

W

WINDOWS
CATERING

Come Dream With Us

Your full wedding planning partner
in the Washington, DC region.

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ALEXANDRIA, VA. 22312





Congratulations on your Recent Engagement

We are so excited about the opportunity to celebrate with you!

As you begin to plan your celebration, we at Windows Catering know what a special time this is in your lives. You want your wedding day to be as unique and unforgettable as your journey to marriage.

For over 37 years, Windows Catering has been a trusted planning partner for many couples, drawing on our special event expertise, creativity, and focus on collaboration to make your dream day a reality. We strive to be your go-to team, dreaming with you and working alongside you to bring your unique wedding vision to life with an imagination as big as your heart.

From our executive chef and culinary team to our wedding designers, professional event staff, and trusted vendor partners, we are inspired by you and proud to offer you world-class cuisine and the highest level of customer service. We know how important your wedding day is to you and your families and are dedicated to bringing our entire team together to be your partner.

From our first consultation until the last guests leave your celebration, Windows Catering is with you each step of the way. We'll listen to your vision, guide you through the process and make sure every detail is flawlessly executed. We draw inspiration from the joy and exuberance of you and your partner.

It is our wish that your wedding day marks the beginning of a life full of laughter, adventure, and joy. It is our honor to play a part, however small, in this celebration in your lives and all those yet to come.

Wishing you a lifetime of happiness and love,

The Windows Catering team

Hors d'Oeuvres

FOIE GRAS MOUSSE ON BRIOCHE TOAST

Silky foie gras mousse spread on delicate brioche, garnished with a hint of truffle salt

BELUGA CAVIAR WITH CRÈME FRAÎCHE

A spoonful of luxurious Beluga caviar served on a blini, accompanied by a dollop of crème fraîche and chive

A5 WAGYU BEEF CARPACCIO

Thinly sliced A5 Wagyu beef drizzled with an aged balsamic reduction and topped with microgreens

BLACK TRUFFLE ARANCINI

Crispy risotto balls infused with black truffles, served with a saffron aioli

OYSTER WITH CHAMPAGNE VINEGAR MIGNONETTE

Fresh oyster topped with a delicate champagne vinegar mignonette and a sprinkle of red caviar

SCALLOP CEVICHE WITH CITRUS FOAM

Fresh scallop ceviche topped with a light, airy citrus foam

DUCK RILLETTE WITH FIG JAM

Rich duck rillette paired with sweet fig jam on a petite toast

RABBIT CONFIT WITH PICKLED VEGETABLES

Tender rabbit confit served with a side of delicately pickled seasonal vegetables

CHAMPAGNE-POACHED PEAR WITH GORGONZOLA

Pear poached in champagne, served with a crumble of Gorgonzola cheese and walnut

ESCARGOT VOL-AU-VENT

Delicate puff pastry filled with garlic and herb butter-cooked escargots

BURRATA WITH HEIRLOOM TOMATO CONFIT

Creamy burrata cheese paired with a sweet and tangy heirloom tomato confit

CHAMPAGNE RISOTTO WITH WHITE TRUFFLE

Creamy risotto made with Champagne and topped with shaved white truffle

VENISON LOIN CARPACCIO WITH BLACKBERRY GASTRIQUE

Thinly sliced venison loin served with a sweet and sour blackberry gastrique

IBERICO HAM WITH MELON AND PEDRO XIMENEZ REDUCTION

Thin slices of Iberico ham paired with melon and a Pedro Ximenez sherry reduction





Sample Menus

Modern European Elegance

STARTERS

Seared Scallops with Cauliflower Purée and Caviar Beurre Blanc

MAIN COURSE

Herb-Crusted Rack of Lamb, Sweet Pea Risotto, and Glazed Baby Carrots with a Rosemary Jus

DESSERT

Chocolate Fondant with Raspberry Coulis and Vanilla Bean Ice Cream

Fusion Delicacies

STARTERS

Ahi Tuna Tartare with Avocado, Mango Salsa, and Crispy Wonton

MAIN COURSE

Miso-Glazed Black Cod, Bok Choy Stir-Fry, and Sake-Infused Forbidden Rice with a Ginger Soy Reduction

DESSERT

Green Tea Matcha Cheesecake with a Black Sesame Crust

French Countryside

STARTERS

Duck Confit Salad with Frisée, Orange Segments, and a Walnut Vinaigrette

MAIN COURSE

Coq au Vin with Truffle Mashed Potatoes and Haricot Verts in a Burgundy Wine Sauce

DESSERT

Tarte Tatin with Crème Fraîche

Italian Riviera

STARTERS

Burrata with Heirloom Tomatoes, Basil Pesto, and Aged Balsamic

MAIN COURSE

Osso Buco with Saffron Risotto and Gremolata

DESSERT

Panna Cotta with Espresso Caramel and Hazelnut Praline

Contemporary American

STARTERS

Lobster Bisque with Chive Oil and Seafood Crostini

MAIN COURSE

Beef Wellington, Garlic Roasted Asparagus, and Duchess Potatoes with a Madeira Wine Reduction

DESSERT

New York Cheesecake with Strawberry Compote

Action Stations

SUSHI ROLLING STATION

Experience the art of sushi with our live rolling station. Choose from fresh fillings like succulent salmon, tender tuna, creamy avocado, and crisp cucumber, wrapped in seasoned rice and nori, served with soy sauce, wasabi, and pickled ginger

PAELLA PARADISE

Feast your eyes and palate on our vibrant paella, freshly prepared with a medley of seafood, meats, and colorful vegetables, simmered in a flavorful broth and seasoned with aromatic herbs and spices

FARMERS' MARKET DISPLAY

Explore the freshest flavors with our farmers' market display, showcasing local and seasonal fruits, vegetables, artisanal breads, and cheeses. A delightful array encouraging guests to sample and savor

MEDITERRANEAN MEZZE SPREAD

Delight in a Mediterranean journey with our Mezze spread. Enjoy a variety of dips like hummus, baba ghanoush, and tzatziki, accompanied by stuffed grape leaves, falafel, and a selection of olives, served with warm pita bread

KOREAN BBQ

Enjoy the interactive experience of Korean BBQ. Grill your own selection of marinated meats such as bulgogi (beef), dak (chicken), or samgyeopsal (pork belly), along with an assortment of Korean sides like kimchi, pickled radish, and lettuce wraps

FRENCH CREPE STATION

Experience the charm of France with our crepe station. Watch as our chefs prepare delicate crepes, available in sweet and savory options, with fillings like ham and cheese, spinach and mushroom, or Nutella and strawberries

SPANISH TAPAS TABLE

Explore the diversity of Spanish cuisine with our Tapas table. Enjoy a selection of small plates including patatas bravas, gambas al ajillo (garlic shrimp), chorizo in red wine, and marinated olives, perfect for sharing and sampling





Salads

ROASTED CARROT AND AVOCADO SALAD

Cumin-roasted carrots, ripe avocado, mixed greens, and sunflower seeds, dressed in a citrus-tahini dressing

ARTICHOKE AND FENNEL SALAD

Marinated artichoke hearts, thinly sliced fennel, and arugula, dressed in a lemon-olive oil vinaigrette

WILD MUSHROOM AND TRUFFLE SALAD

Sautéed wild mushrooms, frisée, and shaved truffles, served with a truffle vinaigrette

BUTTERNUT SQUASH AND POMEGRANATE SALAD

Roasted butternut squash, pomegranate seeds, and spiced pumpkin seeds on a bed of mixed greens, with a maple-mustard dressing

ZUCCHINI RIBBON AND PINE NUT SALAD

Thinly sliced zucchini ribbons, toasted pine nuts, and Parmesan shavings, with a lemon-mint vinaigrette

GRILLED HALLOUMI AND CITRUS SALAD

Grilled halloumi cheese, mixed citrus segments, and fresh mint, with an orange vinaigrette

WATERMELON AND FETA SALAD

Fresh watermelon cubes, feta cheese, and mint, drizzled with a balsamic reduction

CHARRED CORN AND BLACK BEAN SALAD

Charred corn, black beans, cherry tomatoes, and avocado, served with a lime-cilantro dressing

Dessert Buffet

BRIDE AND GROOM CHOCOLATE COVERED STRAWBERRIES

California strawberries “dressed” in their best dark chocolate tuxedo and white chocolate wedding dress

CHOCOLATE POT DE CRÈME

Chocolate mousse with chocolate pearls and hazelnut whipped cream served in miniature ramekins

BRIDE AND GROOM DECORATED CUPCAKES

Chocolate and vanilla cupcakes decorated in tuxedo buttons and wedding dress lace

WEDDING CAKE SUGAR COOKIES

Sugar cookies elaborately decorated as tiered wedding cakes

MINIATURE ICE CREAM CONES

Chocolate and vanilla gelato passed in miniature cones

DECONSTRUCTED CHEESECAKE SHOTS

Graham cracker crumble, cheesecake mousse and fresh raspberries served in miniature dessert glasses

ASSORTED FILLED MACAROONS

Pistachio, chocolate, lemon, coffee, and raspberry

SMORES ON A STICK

Marshmallow cream sandwiched between graham crackers, dipped in dark chocolate





Additional Services

Event Site Selection

Menu Design

Wedding Cakes

Equipment

Linens

Floral Design & Decor

Photography & Videography

Custom Menu Cards

Wedding Cakes

Classic Vanilla Bean

Rich Chocolate Truffle

Lemon Zest & Blueberry

Strawberries & Champagne

Hazelnut & Chocolate

Peaches & Cream

Mocha Espresso

Black Forest Gateau





Love Wins

At Windows Catering, we are committed to marriage equality and believe in celebrating love. We've been providing outstanding service to the LGBTQ+ community for over 35 years.

Our team of wedding designers, culinary masters, and LGBTQ+ friendly partners work with you to create an unparalleled, one-of-a-kind culinary experience for your guests.



Savor the Moment

From treasured traditions to whimsical inspirations, Windows Catering and our award-winning culinary masters will work with you to create original menus that honor your vision.

With a national reputation for exceptional food, creativity and presentation combined with outstanding service, we take care of all the details so you can relax and enjoy the celebration.

Come for an initial consultation with your wedding designer to meet our staff and culinary team, and enjoy a personal tasting.

IMBIBE

Custom Specialty Drinks & Mocktails

BEFORE SHOWTIME

Bridal Party Fuel

DELIGHT

Butler-Passed Hors D'oeuvres

FEAST

First Courses

Entrees

Vegetarian, Vegan, Kosher, Gluten-Free

SURPRISE

Interactive Station Destinations

INDULGE

Wedding Cakes

Plated Desserts

Dessert Buffets

DANCE ALL NIGHT

Late Night Snacks



Celebrate with Sustainability



We know your love goes beyond walls. At Windows Catering, ours does too.

We take our role in the wider food system seriously and believe being good stewards of the environment leads to better food, a healthier environment for all, and a more livable future for this generation and the next.

What's not to love?

SOME OF OUR GREEN PRACTICES INCLUDE:

- Energy efficiency
- Active composting program
- Biodegradable, compostable disposable products
- Recycling (kitchen oils, food by-products, containers)
- Environmentally-friendly cleaning products
- Environmentally conscious food purchasing
- And more



Make Memories for a Lifetime

“From the first tasting there was absolutely no competition that could come close to Windows! The entire experience was just so first class and the food was literally to die for. Hands down Windows provided us with the BEST wedding food and we still have guests saying it was the best food they have ever had at a wedding.”

– Megan M., Bride

Food for Thought

Event & Site Information

Event Date: _____ Venue Name: _____

Start Time: _____ End Time: _____ Guest Count: _____

Ceremony Location: _____

Additional Venue Notes: _____

Food & Beverage Details

EVENT TYPE

- | | |
|--|--|
| <input type="checkbox"/> Brunch Buffet | <input type="checkbox"/> Dessert Reception |
| <input type="checkbox"/> Dinner Buffet | <input type="checkbox"/> Passed Hors d'Oeuvres Reception |
| <input type="checkbox"/> Seated Dinner | |
| <input type="checkbox"/> Other: _____ | |

MENU PREFERENCES & NOTES

- | | |
|--------------------------------------|-------------------------------------|
| <input type="checkbox"/> Gluten-Free | <input type="checkbox"/> Kosher |
| <input type="checkbox"/> Halal | <input type="checkbox"/> Vegan |
| <input type="checkbox"/> Kids | <input type="checkbox"/> Vegetarian |
| Allergies: _____ | |
| Likes: _____ | |
| Dislikes: _____ | |
| Culinary Preferences: _____ | |

BEVERAGE SERVICE

- | | |
|--|-----------------------------------|
| <input type="checkbox"/> Coffee Service | <input type="checkbox"/> Beer |
| <input type="checkbox"/> Soft Beverages | <input type="checkbox"/> Wine |
| <input type="checkbox"/> Specialty Drink | <input type="checkbox"/> Full Bar |
| <input type="checkbox"/> Other: _____ | |

Additional Services

- | | |
|--|--------------------------------------|
| <input type="checkbox"/> Entertainment | <input type="checkbox"/> Photography |
| <input type="checkbox"/> Linens | <input type="checkbox"/> Videography |
| <input type="checkbox"/> Tent | |

Theme

- | |
|---|
| <input type="checkbox"/> Color Palette: _____ |
| <input type="checkbox"/> Style Notes: _____ |

Budget

Catering Budget: _____

Additional Notes



Celebrate Love with Unforgettable Dining Experiences

At Windows Catering, we believe your wedding reception should be as unique and special as your love story. That's why we offer a variety of exquisite dining options to cater to your vision of the perfect celebration. Each option is crafted with care, using only the finest ingredients, and is designed to provide a memorable experience for you and your guests.

In addition to personalized menu planning, all of Windows Catering dining options include sophisticated table settings, premium dinnerware, elegant linens and the highest quality, professional service.

SIT-DOWN DINNER

A formal three-course sit-down dinner served with impeccable timing and exceptional flavors inspired by your wedding vision, and all designed to create a luxurious meal experience sure to make unforgettable memories.

Starts at \$175 per person

SEATED BUFFET

A more casual culinary experience designed with the same elegance and attention to detail we provide for seated meals. Guests choose from a variety of fine cuisine to create their own perfect plate, and all the details are designed to capture the unique ambiance of your special occasion.

Starts at \$150 per person

FAMILY STYLE

A welcoming, shared feast where generous platters of delectable main and side dishes are passed among family and friends. Each unique dish transforms the meal into a shared culinary experience, often sparking lively conversation and special moments.

Starts at \$150 per person

COCKTAILS

Treat your guests to a vibrant social environment to mingle, share stories, and enjoy your celebration. Bite-sized passed or stationary hors d'oeuvres treat the palate and complement the day's festivities.

Starts at \$125 per person

BRUNCH

An elegant and relaxed mid-day brunch celebration featuring both savory cuisine and sweet delicacies, with all the details inspired by your personal vision and style. We'll take care of all the details so your guests can enjoy the culinary experience, connect with each other, and ease into the day.

Starts at \$125 per person

FOOD STATIONS

An exciting journey of culinary stations which guests can explore at their leisure. From American cuisine to international flavors, we'll build on your vision to design a creative food station experience that delights your guests' palates and sparks their imaginations.

Starts at \$175 per person

Say I do...

We invite both of you to visit
for an initial consultation to meet our staff and chefs,
and taste our culinary creations.

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