



W
WINDOWS
CATERING



Thanksgiving Menu

2025





PRE-FIXE DINNER MENU

Take the Guesswork Out of Your Holiday

\$42.00 per person

Minimum order of 12 guests

All items are served together as a complete meal, providing a bountiful spread for your guests to enjoy.



HERB-ROASTED WHOLE TURKEY

signature holiday turkey served alongside giblet gravy

SWEET POTATOES & APPLES

roasted covington sweet potatoes and granny smith apples roasted with brown sugar and toasted marshmallows

SPINACH SALAD

red onion, dried cranberries and walnut vinaigrette

TRADITIONAL NEW ENGLAND STUFFING

brioche, onion, celery, sage, and thyme

ROASTED ROOT VEGETABLES

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

CRANBERRY SAUCE

spiced cranberry sauce with cinnamon cloves and ginger





ENTRÉES



VALENCIA ORANGE & MADEIRA GLAZED VIRGINIA HAM

spiral-sliced virginia ham glazed in a blend of sweet valencia orange and madeira wine; includes raisin-fig chutney and cocktail rolls

14 lbs | Serves 12 - 14 guests | \$225.00

MAPLE-ROASTED SLICED TURKEY BREAST

oven-roasted maple turkey breast, accompanied by tart cape cod cranberry chutney, turkey gravy, and an assortment of freshly baked artisan rolls

\$95.00 per 5 lbs

HARVEST CHICKEN ROULADE WITH CORNBREAD & APPLE STUFFING

breast of chicken stuffed with corn bread, apples, sun-dried cherries and toasted pecans served with roasted root vegetables

Minimum order of 6 | \$32.50 per person

HONEY-BOURBON GLAZED WHOLE VIRGINIA TURKEY

signature holiday turkey finished in a rich honey-bourbon glaze, served alongside savory turkey gravy

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

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

MARCONA ALMOND-CRUSTED NORWEGIAN SALMON

oven-baked norwegian salmon, topped with a golden marcona almond crust and served over french green beans and lemon beurre blanc

Minimum order of 6 | \$32.50 per person

HERB-MARINATED RACK OF LAMB WITH MINT & BASIL

marinated mint and basil grilled 4-bone rack of lamb, with toasted spaetzle, grilled plum tomatoes, and sugar snap peas

Minimum order of 6 | \$42.50 per person

SPATCHCOCK TURKEY WITH POMEGRANATE MOLASSES

crispy roasted turkey finished with a sweet and tangy pomegranate molasses drizzle

12 - 14 lbs Turkey | Serves 14 - 16 guests | \$185.00

AGED ANGUS FILET WITH CABERNET SYRUP

seared filet of angus beef accompanied by potato-mushroom cakes, grilled asparagus, and oven-roasted plum tomatoes in cabernet wine reduction

Minimum order of 6 | \$44.50 per person

GARLIC & ROSEMARY ROASTED KUROBUTA PORK LOIN

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

\$32.50 per person





SEASONAL SIDES



BUTTERNUT SQUASH TART WITH NUTMEG CRÈME FRAÎCHE

roasted butternut squash, orange zest, spiced nutmeg crème fraîche, and orange liqueur

Serves 8 - 10 guests | \$52.00 per tart

PUMPKIN GNOCCHI WITH SAGE & BROWN BUTTER

caramelized brussels sprouts, and toasted hazelnuts

\$13.50 per serving

CLASSIC GREEN BEAN CASSEROLE

green beans baked in a creamy mushroom béchamel topped with crisp golden onions

\$5.95 per person

MUSHROOM BREAD PUDDING WITH GRUYÈRE & THYME

mushrooms and aged gruyère finished with drizzle of thyme-honey broth

\$6.50 per person

DUCHESS RED BLISS POTATOES

whipped red bliss potatoes oven-baked into a light, golden soufflé

\$5.95 per person

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 person

ROASTED CORN PUDDING WITH FRESH HERBS

sweet silver queen corn with garden herbs baked into a light, golden soufflé

\$5.95 per person | minimum 6 servings

HEIRLOOM APPLE SALAD

green mutsu, red cameo and russian yellow apples tossed with dates, dry black mission figs and almonds, apple cider vinaigrette

\$6.95 per serving

CRANBERRY-APPLE HERB STUFFING

sourdough bread, caramelized apples, tart cranberries, and fresh rosemary, sage, and thyme

\$4.95 per person | minimum 6 servings

HOLIDAY KALE SALAD WITH MAPLE-CITRUS VINAIGRETTE

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

\$4.95 per person | minimum 6 servings

CINNAMON-SPICED SWEET POTATOES

creamy mashed sweet potatoes topped with golden toasted marshmallows and cinnamon

\$4.50 per person | minimum 6 servings

HOMEMADE MASHED POTATOES

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

\$4.50 per serving





DESSERT



ENDLESS CHOCOLATE LAYER CAKE

moist chocolate cake with fudge filling, crispy chocolate pearls, and semisweet ganache

\$55.00 each

CHOCOLATE BOURBON BREAD PUDDING

brioche bread and chocolate chips baked in a creamy custard with bourbon caramel sauce

\$49.00 each

CHOCOLATE NOUGATINE TART WITH PEANUT BRITTLE CRUNCH

dark chocolate filling with a peanut nougatine crust

\$45.00 each

PUMPKIN SPICE CHEESECAKE

pumpkin flavored cheesecake baked in a gingersnap crust

\$43.00 each

PEAR & CARAMEL CHARLOTTE

amaretto-soaked sponge cake, caramel mousse, poached pears, wrapped in ladyfingers

\$47.00 each

PUMPKIN SPICE BUNDT CAKE WITH VANILLA GLAZE

spiced pumpkin cake, vanilla glaze, garnished with cinnamon sticks and fresh sage

\$42.00 each

OLD-FASHIONED APPLE COBBLER WITH CINNAMON STREUSEL

cinnamon-spiced apples & streusel topping

\$39.00 each

HOLIDAY PIES

pecan, pumpkin, or apple pie baked in flaky golden crusts, dusted with snow sugar

\$27.00 each

CARROT & CINNAMON SQUARES

cinnamon spiced carrot sponge cake with cream cheese icing

\$3.95 each

APPLE PIE POPS

mini spiced apple hand pies

\$3.00 each

CRANBERRY-ALMOND HOLIDAY TART

buttery pie crust filled with homemade cranberry sauce, almond frangipane and fresh cranberries

\$4.95 per person

PECAN BARS

toasted pecans, with light brown sugar, vanilla and a hint of bourbon

\$3.50 each

