

corporate EXPRESS

a division of
WINDOWS
CATERING COMPANY





Welcome to WINDOWS CATERING COMPANY

corporate express division

Developed specifically for our corporate clients, we offer Windows Corporate Express, which focuses on the needs of busy professionals. We realize that businesses are looking for a caterer that offers a high quality product, is timely in their services and provides a variety of menu options.

Our corporate menu features an assortment of creative items ranging from stuffed croissants and mouth-watering sandwiches to hearty, delicious entrées and sinfully amazing desserts. Any item on our menu can be specifically tailored to an individual's needs. And most importantly, the quality of our food and service is unbeatable.

As a client of Windows Corporate Express, you will be assured to receive a tailored and consistent service from your sales executive.

One of the best things about the Express division is that it is also a team effort. If your sales executive is unavailable, any one of our experienced team members can handle your order; therefore it takes just one simple phone call to place your order...



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 local organizations and eco-sensitive growers to more than 60 percent
- Biodegradable and combustible disposables upon your request
- Offering 100 percent organic menus upon request
- On-site recycling of glass and paper products upon request

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HERE COMES THE SUN

room temperature breakfast à la carte

8-person minimum

Morning Glory

an assortment of freshly baked breakfast pastries to include: cinnamon twists, butter croissants, apple turnovers, fruit danish and coffee cake slices served with butter and fruit preserves \$5⁷⁵ per person

Homemade Yogurt Parfaits

- **Edelweiss**
sour cherry compote, non-fat vanilla yogurt and fresh berries
 - **Florida Keys**
fresh citrus salad, key lime flavored non-fat yogurt and toasted coconut streusel
 - **Crunch**
honey flavored non-fat yogurt, homemade granola and seasonal stone fruits
- \$2⁹⁵ each

Streets of Paris

an assortment of Windows' specialty croissants to include: smoked ham and Emmenthaler cheese, ultimate chocolate and flaky almond \$3²⁵ each

Beignets

French beignets filled with raspberry preserves and fresh lemon curd \$5⁷⁵ per dozen

Sugar and Spice

an assortment of freshly baked pastries to include: old fashioned sticky buns, apple brioche, chocolate and almond financiers and banana coconut pockets \$6²⁵ per person

Muffin Basket

assorted freshly baked large muffins to include: blueberry streusel, chocolate orange and Southern-style carrot bran \$2⁹⁵ per person

Individual Yogurts

an assortment of premium non-fat yogurts \$2⁹⁵ each

Gourmet Bagel Platter

an assortment of bagels served with plain cream cheese, smoked salmon cream cheese and cream cheese jardiniere with lettuce and tomato \$2²⁵ per person

Our Signature Coffee Cakes

an assortment of our homemade coffee cakes to include: marble swirl, cinnamon apple with golden raisins, banana walnut and lemon-poppy seed \$18⁰⁰ each, *serves 8-10 guests*

Orchard's Harvest

a selection of sliced cantaloupe, honeydew melon, papaya, pineapple, mango, ruby red grapefruit, navel orange, and whole strawberries \$4²⁵ per person

Fruit Salad

the freshest seasonal fruits the market has to offer, served with a lemon-poppy seed yogurt sauce \$3⁹⁵ per person

Berry Delicious

mixed California berries garnished with fresh mint, served with a citrus-yogurt dipping sauce \$5²⁵ per person

Individual Cold Cereals with Milk

assorted individual boxed cereals with half pints of 2% or whole milk \$3²⁵ per person

Basket of Mixed Whole Fruit

an assortment of oranges, apples, bananas, grapes, and pears \$1⁷⁵ per piece



HOT BREAKFAST À LA CARTE*

8-person minimum

Farm-Fresh Scrambled Eggs

\$4⁹⁵ per person

Brioche French Toast

brioche bread dipped in egg batter; cinnamon and sugar and griddled to perfection served with maple syrup and butter

\$4⁹⁵ per person

\$5⁵⁰ per person, *stuffed with bananas*

Buttermilk Pancakes

served with maple syrup

\$4⁹⁵ per person

Breakfast Extras

- Maple sausage links
- Honey-cured bacon
- Grilled Virginia ham slices
- Turkey bacon

\$3²⁵ per person

BREAKFAST COMBOS

All American Breakfast

scrambled eggs, bacon, home fries, sliced fruit and orange juice

\$12⁵⁰ per person

Egg Strata

filled with smoked ham, Swiss cheese and mushrooms, served with sliced fruit, assorted yogurts and orange juice

\$11⁹⁵ per person

BREAKFAST QUICHES

▪ Early Bird

breakfast sausage, sweet fennel, zucchini, asparagus, mushrooms and Buffalo mozzarella in a flaky pastry crust

▪ The Classic

the original quiche Lorraine with roasted sweet onions, crisp crumbled bacon and Gruyere cheese

▪ The Shroom

wild mushrooms, spinach and fontina cheese in a puff pastry crust

\$6⁹⁵ per person

BREAKFAST SANDWICHES

▪ Rise and Shine

Hickory smoked bacon, egg and Cheddar cheese on an English muffin

▪ The Old Town

Virginia cured ham, egg and Swiss cheese on a flaky croissant

▪ The New Yorker

Smoked Norwegian salmon with dill cream cheese, green onion, capers and tomato on an onion bagel

▪ The Fresh Start

Zucchini-carrot bread with chive cream cheese

▪ Lemon Zest

Lemon poppy seed bread with cream cheese and apricot preserves

\$3⁹⁵ per sandwich

FRITTATAS

▪ California

dairy-fresh eggs baked with smoked salmon, green onions, California asparagus, golden Yukon potatoes and Monterey Jack cheese

▪ The Roast

dairy-fresh eggs baked with roasted zucchini, red onions, sweet Bell peppers, Plum tomatoes and dilled Havarti cheese

▪ The East Coast

dairy-fresh eggs baked with Maryland crab and Florida shrimp with chives, baby spinach and Brie cheese

\$6⁹⁵ per person

BREAKFAST BURRITOS

served with homemade salsa

▪ Vegetable

spinach tortilla filled with scrambled eggs, sweet onion, and mushrooms, white Cheddar cheese and baby spinach

▪ South of the Border

flour tortilla filled with scrambled eggs, maple sausage, sweet roasted peppers and Monterey Jack cheese

▪ The Texan

chili tortilla filled with scrambled eggs, flat iron steak, pinto bean mash and American cheese

\$5²⁵ per person

* These items require at least one hour to warm when using a chafing dish. Please discuss heating instructions when placing your order. Egg beaters are available upon request



THE ALL-AMERICAN SANDWICH

Please inquire about our weekly sandwich, salad and dessert specials

SANDWICH COMBINATIONS

8-person minimum

Sandwich Buffet

- assortment of Windows' sandwiches and wraps
- homemade cookies and brownies or our weekly dessert special

\$11⁷⁵ per person

with one side salad for the list below

\$13⁹⁵ per person

with two side salads from the list below

Side Salad Options for Sandwich and Wrap Buffet

- Caesar salad
- garden salad
- green bean salad
- coleslaw
- sunset spa pasta salad
- picnic potato salad
- choice of our weekly salad specials

Salad Supreme

- a variety of home-made salads to include Albacore tuna salad, egg salad, Asian chicken salad, shrimp salad and marinated beef salad
- salad jardiniere
- whole wheat pasta salad
- assorted flat breads and crackers
- fresh fruit salad

\$17⁵⁰ per person

Virginia Deli

- traditional deli-style platter of shaved roast beef, smoked turkey breast, smoked ham, Swiss and yellow Cheddar cheeses served with red bliss potato salad, coleslaw, deli pickles, lettuce, sliced tomatoes, mayonnaise, mustard, and horseradish cream
- assorted sliced breads and rolls
- potato chips
- cookies and brownies

\$13⁹⁵ per person

Deli Double

- sliced meats and cheese to include: turkey, roast beef, sugar-cured ham, and grilled chicken; prosciutto di San Daniele and turkey pastrami, Havarti and Cheddar cheeses; accompanied by roma tomatoes, avocado and romaine lettuce with pesto spread, guacamole, sun-dried tomato mayonnaise, and jalapeño mustard
- croissants, pumpnickel, and seven-grain breads
- sliced seasonal fruit
- homemade cookies and brownies

\$16⁵⁰ per person

WRAPS

à la carte, 8-person minimum

\$6⁹⁵ per wrap

Turkey Club Wrap

smoked turkey breast, Monterey Jack cheese, smokehouse bacon, red leaf lettuce, sliced tomato, and mayonnaise in a spinach tortilla

Veggie Explosion Wrap

California asparagus, leaf lettuce, feta cheese, micro greens, roasted red peppers, and Boursin cheese spread in a jalapeño tortilla

Chicken Caesar Wrap

grilled chicken breast, romaine lettuce, shaved Parmesan cheese, and classic Caesar dressing in a flour tortilla

Peking Chicken Wrap

hoisin marinated breast of chicken with spring onion, Asian greens and wasabi mayonnaise in a cilantro tortilla

Greek Isles Wrapwich

European cucumbers, crumbled feta, Kalamata olives, cherry tomatoes with lemon oregano dressing in a pesto-garlic flour tortilla

Antipasto Wrap

smoked ham, Geneo salami, provolone cheese, plum tomatoes, grilled zucchini, sliced roasted peppers and arugula in a sundried tomato tortilla

Norway's Pinwheel

smoked Norwegian salmon, green leaf lettuce, sliced cucumbers, dill cream cheese spread in a garden herb tortilla

WINDOWS SANDWICHES

à la carte, 8-person minimum
\$6⁹⁵ per sandwich

Little Italy

Genoa salami, prosciutto ham, mortadella, sausage, capicola, mozzarella cheese, roasted multicolored peppers, black olives, romaine lettuce, and a pesto spread on rustic roll

Black Angus Hero

rare black angus top round of beef, fieldcress greens, grilled red onion, and boursin cheese-horseradish spread on a French baguette

Applewood Smoked Turkey & Havarti

smoked breast of turkey, Havarti cheese, leaf lettuce, sliced beefsteak tomato, and artichoke-spinach spread on white Cheddar cheese bread

Virginia Ham & Swiss

cured Virginia ham, Swiss Emmenthaler cheese, roasted prunes and caramelized onions with stone-ground mustard on honey-grain bread

Country Chicken Salad

white-meat, country-style chicken salad with leaf lettuce and vine-ripe tomato on a buttery croissant

Big Catch

seared Ahi tuna, marinated in sesame oil and ginger with baby spinach, pickled cucumber and a julienne of mango with cilantro mayonnaise on grilled flatbread

Athenian

hummus, roasted red peppers, cucumbers, shaved red onion, plum tomatoes, romaine, cured black olives, crumbled feta cheese and tzatziki dressing on a hearth baked olive bread

Mesquite Grilled Chicken

mesquite-smoked sliced breast of farm-raised chicken, lettuce, tomato, and sun-dried tomato-basil spread on whole grain bread

The Seawich

white Albacore tuna salad with celery, sweet onion and a touch of pickle relish on a toasted onion roll

The Tuscany

grilled chicken breast with fresh basil pesto, smoked mozzarella and eggplant caponata on a whole grain triangle roll

Sweet Bayou Shrimp Salad

Florida Gulf shrimp with roasted corn, red pinto beans, smoked Tasso ham with a creole remoulade in a pita pocket

Bella-Porta

grilled Portobello mushroom, red and yellow vine-ripened tomatoes and field greens with a boursin cheese spread on tomato-basil focaccia

Bavarian Blast

Virginia cured ham with smoked Gouda cheese, honey mustard dressing, leaf lettuce and plum tomatoes on pretzel hogie

Buffalo Chicken

spicy chicken breast with shredded carrot-celery salad, romaine lettuce and chunky blue cheese dressing on ciabatta roll

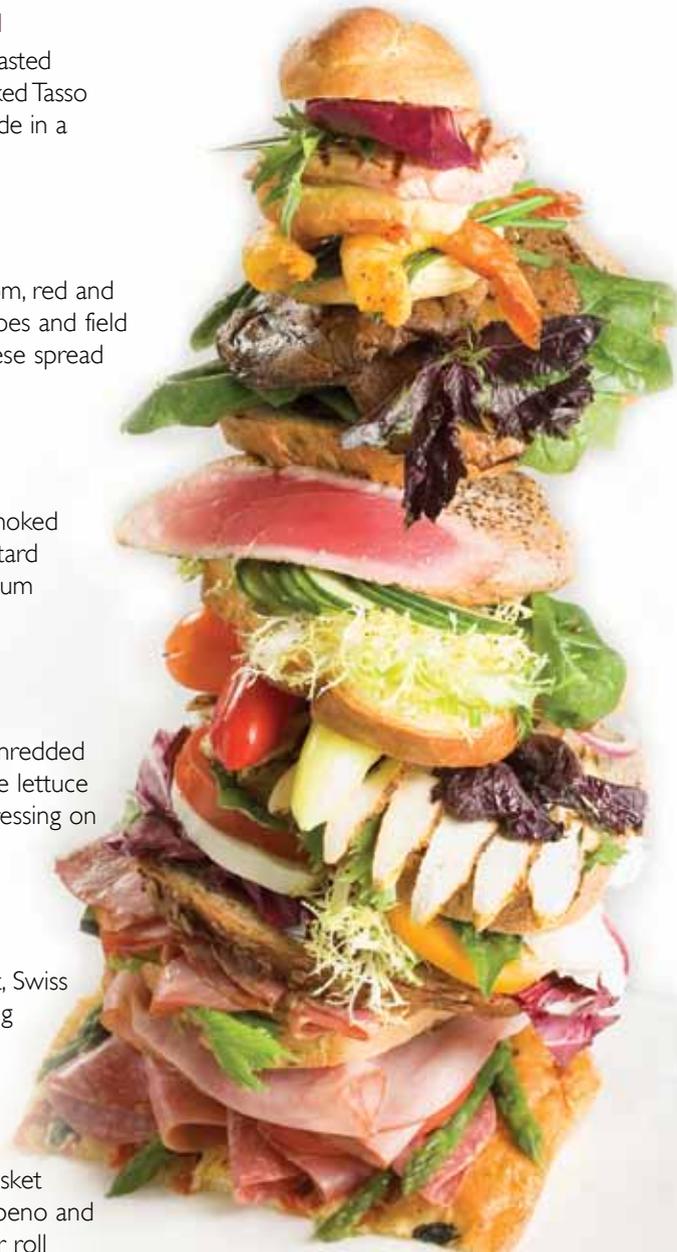
Nouvelle Reuben

turkey pastrami, sauerkraut, Swiss cheese and Russian dressing on marble bread

Barbecue King

slow roasted BBQ beef brisket with red cabbage slaw, jalapeno and mustard on a potato Kaiser roll

Each month, watch your e-mail for our featured menu offerings! To sign up for our monthly newsletter, e-mail your contact information to windows@catering.com



ON THE SIDE

à la carte, 8-person minimum

VEGETABLE SALADS

Honey Gingered Carrot Salad

shoestring-cut carrots tossed with fresh ginger, toasted sesame oil with orange blossom honey
\$2⁹⁵ per person

Tomato-Cucumber Salad

roma tomatoes, European cucumbers, and red onion in a red wine balsamic vinaigrette
\$3²⁵ per person

Asparagus Spears

fresh, tender California asparagus with navel oranges and toasted pine nuts in a citrus dressing
\$3⁹⁵ per person

Marinated Green Beans

green beans, red peppers, and cracked black pepper in a virgin olive oil
\$3²⁵ per person

Southwestern Roasted Corn Salad

roasted sweet corn tossed with tri-colored peppers and green onion in a cumin vinaigrette
\$2⁹⁵ per person

Salad Jardinière

lightly steamed broccoli, cauliflower, red peppers and carrots in a Dijon vinaigrette dressing
\$2⁹⁵ per person

Tomato and Mozzarella

slices of red table queen tomatoes, yellow beef steak tomatoes, and whole-milk mozzarella drizzled with a pesto vinaigrette
\$4²⁵ per person

Tuscany Grilled Vegetables

zucchini, red and yellow peppers, onion, eggplant, fennel, and yellow squash lightly brushed with a basil-garlic olive oil
\$3⁹⁵ per person

Habañero Black Bean Salad

black beans tossed with red and yellow pepper confetti, scallions and cilantro, served with lime in a coriander dressing
\$2⁹⁵ per person

Casablanca

chickpeas and julienne of carrots over baby lettuce in a honey-citrus raisin vinaigrette
\$2⁹⁵ per person

Insalada Campania

roasted yellow and red peppers, Buffalo mozzarella, fresh basil, cracked peppercorns, virgin olive oil and balsamic syrup
\$4⁵⁰ per person

Farmer's Slaw

traditional coleslaw with shredded carrot and onion in a creamy mayonnaise dressing
\$2⁹⁵ per person

POTATO SALADS

New Potato and Green Bean Salad

roasted red bliss potatoes, sautéed green beans, crispy bacon, scallions, and parsley tossed in a sun-dried tomato mayonnaise
\$3⁵⁰ per person

Baked Potato Salad with Chives

baked Idaho potatoes with snipped chives in a sour cream dressing
\$3²⁵ per person

Picnic Potato Salad

old-fashioned potato salad in a creamy dill mayonnaise
\$3⁰⁰ per person

Roasted Red Bliss Potatoes

in a delicate chive-rosemary vinaigrette
\$3²⁵ per person

Chipotle Potato Salad

sliced Idaho potatoes marinated with chipotle peppers, orange zest, lime essence and extra virgin olive oil
\$3⁵⁰ per person



Sonoma Salad

GREEN SALADS

Classic Caesar

romaine lettuce, garlic croutons, and Parmesan cheese in a classic Caesar dressing
\$3⁵⁰ per person

Mediterranean Salad

romaine and red leaf lettuces, seedless cucumbers, black olives, red onion, artichoke hearts, and marinated red and yellow tomatoes in a balsamic vinaigrette
\$3⁷⁵ per person

Gatsby Salad

watercress, endive and Bibb lettuces with Roquefort cheese, walnuts, seedless Thompson grapes in a Ranch dressing
\$3⁷⁵ per person

Chop House Salad

romaine lettuce, cucumber, tomato, celery, corn, jicama, crumbled Berkshire blue cheese, and radish in a creamy ranch dressing
\$3⁷⁵ per person

Sonoma Salad

Sonoma field greens with toasted pecans, chevre cheese, tomatoes, and European cucumbers in an Acacia honey and hazelnut vinaigrette
\$3⁵⁰ per person

Siam Salad

mizuna leaves, watercress, Thai basil, red leaf lettuce, carrots, ruby radishes, cucumbers, pickled ginger, and sprouts tossed with a sesame-soy vinaigrette, crowned with crisp onion sticks
\$3⁷⁵ per person

Aztec Salad

garden leaf lettuce tossed with red and yellow peppers, red onion, and grape tomatoes with a cactus pear vinaigrette, crowned with red, white, and blue corn tortilla strips
\$3⁵⁰ per person

Garden Salad

romaine, radicchio, red leaf and limestone Bibb lettuces with tomatoes, chick peas, matchstick carrots, cucumber and broccoli with your choice of dressing
\$3⁵⁰ per person

The South Beach Salad

spinach leaves with bacon pieces, crumbled blue cheese and Early Girl tomatoes in a balsamic vinaigrette
\$3⁵⁰ per person

PASTA AND GRAIN SALADS

Raviolini Salad

cheese-filled, baby tri-colored ravioli with bell peppers, yellow squash, zucchini, fresh basil, oregano, and toasted pine nuts in a sun-dried tomato vinaigrette
\$2⁹⁵ per person

Penne Pescadoro

penne pasta tossed in a rich tomato-basil sauce of capers, black olives, garlic, and Parmesan cheese
\$2⁹⁵ per person

Sunset Spa Pasta Salad

fusilli pasta with asparagus, spring peas, fennel and dill in a lemon vinaigrette
\$3⁵⁰ per person

Pacific Rim Noodles

lo mein noodles with red peppers, shredded carrots, toasted sesame seeds and spring peas in a sweet and spicy sauce
\$2⁹⁵ per person

Saffron Orzo

delicate orzo pasta tossed with green peas in a fragrant saffron vinaigrette
\$2⁹⁵ per person

Three Cheese Tortellini Romano

tortellini filled with parma, pecorino, and ricotta cheeses tossed in a tomato-pesto vinaigrette
\$3⁹⁵ per person

Tunisian Couscous Salad

saffron couscous with chickpeas, dates, golden and dark raisins, flavored with harrisa dressing
\$2⁹⁵ per person

Tabbouleh Salad

bulgur wheat tossed with fresh parsley, tomato, mint, green onion, fresh lemon juice, and extra virgin olive oil
\$2⁹⁵ per person

Old World Macaroni Salad

elbow pasta tossed with celery, onion, carrot and a touch of sweet red pepper in a mayonnaise dressing
\$2⁹⁵ per person

Wild Wisconsin

American wild rice tossed with a confetti of organic vegetables in a lemon-thyme dressing
\$2⁹⁵ per person

Wheatie

whole wheat pasta salad tossed with crumbled feta cheese, cherry tomatoes and toasted walnuts in a Dijon mustard vinaigrette
\$2⁹⁵ per person

ENTRÉE SOUPS AND SALADS

Served with

- bread basket
- miniature pastries

8-person minimum

Floridian Shrimp Salad

chilled Florida Gulf shrimp on a bed of organic field greens, tossed with seedless cucumber, shaved celery, cherry tomatoes and oyster crackers with a zesty cocktail sauce dressing
\$14⁹⁵ per person

Gourmet Caesar Salad

crisp romaine lettuce, Parmesan cheese, and garlic brioche croutons with a classic Caesar dressing
\$12⁵⁰ per person, *with grilled chicken*
\$15⁵⁰ per person, *with grilled shrimp*
\$15⁵⁰ per person, *with grilled salmon*
\$15⁹⁵ per person, *with grilled flank steak*

Asian Chicken Salad

shredded chicken breast tossed with Napa cabbage, sweet red pepper, and matchstick carrots in a sesame-ginger dressing
\$13⁹⁵ per person

Tuna Niçoise Salad

Albacore tuna with baby French green beans, new potatoes, red onions, hard-boiled egg, Niçoise olives, and red and yellow peppers in a French vinaigrette
\$13⁹⁵ per person

Bangkok Beef Salad

chilled marinated London broil on a bed of fresh Asian greens with hearts of palm, grilled mushrooms, and ginger-soy dressing
\$15⁹⁵ per person

Windows' Cobb Salad

spiced breast of chicken, crisp bacon, crumbled Rogue River Blue cheese, hard-boiled egg, ripe avocado, and tomato with a creamy French dressing
\$13⁹⁵ per person

Mango Tango Shrimp

grilled Tiger shrimp, sliced Thai mango, glass noodles, and cilantro, on a bed of field greens with a mango vinaigrette
\$15⁹⁵ per person

Chicken Supreme Salad

baby spinach and field green salad topped with grilled breast of chicken, sliced mango, feta cheese and pistachios with a citrus vinaigrette
\$13⁹⁵ per person

Windows' Café Salad

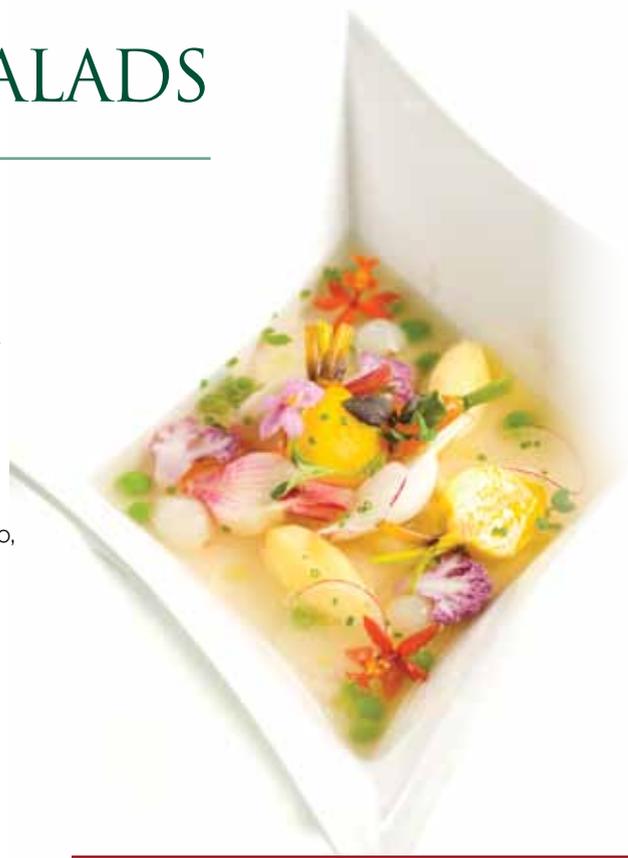
an assortment of meats and cheeses to include smoked breast of turkey, Virginia-style ham, Wisconsin yellow Cheddar, Swiss cheese, hard boiled eggs, plum tomatoes and European cucumbers atop mixed lettuces with a creamy ranch dressing
\$14⁹⁰ per person

Cowboy Salad

spit-roasted, blackened beef with roasted corn, pinto beans, blistered red peppers, fried onions, and chopped romaine with a chipotle dressing
\$15⁹⁵ per person

Chicken Fiesta Salad*

make-your-own taco salad to include warm chicken chili, lettuce, diced tomatoes, green onion, kidney beans and shredded yellow Cheddar and Monterey Jack cheeses, accompanied with salsa, guacamole, sour cream dressing and a crispy taco bowl
\$13⁹⁵ per person (this item requires a chafing dish)



SOUPS

2-quart minimum

\$18⁰⁰ per quart, *serves 4-5 guests*

Plum Tomato Bisque

with toasted pesto croutons

Chicken Noodle Soup

with fresh vegetables and homemade noodles

Heartland Vegetable Soup

featuring yellow sweet corn, celery, carrots, leeks and Crimini mushrooms cooked in a rich vegetable-fresh herb broth

Boston Clam Chowder

fresh Quahog clams, red bliss potatoes, onions, and celery in a light cream and clam broth, served with oyster crackers

Butternut Squash Soup

a creamy blend of butternut squash with cinnamon, nutmeg and creme fraiche

Lobster Bisque

a creamy blend of Maine lobster, Dry Sack sherry, light cream and snipped chives

PASTA AND PIZZA

Pizza and pasta is served with

- green salad of your choice (from page 6)
- bread basket
- miniature pastries

8-person minimum

Penne Pasta with Breast of Chicken*

grilled chicken breast, a mélange of wild mushrooms and goat cheese with a creamy Chardonnay sauce
\$13⁵⁰ per person

Baked Ziti*

ziti pasta with plum tomato sauce, herbed ricotta, mozzarella, and Parmesan cheeses
\$12⁵⁰ per person

Vegetable Lasagna*

thin pasta sheets layered with roasted vegetables, three cheeses, and a light bechamel cream sauce
\$13⁷⁵ per person

Traditional Bolognese Lasagna*

homemade pasta sheets layered with ricotta, Parmesan, and mozzarella cheeses with ground beef and veal in a rich tomato sauce
\$14⁵⁰ per person

Porcini Ravioli*

ravioli stuffed with Porcini mushrooms and tossed with toasted pine nuts, sweet peas, and flat-leaf parsley in an Alfredo sauce
\$14⁵⁰ per person

Cannelloni Davinci*

thin pasta crepes filled with a homemade filling of ricotta and Parma cheeses, prosciutto, baby spinach and basil in a toasted garlic cream sauce
\$14⁵⁰ per person

Scampi Amore*

pan-roasted gulf shrimp with garlic, vine ripened tomatoes, fresh herbs and a splash of Pinot Grigio wine on a bed of acini de pepe pasta
\$15⁹⁵ per person

Mac and Cheese Surprise*

serpentine pasta in a Wisconsin white Cheddar cheese sauce under a sundried tomato pesto crust
\$14⁹⁵ per person, *with chicken*
\$17⁹⁵ per person, *with lobster and shrimp*

Chicken Breast Parmigiana*

tender pieces of chicken scallopini coated with a mixture of shredded Parmesan cheese and brioche bread crumbs pan-fried and topped with roasted garlic tomato sauce, Parma and mozzarella cheeses on a bed of baby penne
\$15⁹⁵ per person

Veal Parma*

free-range veal baked in a tomato pomodoro sauce with fresh mozzarella and Parma cheese on a bed of fettucine pasta
\$18⁵⁰ per person

PIZZA*

▪ **Sizzling Scampi Pizza**

grilled and sliced shrimp, herbed goat cheese, sun-dried tomato and olives

▪ **California Vegetable Pizza**

hearth-baked pizza crowned with Napa Valley goat cheese and the market's freshest vegetables

▪ **Italy's Favorite Pizza**

multicolored peppers, spicy sausages, provolone and Parmesan cheeses

▪ **Montana Short Rib Pizza**

beef short rib, caramelized onions and smoked Gouda
\$13⁵⁰ per person



* *These items require at least one hour to warm when using a chafing dish. Please discuss heating instructions when placing your order.*

POULTRY BUFFET PACKAGES

All buffet packages include a bread basket, unless specified otherwise.

8-person minimum

Day in the Park

- grilled barbecue chicken breast in a mesquite marinade, accompanied by roasted red bliss potatoes
 - corn cobbettes
 - farmer's slaw
 - garden salad
 - assorted dessert bars
- \$15⁵⁰ per person

The Moroccan

- grilled breast of chicken in Moroccan spices with tabbouleh salad, saffron couscous and tomato, cucumber and red onion salad
 - Mediterranean grilled vegetables
 - hummus and pita platter
 - baklava
- \$13⁹⁵ per person



The Mesquite Grill

- breast of free-range chicken, marinated in fresh herbs, mesquite-grilled, and served with wild rice salad, habañero black bean salad, and Southwestern roasted corn relish
 - Tuscany grilled vegetables
 - penne pescadoro
 - homemade cookies and brownies
- \$15⁹⁵ per person

Chicken Scalopini

- breaded breast of chicken with an essence of California lemon, pan-roasted to a golden brown with a wild mushroom vinaigrette
 - saffron orzo pasta salad
 - classic Caesar salad
 - white chocolate cheesecake with fresh raspberries
- \$15⁹⁵ per person

The Amalfi Coast

- sliced farm-raised chicken breast in a garlic pesto crust accompanied by tri-color tortellini
 - tomato and mozzarella slices with olive oil and basil
 - Mediterranean salad
 - miniature cannolis and chocolate-covered strawberries
- \$15⁹⁵ per person

Picnic in the South

- crispy pieces of Southern fried chicken
 - new potato and green bean salad
 - red bean and smoked ham salad
 - chop house salad
 - buttermilk biscuits with sweet butter
 - individual pecan bars and lemon squares
- \$13⁹⁵ per person

** These items require at least one hour to warm when using a chafing dish. Please discuss heating instructions when placing your order.*

HOT BUFFETS

Chicken Roulade*

- breast of free-range chicken stuffed with spinach, fresh herbs, and fontina cheese with a sweet basil sauce accompanied by wild rice pilaf
 - Tuscany grilled vegetables
 - Sonoma salad
 - tiramisu
- \$15⁹⁵ per person

Country Fair Picnic*

- whole pieces of chicken basted in our spicy homemade barbecue sauce
 - picnic potato salad
 - marinated green beans
 - apple pie
- \$14⁵⁰ per person

Chicken Pinwheels*

- honey-glazed breast of chicken stuffed with smoked Gouda, Black Forest ham, roasted red peppers and caramelized Vidalia onions served with an herb sauce
 - penne pescadoro
 - South Beach salad
 - lemon layer cake
- \$15⁹⁵ per person

Montego Bay*

- Jerk chicken breast with tomato rice, pigeon peas and grilled pineapple with spiced rum-glazed plantains
 - black bean salad
 - spinach salad
 - key lime tarts
- \$15⁵⁰ per person

Ta's Thai*

- boneless breast of chicken, slow simmered in coconut milk, panang curry, baby bok choy, Thai basil, snowpeas and broccoli
 - steamed Jasmine rice
 - Siam salad
 - miniature fruit tarts
- \$15⁹⁵ per person

The Rotisserie*

- roasted whole pieces of farm-raised chicken, basted in toasted garlic, rosemary and extra virgin olive oil with skillet-fried potatoes
 - coleslaw
 - salad jardinière
 - pecan squares, apple bars and chocolate brownies
- \$15⁵⁰ per person

BEEF AND PORK BUFFET PACKAGES

All buffet packages include a bread basket, unless specified otherwise.

8-person minimum

Jamaica Mon

- jerk-rubbed loin of pork with glazed plantains, dirty rice salad and a spicy Jamaican slaw, served with pineapple mojo
 - garden salad
 - sliced tropical fruit
 - coconut cake squares
- \$16⁵⁰ per person

The Mandarin

- hoisin-glazed London broil on green onion and Mandarin orange lo mein noodle salad, with soy and gingered carrots, Asian greens, and spicy finger corn
 - oriental snipped beans
 - mango, melon, and fresh berries
 - individual exotic fruit Bavarians
- \$16⁹⁵ per person

The Plains

- mesquite-grilled Colorado London broil encrusted with black tellicherry peppercorns, sliced and accompanied by crispy vegetable chips and horseradish cream
 - Tuscan grilled vegetables
 - roasted rosemary red bliss potatoes with fresh herbs
 - all-American apple pie
- \$16⁹⁵ per person

Shanghai Beef

- chile and apricot-glazed crispy beef on rice noodles with wok-fired sesame vegetables
 - Asian cabbage salad
 - tropical sliced fruit
 - assorted macaroons
- \$16⁹⁵ per person

The Omaha

- roasted filet of beef, sliced and served with grilled plum tomato halves, asparagus spears, and horseradish potato salad
 - Sonoma salad
 - chocolate raspberry Marquise
- \$19⁹⁵ per person

HOT BUFFETS

Texas BBQ*

- barbeque brisket of beef
 - coleslaw
 - cowboy beans
 - garden salad
 - Texas toast
 - assorted cupcakes
- \$16⁹⁵ per person

Backyard Picnic*

- All-American hamburgers and hot dogs accompanied by ketchup, mustard, relish, platters of lettuce, tomato and red onion, served with fresh hamburger and hot dog rolls
 - new potato and green bean salad
 - Chop House salad
 - strawberry shortcake
- \$14⁵⁰ per person

The Octoberfest*

- grilled bratwurst, knockwurst and frankfurter on braised sauerkraut, served with rough mustard
 - German potato salad
 - dilled cucumber-tomato salad
 - apple-raisin strudel
- \$15⁹⁵ per person

Spicy Short Ribs*

- boneless braised beef short ribs with Yukon gold potatoes, oven roasted root vegetables and French green beans with a Merlot sauce
 - Caesar salad
 - sliced fruit platter
 - cookies and brownies
- \$15⁹⁵ per person

London broil with potato croquettes and seasonal vegetables



** These items require at least one hour to warm when using a chafing dish.
Please discuss heating instructions when placing your order.*



*Sweet shrimp with organic
white and green asparagus*

SEAFOOD BUFFET PACKAGES

All buffet packages include a bread basket, unless specified otherwise.
8-person minimum

The Norwegian

- whole side of grilled Norwegian salmon garnished with watercress and gingered Parisian carrots, marinated green beans, and saffron orzo
- organic field green salad
- miniature pastries

\$17⁹⁵ per person

10-person minimum

Memphis Barbecue Salmon

- whole side of salmon glazed with a Memphis-style barbecue sauce, with Dijon slaw, creamy potato salad, and marinated black-eyed peas
- chop house salad
- assorted cupcakes

\$17⁹⁵ per person

Tepan-Yaki

- Japanese lacquered salmon filets on a bed of wasabi rice noodles with sesame spinach, bok choy and baby corn
- cucumber salad
- honey-gingered carrots
- exotic fruit Bavarian

\$17⁹⁵ per person

HOT BUFFETS

Baked Garlic Shrimp*

- marinated shrimp baked underneath a light herb crust, served on a bed of acini de pepe pasta
- Tuscany grilled vegetables
- Caesar salad
- tiramisu

\$15⁹⁵ per person

Salmon Piccata*

- filet of salmon in a lemon-basil caper sauce with pearl pasta, tossed in a confetti of garden-fresh vegetables
- asparagus with Parmesan cheese and pine nuts
- South Beach salad
- cheesecake lollipops

\$18⁵⁰ per person

Maryland Cakes*

- twin lump crab cakes served with crisp Old Bay potato wedges and roasted sweet corn with a tarragon tartar sauce
- Farmer's slaw
- garden salad
- pecan and lemon bars

\$19⁹⁵ per person

Caribbean Reef*

(seasonal item—substitutions may be necessary)

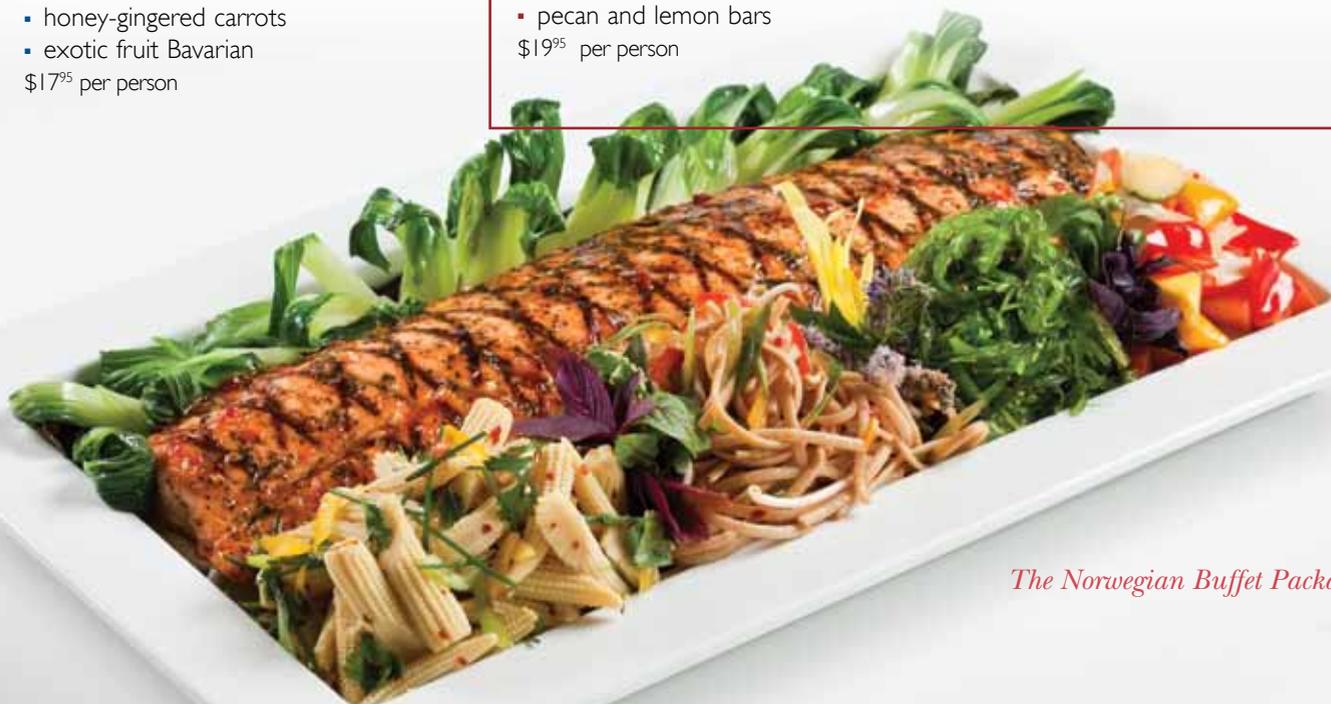
- grilled red snapper on a warm mango salsa accompanied by pearl pasta and garlic-steamed spinach
- grilled vegetables
- Habanero black bean salad
- carrot cake with cream cheese icing

\$17⁵⁰ per person

East Coast*

- Florida Gulf shrimp stuffed with Maryland crabmeat in citrus butter sauce, served on vegetable rice pilaf and braised red cabbage
- organic field green salad
- cherry tomato and green bean salad
- jumbo chocolate chip cookies

\$18⁹⁵ per person



The Norwegian Buffet Package

* These items require at least one hour to warm when using a chafing dish.
Please discuss heating instructions when placing your order.

COMBINATION BUFFET PACKAGES

All buffet packages include a bread basket, unless specified otherwise.

8-person minimum

Pacific Rim Noodles with Grilled Chicken or Shrimp

- marinated and grilled chicken or shrimp on a bed of noodles with red and green peppers, Asian-cut carrots, snow peas, scallions, and hoisin-ginger sauce
- Thai salad
- Orchard's Harvest sliced fruit

\$13⁵⁰ per person, *with chicken*

\$15⁹⁵ per person, *with shrimp*

Southwest Grill

- sliced flank steak and breast of chicken, glazed with ancho-chili barbecue sauce and accompanied by black beans and rice salad
- grilled vegetables
- Chop House salad
- cookies and brownies

\$16⁹⁵ per person



HOT BUFFETS

Paella Valencia*

- saffron rice simmered with shrimp, clams, mussels, Chorizo sausage, breast of chicken, sweet peppers, roasted onions, and sweet peas
- Aztec salad
- seasonal sliced fruit display
- dulce de leche cheesecake squares

\$17⁵⁰ per person

\$19⁵⁰ per person, *with lobster*

Windows' Trio*

- mesquite grilled chicken, seared flank steak and grilled shrimp served over a bed of wild rice with smoked tomato salsa, horseradish cream, and shallot reduction
- Tuscany grilled vegetables
- devils food cake

\$18⁹⁵ per person

Fajitas*

- grilled chicken or beef fajitas with roasted red peppers, caramelized onions, guacamole, tomato salsa, sour cream, and shredded sharp Cheddar cheese
- basket of soft flour tortillas
- habañero black bean and rice salad
- Southwestern roasted corn salad
- coconut-crust Key lime pie

\$16⁹⁵ per person

In the Bayou*

- Louisiana jambalaya with shrimp, chicken, Andouille sausage and Tasso ham
- spinach salad
- Cajun combread
- pecan pie squares and lemon bars

\$15⁹⁵ per person

Taco Bar*

- ground beef and grilled chicken with fixings to include: iceberg lettuce, chopped tomatoes, shredded Cheddar and Monterey Jack cheese, crispy taco shells, and soft flour tortillas
- homemade salsa and guacamole
- Sante Fe terrine with tri-color tortilla chips
- Aztec salad
- chocolate-filled churros

\$14⁹⁵ per person

Lemon-Pepper Chicken and Shrimp*

- Florida Gulf shrimp and boneless breast of chicken marinated in Meyer's lemon, served with a julienne of yellow squash and zucchini on pearl pasta
- asparagus spears
- garden salad
- exotic fruit Bavarian

\$15²⁵ per person

VEGETARIAN

Eggplant Neopolitan*

- thinly sliced, breaded eggplant layered with fresh mozzarella, ricotta, and Parma cheeses in a rich tomato sauce
- green beans drizzled with vinaigrette
- frisee salad
- toasted garlic French bread rounds
- miniature cannolis

\$14⁹⁵ per person

Tofu Primavera*

- sliced tofu, grilled with fresh herbs, tossed with green onion, cilantro and harissa dressing served over tabbouleh salad
- tomato-cucumber salad
- grilled Radicchio and Romaine lettuces
- assorted fruit tarts

\$13⁹⁵ per person

** These items require at least one hour to warm when using a chafing dish. Please discuss heating instructions when placing your order.*

*Paella Valencia with lobster,
shrimp, clams, mussels, chorizo
sausage and chicken breast*





BOXED MEALS

boxed meal description to go here

Mesquite Grill

breast of chicken marinated in fresh herbs, mesquite grilled and served with asparagus spears and penne pescadoro accompanied by chocolate nut brownies

\$15⁹⁵ per person

Memphis BBQ Salmon

salmon glazed with a Memphis barbecue sauce with Dijon slaw and creamy potato salad served with pecan tarts

\$17⁹⁵ per person

Pacific Rim Noodles with Shrimp

marinated and grilled shrimp on a bed of noodles with red and green peppers, Asian cut carrots, snow peas, scallions and hoisin-ginger sauce accompanied by coconut squares

\$15⁹⁵ per person

The Plains

mesquite-grilled Colorado London broil encrusted with black tellicherry peppercorns accompanied by terra chips and three cheese tortellini salad served with peanut butter cookies

\$16⁵⁰ per person

Caesar Delight

grilled chicken on a bed of crisp romaine lettuce, Parmesan cheese and garlic brioche croutons with a classic Caesar dressing served with miniature knot rolls and macaroons

\$12⁵⁰ per person

Antipasto

Italian delicacies to include fresh mozzarella, provolone, roasted red peppers, prosciutto, capicola, Calabrese salami, olives, marinated artichokes and tomatoes served with crostinis and accompanied miniature cannolis

\$13²⁵ per person

Sandwich Boxed Meals

choose from a variety of sandwiches served with picnic potato salad, marinated green beans and strawberry shortcake squares

\$13⁹⁵ per person

Windows Cobb Salad

spiced breast of chicken, crisp bacon, crumbled Roque River blue cheese, hard-boiled egg, ripe avocado and tomato with creamy ranch dressing served with corn medallions and homemade cheesecake squares

\$12⁹⁵ per person

Picnic In the South

crispy pieces of Southern fried chicken served with Southwestern potato salad and corn salad accompanied by key lime squares

\$13⁹⁵ per person

Tail Gate

plump Buffalo chicken wings, assorted cheeses and sliced vegetables with a ranch dipping sauce served with cookies and brownies

\$11⁹⁵ per person

Tuna Niçoise

Albacore tuna with French green beans, new potatoes, red onion, hard-boiled egg, Niçoise olives and red and yellow peppers in a French vinaigrette accompanied by French bread rolls and lemon bars

\$13⁹⁵ per person

Tofu Primavera

sliced tofu, grilled with fresh herbs, tossed with green onion, cilantro and harissa dressing served with tabbouleh and tomato-cucumber salad, with assorted fruit tarts

\$13⁹⁵ per person

Wine-poached pear on a crostini, with goat cheese and organic greens



HORS D'OEUVRES BY THE DOZEN

2-dozen minimum per selection

Windows' Signature Crab Cakes

served with cornichon remoulade
\$24⁰⁰ per dozen

Firecracker Shrimp

Florida Gulf shrimp, wrapped with phyllo pastry and served with ginger-soy dipping sauce
\$22⁰⁰ per dozen

Chicken Samosa

chopped boneless chicken breast blended with ginger, garlic, tomato, and spices rolled in a phyllo dough and flash fried, served with a cilantro yogurt dip
\$24⁰⁰ per dozen

Peking Rolls

roasted Peking duck in miniature pancakes with spring onion and hoisin sauce
\$24⁰⁰ per dozen
\$18⁰⁰ per dozen, *Portobello mushroom instead of duck*

Steamed Shrimp Cocktail

with traditional cocktail sauce and Creole mustard
\$22⁰⁰ per dozen

Spanikopita

blend of spinach and feta cheese baked in phyllo dough
\$16⁰⁰ per dozen

Empanadas

flaky pastry crescents filled with beef, vegetables or chicken and served with tomato salsa
\$18⁰⁰ per dozen

Crispy Spring Rolls

with sweet-and-sour dipping sauce
\$14⁰⁰ per dozen

Lollipop Lamb Chops

in a sun-dried tomato crust with a basil and mustard dipping sauce
\$32⁰⁰ per dozen

Mediterranean Grilled Shrimp

with spicy salsa remoulade
\$22⁰⁰ per dozen

Garden Rolls

shrimp and oriental greens, wrapped in thin rice paper with hoisin sauce
\$22⁰⁰ per dozen

Italian meatballs

bite-sized, oven-roasted meatballs in a tomato basil meat sauce
\$12⁰⁰ per dozen

Pigs in a Blanket

served with honey mustard
\$16⁰⁰ per dozen

Quesadillas

all served with sour cream, salsa, and guacamole

- vegetables and green onion molé sauce
\$27⁰⁰ per dozen
- grilled chicken and roasted red pepper
\$30⁰⁰ per dozen
- brie, mango and caramelized onion
\$32⁰⁰ per dozen

Miniature Sandwiches

- smoked ham and Gouda with caramelized onions on toasted brioche
- chicken salad on croissant
- roast beef on knot roll with horseradish cream
- Buffalo mozzarella and plum tomato with balsamic vinaigrette on olive roll
\$23⁰⁰ per dozen

Silver Dollar Tenderloin Sandwiches

thinly-sliced, aged tenderloin of beef served on sourdough rolls, accompanied with balsamic-glazed onions, sautéed mushrooms, horseradish cream, and coarse-grained mustard
\$35⁰⁰ per dozen

Lobster Pineapple

sliced Maine lobster tail and roasted Hawaiian pineapple on a knotted bamboo skewer with a sesame-soy vinaigrette
\$32⁰⁰ per dozen

Strawberry Tuna

Ahi tuna rolled in black and white sesame seeds topped with Driscoll strawberry cloud, drizzled with a balsamic vinegar syrup
\$27⁰⁰ per dozen





JUST SAY CHEESE!

Fruit & Cheese

imported and domestic cheeses artfully garnished with fruit and berries, accompanied by an assortment of crackers
\$4²⁵ per person, *10-guest minimum*

French Brie

served with a basket of assorted flat breads

- plain
- strawberries, pistachios, and kiwi
- caramelized pecans

\$42⁵⁰ each, *serves 15–20 guests*

Savory Cheesecakes

accompanied by an assortment of crackers and bagel chips;

- goat cheese and sun-dried tomato in a pesto crust
- smoked salmon and dill in an herbed crust
- Gorgonzola with crispy bacon in a pinenut crust

\$35⁰⁰ each, *serves 20-25 guests*

Charcuterie and Cheese Platter

French brie, ashed goat cheese, smoked Gouda, diamond Cheddar, Oregon blue and dill Havarti with rough country and champagne pate and sliced imported sausage served with dried fruits, gourmet crackers and French bread rounds

\$47⁰⁰ each, *serves 20-25 guests*

Feta and Nut Display

feta cheese spread layered with toasted pistachios, sun-dried dates, cilantro, and mint, accompanied by fresh garden vegetables, grilled flat breads, and crackers

\$4²⁵ per person, *10-guest minimum*

Manchego and Friends

a sculpted presentation of aged Spanish Manchego cheese garnished with spiced walnuts, Concord grapes, dried fruits, and fresh garden berries; served with assorted flat breads and crackers

\$185⁰⁰ per wheel, *serves 40-50 guests*



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Windows Catering Company*

THEME MENUS

MEXICANA FIESTA

shrimp or beef mini tacos topped with tomatoes, shredded lettuce, Cheddar cheese, and diced onions
empanadas de pollo: savory Spanish chicken, turnovers served with a roasted tomato salsa
Came Asada satays with a chile-chipotle glaze
salsa with jalapeños and tortilla chips
jicama sticks with cilantro and green bell pepper dip
dulce de leche cheesecake, chocolate-dipped strawberries, and chocolate-filled churros
\$24⁵⁰ per person

THE GREEK ISLES

marinated lamb kabobs with cucumber dipping sauce
Mediterranean grilled shrimp with spicy salsa remoulade
phyllo pies: chicken, raisins, and pine nuts baked in a crispy phyllo shell
grilled eggplant slices in olive oil and garlic
Greek yogurt dip mixed with radishes and scallions, served with pita chips
chocolate and original pistachio and honey baklava
\$23⁵⁰ per person

SLIDER STATION

ground beef, salmon, lobster, BBQ chicken or portobello mushroom sliders
served on your choice of sesame, poppy or rosemary buns
toppings include: blue cheese, cheddar cheese or Manchego cheese
served with comichon remoulade, Dijon mustard, basil pesto, aioli and ketchup
micro greens, diced onion, tomato and pickles
\$22⁵⁰ per person

THAT'S AMORÉ

shrimp scampi skewers accompanied by lemon-caper sauce
homemade Italian meatballs
prosciutto-wrapped asparagus
ricotta wraps: flour wraps filled with ricotta cheese, fresh mint, and olives
mozzarella, basil, and cherry tomato skewers
Manchego cheese display
tiramisu
miniature cannoli and mascarpone and raspberry tarts
\$24⁵⁰ per person

ASIAN STATION

rice bowls with stir-fried Cantonese vegetables, sesame chicken and crispy beef
traditional dumplings and rolls served from bamboo baskets
Pacific rim noodles
sugar snap peas, asparagus spears and baby green beans with a miso dipping sauce
fortune cookies
mango tart
\$24⁵⁰ per person

RECEPTION PLATTERS

Herb Roasted Filet of Beef

with crisp vegetable chips, mini knot rolls, and a trio of sauces: roasted red pepper aioli, grainy mustard and horseradish cream

\$175⁰⁰ per tenderloin
serves 15-20 guests

Wings Over Buffalo*

plump chicken wings prepared in a zesty Buffalo-style sauce, accompanied by celery and carrot sticks with blue cheese dressing

\$1²⁵ per piece
3 dozen minimum

Trio of Shrimp

traditional shrimp cocktail, Mediterranean grilled shrimp, and steamed Old Bay-spiced shrimp with lemon wedges, cocktail sauce, and spicy mustard

\$1⁸⁵ per piece
3 dozen minimum

California Pinwheels

tortilla wraps cut into pinwheel shapes with the following fillings:

- turkey, Havarti cheese, and garlic aioli
- ham and swiss with honey mustard
- bacon, lettuce, and tomato with mayonnaise

\$1⁵⁰ each
2 dozen minimum

Trio of Bruschetta

- olive and caper tapenade
- white cannellini beans
- roasted tomato and mozzarella with herbed bread rounds

\$3⁷⁵ per person

Santa Fe Terrine

layered dip of guacamole, salsa, Monterey jack cheese, tomatoes, jalapeños, and sour cream served with blue and white corn tortilla chips

\$39⁹⁵ per terrine, *serves 20 guests*

Tri-Color Tortilla Chips

with roasted tomato salsa, guacamole, and sour cream
\$2²⁵ per person

Maryland Crab Dip

with crisp herbed French bread toasts
\$5⁷⁵ per person

Creamy Spinach Dip in Harvest Bread Bowl

hollowed-out bread round with homemade spinach dip, accompanied by carrots, celery, and an assortment of flatbreads for dipping
\$3²⁵ per person

Seasonal Basket of Crudité

with garden herb dip
\$32⁰⁰ small, *serves 10-15 guests*
\$60⁰⁰ large, *serves 20-30 guests*

Italian Feast

artfully arranged Italian delicacies to include fresh mozzarella, roasted red peppers, Calabrese salami, olives, marinated artichokes, and tomatoes, accompanied by crostinis and breadsticks
\$5⁵⁰ per person

Middle Eastern Medley

hummus, tabbouleh, raisin couscous, olives, feta, and red peppers, served with a basket of toasted pita chips
\$4²⁵ per person

Tapas Tapenade

caramelized onion, pesto roasted tomato and roasted eggplant toppings, served with herbed bread rounds
\$3⁷⁵ per person

Caramelized Onion Dip

with potato chips, toasted bagel chips and flat breads
\$3⁷⁵ per person

Deviled Eggs

traditional hard-boiled eggs piped with a creamy mixture of egg yolk, mustard and mayonnaise dusted with paprika
\$1⁵⁰ per person

Chicken Tenders Platter*

choose from traditional, Cajun style, coconut or sesame-crust served with honey mustard, ancho chili and barbecue dipping sauces.
\$22⁰⁰ per dozen

Asian Satay Display

char-grilled shrimp, chicken and beef satays marinated in Asian spices, served on wok-fried noodles, with spicy peanut and Hoisin-plum dipping sauces
\$5⁵⁰ per person

Smoked Salmon Platter

Norwegian smoked salmon with capers, chopped red onion and tomato, served with black bread triangles
\$150⁰⁰ per platter

Dim Sum*

an assortment of traditional Chinese dim sum to include shrimp dumplings, gao pow chicken buns and vegetable wontons, accompanied by soy sauce and spicy roasted chili sauce
\$5⁵⁰ per person

Assorted California and Vegetable Roll Platter

At least 48 hours advance notice is needed
served with pickled ginger, wasabi and soy sauce
\$1⁷⁵ per person



* *These items require at least one hour to warm when using a chafing dish. Please discuss heating instructions when placing your order.*



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PHONE 703.519.3500 ■ 23

PASTRY CREATIONS BY CHEF LAURENT LHUILLIER

SIGNATURE CAKES & PIES

10-inch round, serves 12-15 guests

Strawberry Mascarpone Cream Tart

lemon-flavored shortbread crust with creamy mascarpone, fresh strawberries, and raspberries
\$26⁰⁰ each

Exotica

mango and passionfruit bavarian with coconut sponge cake and fresh fruit garnish
\$30⁰⁰ each

Tiramisu

ladyfingers soaked in espresso and Marsala wine, layered with coffee cream and a rich mascarpone cheese mousse, with chocolate garnish
\$32⁰⁰ each

Seasonal Fruit and Berry Crisp

with a crumbly toasted almond topping and whipped cream
\$4⁵⁰ per person

Coffee Safari

coffee and almond sponge cake with hazelnut crisp, vanilla-pecan mousse and milk chocolate-coffee cream
\$34⁰⁰ each

At least 48 hours advance notice is needed for certain selections

Berry Fusion

moist vanilla sponge cake with wild berry mousse, white chocolate parfait and raspberry glaze
\$33⁰⁰ each

Double Chocolate Decadence Cake

rich chocolate sponge cake with a dense blend of premium chocolate ganache, coated with a dark chocolate glaze
\$33⁵⁰ each

Lemon Layer Cake

lemon cake layered with fresh lemon mousse and whole raspberries with light lemon frosting and caramelized Italian meringue
\$27⁵⁰ each

Chocolate Raspberry Marquise

dense Belgian chocolate cake layered with rich chocolate mousse and fresh raspberries wrapped in a pistachio crust
\$34⁰⁰ each

Rocky Road Brownie Cake

homemade chewy fudge brownie with pecan halves, marshmallows and caramel drizzle
\$32⁰⁰ each

Chocolate Flourless Cake with Peanut Crunch

layers of chocolate flourless cake with peanut butter crisps and dark chocolate truffle mousse, glazed with dark chocolate
\$29⁰⁰ each

Strawberry Shortcake

yellow genoise cake filled with pastry cream and strawberries covered with whipped cream and decorated with fresh strawberries and biscotti crumbs
\$28⁰⁰ each

New York-Style Cheesecake

\$30⁰⁰ each

Carrot Cake

an old fashioned carrot cake with traditional cream cheese icing
\$26⁰⁰ each

White Chocolate and Ruby Mousse Cake

\$28⁰⁰ each

Devil's Food

old-fashioned chocolate cake with a whipped double chocolate icing
\$30⁰⁰ each

Capricorn Dome

almond spongecake, dark chocolate and Clementine mousse, orange crème brûlée and almond crisp
\$34⁰⁰ each

Traditional Apple Tatin

Golden Delicious apples slowly cooked in caramel and butter, orange breton shortbread, cinnamon whipped cream and almond brittle
\$28⁰⁰ each

Fresh Baked Pies

8-inch round
apple, cherry, pecan, pumpkin, coconut-crust Key lime, lemon meringue, or peach (seasonal)
\$18⁰⁰ each, *serves 8 guests*

Custom-Made Sheet Cakes

Half Sheet
\$75⁰⁰ each, *serves 25 guests*

Full Sheet
\$150⁰⁰ each, *serves 50 guests*





Chef Lhuillier is the 2005 National Pastry Team Champion and captain of Team USA for the 2006 World Pastry Championship. Our freshly baked breads, pastries and desserts reflect his inspiration and creative talents. In using only the finest ingredients, Windows' pastry team delivers visually appealing and mouth-watering creations.



DESSERT PLATTERS

Miniature French Pastries

your selection arrives beautifully arranged with a variety to include the following: chocolate dome, flourless peanut cake, caramel and vanilla slab, fresh raspberry tart, tiramisu coffee éclair, pecan pie, and Key lime pie
\$4²⁵ per person

Cookie and Brownie Assortment

\$2⁷⁵ per person

We Passed the Bar!

an assortment from the following: white chocolate blondies, almond crunch, pecan caramel, raspberry linzer, tart lemon, and flavored cheesecake bar desserts
\$2⁹⁵ per person

Orchard's Harvest Sliced Fruit

seasonal selection of sliced cantaloupe, honeydew, Hawaiian pineapple, Thai mango, ruby red grapefruit, navel orange, and whole California berries
\$3⁵⁰ per person

Southern Sweets

fluffy coconut cake squares, pecan bars, and lemon squares
\$2²⁵ per person



Chocolate-Covered Strawberries

single-dipped in bittersweet dark chocolate or triple-dipped in white, milk and bittersweet chocolate
\$1⁵⁰ each, *single-dipped*
\$2³⁵ each, *triple-dipped*
minimum 2 dozen

Jumbo Chocolate Chip, Oatmeal Raisin or Peanut Butter Cookies

\$2⁷⁵ each

Assorted Filled Macarons

a variety to include pistachio, chocolate, lemon, coffee, and raspberry
\$1⁶⁵ each

Individual Cheesecakes

plain, chocolate-glazed, peanut caramel, passionfruit, and white chocolate raspberry cheesecake, served with raspberry and exotic fruit coulis
\$9⁵⁰ per person

Cheesecake Lollipops

a variety of cheesecake bites dipped in dark or white chocolate coated with assorted toppings to include pistachio, chopped nuts and sprinkles
\$2²⁵ per person

Gourmet Cookie Platter

a variety of lemon Madeline, Moonstone cookie, Pomponnette, Nancy macaroon, orange Delice, Pertikus and Piedmont
\$1⁵⁰ per cookie

Fruit Tarts

apple, raspberry, mixed fruit, or coconut-crusted Key lime pie (also available in 4 inch size)
\$18⁰⁰ each, *serves 8-10 guests*
\$3⁹⁵ each, *4-inch size*

CUPCAKES

2 dozen minimum

\$X⁰⁰ each

Chococo Cupcake

Coconut spongecake, milk chocolate and coconut cream, white frosting with toasted coconut and caramelized almond

Rocky Road Cupcake

dark chocolate spongecake with walnuts, milk chocolate cream and dark chocolate buttercream with chocolate shavings

Strawberry Shortcake Cupcake

white sponge cake with wild strawberry mousseline, chopped strawberries and topped with homemade strawberry marshmallow

Tiramisu Cupcake

white spongecake with mascarpone cream, coffee soaked ladyfinger and coffee frosting

Citrus Cupcake

white spongecake with a key lime filling topped with a mandarin flavor buttercream and fresh lime zest

Butterscotch Cupcake

white spongecake and heath bar pieces with a creamy caramel center and peanut butter icing

Dulce De Leche Cupcake

white spongecake with a dulce de leche center and caramel frosting

Spicy Pumpkin Cupcake

white spongecake with pumpkin puree, with a pumpkin crème brûlée center and cinnamon frosting

PARTY PLANNING TIPS

THE DETAILS

According to Oprah Winfrey, "The love is in the details". And whether you love them or hate them, sometimes it's the little things that can get in the way of planning an exceptional event. Before you request a proposal, consider the following:

- Determine your budget
- Make the guest list - this will help estimate how many guests to expect
- Pick a location - visit www.catering.com for our event sites list and party planning suggestions, under "Plan Your Party" section
- Set the date and time of the event

SEATING

Seated Meal

Works well at formal events such as weddings, galas, or where a presentation will take place.

Standing Reception

Works well for events with limited space, a short event time or where you want to encourage mingling and networking. Consider having your guests stand and place some cabaret tables around the room as places to rest drinks.

Partial Seating

Works well when your guest list includes a mixed age group or your event may extend for a long period of time.

BAR FEATURES

Dry Bar

If you have a budget-conscious event, eliminating alcohol completely will help with the expenses. To add options, consider a specialty non-alcoholic drink, such as hibiscus and ginger iced tea.

Beer and Wine

Variety is the spice of life, except when you're waiting in line at the bar. Offering beer and wine as the only alcoholic options is cost-effective and keeps the bar line moving forward so that guests have more time to enjoy your event!

Full Bar

A special day deserves the best. Events with large crowds or gatherings for an exceptional occasion may call for a bar with complete options for mixed drinks. Please let your Account Executive know if you would like to serve specialty drinks such as appetinis or mojitos as they require additional mixers.

FOOD AND BEVERAGE QUANTITIES

Meal	Hors D'oeuvres	Drinks
Breakfast	none necessary	2 per guest
Lunch	1 to 4 per guest	2 per guest
Dinner	4 to 8 per guest	2 to 3 per guest
Hors D'oeuvres Only (no dinner following)	6 to 12 per guest	2 to 3 per guest



EXTRA! EXTRA!

Description of the item

BEVERAGES

Juices

bottles of orange, grapefruit, apple, or cranberry juices

16 ounces

\$2²⁵ each

(Quart size juices are also available)

Nantucket Nectars™

orange, orange mango, cranberry, apple, lemonade or iced tea

16 ounces

\$2²⁵ each

Bottled Water

17 ounces

\$1²⁵ each

Sodas

Coca-Cola, Diet Coca-Cola, Sprite, or Diet Sprite

12-ounce cans

\$1⁵⁰ each

(liter sizes are also available)

Coffee

regular or decaffeinated; includes individual creamers, sugar, artificial sweeteners, and airpot rental

\$20⁰⁰ per airpot, 10-12 cups

Hot Tea

includes bags of herbal teas, individual creamers, sugar, artificial sweeteners, and airpot rental

\$20⁰⁰ per airpot, 10-12 cups

DISPOSABLES

Disposables

Our selection of biodegradable and environmentally-friendly products includes serving pieces, flatware, plates, napkins and cups.

\$2⁰⁰ per person

Additional Services

Windows Catering Company can also provide white disposable tablecloths, cake knives and servers, spatulas and cutlery kits. Attractive white ceramic platters, fine china, silverware, linens, glassware, tables, and chairs are available upon request at additional costs. Please contact your Account Executive for more information.



AT YOUR SERVICE

Our Corporate Menu

As a full-service caterer, we are pleased to work with you on customized menus suited to meet your needs. Please feel free to inquire about additional menu items that do not appear in this brochure.

Ordering

We appreciate your order as far in advance as possible. We do our best to accommodate last-minute orders. Breakfast orders must be placed by noon for the next business day; lunch orders by 2pm for the next business day.

Delivery and Set-Up

Windows Catering Company delivers to Washington, DC, Maryland, and Virginia. Orders including chafing dishes or equipment pickups are charged an additional \$10⁰⁰ per delivery. Please consult with your Account Executive for special set-up needs and additional pricing that may apply.

Payment

All events must be paid in full prior to delivery.

Cancellation Policy

Cancellation must be received by your account executive via e-mail or in written form no later than 10am one business day prior to your event. Orders cancelled less than 24 hours prior to the event will result in a 100% charge to the client, including events cancelled due to inclement weather.

Billing

We accept Visa, MasterCard, Discover and American Express. Corporate accounts are available only by completing an account application and providing a credit card number.

Equipment

Your corporate drop-off order will be presented on disposable black serving platters. If specified, we will provide attractive white ceramic platters at an additional charge. Windows Catering Company can also provide chafing dishes, linens, fine china, glasses, silverware, tables, and chairs as requested.

Warm Menu Items and Chafing Dishes

Hot menu selections require warming on-site. You may rent 8-quart chrome chafing dishes for \$12⁰⁰ each or 8-quart disposable chafing dishes for \$7⁵⁰ each. Please keep in mind that some menu items require additional heating time.

Service Personnel

Our professional staff, including event supervisors, chefs, waiters and bartenders, is available upon request. We suggest the addition of staff for all hot food orders and receptions of 25 guests or more.

Full-Service Events

Your Account Executive will help you build a custom menu for your event and will assist you with all of your event needs, including staff, decor, linens, equipment, floral arrangements and more.

PHONE 703 519 3500

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EMAIL windows@catering.com

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A look behind the scenes at
WINDOWS CATERING

Windows Catering Company, Washington D.C.'s premier off-premise caterer has established a national reputation for exceptional food, creativity and presentation combined with outstanding service. Windows' New American-style cuisine abounds with inventive interpretations and modern creations based on the very best traditions of American, regional and international cuisine.

In 1985, Chef-proprietor Henry Dinardo, well known on the national food scene, founded the nationally acclaimed restaurant, Windows, which earned him the honor as one of the Top 25 Chefs in America by Food & Wine Magazine. In 1987, Chef Dinardo and wife, Carol Dinardo, a former public relations executive for the Watergate Hotel, established Windows Catering Company to meet the growing demand for high-quality special events and entertaining.

Today Windows Catering provides full-service catering, party planning and event management services for corporate entertaining, galas and fund-raisers, social events, weddings, receptions and business breakfasts/luncheons. For more information on all of our services, visit us at www.catering.com.



“*Windows Catering Company is dedicated to providing fresh, beautifully presented and affordably priced menus for every event. From serving gourmet sandwiches for eight to planning a cocktail reception for 5,000, Windows Catering Company will exceed your expectations and delight your guests.*”



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CORPORATE EXPRESS

FULL-SERVICE EVENTS

WEDDINGS BY WINDOWS