

Consulting A-Z

National Magazine Covers

September - October 2007

AS SEEN ON THE COVER

Catering

the magazine for catering professionals

September - October 2007

magazine

LOVE AT FIRST SIGHT:
plate presentations to fall for

“ Chef Proprietor Henry Dinardo of Windows Catering in Alexandria, Va. says he'll use a portion of fish to stack up on the plate and top it with oyster mushroom and ginger glaze to add more height.

"I've notice that food presentation in going more architectural in terms of what the food is presented or served on," he says. "We've placed food on small stacked cubes, mirrors and stainless steel. We've also used a piece of butcher block to put food on.

”



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Caterer Larry Craig Champions the "Anti-Trend"
Vox and Ray-Ban Set Their Sights on Sundance

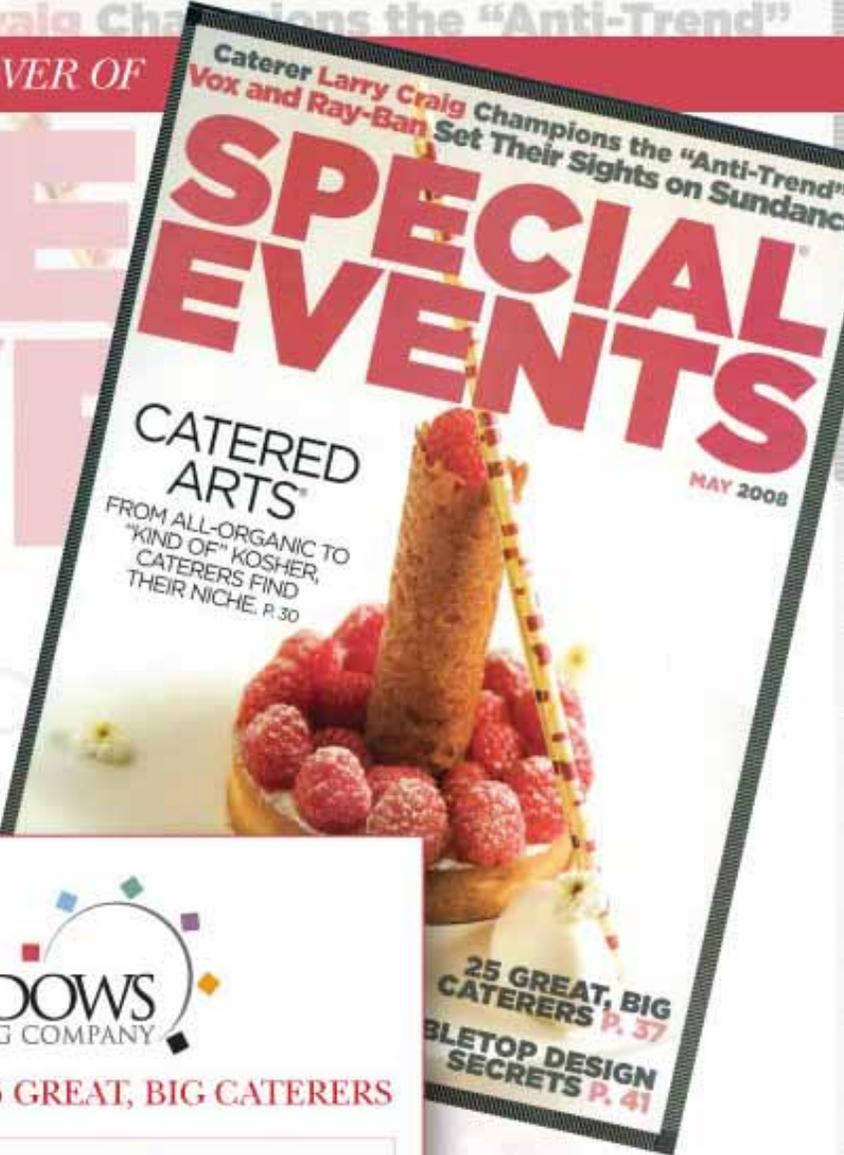
AS SEEN ON THE COVER OF

SPECIAL EVENTS

MAY 2008

CATERED ARTS
FROM ALL-ORGANIC TO "KIND OF" KOSHER, CATERERS FIND THEIR NICHE, P. 30

25 GREAT, BIG CATERERS P. 37
BLETOP DESIGN SECRETS P. 41



CATERED ARTS



Selected as one of the 25 GREAT, BIG CATERERS



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Desserts on the cover and inside by Chef Laurent Lhuillier

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AS SEEN ON THE COVER OF
The Complete Event & Meeting
planner
Greater Washington | Fall/Winter 2006-2007

CATERING TO THE CAPITAL
A RESTAURANT CONSULTANT
TALKS TO NINE WHO SERVE

GAMESMANSHIP
TEAM-BUILDING TIPS

Catering to the Capital

A survey of companies with special expertise
BY JAY TREADWELL

WINDOWS

This respected company started in 1984 as a restaurant within Rosslyn's USA Today building. Henry Dinardo and Carol Bloom shifted to off-premises catering in 1987 and recently moved into a new headquarters in Alexandria, Virginia. In beautifully renovated spaces with light, high ceilings and open offices, they meet with customers.

Executive vice president Andrew Gerstel, who runs the day-to-day operation, says that Windows customizes every menu, paying respect to special dietary needs. Executive chef Pasquale Ingenito takes pride in menu items like amore eggstrata, seranno ham with persimmon and minted mascarpone, Yukon Gold potato-mushroom gratin, Maryland crab martini, veal Bolognese and wild Chilean sea bass.

Clearly pastries get focused attention. Windows has hired new pastry chef Laurent Lhuillier, who received a bronze medal at the 2005 World Pastry Championship in Phoenix. Among his favorites are a milk chocolate-pistachio pyramid and a caramel-apple tarte tatin.

Memorable event? A loyal client's party for 350 guests in Palm Beach, Florida. On the drive south from Washington with food in the specialty trucks, a temperature control malfunctioned, and the temperature dropped so low the food froze. Chefs had to go from store to store, buying steaks, lobster, lamb, crab, fresh vegetables and breads for the entire party. They recreated the dishes with new ingredients, and the client never knew.



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... AND ALSO FEATURED AS ONE OF THE 25 GREAT, BIG CATERERS

WINDOWS CATERING CO., Alexandria, Va.

CEO Henry L. Dinardo

WEB SITE www.catering.com

NUMBER OF EMPLOYEES 200 full- and part-time

2009 EVENT COUNT FORECAST 14,500

2009 REVENUE FORECAST \$18 million to \$20 million

NOTEWORTHY EVENTS Busy with Obama inaugural events for law firms, Fortune 100 companies, celebrities and political groups; the largest event was a 10,000-guest reception at a Smithsonian museum.

SIGNATURE DISHES Windows is the only caterer in Washington to offer molecular gastronomy dishes, management says, including tuna strawberry, liquid olives and lobster pineapple hors d'oeuvre.



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AS SEEN ON THE COVER OF

Catering magazine
the magazine for catering professionals

HAPPY HOUR:
capitalizing on cocktail parties

feature
big time for cocktail party treats
happy HOUR

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WINDOWS CATERING COMPANY

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AS SEEN ON THE COVER OF...



Also a finalist for the 2010
Achievement in
Catering Excellence Awards!

WINDOWS CATERING, Alexandria, VA
www.catering.com
Alina Zhukovskaya, vice president of
marketing and communications

Windows Catering not only holds itself to high standards, it looks for opportunities to share with others. "From guest lectures at area college programs to cable television shows on food and entertaining and cooking classes in our facility, we are always looking for ways to give back and educate the community."

The Art of Cuisine

Windows Catering Company presents desserts with flair

The red and golden raspberries shown in the cover photo look luscious on their own, but they were just part of a dessert presentation created by Laurent Lhullier, executive pastry chef for Windows Catering Company in the Washington, DC area.

The berries, plus other accompaniments, surrounded an Apricot and Almond Chiboust with Raspberry Sorbet on an artist's palette. Chiboust, a pastry cream that has been blended with a meringue or whipped cream, "is a light dessert and perfect for spring and summer," says Lhullier. "Apricot and almond flavors perfectly complement the tart and sweet raspberry sorbet." The chiboust was served as a plated dessert course for a private event.

The idea of placing the chiboust and its accompaniments on a palette came from Window's slogan, "all the right ingredients," Lhullier says. "We pride ourselves on selecting the freshest, sustainable, high-quality ingredients for each dish, so we decided to showcase that in this set-up," he says. "We treat cuisine as an art form, and each item that we have on our menu is carefully created by our master chefs."

The chiboust and raspberry sorbet are at the top of the palette. Surrounding that, from left to right, are: grape jelly, the red and gold raspberries, chocolate cream,

amaretto cream with lace tuile and black and golden currents.

The accompaniments nestled in a variety of gold leaves from Pottery Barn, each modeled on an actual tree leaf. 



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2010 ACE Award Finalist

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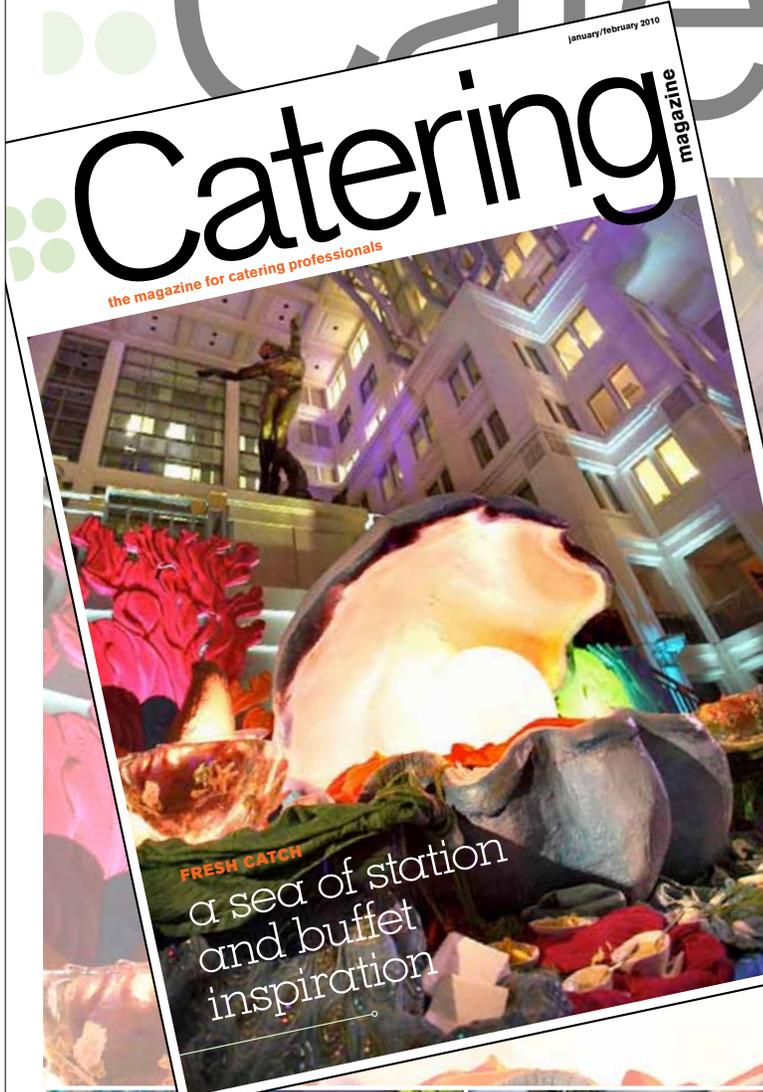
National Magazine Covers

january/february 2010

As Featured On The Cover of...

Catering

magazine



**Windows Catering Company,
Alexandria, Va**

At the milestone celebration of the Commercial Real Estate Women organization of Washington, D.C., Windows Catering Company demonstrated how picking-up on little details can result in great creative success.

Inspired by the tradition of supplying pears for a 30th anniversary, Chris Dunn, senior event planner, spun the event into an under-the-sea wonderland.

All 400 guests were greeted with imitation pearls as they arrived. Gold fish crackers and Swedish fish gummies speckled cocktail tables in a lounge, which also featured a treasure chest as decor, spilling out pearls and shells.

A custom-made sheet metal bar showcased two rows of lighted fish tank globes containing live gold fish. The evening's specialty drink was garnished with a Swedish gummy fish.

The buffet table, draped in aqua linen and tiered with risers on opposite sides of a giant oyster shell centerpiece, was draped with sequin-embroidered linen and held carved ice bowls of shrimp.

Heaps of oysters and crab legs circled the circumference of the ice bowls. On the lower tier of the buffet, a selection of condiments were provided, including traditional cocktail sauce, mustard sauce, Cajun remoulade and lemon wedges.

The adventurous buffet table centerpiece was custom made by the Window's team out of cardboard, then painted shades of purple and blue, filled with orange linen and donned with a glowing lucite globe that resembled a pearl.

A unit of cardboard cut-outs made to look like coral, splashed in bright fuchsia, lime green, neon orange and electric blue colors were propped up directly behind the buffet table. *



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