marjoram

\$6.50 per serving

PUMPKIN RISOTTO

arborio rice blended with pumpkin and cinnamon

\$6.50 per serving

GARLIC BROCCOLINI

with toasted breadcrumbs

\$5.95 per serving

ROASTED BEET & GOAT CHEESE SALAD

ruby-red roasted beets tossed with bellwether farms goat cheese, toasted hazelnuts, and a sweet-tart kumquat vinaigrette

\$5.95 per serving

CRISP ZUCCHINI RIBBONS WITH PARMESAN THYME

sautéed zucchini ribbons tossed with fresh thyme and topped with shaved parmesan

\$5.25 per person

BRUSSELS SPROUT SLAW

with mustard dressing and maple-glazed pecans

\$5.25 per serving

HOLIDAY KALE SALAD WITH MAPLE-CITRUS VINAIGRETTE

citrus segments, cranberries, toasted pistachios, tossed in a maple-citrus vinaigrette

\$4.95 per serving

HOMEMADE MASHED POTATOES

creamy mashed potatoes with cream, sweet butter, salt and pepper

\$4.50 per serving

CANDIED SWEET POTATOES

with a brown sugar crumble

\$4.50 per serving



DESSERTS



CHOCOLATE CHARCUTERIE BOARD

assorted filled macaroons, jellies, truffles, meringues, rocky road bars, and chocolate-covered strawberries

\$210.00 each | serves 20

CHOCOLATE BUCHE DE NOEL

chocolate genoise, belgian chocolate cream filling, dark chocolate topping

\$60.00 each

WHITE CHOCOLATE-CRANBERRY BAR

buttery blondie base filled with dried cranberries and white chocolate chunks

\$2.75 each

BOURBON & EGGNOG CAKE

layered eggnog cake with bourbon-vanilla bean frosting adorned with miniature chocolate presents

\$52.00 each

LIMONCELLO ROSEMARY CAKE

citrus infused cake with limoncello liquor, lemon zest

\$49.50 each

RED VELVET CAKE

cream cheese filling decorated with rosemary and fresh cranberries

\$47.00 per person

CHOCOLATE PEPPERMINT TART

rich chocolate shell, mint infused panna cotta filling, decorated with crimsons, currants, berries and mint

\$47.00 each

GRANNY SMITH APPLE & WALNUT STRUDEL

stewed apples with cinnamon and walnuts in a flaky golden pastry

\$42.00 each

SWEET POTATO WHOOPIE PIES

sweet potato whoopie pie cookies filled with cinnamon-maple marshmallow cream and pumpkin icing

\$28.50 per person

ESPRESSO MARTINI CHEESECAKE

decadent cheesecake with rich coffee and chocolate liqueur sprinkled with coffee beans

\$49.50 per person

MINI PIE BAR

pumpkin, cranberry-apple, lemon meringue blueberry-almond, pecan fudge

\$9.50 per person

PUMPKIN CHEESECAKE BARS

graham cracker crust topped with rich and smooth pumpkin-cinnamon cheesecake, finished with a caramel swirl

\$5.50 per person

HOLIDAY SHOOTERS

apple cobbler shots, nutmeg eggnog parfaits, bananas foster shooters

\$6.25 each

HOLIDAY COOKIE ASSORTMENT

gingerbread men, sugar cookie snowflakes, double chocolate peppermint crinkle cookies, oatmeal cranberry white chocolate cookies, pecan snowballs, and molasses cookies

\$35.00 per dozen

HOT COCOA PEPPERMINT COOKIES

chocolate cookies with real hot cocoa, sprinkled with marshmallows and candy cane chunks

\$2.99 each | minimum 1 dozen