

Weddings

BY WINDOWS



WEDDINGS BY WINDOWS

DON'T FORGET TO

Breathe

❖ Yes, breathe. Here at Windows Catering Company, we know that planning your dream wedding can seem quite overwhelming, but it doesn't have to be. It just takes a planning partner who will listen carefully and ensure that your distinct vision is reflected in every detail. Whether your ideal affair is an opulent seated dinner or a coastal buffet served al fresco, we will do all the work to make it your personal expression.

❖ We will guide you through the entire planning process from selecting an event site, renting equipment, choosing decorations and floral arrangements to designing the perfect menu and recommending a beautiful string quartet.

❖ If you are already working with a wedding planning company, we will work together with them to ensure all the details are taken care of.

OUTSTANDING

Cuisine

❖ We treat cuisine as an art form, with your taste as a key ingredient. Perhaps that translates into a rehearsal dinner of an Asian-themed fare reminiscent of your first date, or a jazz cocktail hour that hits a high note with a raw bar of fresh, local seafood. Maybe you've imagined a wedding cake infused with the tropical flavors of your honeymoon destination. No savory dish or confection is impossible in the deft hands of our executive chefs.

❖ Our award-winning culinary masters will work with you to create original menus that tickle your taste buds and honor your most treasured traditions. The sample menus included in this brochure are mere starting points. We encourage you to dream with us.

A MATTER OF

Experience

❖ Founded by Henry Dinardo, one of the Top 25 Chefs in America by *Food & Wine* Magazine, and Carol Dinardo, a former Watergate Hotel Executive, Windows Catering Company has been creating one-of-a-kind weddings for more than 23 years.

❖ Our team of culinary experts is led by Executive Chef Pasquale Ingenito, Culinary Institute of America alumnus with over 30 years of experience, and Executive Pastry Chef Laurent Lhuillier, 2005 National Pastry Team Champion and the winner of the Bronze Medal at the 2006 World Pastry Championship.

WEDDINGS GOING

Eco-friendly

❖ At Windows Catering Company we are committed to following eco-friendly practices in our services including, but not limited to:

- Sourcing sustainable seafood whenever possible and avoiding use of endangered seafood
- Boosting use of produce from eco-sensitive growers to more than 60 percent
- Providing disposable paper products made from recycled content upon request
- Saving food scraps from prep to make sauces, stocks and soups
- Offering 100 percent organic menus upon request
- On-site recycling of glass and paper products upon request



HORS D'OEUVRES

The following items are a sampling of the Hors D'oeuvres that Windows Catering Company can provide.

Shellfish

Lobster Lollipop

rich lobster mousse blended with fresh herbs dipped in a light tempura batter served with a tomato-tarragon aioli

Lobster Pineapple

sliced Maine lobster tail and roasted Hawaiian pineapple on a knotted bamboo skewer with a sesame-soy vinaigrette

Crab Bisque

served in a demitasse cup with sherry whipped cream

Windows' Signature Crab Cake

with cornichon remoulade

Ebi Shrimp

Black Tiger shrimp glazed with a miso aioli

Bacon-Wrapped Diver Scallop

diver scallop wrapped in peppered bacon on a sweet potato pancake

Fish

Strawberry Tuna

Ahi tuna rolled in black and white sesame seeds topped with Driscoll strawberry cloud, drizzled with balsamic vinegar syrup

Rockfish Sandwich

wild rockfish flan sandwiched between crisp wonton sheets with lobster mayonnaise

Salmon Cauliflower Flutes

seared Norwegian salmon wrapped in a sheer of Dikon filled with cauliflower mousse and American Sturgeon caviar

Beluga Caviar

on miniature corn blinis with creme fraiche

Smoked Trout on Cucumber Rounds

with horseradish cream

Canapés

Butterflied Shrimp

with cucumber and dill on a brioche round

Tuna Nicoise

seared tuna on baby ficelle round

Applewood Smoked Salmon Flower

with a mango relish on toasted pumpernickel bread

Thai Chicken Salad

on white bread triangles coated in black and white sesame seeds

English Cucumber & Boursin Cheese

with watercress on marbled bread

Bucheron Goat Cheese

yellow pear tomato & arugula on brioche toast points

Meat

Veal Oscar

veal, asparagus and crabmeat served in a demitasse spoon with bearnaise sauce

Lamb Chops

with a pomegranate mint dipping sauce

Prosciutto Purses

filled with Mascarpone cheese and a drizzle of truffle oil tied with a chive ribbon

Beef Tataki

medium rare loin of beef sliced thinly with ponzu vinaigrette on an endive spear

Kansas City Sirloin on Rye Toast

with Maytag blue cheese and tomato jam

Rare Filet Of Beef

with vidalia onion conserve on toast points

Mini Cheeseburger Sliders

on poppy seed buns



HORS D'OEUVRES

The following items are a sampling of the Hors D'oeuvres that Windows Catering Company can provide.

Poultry

Chicken Samosa

chopped chicken breast blended with ginger, garlic, tomato, and spices rolled in phyllo dough and flash fried served with cilantro yogurt sauce

Black Sesame Seed Encrusted Chicken

with an exotic chili sauce

Tartlet Of Seared Chicken

with vidalia onions & Macoun apples

Artichoke Bottoms

filled with foie gras topped with snipped baby chives

Chicken And Apple Strudel

with fruit chutney and fresh thyme

Grilled Chicken Bruschetta

with smoked mozzarella, balsamic marinated tomato and sweet basil

Thai Chicken and Cashew Roll

with sweet chili dipping sauce

Peking Duck

rolled in mini pancakes with chives and hoisin sauce

Choux Pastry Filled With A Pate Of Smoked Duck

shallots and pistachios with honey chili glaze

Vegetable and Cheese

Green Pea Ravioli

a taste of molecular gastronomy, a green pea "ravioli" drizzled with roasted red beet oil

Cucumber Cups

with cool watermelon gazpacho

Wild Mushroom Diamonds

creamy custard and a melange of wild mushrooms baked in a flaky pastry crust

Warm Smoked Gouda Tartlet

topped with Granny Smith apple compote

Caprese Salad

cherry tomatoes, basil and a liquid blend of mozzarella

Caesar Salad Bites

Parmesan crisps holding marinated anchovies and chopped Romaine lettuce

Vegetable Sushi

hand wrapped vegetarian sushi rolls served with pickled ginger, soy sauce and wasabi mustard

Mashed Potato Cigars

with Gorgonzola cheese and chive creme fraiche

Parma Gougere

golden pastry puffs baked with Gruyere cheese and dusted with Parmesan



FIRST COURSES

The following items are a sampling of the first courses that Windows Catering Company can provide.

Salads

Barolo Wine Poached Bosc Pear

organic baby field greens with warm Saga blue cheese timbale, applewood smoked bacon, Barolo wine vinaigrette with a savory palmier

Confetti of Artisanal Baby Lettuces

local farm fresh micro greens in a cucumber vase with Red Hawk Point Reyes triple cream cheese, roasted tomato vinaigrette and toasted date nut bread

Harvest Terrine

A colorful strata of roasted Holland peppers, Jerusalem artichoke and squash, wrapped in strips of grilled eggplant, red and yellow pepper coulis with a confetti of micro greens

Organic Chioggia Beet Salad

Humboldt Fog goat cheese, Chioggia beets, arugula, mizuna, Ruby Red grapefruit and olive bread toasts with a citrus vinaigrette

Endive and Heirloom Apple Salad

endive, escarole and watercress, smoky French Brie, toasted pine nuts, date compote and black olive oil with a baby ficelle with warm bacon dressing

Strawberry Stilton Salad

organic field greens with California strawberries, caramelized shallots, strawberry balsamic vinaigrette with a sesame flatbread

Sweetheart Salad

frisee, green leaf, butterhead and bibb lettuces tossed with rose petals, edible Nasturtiums, drizzled with rose-scented champagne vinaigrette with a Parmesan swizzle stick



FIRST COURSES

The following items are a sampling of the first courses that Windows Catering Company can provide.

Additional First Courses

Lobster Martini

lobster tail medallions on a tropical jicama and mango salad with citrus vinaigrette presented in a martini glass with endive spears and a grissini swizzle stick

Lobster Pumpkin Bisque En Crouete

Maine lobster blended with pumpkin in a creamy broth topped with puff pastry

Seafood Agnolotti

crescent-shaped pasta filled with three cheeses and tossed with lobster, shrimp and scallops in a delicate roasted garlic cream sauce, with a chiffonade of basil

Pan Seared Diver Scallops with Granny Smith Apple Risotto

deep-water sea scallops served over Granny Smith apple risotto with baby bok choy and micro pea tendrils, garnished with Shiitake mushroom chips

Applewood-Smoked Rainbow Trout

Shenandoah Valley filet of smoked rainbow trout accompanied by a warm onion tart and petite field greens salad with horseradish creme fraiche

Breast of Metzer Farm Magret Duck Prosciutto

with sweet cantaloupe on a bed of micro greens with sun-dried blueberry vinaigrette and a farmer's cheese crostini

Galantine of Duck

Long Island duck breast filled with a farce of foie gras, wild mushrooms and pistachios, served with a red onion compote and a cornichon Cumberland sauce



MAIN COURSES

The following items are a sampling of the main courses that Windows Catering Company can provide.

Poultry / Pork

Chicken Roulade

medallions of farm raised breast of chicken filled with spinach and Shiitake mushrooms, served with a wild mushroom sauce, accompanied by an apple-shaped potato croquette, California green asparagus, baby carrots and roasted red peppers, with a tarragon beurre blanc sauce

Chicken Villa d'Este

boneless breast of chicken stuffed with fresh herbs, Prosciutto and Gruyere cheese on a bed of Porcini mushroom risotto with grilled red and yellow tomatoes

Harvest Chicken

breast of chicken stuffed with corn bread, apples and pecans, roasted and sliced into medallions served on a bed of braised Napa cabbage, sugar snap peas and butternut squash batons with a sour cherry sauce

Farm-Raised Chicken Paupiette

filled with golden Mantel raisins, spinach and toasted Pignoli nuts set atop a stack of white and green asparagus with soft Mascarpone polenta in a lemon thyme beurre fondue

Roasted Breast of Magret Duck

on a wild rice flapjack with garlic arrow leaf spinach and wild blackberries in a blackberry and Port wine sauce

Seared Muscovy Duck Breast

with poached Bing cherries, star anise glazed pumpkin, a fennel and wild rice pancake with a Shiraz wine reduction

Vegetarian

Portobello Mushroom Tower

grilled portobello mushroom cap filled with sweet potato puree and crispy Tobago onion strings, with sauteed broccolini florets and roasted red pepper with a wild mushroom sauce

Phyllo Bundle

a melange of sauteed vegetables wrapped in a phyllo bundle with asparagus spears and red pepper coulis

Giant Spring Roll

with wok fired Napa cabbage, tofu, firecracker peppers and snow pea shoots with a chile-lime vinaigrette

Pasta Roulade

pasta pinwheel stuffed with a blend of ricotta, Parma and mozzarella cheeses with roasted vegetables in a tomato fondue

Asparagus and Sun-dried Tomato Risotto

with shaved pecorino cheese under crispy asparagus strings

Saffron Scented Couscous

with a tagine of roasted vegetables in a spicy harissa broth

Spinach Gnocchi

Parmesean cheese and Italian flat-leaf parsley tossed in fresh butter

Tofu Primavera

sliced tofu grilled with fresh herbs, tossed with green onion, cilantro and harissa dressing served over tabbouleh salad

MAIN COURSES

The following items are a sampling of the main courses that Windows Catering Company can provide.

Fish/Seafood

Maryland Lump Crab Bundle

Maryland lump crab wrapped in phyllo dough on corn succotash with sweet peas

Shrimp Ouchy

pan roasted Madras shrimp sauteed with fine herbs, garlic, white wine, lemon and butter served on a brioche crouton with a gratin of Pommerey mustard, herbed French bread crumbs and French beans

Herb-Crusted Florida Grouper

with chopped shrimp, orzo, Heirloom tomatoes, spicy escarole with a citrus scented herb sauce

Paprika-Dusted Sea Bass

basil risotto, white asparagus, kumquat butter, watercress ginger emulsion

Atlantic BBQ Salmon

southern-style Cedar Plank BBQ salmon filet topped with spring onion, sweet potato French fries and dilled cucumbers in a bourbon barbecue sauce

Grilled Filet of Warsaw Grouper

ragout of roasted tomatoes and black olives accompanied by grilled polenta diamonds and sauteed spinach, caramelized baby fennel, in a light dill cream sauce

Grilled Filet of Maryland Rockfish

accompanied by arugula risotto cakes, green and gold squash batons, with a tomato and fennel sauce



MAIN COURSES

The following items are a sampling of the main courses that Windows Catering Company can provide.

Beef/Lamb

Wood-Grilled Harris Ranch Beef Tenderloin

served with Oregon Morel mushrooms, fava beans, California green asparagus, smoked potato puree in a red wine Bordelaise

Colorado Roast Prime Aged Tenderloin of Beef

crisp Tobago onions with haricot vert, pan roasted Portobello mushrooms, tomato Provencal and Gruyere potato gratin with a bearnaise sauce

Four Story Hill Farm Dry-Aged Prime Rib of Beef

served with Porcini mushrooms, roasted Cipollini onions, California green asparagus, potato croquette in a Merlot sauce

Hong Kong Filet of Beef

on rock lobster chow mein with sesame noodles, bok choy, grilled green onion and roasted peppers

Grilled New York Strip Steak

with potato Brie pie and a melange of seasonal vegetables with a cracked peppercorn sauce

Pan-Roasted Colorado Lamb Medallions

with arugula and pine nut crust, Mediterranean vegetables and basil polenta cake, with rosemary and thyme jus

Chimney Smoked Hendler Farm Veal Chop

served with truffled Yukon Gold potato puree, haricot vert, grilled plum tomatoe and a Chantrelle mushrooms with sauce

Pan Roasted Medallions Of Wisconsin Veal Loin

on roasted eggplant, Prosciutto and Roma tomatoes, with grilled hearts of radicchio, risotto cake with mozzarella cream and Madeira wine sauce

Dual Entrees

Roast Tenderloin of Beef and Chicken Roulade

filet of beef rubbed in rosemary, thyme, garlic and peppercorn, and farm-raised breast of chicken filled with Prosciutto, Emmenthaler cheese, roasted red pepper and arrowleaf spinach served with Gruyere potato diamonds and roasted golden beets with a roasted shallot and Cremini mushroom and a light basil sauces

Pan-Roasted Native Rockfish Filet and Maryland Lump Crab Cake

served with vegetable slaw, corn timbale, lemon beurre blanc and remoulade sauces

Filet of Beef Crowned with Grilled Florida Gulf Shrimp

served with pear-shaped potato croquette, spring vegetables, roasted shallots and a wild mushroom sauce

Sesame-Crusted Chicken with Fire-Cracker Shrimp

boneless free-range breast of chicken in an orange glaze with fire cracker shrimp, sweet bok choy and long beans with jasmine rice

Grilled Snapper Filet and Brioche-Crusted Lamb Chop

served on a Mediterranean sauce of chopped tomatoes, onions, black olives and capers, with an eggplant timbale

*“Good food is a
celebration of life”*

~ SOPHIA LOREN



GOURMET DESSERTS

The following items are a sampling of the desserts that Windows Catering Company can provide. All desserts are created by Chef Laurent Lhuillier, 2005 National Pastry Team Champion and the winner of the Bronze Medal at the 2006 World Pastry Team Championship.

Plated Desserts

Braised Peach Tart

with raspberry streusel, yogurt sorbet and apricot compote

Chocolate Royale

silken chocolate mousse on a nougatine crust, resting in a pool of raspberry coulis and creme Anglaise, decorated with fresh berries and chocolate bark

Chocolate and Raspberry Marquise

dense Belgian chocolate cake layered with rich chocolate mousse and fresh raspberries, wrapped in a pistachio crust

Ivory Chocolate and Strawberry Duo

crisp streusel, ivory chocolate and yogurt mousse with lime infused creme Anglaise

Key Lime Napoleon

phyllo pastry layered with Key lime custard and whipped cream with fresh raspberries

Maracaibo Chocolate and Peanut Fondant

flourless chocolate cake filled with dark chocolate cream and a crispy peanut layer with a velvet chocolate dusting and salty caramel sauce

Milk Chocolate and Sour Cherry Blossom

milk chocolate and vanilla mousse with a sour-cherry coulis center topped with a sour-cherry sauce

Strawberry Fraiser

Grand Marnier cream and fresh strawberries, in a lady finger lined martini glass

Sicilian Cassata Dome

layers of vanilla and hazelnut ice cream, premium chocolate chips and candied fruits, raspberry sorbet, served with raspberry sauce and amoretti cookies

Sour Cherry and Caraibe Chocolate Parfait

with an almond biscuit, crisp hazelnut macaroons and a red berry sauce

*“Love is an irresistible desire
to be irresistibly desired.”*

~ ROBERT FROST



GOURMET DESSERTS

The following items are a sampling of the desserts that Windows Catering Company can provide. All desserts are created by Chef Laurent Lhuillier, a 2005 National Pastry Team Champion and the winner of the Bronze Medal at the 2006 World Pastry Team Championship.

Buffet Desserts

Double Chocolate Decadence Cake

rich chocolate spongecake with a dense premium chocolate ganache,
coated with dark chocolate glaze

Raspberry And Grand Marnier Napoleon

layers of caramelized puffed pastry, Grand Marnier mousseline and fresh raspberries

Champagne And Lemon Mousse

served in a champagne glass

Tiramisu

mascarpone cream layered with espresso and Marsala wine-soaked lady fingers

Ruby Cake

white chocolate mousse, red berry jelly and almond sponge cake
served with raspberry coulis

Pear and Caramel Charlotte

flourless chocolate cake layered with caramel mousse
and diced poached pears with a vanilla sauce

Dark Chocolate And Peanut Butter Tart

almond sweet dough peanut crisp with semisweet chocolate mousse

Assorted Macaroons

to include pistachio, chocolate, lemon, coffee and raspberry macaroons

Cheesecake Lollipops

a variety of cheesecake bites dipped in dark or white chocolate coated
with assorted toppings to include pistachio, chopped nuts, and sprinkles

Gourmet Cookies

a variety of unique cookies to include: Lemon Madeleine, Moonstone, Nancy Macaroon,
Orange Delice, Pomponnette, and Piedmont

*"At the touch of love,
everyone becomes a poet."*

~ PLATO



WINDOWS WEDDING CAKES

The following items are merely a sampling of the cakes that Windows Catering Company can provide. All cakes are created by Chef Laurent Lhuillier, 2005 National Pastry Team Champion and the winner of the Bronze Medal at the 2006 World Pastry Team Championship.

Strawberry And Lime Shortcake

lime-scented genoise brushed with strawberry syrup, layered with vanilla mousseline and fresh strawberries and iced in vanilla buttercream icing

Chocolate Raspberry Cake

rich flourless chocolate cake filled with old-fashioned dark chocolate mousse and fresh raspberries, finished with chocolate buttercream icing

White Chocolate Raspberry Cake

layers of delicate white chocolate cake alternating with silken white chocolate mousse with fresh raspberries iced in white chocolate buttercream icing

Lemon Raspberry Cake

tender lemon butter cake filled with refreshing lemon curd mousse folded with fresh raspberries, all swathed in lemon buttercream icing

Grand Marnier Golden Cake

Grand Marnier infused cake layered with vanilla cream, fresh strawberries and frosted with citrus buttercream

Vanilla Blackberry Cake

almond sponge cake filled with vanilla cream and fresh blackberries iced with Amaretto whipped cream frosting

Black and White Cake

white chocolate cake with alternating dark and white chocolate mousse filling finished with white chocolate buttercream frosting

Autumn Sonata Cake

soft chocolate cake layered with Hazelnut Praline mousse iced with vanilla buttercream

Carrot Spice Cake

filled and frosted with cream cheese icing

*"Love builds bridges
where there are none."*

~ R.H. DELANEY



PLATED DINNER I

Passed Hors D'oeuvres

Choose any 3 from our Hors D'oeuvres List

First Course Choices

Classic Caesar Salad

crisp romaine lettuce with seasoned garlic croutons and grated Parmesan cheese
served with classic Caesar dressing

or

Field Greens Salad

with cucumbers, tomatoes, Chevre cheese and toasted pecans, served with citrus sabayon dressing

or

Baby Spinach Salad

with bacon pieces, crumbled blue cheese and early girl tomatoes with a balsamic vinaigrette

Main Course Choices

Sweetheart Chicken

breast of free-range chicken presented on a heart-shaped crouton with rosemary and chanterelles and roasted shallot jus with asparagus spears, potato cake and baby carrots

or

Chicken Medallions

medallions of farm raised breast of chicken filled with spinach and Shiitake mushrooms, served with a wild mushroom sauce, accompanied by an apple-shaped potato croquette, California green asparagus, baby carrots and roasted red peppers

or

Balsamic Glazed Breast of Chicken

farm raised breast of chicken on artichoke ragout accompanied by potatoes Anna, and grilled fresh green and red peppers with a raspberry reduction

Dessert

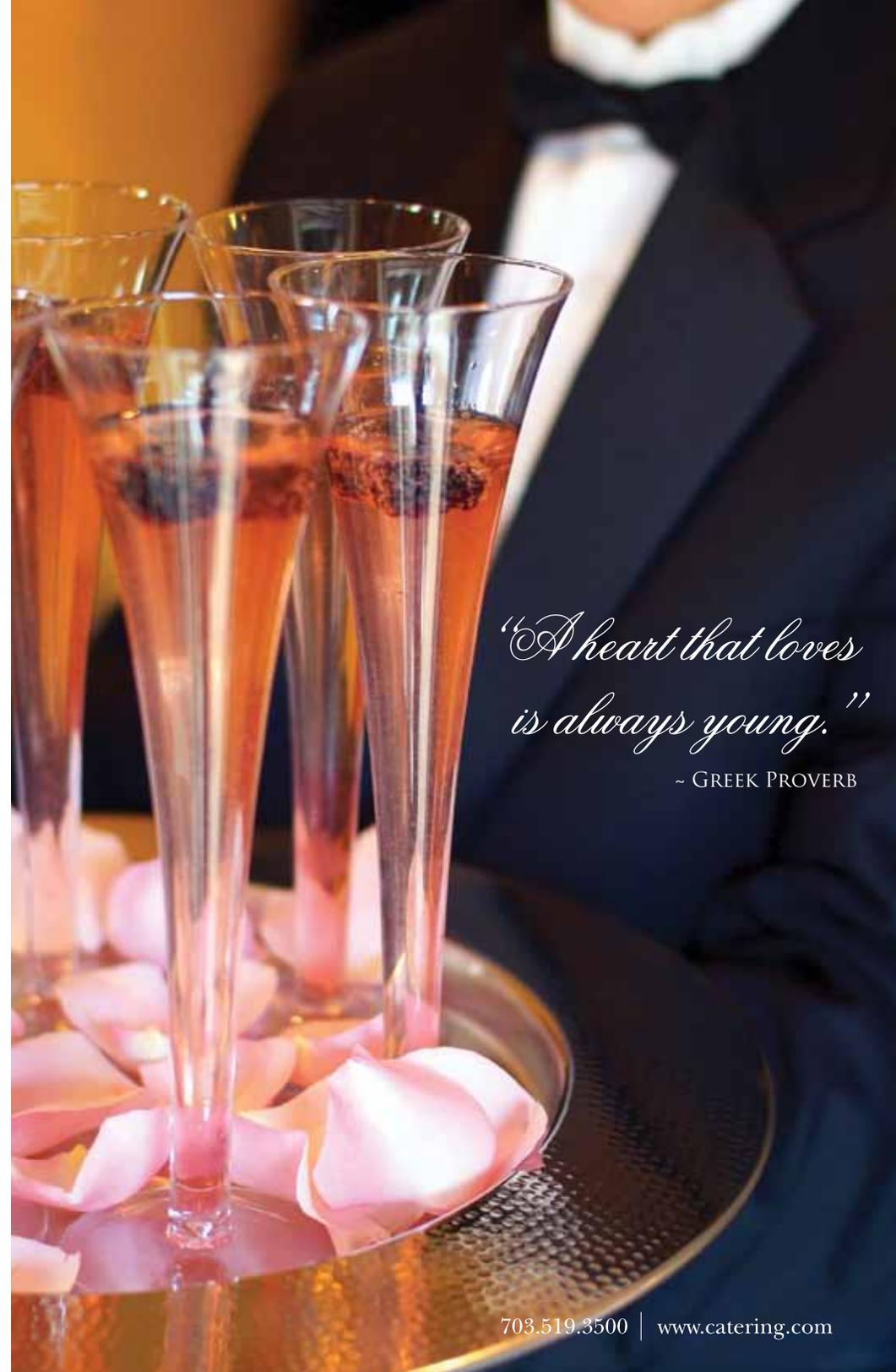
The Wedding Cake

a custom cake designed to grant your wishes

Coffee and Tea Station

Total Package is \$85.00 per person

Price estimates are based on a minimum of 100 guests and includes food, staff, basic equipment and linens, delivery, soft beverage and ice. Price does not include alcohol and tax.



*"A heart that loves
is always young."*

~ GREEK PROVERB

PLATED DINNER II

Passed Hors D'oeuvres

Choose any 3 from our Hors D'oeuvres List

First Course Choices

Confetti of Artisanal Baby Lettuces

local farm fresh Micro greens in a cucumber vase with Red Hawk Point Reyes triple cream cheese, a roasted tomato vinaigrette and toasted date nut bread

or

Bistro Salad

pyramid of organic field lettuces in a savory tuille with blackberries and Chevre cheese in a blackberry vinaigrette

or

Salad Caprese

layered tomato, mozzarella and fresh basil, drizzled with extra virgin olive oil and presented on a bed of baby lettuces

Main Course Choices

Red Wine Braised Boneless Beef Short Rib

with horseradish whipped Yukon Gold potato, roasted golden beets and Parmesan spinach

or

Bresaola

flank steak filled with leaf spinach, roasted peppers, parma cheese and prosciutto served with a saffron risotto

or

Grilled Gulf Shrimp Scampi

Florida Gulf shrimp with a garlic anisette butter on orecchiette pasta with oven-dried tomatoes

Dessert

The Wedding Cake

a custom cake designed to grant your wishes

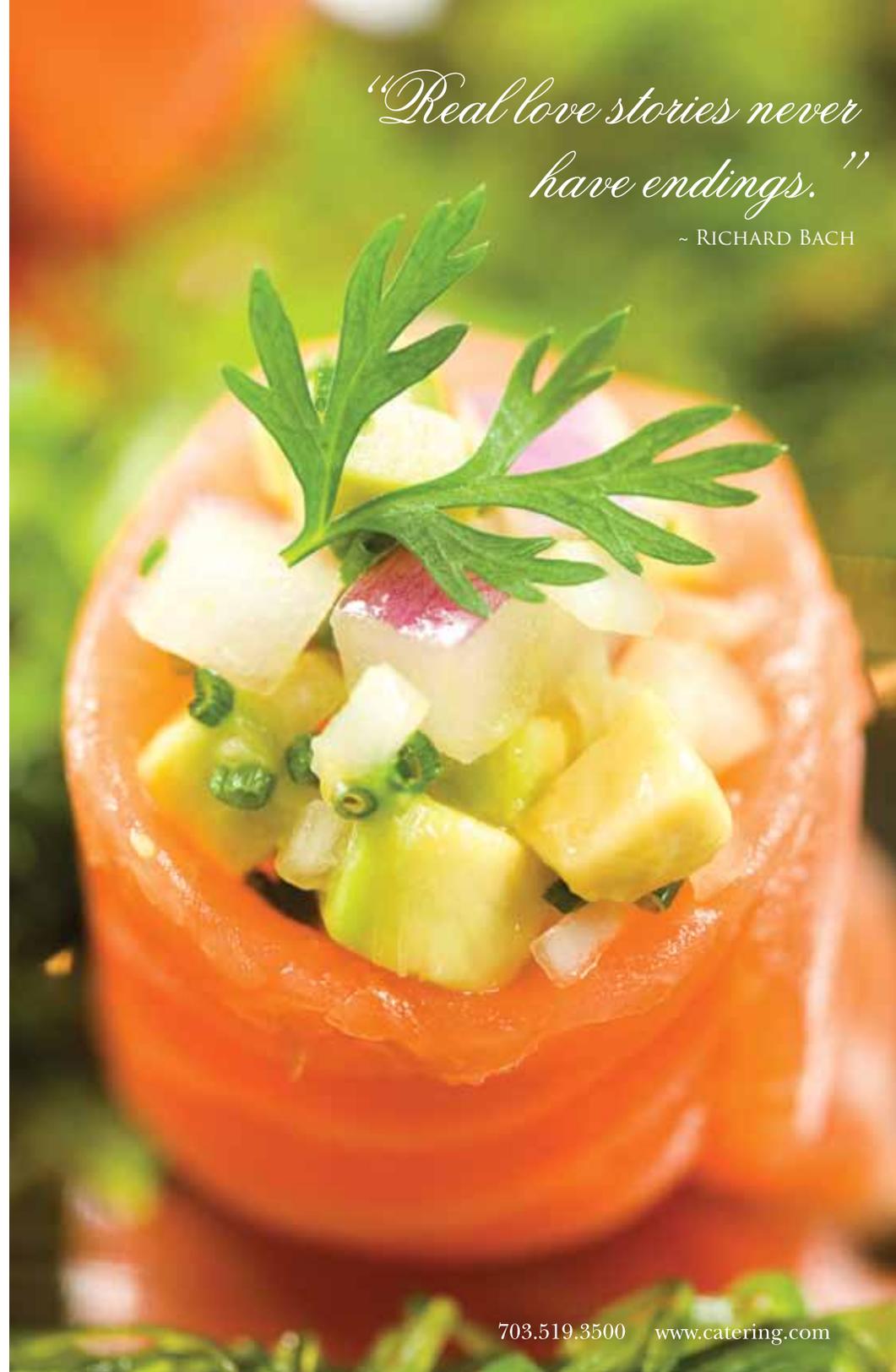
Coffee and Tea Station

Total Package is \$90.00 per person

Price estimates are based on a minimum of 100 guests and includes food, staff, basic equipment and linens, delivery, soft beverage and ice. Price does not include alcohol and tax.

*"Real love stories never
have endings."*

~ RICHARD BACH



PLATED DINNER III

Passed Hors D'oeuvres

Choose any 3 from our Hors D'oeuvres List

First Course Choices

Frisee and Arugula Greens with Port Wine Poached Figs

served with toasted hazelnuts, Point Reyes blue cheese fritters and hazelnut vinaigrette

or

Roasted Beet Salad with Bellwether Farms Goat Cheese

sprinkled with toasted hazelnuts

and a kumquat vinaigrette

or

Strawberry Stilton Salad

organic field greens with California strawberries, caramelized shallots and crumbled Stilton with strawberry balsamic vinaigrette

Main Course Choices

Tenderloin of Springerhill Ranch Grass Fed Wyoming Beef

char-roasted and accompanied by Oregon morel mushroom bread pudding, golden beets, haricot verts and butternut squash french fries with a truffle and Madeira wine sauce

or

London Broil and Grilled Mustard Shrimp

with white bean puree, artichoke, California asparagus, red Heirloom tomatoes in a Rioja Wine Sauce

or

Ginger-Seared Glazed Filet of Salmon

with a wasabi mashed potato cake and accompanied by wok-fired Asian vegetables and a hoisin ginger sauce

Dessert

The Wedding Cake

a custom cake designed to grant your wishes

Coffee and Tea Station

Total Package is \$95.00 per person

Price estimates are based on a minimum of 100 guests and includes food, staff, basic equipment and linens, delivery, soft beverage and ice. Price does not include alcohol and tax.



*"In dreams and in love
there are no impossibilities."*

~ JANOS ARNAY

PLATED DINNER IV

Passed Hors D'oeuvres

Choose any 3 from our Hors D'oeuvres List

First Course Choices

Summer Corn Chowder

with bacon-wrapped Diver scallop and frizzled green leek

or

Maine Lobster Ravioli

with lettuce cream sauce, roasted tomato, and Black Oregon truffle

or

Heirloom Tomato Salad

with Burrata cheese, wild arugula and San Danielle prosciutto wrapped with mini French baguette and served with aged balsamic vinaigrette

Main Course Choices

Kobe Beef Short Ribs and Grilled Maryland Rockfish

Kobe beef boneless braised short ribs and rockfish filet with Yukon Gold potatoes and oven roasted beets and French green beans with a Merlot sauce and a citrus fondue

or

Grilled Jumbo Crab-Stuffed Shrimp and Mesquite Grilled Tenderloin of Beef

with roasted red peppers, corn timbale and panned Southern greens, served with lemon beurre blanc and Pinot Noir sauce

or

Boneless Chicken Breast and Grilled Rosemary Lamb Chop

on a bed of lemon couscous with a melange of Mediterranean vegetables with a pomegranate reduction and a basil mint sauce

Dessert

The Wedding Cake

a custom cake designed to grant your wishes

Coffee and Tea Station

Total Package is \$100.00 per person

Price estimates are based on a minimum of 100 guests and includes food, staff, basic equipment and linens, delivery, soft beverage and ice. Price does not include alcohol and tax.

"Love is all you need"

~ PAUL MCCARTNEY



BUFFET RECEPTION I

Passed Hors D'oeuvres

Please choose any 3 items from our Hors D'oeuvres List

At The Buffet

Mesquite Smoked and Black Pepper Crusted London Broil

served with wild mushroom potato hash and roasted red and green peppers
with a tarragon mustard sauce

Chicken Piccata

free-range breast of chicken with an essence of California lemon,
pan-roasted to a golden brown with orecchiette pasta and snow peas with a lemon caper butter sauce

Grilled Sides of Norwegian Salmon

with a cucumber-dill salad, frizzled leeks and honey-gingered baby carrots,
served with sauce verde and pineapple salsa

Eggplant Casserole

thinly sliced, breaded eggplant layered with fresh mozzarella, ricotta and Parmesean cheeses
in a rich tomato sauce

Goat Cheese and Scallion Ravioli

in a creamy Alfredo sauce

Grilled California Asparagus and Plum Tomatoes

Arugula and Almond Salad

baby organic arugula greens with spiced Marcona almonds, Ruby Red grapefruit
and navel oranges tossed in a champagne citrus vinaigrette

Dessert

The Wedding Cake

a custom cake designed to grant your wishes

Coffee and Tea Station

Total Package is \$95.00 per person

Price estimates are based on a minimum of 100 guests and includes food, staff, basic equipment
and linens, delivery, soft beverage and ice. Price does not include alcohol and tax.

*“Love is inseparable
from knowledge.”*

~ ST. MACARIUS OF EGYPT



BUFFET RECEPTION II

Passed Hors D'oeuvres

Please choose any 3 items from our Hors D'oeuvres List

At The Buffet

Braised Boneless Kobe Beef Short Rib
with foie gras and garlic whipped potatoes

Roasted Rockfish
rockfish filet marinated in Valencia orange, toasted sweet garlic and thyme,
quick-roasted and served with steamed spinach, caramelized shallots and grilled Holland peppers

Thyme Chicken
with wild mushroom and arugula risotto, balsamic roasted tomatoes in a natural thyme jus

Roasted Corn Pudding
rich Silver Queen corn baked with cream and fresh herbs until golden

Grilled Root Vegetables
a variety of rutabaga, turnips, parsnips, carrots and new potatoes,
with marjoram vinaigrette

Mushroom and Shallot Tart
flaky pastry tart filled with a light custard and a melange of wild mushrooms and shallots

Frisee Salad
with Manchego cheese, country cured bacon, apples and caramelized walnuts
with an extra virgin olive oil vinaigrette

Assorted Breads with Whipped Butter

Dessert

The Wedding Cake
a custom cake designed to grant your wishes

Coffee and Tea Station

Total Package is \$100.00 per person

Price estimates are based on a minimum of 100 guests and includes food, staff, basic equipment and linens, delivery, soft beverage and ice. Price does not include alcohol and tax.

*"One cannot think well, love well,
sleep well, if one has not dined well."*

~ VIRGINIA WOOLF



BUFFET RECEPTION III

Passed Hors D'oeuvres

Please choose any 5 of our Hors D'oeuvres List

At The Buffet

Colorado Roast Aged Tenderloin of Beef

roasted Black Angus filet rolled in Meaux mustard and cracked black pepper served with crispy Tobago onion strips, assorted cocktail rolls, bearnaise sauce and horseradish cream

Chesapeake Crab & Watermelon

jumbo Maryland lump crab tossed with golden and red watermelon, Thai basil, sweet Baby Girl tomatoes and first pressed olive oil

Barbecued Rack of Lamb

on roasted Napa cabbage with corn pancakes, served with rosemary cassis sauce

Artichoke Risotto

with leaf spinach, flat leaf parsley and Parmigiano-Reggiano shavings

Summer Squash Gratin

with salsa verde and Gruyere cheese

Seasonal Grilled Vegetables

zucchini, red and yellow peppers, onion, eggplant, fennel and yellow squash lightly brushed with basil-garlic olive oil

Bocconcini of Mozzarella and Marinated Champion Tomato Salad

served with white asparagus, petite herb salad, Meyer lemon and flowering thyme vinaigrette

Dessert

The Wedding Cake

a custom cake designed to grant your wishes

Coffee and Tea Station

Total Package is \$105.00 per person

Price estimates are based on a minimum of 100 guests and includes food, staff, basic equipment and linens, delivery, soft beverage and ice. Price does not include alcohol and tax.

*"Where there is love,
there is life."*

~ GANDHI



AFTERNOON TEA

At The Buffet

Smoked Salmon Display

Norwegian smoked salmon with capers, chopped red onion, and tomato with black bread triangles

Maryland Crab Waldorf Salad

lumb Maryland crab, apples, celery and walnuts served in an endive spear

Sesame-Ginger Chicken Salad

shredded chicken breast tossed with Napa cabbage, sweet red pepper, and matchstick carrots in a sesame-ginger dressing

Assorted Tea Sandwiches

- ~ Serrano ham with dry fig and arugula
- ~ Goat cheese with watercress and chive
- ~ Shrimp with cucumber and dill
- ~ Mini B-L-T tea sandwiches

Vegetable Tart

flaky pastry tart filled with a light custard and spring vegetables to include, red and yellow peppers, carrots and broccoli

Stuffed Cherry Tomatoes

filled with hummus

Haricot Vert Salad

steamed haricot vert with red and yellow tomatoes and Kalamata olives in an olive vinaigrette

Buttermilk and Golden Raisin Scones

with fruit preserves, clotted cream and lemon curd

Dessert

Lemon Violet Tart

almond sweet dough, fresh lemon curd and whipped cream with violet essence

Miniature Churros

fried mini churros filled with pastry cream and dusted with vanilla and cinnamon sugar

Berry Delicious

mixed California berries, garnished with fresh mint and served with raspberry-lime coulis

Coffee and Tea Station

Menu price is \$34.00 per person



"Love conquers all."

~ VIRGIL

SPECIALTY STATIONS

Slider Station

- ~ Ground Sirloin
- ~ Salmon
- ~ Lobster
- ~ BBQ Chicken
- ~ Portobello Mushroom

served with your choice of sesame, poppy or rosemary buns

toppings include: blue cheese, cheddar cheese, or Manchego cheese served with cornichon remoulade, Dijon mustard, basil pesto, aioli, ketchup, micro greens, diced onion, tomato and pickles

Sushi Pyramid

layers of sushi rice with avocado, smoked salmon, tuna and yellowtail, accompanied by pickled ginger and wasabi, surrounded by assorted sushi rolls

Pasta Bar

wild mushroom ravioli and penne pasta with a duet of sauces:

roasted creamy garlic sauce and chopped tomato conserve with fresh basil

served with an assortment of topping to include:

Florida Gulf shrimp, free-range breast of chicken medallions, freshly grated Parmesan cheese, Kalamata olives, chopped scallions, capers and roasted red peppers

Carving Station

whole roasted tenderloin of beef rolled in Meaux mustard and cracked black pepper, presented with Tobago onion crisps and haystack potatoes served with a bearnaise sauce, horseradish sauce, mustard dressing and a herb mayonnaise with an assortment of cocktail rolls

Small Plate Station

~ beef tenderloin with apple shaped potato croquette

~ green pea risotto with lump crabmeat and corn shoots drizzled with saffron oil

~ pan seared diver sea scallops with purple potatoes on sweet corn chowder and smoked Prosciutto ribbons

~ baby lamb chops with crimson couscous and Black Mission fig with a balsamic glaze

~ goat cheese and scallion ravioli with black olive pesto sun-dried tomato sauce

Japanese Rice Bowl Bar

steamed jasmine rice served with toppings of stir-fried Cantonese vegetables, sesame tuna, and crispy beef



"I love her and that's the beginning of everything."

~ F. SCOTT FITZGERALD

Main Course
Four tiers of savory and cheese-topped cake alternating to four layers

Dessert, Coffee and Tea
The Wedding Cake
Coffee and Tea Service

GUIDELINES AND SUGGESTIONS

Staff

At Windows Catering Company we understand the importance of flawless execution of your event and prompt, professional service. We will take care of all the details during your special day so that you don't have to worry about a thing. Please talk to your wedding consultant regarding a desired staffing level for your wedding reception.

Equipment

Equipment includes items such as tables, chairs, bar and dinner glassware, china, serveware, coffee service, bar service, etc.

There are several options to consider when it comes to choosing equipment for your wedding – full seating/partial seating, buffet/plated, standard equipment/premium equipment, etc. At Windows Catering Company, your wedding consultant will guide you in choosing what is best for your wedding and budget.

Linens

The options are endless when it comes to linens for your wedding. From satin, organza and silk to taffeta and twill, we will help you select the best option to accommodate your tastes, desires and budget.

Speak with your Windows Catering Company wedding consultant to discuss your options for the seating tables, cocktail tables, buffets, bars, service tables, cake table, gift table, guest book table and escort card tables.

Beverages

Windows Catering Company can accommodate all of your bar needs including specialty drinks, soft beverages, mixers, bar fruit and coffee service. Whether you are looking for a champagne brunch or a full premium bar, Windows Catering Company will work with you to fit your theme and budget.

Bar pricing is an estimate. The final cost of beverages is based on consumption and is determined post-event. Anything that is not consumed, iced or opened can be returned for a credit post-event. Please discuss your expectations in detail with your Windows Catering Company wedding consultant.

Special Menus

Kosher and Organic menus are available

EXTRA WEDDING SERVICES

Extended Wedding Celebrations

Bridal Showers

Brunches

Rehearsal Dinners

Engagement Parties

Dessert Demonstrations

Special Treats

Candy Bar

Dessert Action Stations

Custom M&Ms

Chocolate and Wine Pairings

Silver Trays of Miniature French Pastries

Champagne Bar

Customized Dark and Milk Chocolates Labels

Private Label Water

Wedding Cake Shaped Cookies

Bridal Party Treats

Out-of-town Guest Baskets

Tuxedo Strawberries

Additional Services

Menu Card Printing

Venue Selection

Vendor Coordination: Photography, Valet Parking, Floral, Entertainment & Tents





As Featured In



“Elegance and creativity along with a sensitivity to the uniqueness of the wedding couple is what has kept Windows Catering Company a favorite in DC. Every affair, be they grand or intimate, formal or casual, is treated with the same eye for perfection.”

— Modern Luxury DC Magazine

“This company wins praise from brides for its service, Modern American cuisine, and glatt-kosher division. Pastry Chef Laurent Lhuillier won the National Pastry Team Championship in 2005.”

— Washingtonian Bride & Groom Magazine

“The food was delicious as I knew it would be and service was great. I have people still raving about the food, the duck appetizer and the red wine! Thanks again for all of your help on site and prior to!”

— Bride

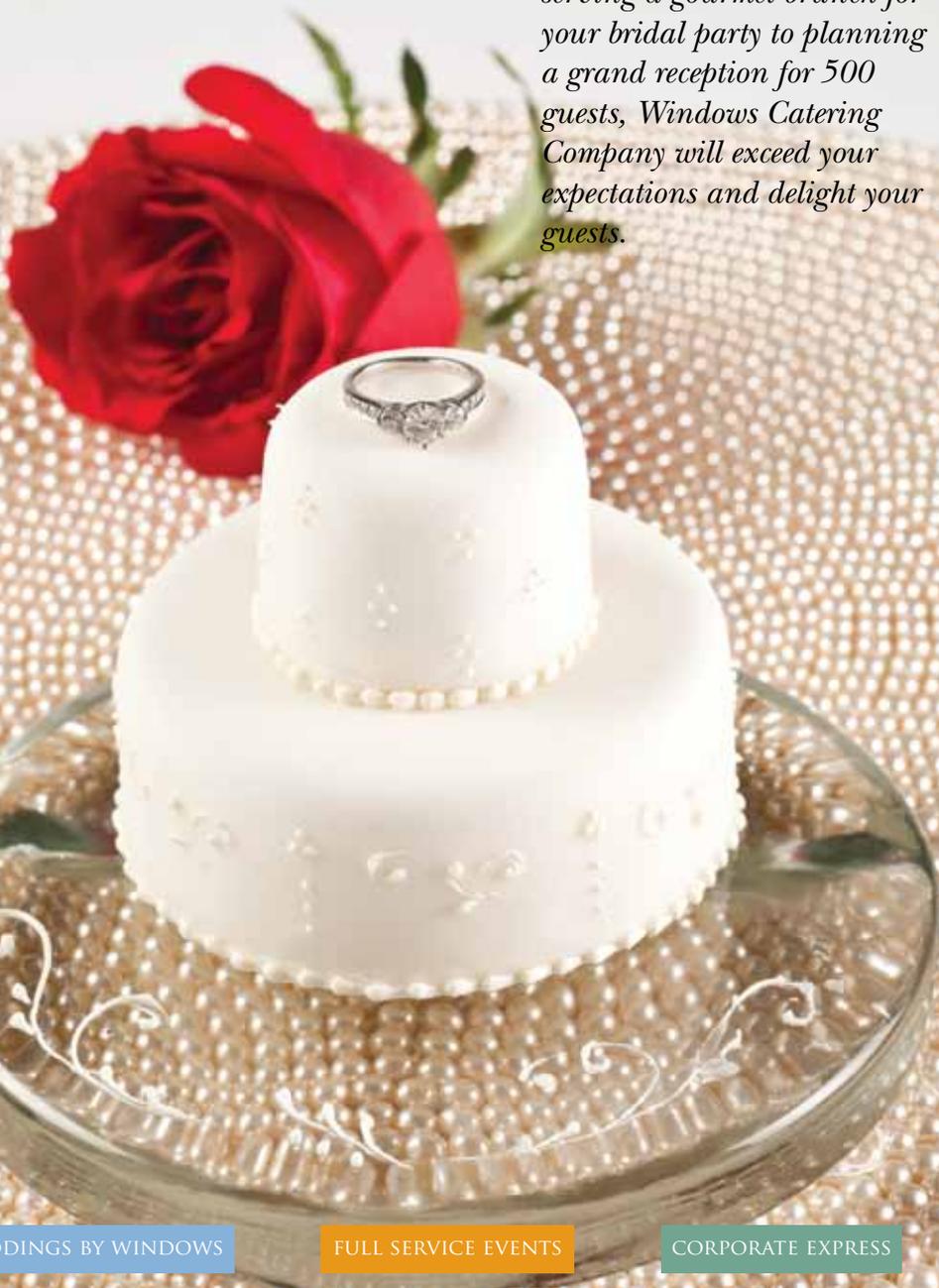
“I would be remiss in not telling you how pleased we were with the food and the service provided to us at Danielle and Mark’s reception on Saturday evening at DAR. The guests were totally impressed with the event and that wouldn’t have happened without your efforts and guidance. The entire event came off perfectly because of the expertise and professionalism of you and your staff.”

— Father of the Bride

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Windows Catering Company is dedicated to providing fresh, beautifully presented, affordably priced menus and outstanding service. From serving a gourmet brunch for your bridal party to planning a grand reception for 500 guests, Windows Catering Company will exceed your expectations and delight your guests.



WEDDINGS BY WINDOWS

FULL SERVICE EVENTS

CORPORATE EXPRESS

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