

W
WINDOWS
CATERING

Holiday Menu

2023





Passed Hors D'oeuvres



GRUYERE AND LOBSTER PALMIERS

Maine lobster meat and Gruyere cheese wrapped in a flaky golden puff pastry

\$5.50 each

MARYLAND CRAB CAKES

with cornichon remoulade

\$4.50 each

CRAB RANGOON

Maryland Blue crab blended with herbed cream cheese baked in a crispy wonton wrapper with a ginger mango chutney

\$4.75 per person

AHI TACOS

ahi tuna and Napa cabbage slaw in red and green taco shells topped with smoked paprika and pineapple salsa

\$4.00 each

SNOWFLAKE SHRIMP

Florida gulf shrimp toasted in coconut with a tamarind chutney

\$4.25 each

PEKING DUCK SPRING ROLL

Imperial Peking duck with scallions served with hoisin sauce on a Mandarin pancake

\$3.50 each

CHICKEN CORDON BLUE

Roulade of free-range chicken breast with Prosciutto and Swiss cheese

\$4.25 each

SPICY HONEY HOT CHICKEN SLIDER

corn flake coated chicken tenders in a honey glaze with Napa cabbage slaw on baby biscuits

\$4.00 each

CRANBERRY MEATBALLS

traditional homestyle meatballs infused with dried cranberries

\$4.00 each

BEEF WELLINGTON

beef tenderloin seared and topped with wild mushroom duxelles and goose liver wrapped in a puff pastry with a horseradish cream sauce

\$4.00 each

SHORT RIB SLIDERS

braised short ribs and fried shallots on a ping pong bun with cherry chutney

\$4.25 each

EVERYTHING PIGS IN A BLANKET

cocktail franks baked in puff pastry coated with everything seasoning

\$3.50 each

ROAST BEEF AND ROSEMARY

roast beef on a rosemary focaccia crostini with a Vedralia onion crème fraiche

\$4.00 each

PISTACHIO LAMB CHOP

lollipop lamb chops coated in pistachio crust with a pomegranate reduction

\$6.50 each

SOUR CHERRY PORK TENDERLOIN

with sour cherry compote on a rosemary crostini

\$3.75 each



Passed Hors D'oeuvres



COCKTAIL SKEWER

aged Manchego cheese and Serrano ham wrapped around cured Spanish olives, skewered and drizzled with virgin olive oil

\$4.00 each

CAULIFLOWER POPCORN

fried cauliflower dusted with turmeric, garlic, and Asiago cheese with truffle aioli served in paper cones

\$3.50 each

MASHED POTATO CIGARS

with Gorgonzola and chive crème fraîche

\$3.25 each

BEET AND GOAT CHEESE BITES

oven-dried Ruby Queen beet chips with herbed goat cheese, micro greens, and golden beet confit

\$3.75 each

PUMPKIN RISOTTO CROQUETTES

Arborio rice with sweet pumpkin in a crisp Italian herb crust served with nutmeg crème fraîche

\$3.25 each

SWEET POTATO CROSTINI

roasted sweet potatoes, rosemary-mascarpone, and hazelnuts on toasted bread rounds with honey

\$4.00 each

FIG AND GOAT CHEESE CROSTINI

drizzled with sweet honey

\$4.00 each

CHICKEN TARTLETS

seared chicken, Vidalia onions and Macoun apples with curry in a phyllo cup

\$3.50 each

BUFFALO STICKS

spicy buffalo chicken bites skewered with crisp celery and blue cheese soufflé, buffalo sauce

\$3.95 each

GRILLED POLENTA DIAMONDS

grilled polenta topped with Brie and caramelized red onion

\$3.00 each

HEARTS OF PALM AND SWEET POTATOES

heart of palm, filled with sweet potato purée and topped with Modena balsamic caviar

\$3.50 each



Stationary Hors D'oeuvres



JUMBO COCKTAIL SHRIMP

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 pumpkin bread

\$275.00 (serves 15-20 guests)

EMPANADA TRIO

- ham and cheese
- lamb and pine nut
- pumpkin and walnut

\$7.50 per person

(minimum 1 dozen of each variety)

TWICE BAKED POTATO BAR

- cheddar, bacon, chives and paprika
- pulled pork, pepper jack cheese, jalapenos and crispy onion straws
- ricotta, Parmesan, spinach, sundried tomatoes, garlic and red pepper flakes

\$7.95 each

(minimum of 1 dozen of each variety)

HOLIDAY SATAY

- teriyaki beef with Yakitori sauce
- rosemary lamb with cassis dipping sauce
- walnut crusted chicken with cherry compote
- pork belly with pineapple salsa

\$4.25 each

(minimum 1 dozen of each variety)

OPEN RANGE BEEF TENDERLOIN

herb-roasted and cocktail-sliced beef tenderloin accompanied by crispy onion straws, knot rolls, grainy mustard, and horseradish cream

\$425.00 (serves 12-15 guests)

CHARCUTERIE

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

\$8.75 per person

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)

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)

MIXED OLIVES

Provençal style olives finished with orange zest and garlic served with cheese straws and Tuscan flatbreads

\$5.95 per person

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)



Stationary Hors D'oeuvres



IMPORTED AND DOMESTIC CHEESE DISPLAY

French brie, Wisconsin cheddar, dilled Havarti and goat cheese, served with gourmet crackers and French bread

\$6.00 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

DEVEILED EGGS

- traditional
- honey-cured bacon
- BBQ shrimp

\$31.00 per dozen

(minimum 1 dozen of each variety)

MINI SANDWICHES

- honey-baked ham on a sweet potato biscuit with clove honey mustard
- smoked turkey with cranberry chutney on a silver dollar brioche bun
- roast beef with horseradish cream on a knot roll

\$39.00 per dozen

(minimum 1 dozen of each variety)

PARTY PINWHEELS

- roasted turkey breast with cream cheese, apple-pear stuffing, and cranberry chutney in a fresh herb tortilla
- Virginia ham with Swiss cheese, roasted prunes, and caramelized onion with stone-ground mustard in a flour tortilla
- grilled green and yellow zucchini, fresh mozzarella, basil-marinated tomatoes, and virgin olive oil in a spinach tortilla

\$27.00 per dozen

(minimum 1 dozen of each variety)

HOLIDAY CANAPES

- smoked trout salad on toasted pumpernickel bread
- honey-cured ham, French brie, and Granny Smith apple on toasted brioche
- goat cheese, sun-dried cranberries, and candied walnuts on toasted French bread rounds

\$42.00 per dozen

(minimum 1 dozen of each variety)

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



Entrees



MOROCCAN SPICED ROCKFISH

with Israeli couscous, butternut squash, orange zest, and crispy leeks

\$33.50 per serving

THE NORWEGIAN

a whole side of grilled Norwegian salmon served with gingered Parisian carrots, marinated green beans and saffron orzo

\$26.50 per serving

ALASKAN HALIBUT IN A POTATO-ONION CRUST

baby French beans, crisp potato-leek cakes

\$34.50 per serving

SEAFOOD POT PIE

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

\$19.50 per serving

WOOD GRILLED HARRIS RANCH BEEF TENDERLOIN

with Oregon morel mushrooms, fava beans, California green asparagus, smoked potato puree and sauce Bordelaise

\$45.00 per serving

BRISKET OF BEEF

New England-style braised beef with roasted root vegetables in a red wine sauce accompanied by crispy potato pancakes

\$32.00 per serving

FREE-RANGE BEEF SHORT RIBS

boneless slow roasted short rib with roasted root vegetables, smashed baby new potatoes and toasted garlic spinach, Merlot sauce

\$32.50 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

\$32.50 per serving

PRIME ANGUS HANGAR STEAK

grilled Hangar steak, melting potatoes, grilled onion rings, grilled artichoke and blistered cherry tomatoes, chimichurri sauce

\$26.50 per serving

BEEF BOURGUIGNON

Black Angus filet of beef braised in burgundy wine, with button mushrooms, pearl onions and rice pilaf

\$22.50 per serving



Entrees



HARVEST CHICKEN ROULADE

breast of chicken stuffed with corn bread, apples and pecans, roasted and sliced into medallions on a bed of braised Napa-cabbage with layered potato diamonds, butternut squash batons, dried fruit chutney and pan gravy

\$30.50 per serving

APPLE CIDER BRAISED CHICKEN

with bacon, shallots, root vegetables and garlic-roasted Brussel sprouts

\$26.50 per serving

PAN ROASTED SPRINGER MOUNTAIN CHICKEN BREAST

couscous, butternut squash and scallions, Chermoula yogurt, cucumbers and olives

\$25.00 per serving

TRADITIONAL HERB ROASTED TURKEY

with roasted Cipollini 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

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

\$325.00 | 14 pound ham (serves 20 guests)

ROAST LOIN OF PORK

sage, thyme and marjoram rubbed pork loin with apple-fennel sausage stuffing, honey-brussel sprouts, broccolini and roasted pears, apple cider gravy

\$26.50 per serving

HOLIDAY STUFFED ARTICHOKE BOTTOMS

artichokes stuffed with roasted garlic spinach and sun-dried tomato on a bed of quinoa

\$16.50 per serving

PAELLA PEPPERS

bell pepper filled with saffron rice, sweet peas and roasted onions and tomatoes

\$19.00 per serving

STUFFED ACORN SQUASH

individual acorn squash stuffed with kale, bulgar wheat, pomegranate seeds, toasted almonds and pearl onions, tahini sauce

\$16.50 per serving



Side Dishes



BUTTERNUT SQUASH TART

rich pastry with brown sugar and sauteed butternut squash, topped with orange zest and served with nutmeg crème fraîche and orange liqueur

\$52.00 each (serves 8-10 guests)

TRADITIONAL NEW ENGLAND STUFFING

stuffing made with bread, ground pork, sausage, celery, and onions seasoned with sage

\$4.95 per serving

MUSHROOM BREAD PUDDING

wild mushrooms baked in a savory custard with a thyme-honey broth and Gruyere cheese

\$6.50 per serving

ROASTED CORN PUDDING

rich Silver Queen corn baked with cream and fresh herbs

\$49.00 (serves 10 guests)

PUMPKIN RISOTTO

Arborio rice blended with pumpkin and cinnamon

\$6.00 per serving

ROASTED ROOT VEGETABLES

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

\$6.25 per serving

POTATO GRATIN

Yukon Gold potatoes layered with fresh cream baked with Parmesan and Reggiano cheese

\$49.00 (serves 10 guests)

ROASTED CAULIFLOWER WITH CRANBERRIES

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

\$6.25 per serving

BRUSSELS SPROUT SLAW

with mustard dressing and maple-glazed pecans

\$5.25 per serving

MUSHROOM AND WHEAT BERRY SALAD

garlic roasted mushrooms tossed with tender wheat berry, lemon, and sage

\$4.95 per serving

MASHED POTATOES

traditional mashed potatoes with sweet cream and butter

\$3.50 per serving

MASHED SWEET POTATOES

with a brown sugar crumble

\$3.50 per serving

BUTTERNUT SQUASH GRATIN

wafers of butternut squash layered with fresh cream and baked with parmesan cheese

\$5.50 per serving

LOBSTER MAC AND CHEESE

Maine lobster and pasta twists baked with Monterey jack and white cheddar cheeses under a buttery breadcrumb crust

\$18.50 per serving



Desserts



DARK CHOCOLATE AND HAZELNUT PINE CONE DOME

flourless chocolate cake, hazelnut crisp, orange crème brulee, chocolate pearls, semisweet ganache glaze

\$47.00 each

CROQUEMBOUCHE

a beautiful tower of cream filled profiteroles, spun sugar cloud finish

\$150.00 each (small)

CHOCOLATE PEPPERMINT TART

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

\$47.00 each

HOLIDAY COOKIE ASSORTMENT

\$35.00 per dozen

CHEESECAKE, BROWNIE AND CAKE LOLLIPOPS

dipped in dark, milk or white chocolate, holiday sprinkle decoration

\$4.95 each

GRANNY SMITH APPLE AND WALNUT STRUDEL

\$42.00 each

CHOCOLATE BUCHE DE NOEL

chocolate genoise, Belgian chocolate cream filling, dark chocolate topping

\$60.00 each

HOLIDAY SHOOTERS

- apple cobble shots
- nutmeg eggnog parfaits
- bananas foster shooters

\$6.25 each

RED VELVET CAKE

cream cheese filling decorated with rosemary and fresh cranberries

\$41.00 each

YULE LOG

chocolate cake with raspberry and passionfruit mousse

\$60.00 each

MINI PIE BAR

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

\$9.50 per serving

BOURBON AND EGGNOG CAKE

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

\$50.00 each

AMBROSIA CHEESECAKE

graham cracker and coconut crust, topped with ambrosia-citrus glaze

\$42.00 each

CHOCOLATE CHARCUTERIE BOARD

assorted filled macaroons, gellies, chocolate truffles, meringues, rocky road bars, dark chocolate covered strawberries

\$210.00 each (serves 20)