Daily Garnish

A DIVISION OF WINDOWS CATERING

Corporate Catering Brochure





All the Right Ingredients

Whether we are dropping off food for a meeting or designing a full-service event with staff, equipment and linens, no event is too big, too small or too complex for Daily Garnish.

Mix all these ingredients together and you have a complete catering team that is prepared to flawlessly execute any type of event.

All of our events are the result of a collaborative effort between our event designers, culinary experts, operations teams and you–the final ingredient.

- Customer-focused event designers assisting you with all your catering needs
- Highly-skilled, professionally-trained culinary team
- Highest quality, freshest products delivered daily
- On-time deliveries from a dedicated team of delivery specialists
- A 10,000 square foot, state-of-the-art kitchen with a temperature and humidity controlled chocolate room



About Us

Known as one of the premier off-premise caterers in Washington D.C., Windows Catering has established a national reputation for exceptional food, creativity and presentation combined with outstanding service.

Our New American-style cuisine is abound 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 partner, Carol Bloom Dinardo, a former public relations executive for the Watergate Hotel, established Windows Catering to meet the growing demand for high-quality special events.

Windows 10,000 square foot, state-of-the-art kitchen provides the ideal environment for our talented culinary professionals to create an exceptional variety of hors d'oeuvres, entrees and desserts. Our temperature and humidity-controlled chocolate room allows our pastry team to create tantalizing treats with unparalleled perfection.

Attuned to the changing tastes and trends in food and presentation, Windows team continually develops new offerings to satisfy even the most demanding of palettes.

WHAT MAKES US DIFFERENT

Windows provides full-service catering, planning and event management services for corporate entertaining, galas, fund-raisers, social events, weddings, receptions and business breakfast/luncheon.

An experienced event planner custom designs each menu and coordinates both the decor and food presentation for your event. All of our food is prepared from the freshest ingredients delivered from specialty food growers and purveyors around the country.

Whether the event is a formal French-service dinner, an authentic Texas-style barbecue, a client luncheon for ten, or a glorious gala of more than 1,000 guests, Windows has the imagination and expertise to make the event sensational.

Here Comes the Sun Breakfast



ROOM TEMPERATURE BREAKFAST

8-person minimum

STREETS OF PARIS

Windows' specialty croissants:

- smoked ham and Emmenthaler cheese
- ultimate chocolate (V)
- flaky almond (V)

$7.50 each

CINNAMON SWIRL (V)

sweet and sticky cinnamon swirl cake enriched with creamy butter, and vanilla glaze perfect for pulling apart and sharing

$29.95 each

MORNING GLORY (V)

a daily variety of pastries, served with butter and fruit preserves:

- almond marzipan
- butter croissants
- apple turnovers
- apricot danish
- coffee cake slices

$9.50 per person

ASSORTED FRUIT DANISH (V)

- raspberry
- blueberry
- cherry
- peach
- rum raisin

$4.75 each

DANISH RING (V)

a sweet, buttery pastry made with layers of flaky dough filled with a mixture of custard and fruits

$29.95

MUFFIN BASKET (V)

- blueberry streusel
- chocolate orange
- Southern-style carrot bran
- quinoa banana

$4.95 per person
$3.25 per person (mini muffins)

CROISSANT POPPERS (V)

mini croissant rolls with a sweet filling and flaky crust

- raspberry
- chocolate ganache
- crème anglaise

$30.00 per dozen

BREAKFAST BUNDT CAKES (V)

- banana walnut
- cinnamon apple raisin
- chocolate marble
- lemon poppy seed

$26.50 each

GOURMET BAGEL PLATTER (V)

with plain cream cheese, cream cheese jardinière, butter and fruit preserves

$5.95 per person

SMOKED SALMON PLATTER*

sliced, smoked Norwegian salmon served with bagels, plain and vegetable cream cheese, sweet red onions, capers and vine ripened tomatoes

$18.25 per person

EUROPEAN MORNING

hard boiled eggs, sliced sopressata, maple glazed ham, brie cheese, sliced tomato and fig jam with walnut date bread and French bread toasts

$12.95 per person

FARM STAND FAVORITES (VG) (GF)

a selection of seasonal sliced fruit

$7.50 per person

BERRY DELICIOUS (V)

mixed California berries with fresh mint, served with citrus-yogurt sauce

$7.95 per person

FRUIT SALAD (V) (GF)

the freshest seasonal fruits the market has to offer, served with a lemon-poppy seed yogurt sauce

$5.95 per person

HEALTHY START (VG) (GF)

quinoa salad with assorted berries, shaved coconut and slivered almonds with maple-walnut dressing

$6.95 per person

INDIVIDUAL YOGURTS (V) (GF)

premium non-fat yogurts

$3.25 each
$4.50 each (Greek yogurt)

* This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

(GF) Gluten Free (V) Vegetarian (VG) Vegan

YOGURT PARFAITS

$7.95 each

CHERRY BLOSSOM PARFAIT V GF

sour cherry compote, fresh berries, and non-fat vanilla yogurt

PEACH RASPBERRY PARFAIT V GF

raspberry coulis and poached peaches in non-fat vanilla yogurt

CRUNCH PARFAIT V

homemade granola, seasonal stone fruits in a honey flavored non-fat yogurt

BLUEBERRY POMEGRANATE V GF

blueberry puree, fresh blueberries, pomegranate seeds, and pomegranate yogurt

INDIVIDUAL BREAKFAST BOWLS

$14.50 each

GUAC AND EGG V

hard boiled eggs and chunky guacamole with baby spinach, red onion and toasted brioche topped with sour cream and spicy chili sauce

CHOCOLATE QUINOA VG GF

white quinoa with almond and coconut milk, cocoa powder and maple syrup topped with fresh berries and a sprinkle of chia seeds

THE SOUTHWEST GF

roasted plantains, black beans, hard boiled eggs, bacon, cilantro, pepper jack cheese with a tangy hot sauce

GLUTEN-FREE PASTRIES

BANANA BREAD V GF

banana bread with chocolate chips

$26.25 each / serves 8-10 guests

CINNAMON SUGAR COFFEE CAKE V GF

sour cream coffee cake with brown sugar, pecans and a touch of cinnamon

$26.25 each / serves 8-10 guests

ZUCCHINI MUFFINS V GF

zucchini and fresh lemon muffins topped with a lemon-citrus glaze

$4.95 each



HOT BREAKFAST

FARM-FRESH SCRAMBLED EGGS (V) (GF)

$7.95 per person

ALL AMERICAN BREAKFAST (GF)

scrambled eggs, bacon, home fries and sliced fruit

$17.95 per person

FRENCH TOAST STICKS (V)

brioche bread dipped in egg batter, griddled to perfection and served on a stick with maple syrup and fruit compote

$8.25 per person

OATMEAL BAR (V)

steel cut old-fashioned oatmeal with brown sugar, dried cranberries, raisins, shaved coconut, chocolate chips and dairy cream

$10.95 per person

BREAKFAST EXTRAS

$6.25 per person

- maple sausage links (GF)
- honey-cured bacon (GF)
- grilled Virginia ham slices (GF)
- turkey bacon (GF)
- beef sausage (GF)
- home fries (GF) (VG)
- potato pancakes (VG)

FRITTATAS

$74.95 each, serves 15

NO YOLK (V) (GF)

egg white frittata with sautéed spinach, Swiss cheese, leeks and heirloom tomatoes

NAPA (GF)

cage-free eggs baked with asparagus, prosciutto, California goat cheese and green onion

GARDEN FRITTATA (V) (GF)

cage-free eggs baked with cauliflower broccoli florets, aged cheddar cheese and roasted cherry tomatoes

SHROOM (GF)

cage-free eggs baked with wild mushrooms, spicy fennel sausage, provolone cheese, plum tomatoes and cipollini onions

BREAKFAST BURRITOS

gluten-free wraps available
$10.95 each

SOUTH OF THE BORDER

scrambled eggs, breakfast sausage, sweet roasted peppers and Monterey Jack cheese in a warm flour tortilla

SPA (V)

egg whites, asparagus, spinach, dill, mushrooms and Fontina cheese wrapped in a green herb flour tortilla

MORNING SIZZLE

bacon, cheddar cheese, tater tots and scrambled eggs with spring onions and dilled tomatoes in a sun-dried tomato wrap

THE VEGAN (VG)

smashed chickpea hummus with avocado, cherry tomatoes, kale and roasted yellow peppers wrapped in a whole-wheat tortilla

BREAKFAST SANDWICHES

$9.95 each

RISE AND SHINE

hickory smoked bacon, egg and cheddar cheese on a toasted English muffin

THE OLD TOWN

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

BELGIAN SUNRISE

maple sausage, egg and brie cheese on a toasted English muffin

THE FRESH START (V)

egg whites, spinach, mushrooms and provolone cheese on a toasted English muffin

BREAKFAST QUICHES

$44.95 each, 10-inch pies, serves 8

THE CLASSIC

the original quiche Lorraine with roasted sweet onions, crisp crumbled bacon and Gruyere cheese in a flaky pie crust

CAPRESE (V)

flaky pastry crust baked with vine-ripened yellow and red beefsteak tomatoes, cipollini onions, fresh basil and buffalo mozzarella

WESTERN

pastry crust baked with fresh eggs, Virginia ham, sweet bell peppers, spring onions, jack and cheddar cheeses

All-American Sandwiches

SANDWICH BUFFET

an assortment of Windows' sandwiches and wraps, choice of side salads, homemade cookies and brownies

- Caesar salad
- garden salad VG GF
- sunset spa pasta salad VG
- Brussels sprout slaw VG GF
- quinoa salad VG GF

$20.95 per person / one side salad
$23.50 per person / two side salads

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 VG GF
- homemade cookies and brownies

$23.95 per person

BROWN BAGGED LUNCH

half a sandwich, chips, cookie or brownie

$12.95 per person



WRAPS

8-person minimum, gluten-free tortillas available

GRILLED SALMON WRAP

grilled salmon fillet with tomato, caramelized red onion and basil mayonnaise in an herb tortilla

$12.75 per person

CHICKEN CAESAR WRAP

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

$11.75 per person

BLT WRAP

bacon, shredded iceburg lettuce, beefsteak tomato, Cotija cheese, cilantro, guacamole and chipotle mayo in a jalapeño tortilla

$12.75 per person

TURKEY CLUB WRAP

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

$11.95 per person

BBQ RANCH

Texas style BBQ chicken with Longhorn Colby cheese, tumbleweed ranch slaw and Cherokee tomato in a jalapeño wrap

$12.25 per person

CALIFORNIA SPA WRAP (V)

roasted red pepper hummus, California avocado, spinach leaves, vine ripe tomatoes and feta cheese in a curry wrap

$11.25 per person

VEGETABLE GARDEN WRAP (V)

California asparagus, leaf lettuce, goat cheese, micro greens, roasted red peppers and Boursin cheese spread in a spinach wrap

$11.50 per person

WOW QUINOA WRAP (V)

red and gold quinoa with avocado, cherry tomatoes, zucchini, black beans, roasted yellow peppers, cilantro leaves and queso fresco wrapped in a black bean tortilla

$11.75 per person

FALAFEL-LO (V)

buffalo falafel with chopped Israeli salad and bibb lettuce, buffalo-ranch tahini sauce in a pita wrap

$12.25 per person



GF Gluten Free V Vegetarian VG Vegan

SIGNATURE SANDWICHES

gluten-free bread available

CHIMICHURRI FLANK STEAK*

sliced grilled flank steak with lettuce, tomato, chimichurri drizzle and jalapeño mayonnaise on a toasted baguette

$12.95 per person

BLACK ANGUS

rare Black Angus top round of beef, fieldcress greens, grilled red onion and Boursin cheese-horseradish spread on fresh-baked artisanal baguette

$12.95 per person

LITTLE ITALY

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

$12.95 per person

PRESSED MEDITERRANEAN

Soppressata and fresh mozzarella cheese, marinated artichokes, basil, cracked cured olives, radicchio and plum tomatoes pressed between our own focaccia bread

$12.75 per person

THE VIRGINIAN

Virginia cured ham, smoked gouda cheese, honey mustard dressing, leaf lettuce and plum tomatoes on marbled rye bread

$12.25 per person

MESQUITE GRILLED CHICKEN

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

$12.25 per person

COUNTRY CHICKEN SALAD

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

$11.95 per person

CHICKEN CEMITA

crisp breast of chicken with sliced avocado, queso blanco, shaved white onion, green leaf lettuce, sliced tomatoes and chipotle mayonnaise on a sesame artisan roll

$12.50 per person

ALBACORE

Albacore tuna salad with lettuce, cucumber and tomatoes on a herbed ciabatta

$12.50 per person

CHIPOTLE PORTOBELLO V

chipotle BBQ portobello mushrooms with jack cheese, and spicy cilantro slaw on a multi-grain ciabatta roll

$11.95 per person

BANH V VG

lemongrass and cilantro marinated tofu with Vietnamese pickled vegetables, Euro cucumber slices, jalapeño, green leaf lettuce and cilantro leaves on a French baguette

$11.95 per person

CHICKEN SALTIMBOCCA HERO

Italian spiced grilled chicken breast with prosciutto, fontina, fresh sage and pesto aioli on a baguette

$12.95 per person



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Side Salads



VEGETABLE AND GREEN SALADS

HONEY-GINGERED CARROT SALAD VG GF

shoestring-cut carrots tossed with fresh ginger, toasted sesame oil and orange blossom honey

$5.75 per person

TOMATO-CUCUMBER SALAD VG GF

Roma tomatoes, European cucumbers, and red onion in a red wine balsamic vinaigrette

$6.50 per person

ASPARAGUS SPEARS VG GF

white and green asparagus spears with pink radish and heirloom cherry tomatoes in white balsamic vinaigrette

$6.75 per person

BRUSSELS SLAW VG GF

shaved Brussels sprouts with roasted marcona almonds in a Dijon dressing

$6.25 per person

THE SOUTH BEACH SALAD GF

baby spinach with bacon pieces, crumbled blue cheese and Early Girl tomatoes in a balsamic vinaigrette

$6.50 per person

MEDITERRANEAN SALAD VG GF

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

$6.50 per person

CITRUS JICAMA SLAW VG GF

matchsticks of jicama and golden pineapple, cilantro, orange and lime dressing

$5.95 per person

SONOMA SALAD V GF

Sonoma field greens with toasted pecans, Chevre cheese, tomatoes and European cucumbers in an Acacia honey and hazelnut vinaigrette

$6.25 per person

SWEET CORN SALAD VG GF

roasted sweet corn, tri-colored peppers and green onion in a cumin vinaigrette

$5.95 per person

GARDEN GRILLED VEGETABLES VG GF

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

$7.50 per person

CARIBBEAN BLACK BEAN SALAD VG GF

black beans tossed with red and yellow pepper confetti, scallions, lime and cilantro served in a coriander dressing

$5.75 per person

GARDEN SALAD VG GF

romaine, radicchio, red leaf and limestone bibb lettuces with tomatoes, chickpeas, matchstick carrots, cucumber and broccoli with your choice of dressing

$5.95 per person

CHOP HOUSE SALAD V GF

romaine lettuce, cucumber, tomato, celery, corn, jicama, crumbled Berkshire blue cheese and radish in a creamy ranch dressing

$6.50 per person

FARMER'S SLAW V GF

traditional coleslaw in a creamy dressing

$5.75 per person

BLISTERED GREEN BEANS VG GF

with toasted coconut, garlic, lime and cilantro in a white miso dressing

$5.75 per person

CLASSIC CAESAR

romaine lettuce, garlic croutons, and Parmesan cheese in a classic Caesar dressing

$6.95 per person

SPINACH, WATERMELON AND GOAT CHEESE SALAD V GF

baby spinach with Thai basil, marinated red onion, watermelon, cucumber, goat cheese with caramelized shallot vinaigrette

$6.75 per person

KALE SALAD V GF

chopped kale with toasted almonds, dried cherries and shaved Parmesan cheese in a tahini-maple dressing

$5.95 per person

STRAWBERRY FIELD VG GF

with kale, spinach, zucchini, strawberries, cilantro and red onion in a balsamic vinegar

$6.50 per person

TOFU GRILL VG GF

with broccoli, button mushrooms, green peas, bell peppers and red onion with extra virgin olive oil dressing

$6.50 per person

GF Gluten Free V Vegetarian VG Vegan

PASTA, GRAIN AND POTATO SALADS



HARISSA ORECCHIETTE PASTA SALAD VG

with black olives, capers, yellow onion and cherry tomatoes with a lemon-harissa dressing

$6.95 per person

WHEATIE V

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

$5.95 per person

SUNSET SPA PASTA SALAD VG

fusilli pasta with asparagus, garden peas, fennel and dill in a lemon vinaigrette

$6.00 per person

PACIFIC RIM NOODLES VG

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

$6.25 per person

NEW POTATO AND GREEN BEAN SALAD GF

roasted Red Bliss potatoes, sautéed green beans, crispy bacon, scallions and parsley tossed in a sun-dried tomato mayonnaise

$5.95 per person

FINGERLING POTATO SALAD VG GF

with sherry-mustard vinaigrette

$5.95 per person

PICNIC POTATO SALAD V GF

old-fashioned potato salad in a creamy dill mayonnaise

$4.75 per person

TABBOULEH SALAD VG

bulgur wheat tossed with fresh parsley, tomato, mint, green onion, fresh lemon juice and extra virgin olive oil

$4.75 per person

ANCIENT GRAINS SALAD VG

lentils, quinoa, wheat berry and bulgur salad with sun-dried cherries, scallions and balsamic vinaigrette

$5.95 per person

COLORFUL QUINOA SALAD VG GF

red quinoa tossed with spinach, arugula, shredded carrots, red and yellow peppers and chickpeas in a champagne vinaigrette

$5.95 per person

TIJUANA PASTA V

fussilli pasta tossed with black beans, charred corn, tomatoes, sharp cheddar cheese, crisp corn chips and a BBQ Ranch dressing

$5.95 per person

GLASS NOODLE SALAD VG

Japanese sweet potato glass noodles tossed with green onion, toasted sesame seeds, baby spinach, matchstick carrots and firecracker pepper in a sesame soy dressing

$6.50 per person

THE BREEZE VG

pearl barley tossed with Sweet Breeze apples, pomegranate seeds, toasted pine nuts and wilted kale in a virgin olive oil-mint dressing

$6.50 per person

SUPER GRAINS SALAD VG

young freekeh wheat and barley tossed with sun-dried tomatoes, kalamata olives, arugula, cracked pink peppercorns and zucchini in a white balsamic dressing

$6.25 per person

Entree Salads

ADD TO ANY SALAD

- Salmon – $11.00
- Shrimp – $10.00
- Beef – $11.00
- Chicken – $10.00
- Tofu – $6.50

COLORFUL QUINOA VG GF

red quinoa tossed with spinach, arugula, shredded carrots, red and yellow peppers and chickpeas with a red wine vinaigrette

$10.50 per person

GARDEN GREENS VG GF

romaine, radicchio, red leaf and limestone bibb lettuce with cherry tomatoes, matchstick carrots, cucumbers, broccoli with a green goddess dressing

$9.75 per person

PURE PALEO VG GF

kale, mandarin oranges, almonds, green onions, sesame seeds with a lemon-maple vinaigrette

$10.50 per person

CAESAR-CAESAR

crisp romaine lettuce, Parmesan cheese and garlic brioche croutons with a classic Caesar dressing

$9.75 per person

NICOISE V GF

haricot vert, new potatoes, red onions, hard-boiled eggs, Nicoise olives, red and yellow peppers with a French vinaigrette

$10.99 per person



GF Gluten Free V Vegetarian VG Vegan

Bowls

TEX MEX PASTA SALAD (V)

fusilli pasta tossed with black beans, charred corn, avocado, tomatoes, sharp cheddar cheese, crisp corn chips with a BBQ ranch dressing

$16.50 each

CHICKEN SUPREME SALAD BOWL (GF)

baby spinach and field greens topped with grilled chicken, sliced mango, goat cheese and pistachios with a citrus vinaigrette

$17.50 each

BANGKOK BEEF SALAD BOWL (GF)

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

$18.50 each

TROPICAL AHI TUNA BOWL (GF)

seared tuna loin diced and tossed in creamy chili-garlic sauce on top of steamed sushi rice with pineapple, avocado, cucumber, julienned carrots, red peppers, purple cabbage, bean sprouts and fresh cilantro leaves

$20.95 each

SALMON TOGARASHI BOWL (GF)

sashimi salmon tossed in Togarashi sauce on sushi rice with shredded carrots, radish, avocado, cucumber, mango, bean sprouts and Wakame seaweed salad

$20.95 each

VEGAN TOFU DYNAMITE BOWL (VG) (GF)

sliced tofu with jasmine rice, shredded purple cabbage and carrots, radish and Chinese eggplant topped with homemade chili-garlic dynamite sauce and toasted sesame seeds

$18.95 each

CHICKEN TERIYAKI POWER BOWL (GF)

roasted free-range breast of sesame chicken, cauliflower, quinoa, carrots, red onion, edamame beans, pickled ginger, alfalfa sprouts and fresh cilantro leaves with sweet and tangy teriyaki sauce

$19.95 each



Boxes

STRAWBERRY BALSAMIC CHICKEN

free range breast of chicken with a balsamic glaze and strawberry salsa accompanied by quinoa salad, grilled asparagus and a brownie

$23.50 each

THE CAPRESE

sliced farm-raised chicken breast in a garlic pesto crust accompanied by tri-color tortellini, tomato, mozzarella drizzled with olive oil and a cannoli

$23.50 each

CHIMICHURRI BEEF

grilled London broil with chimichurri sauce, served with roasted potatoes, tomato-cucumber salad and cheesecake bar

$25.50 each

THE PLAINS

grilled London broil with peppercorn crust, cheese tortellini, garlic spinach and a madeleine cookie

$25.50 each

SOUTHWEST GRILL

sliced flank steak and breast of chicken glazed with ancho-chili barbecue sauce accompanied by black beans and rice, grilled vegetables and lemon bars

$29.50 each

MEMPHIS BBQ SALMON

grilled salmon marinated in our special blend-BBQ sauce served with dijon slaw, potato salad and pecan tart

$25.50 each

TEPAN YAKI SALMON GF

Japanese barbecued salmon fillets presented on a bed of wasabi rice noodles with sesame spinach, bok choy, baby corn and chocolate dipped macaroons

$25.50 each

TOFU PRIMAVERA VG

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

$21.95 each

SHRIMP KETO GF

basil and lemon grilled shrimp salad with feta cheese, olives, garlic spinach, roasted broccoli and cauliflower florets

$25.50 each

SANDWICH BOXED MEAL

a sandwich of your choice served with picnic potato salad, marinated green beans and raspberry cream puffs

$22.50 each



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Buffet Packages

POULTRY ROOM TEMPERATURE BUFFETS



HERE'S THE RUB GF

free-range breast of chicken with a barbecue mesquite rub accompanied by roasted Red Bliss potatoes

- farmer's slaw V GF
- garden salad VG GF
- assorted dessert bars V

$24.95 per person

GRILL AND SIZZLE GF

farm-raised breast of chicken grilled over Applewood with habañero black bean salad, south of the border roasted corn relish and colorful quinoa

- wheatie pasta salad V
- garden grilled vegetables VG GF
- homemade cookies and brownies V

$24.95 per person

CHICKEN SCALLOPINI

breaded chicken cutlets pan- roasted to a golden brown with wild mushroom vinaigrette

- saffron orzo pasta salad VG
- classic Caesar salad
- Sicilian lemon tart V

$24.95 per person

THE GENOVESE

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 VG GF
- miniature cannolis V
- chocolate-covered strawberries V GF

$24.95 per person

MARRAKESH

grilled breast of chicken in Moroccan spices with tabbouleh salad, saffron couscous and tomato, cucumber and red onion salad

- Mediterranean grilled vegetables VG GF
- hummus and pita platter VG
- sesame almond pocket dipped in honey V

$24.95 per person

CHICKEN AND KALE GF

grilled breast of free-range chicken on roasted kale, potato and cherry tomato salad

- colorful quinoa salad VG GF
- honey-gingered carrot salad V GF
- pear and almond tart V

$24.95 per person

STRAWBERRY BALSAMIC CHICKEN GF

free-range breast of chicken with a balsamic glaze and strawberry salsa

- super grains salad VG
- South Beach salad GF
- assorted macarons and meringues V GF

$24.95 per person

ALMONDS ARE FOREVER

arugula, spiced and roasted almond crusted breast of chicken with blistered lemon green beans and sweet roasted peppers

- sunset spa pasta salad VG
- classic Caesar salad
- chocolate raspberry marquise cake V

$24.95 per person

POULTRY HOT BUFFETS

CHICKEN CAPRESE GF

breast of free-range chicken stuffed with spinach, fresh herbs and fontina cheese with a sweet basil sauce accompanied by wild rice pilaf

- garden grilled vegetables VG GF
- Sonoma salad V GF
- strawberry tart with amaretto cream V

$26.95 per person

PICNIC IN THE SOUTH

crispy pieces of Southern fried chicken

- new potato and green bean salad GF
- chop house salad V GF
- individual pecan bars and lemon squares V

$22.95 per person

THE BAVARIAN GF

honey-glazed breast of chicken stuffed with smoked Gouda, Black Forest ham, roasted red peppers and caramelized Vidalia onions served with an herb sauce

- fingerling potato salad VG GF
- heirloom apple salad VG GF
- mixed berry charlotte V

$26.95 per person

MONTEGO BAY GF

jerk chicken breast with tomato rice, grilled pineapple and spiced rum-glazed plantains

- Caribbean black bean salad VG GF
- garden salad VG GF
- coconut-crusted Key lime tart V

$24.95 per person

COUNTRY FAIR GF

whole pieces of chicken basted in our spicy homemade barbecue sauce

- new potato and green bean salad GF
- strawberry field salad VG GF
- all-American apple pie V

$23.95 per person

THE ROTISSERIE GF

roasted whole pieces of farm-raised chicken basted in toasted garlic, rosemary and extra virgin olive oil with skillet-fried potatoes

- sweet corn salad VG GF
- Brussels slaw VG GF
- homemade apple strudel V

$23.95 per person

MEXICANA GF

chicken enchiladas wrapped in fresh corn tortillas with a red enchilada sauce and baked with shredded jack and cheddar cheeses

- refried beans VG GF
- yellow rice VG GF
- citrus jicama slaw VG GF
- cinnamon churros with chocolate dipping sauce V

$22.95 per person

HUMMUS CRUSTED CHICKEN GF

free range breast of chicken seared and baked in a hummus crust on pan roasted yellow and green zucchini

- tabbouleh salad VG
- Mediterranean salad VG GF
- almond and coffee opera cake V

$23.95 per person

CHICKEN AND TWISTS

slender pasta twists with free range breast of chicken, florets of cauliflower and broccoli in a chardonnay sauce

- garden salad VG GF
- Italian baked bread V
- coconut-crusted Key lime tart V

$22.95 per person

SALSA VERDE GF

grilled breast of farm-raised chicken in lime, cilantro, cumin, garlic and a touch of Turbinado sugar marinade, topped with melted Monterey Jack, minced red onion, jalapeño and salsa verde served with Annatto-tomato rice

- sweet corn salad VG GF
- citrus jicama slaw VG GF
- dulce de leche cupcakes V

$25.95 per person

TAKE OUT

"Take out" Kung pao chicken stir-fried with ginger, light soy sauce, Shaoxing wine, green onion, red and green peppers served with toasted sesame steamed rice

- tofu grill VG GF
- blistered green beans VG GF
- mandarin orange fruit tarts V

$24.95 per person

HEART TO HEART GF

roasted and sliced breast of free-range chicken with artichoke hearts, cipollini onions, roasted plum tomatoes and gemelli pasta in a tomato-chardonnay cream sauce

- asparagus spears VG GF
- kale salad V GF
- tiramisu eclairs V

$24.95 per person

SCHNITZEL

thin chicken breast cutlet in a crisp herb crust, lemon butter sauce with herbed egg noodles, sautéed green beans and roasted kale

- tomato-cucumber salad VG GF
- Mediterranean salad VG GF
- black forest cake V

$23.95 per person

PARMA BAKE

parmesan and arugula crusted chicken breast on acini de pepe pasta with basil sauce

- garden grilled vegetables VG GF
- classic Caesar salad
- candied orange dipped cannoli V

$25.95 per person

BEEF ROOM TEMPERATURE BUFFETS

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

- blistered green beans VG GF
- taste of Asia salad VG GF
- coconut rice with passion fruit cream V GF

$25.95 per person

THE OMAHA* GF

sliced roasted fillet of beef served with grilled plum tomatoes, asparagus spears and horseradish potato salad

- chop house salad V GF
- caramel and vanilla cake with poached pears V

$38.50 per person

THE PLAINS*

mesquite-grilled Colorado London broil encrusted with black Tellicherry peppercorns, sliced and accompanied with crispy vegetable chips and horseradish cream

- fingerling potato salad VG GF
- garden grilled vegetables VG GF
- all-American apple pie V

$25.95 per person

CHIPOTLE JAVA GF

chipotle-coffee crusted beef tenderloin with fajita roasted peppers and onions, spiced pinto bean salad and a roasted sweet corn salad

- armadillo salad V
- BLT salad GF
- chocolate covered strawberries V GF

$39.95 per person

TATAKI

seared fillet of free-range beef marinated in mirin-soy and toasted sesame with spring onion daikon salad, wakame seaweed and cucumber-radish salad, ponzu dressing and roasted sweet corn

- honey-gingered carrots V GF
- glass noodle salad VG
- assorted miniature fruit tarts V

$39.95 per person



* This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BEEF HOT BUFFETS



EL GAUCHO* GF

Argentinean style, fire-roasted fillet of beef with traditional chimichurri sauce, roasted sweet onions, red and green peppers, zucchini and carrots

- tomato-cucumber salad VG GF
- tres leches cheesecake bars V

$38.95 per person

CLASSIC BEEF TENDERLOIN* GF

herb roasted tenderloin with red wine aioli, asparagus and ratatouille

- Gruyere potato diamonds V
- Sonoma salad V GF
- apple tart tatin V

$39.95 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

- asparagus spears VG GF
- Caesar salad
- citrus mascarpone tart V

$26.95 per person

THE KETTLE GF

braised boneless beef short ribs in its natural juices with mirepoix vegetables, thyme and Merlot wine

- smashed Red Bliss garlic potatoes V GF
- garden salad VG GF
- seasonal fruit tarts V

$36.95 per person

HOMEY MEATLOAF GF

home-style meatloaf with creamy, country mashed potatoes and mushroom gravy

- Brussels slaw VG GF
- strawberry field salad VG GF
- apple pie V

$18.95 per person

BACKYARD PICNIC

all-American hamburgers and hot dogs accompanied by ketchup, mustard and relish; platters of lettuce, tomatoes and red onions; served with fresh hamburger buns and hot dog rolls

- new potato and green bean salad GF
- chop house salad V GF
- strawberry shortcake V

$21.95 per person

BIG TEX GF

Texas-style barbequed beef brisket with Windows' dry rub served with baked cowboy beans

- picnic potato salad V GF
- farmer's slaw GF
- assorted cupcakes V

$31.95 per person

THE IOWAN GF

petite fillet of Iowa beef in a cracked black pepper cherry sauce, roasted cipollini onions, wild mushroom mélange and herb roasted fingerling potatoes

- tomato-cucumber salad VG GF
- kale salad V GF
- chocolate chip cookies V

$38.95 per person

THE AMERICAN GRILL GF

grilled tenderloin of beef in a garden herb crust with grilled farm fresh vegetables

- super grains salad VG
- heirloom apple salad VG GF
- all-American apple pie V

$39.95 per person

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SEAFOOD ROOM TEMPERATURE BUFFETS



THE NORWEGIAN*

whole side of grilled Norwegian salmon garnished with watercress, accompanied by gingered Parisian carrots, marinated green beans and saffron orzo

- tomato-cucumber salad VG GF
- Sonoma salad V GF
- red velvet and white chocolate chip cookies V

$31.95 per person

MEMPHIS BARBECUE SALMON* GF

whole side of salmon glazed with a Memphis-style barbecue sauce, Dijon slaw and creamy potato salad

- Brussels slaw VG GF
- chop house salad V GF
- rocky road and strawberry cupcakes V

$31.95 per person

TEPAN-YAKI* GF

Japanese lacquered salmon fillets on a bed of wasabi rice noodles with sesame spinach, bok choy and baby corn

- citrus jicama slaw VG GF
- honey-gingered carrots V GF
- mango-coconut cupcakes V

$31.95 per person

SCALLION SALMON* GF

whole sides of grilled salmon in a scallion crust alongside a roasted fennel, leek and tomato salad with lemon-rosemary aioli

- harissa orecchiette pasta salad VG GF
- South Beach salad GF
- lemon meringue bars V

$31.95 per person

SALMON VERA CRUZ GF

grilled Norwegian salmon fillet marinated with lime, oregano and thyme with a jalapeño slaw, sweet onions, capers, tomatoes and Manzanilla olive salad

- quinoa salad VG GF
- citrus jicama salad VG GF
- New York-style cheesecake V

$31.95 per person

RUBY STAR

grilled salmon fillet in a white balsamic and pink grapefruit glaze, with couscous salad, ruby grapefruit, Thai basil salad and heirloom cherry tomato salad

- the breeze salad V
- Sonoma salad V GF
- raspberry macaroons V GF

$31.95 per person

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SEAFOOD HOT BUFFETS



SALMON PICCATA*

fillet of salmon in lemon-basil caper sauce with pearl pasta, tossed in a confetti of garden-fresh vegetables

- asparagus spears VG GF
- South Beach salad GF
- cheesecake lollipops V GF

$31.95 per person

MARYLAND CAKES

twin lump crab cakes served with crisp Old Bay potato wedges and roasted sweet corn in a tarragon tartar sauce

- farmer's slaw V GF
- garden salad VG GF
- pecan and lemon bars V

$35.95 per person

CARIBBEAN REEF

grilled red snapper with a warm mango salsa accompanied by rasta pasta and garlic-steamed spinach

- garden grilled vegetables VG GF
- Caribbean black bean salad VG GF
- rum and pineapple upside down cake V

$27.95 per person

EAST COAST

Florida Gulf shrimp stuffed with Maryland crab meat in a citrus butter sauce, served on vegetable rice pilaf with braised red cabbage

- asparagus spears VG GF
- kale salad V GF
- fresh lemon cheesecake with blueberries V GF

$30.95 per person

MISO MISO

wild rockfish marinated in yellow miso, mirin, sake and soy, with coconut rice, glazed baby bok choy, sugar snap peas and red Japanese chili peppers

- tofu grill VG
- taste of Asia salad V
- chocolate pecan banana tart with caramel drizzle V

$32.50 per person

BALSAMIC SALMON* GF

whole side of grilled balsamic salmon accompanied by sautéed spinach

- super grains salad VG
- garden grilled vegetables VG GF
- carrot cake slices V

$31.95 per person

BAJA

lime and ancho marinated roasted Gulf shrimp served with corn and flour tortillas, pico de gallo, citrus jicama slaw, cilantro, queso fresco and crema

- sweet corn salad VG GF
- Tijuana pasta salad V
- churros V

$28.95 per person

EVERYTHING SALMON

"Everything" spice crusted Verlasso Bay salmon fillet with lemon-garlic snipped pole beans, roasted cauliflower florets and yellow Finn potatoes

- tomato cucumber salad VG GF
- Mediterranean salad VG GF
- Key lime whoopie pies V

$31.95 per person

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COMBINATION ROOM TEMPERATURE BUFFETS

PACIFIC RIM NOODLES WITH GRILLED CHICKEN AND SHRIMP

marinated and grilled chicken and shrimp on a bed of noodles with red and green peppers, Asian-cut carrots and snow peas

- blistered green beans VG GF
- taste of Asia salad V
- sliced fruit VG GF

$29.95 per person

SOUTHWEST GRILL* GF

sliced flank steak and chicken breast glazed with ancho-chili barbecue sauce accompanied by black bean and rice salad

- garden grilled vegetables VG GF
- chop house salad V GF
- cookies and brownies V

$32.95 per person

SIMPLY GRILLED GF

grilled breast of farm-raised chicken and Norwegian salmon medallions with a sprinkle of pink peppercorns and Hawaiian sea salt, lemon and virgin olive oil and simply grilled vegetables

- colorful quinoa salad VG GF
- classic Caesar salad
- seasonal fruit platter with raspberry coulis VG GF

$31.95 per person

WINDOWS TRILOGY GF

mesquite grilled chicken, seared flank steak and grilled shrimp served with Yukon gold potatoes and sweet roasted onions, smoked tomato salsa and horseradish cream

- garden grilled vegetables V GF
- caramel vanilla slab V

$34.95 per person

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COMBINATION HOT BUFFETS

PAELLA VALENCIA GF

saffron rice with shrimp, clams, mussels, chorizo sausage, breast of chicken, peppers, roasted onions and peas

- tomato-cucumber salad VG GF
- garden salad VG GF
- vanilla churros with strawberries and cream V

$27.95 per person
$37.95 per person / lobster

LEMON-PEPPER CHICKEN & SHRIMP

Florida gulf shrimp and boneless chicken breast in Meyer lemon juice with a julienne of yellow squash and zucchini on pearl pasta

- asparagus spears VG GF
- garden salad VG GF
- exotic fruit Bavarian V

$29.95 per person

SHISH GF

individual kabobs of beef, chicken and vegetables with saffron scented rice and tzatziki sauce

- Mediterranean salad VG GF
- hummus with pita chips VG
- traditional and chocolate dipped baklava V

$29.95 per person

TACO BAR

ground beef and grilled chicken with iceberg lettuce, chopped tomatoes, shredded cheddar and Monterey Jack cheese, crispy taco shells and soft flour tortillas

- Santa Fe terrine with tri-color tortilla chips V GF
- Garden salad VG GF
- apple and cinnamon fritters V

$24.95 per person

FAJITAS

grilled chicken and beef fajitas with roasted red peppers, caramelized onions, guacamole, tomato salsa, sour cream and cheddar cheese served with a basket of soft flour tortillas

- Caribbean black bean and rice salad VG GF
- sweet corn salad VG GF
- coconut-crusted Key lime pie V

$27.95 per person

DOS AMIGOS* GF

grilled salmon Veracruz and chipotle orange glazed chicken served with Spanish yellow rice and cilantro-lime jalapeño slaw

- garden salad VG GF
- dulce de leche cupcakes V

$30.95 per person

TWIN LETTUCE WRAPS

stir-fry of Gulf shrimp and breast of chicken in a sweet and spicy mango chili sauce served with red and green leaf lettuces, spring onions, cilantro, cucumber, radish and matchstick carrots to make your own special wraps

- glass noddle salad VG
- taste of Asia salad V
- seasonal fruit platter with raspberry coulis VG GF

$27.95 per person

DOUBLE Q'S

Memphis-style pulled pork shoulder and Carolina-style pulled chicken served with potato buns

- sweet corn salad VG GF
- farmer's slaw V GF
- rocky road cupcakes V

$24.50 per person

VEGETARIAN HOT BUFFETS

TOFU JARDINIÈRE VG

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

- wheatie pasta salad V
- kale salad V GF
- assorted fruit tarts V

$19.95 per person

STUFFED ARTICHOKE BOTTOMS VG GF

artichokes stuffed with roasted garlic spinach and sun-dried tomato on a bed of quinoa

- sunset spa pasta salad VG
- strawberry field salad VG GF
- 3-layer cheesecake squares V

$20.95 per person

THE VEG BURGER VG

vegetable patties served with sliced tomato, lettuce, chopped onions and buns

- roasted potato salad GF
- citrus jicama slaw VG
- chocolate chip cookies V

$18.50 per person

PAELLA PEPPERS VG GF

bell peppers filled with saffron rice, sweet peas, roasted onions and tomatoes

- Caribbean black bean salad VG GF
- Sonoma salad V GF
- cardamom cookies V

$17.95 per person

ZUCCHINI NOODLES V GF

zucchini noodles layered with a savory tomato sauce, sautéed spinach and mozzarella cheese

- the breeze salad VG
- Caesar salad
- orange-cranberry bars V

$17.50 per person

BAKED ZITI V

ziti pasta with plum tomato sauce, herbed ricotta, mozzarella and Parmesan cheeses

- garden grilled vegetables VG GF
- Mediterranean salad VG GF
- lemon curd moon pies V

$19.50 per person

VEGETABLE LASAGNA V

thin pasta sheets layered with roasted vegetables, three cheeses and a light bechamel cream sauce

- heirloom apple salad V GF
- asparagus spears VG GF
- Black Forest squares V

$21.50 per person

THE NO WHEAT V GF

gluten-free penne pasta baked under a mozzarella cheese crust with roasted zucchini, sweet peppers, eggplant and San Marzano tomatoes

- Brussels slaw VG GF
- Sonoma salad V GF
- flourless peanut crunch V

$19.25 per person

PORCINI RAVIOLI V

ravioli stuffed with wild mushrooms, tossed with toasted pine nuts and sweet peas in an Alfredo sauce

- garden grilled vegetables VG GF
- tomato cucumber salad VG GF
- Key lime pie V

$22.25 per person

CAULIFLOWER STEAK V

parmesan roasted cauliflower with Spanish sweet and smokey paprika, breadcrumbs and garlic aioli

- sunset spa pasta salad VG
- Mediterranean salad VG GF
- assorted filled macaroons V GF

$21.75 per person



GF Gluten Free V Vegetarian VG Vegan

After Hours



ROOM TEMPERATURE

LOBSTER PINEAPPLE

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

$51.00 per dozen

STRAWBERRY TUNA GF

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

$51.00 per dozen

STEAMED SHRIMP COCKTAIL GF

served with traditional cocktail sauce and Creole mustard

$44.00 per dozen

DEVILED EGGS GF

hard boiled eggs piped with a creamy mixture of egg yolk, mayonnaise and mustard dusted with paprika

$30.00 per dozen traditional V
$33.00 per dozen honey cured bacon
$34.00 per dozen BBQ shrimp

GARDEN ROLLS GF

shrimp and oriental greens wrapped in thin rice paper with hoisin sauce

$44.25 per dozen

PROTEIN PALEO PLATTER GF

hard-boiled eggs, smoked turkey slices, almonds and mixed berries

$14.95 each

SILVER DOLLAR TENDERLOIN SANDWICHES*

thinly-sliced, aged tenderloin of beef served on sourdough rolls, with balsamic glazed onions, sauteéd mushrooms, horseradish cream and coarse-grained mustard

$55.00 per dozen

PROSCIUTTO PURSES GF

thinly sliced prosciutto filled with Mascarpone cheese, tied with a chive ribbon and drizzled with truffle oil

$48.00 per dozen

MINIATURE SANDWICHES

- smoked ham and gouda with caramelized onions on toasted brioche
- chicken salad on a croissant
- roast beef on a knot roll with horseradish cream
- buffalo mozzarella and plum tomato with balsamic vinaigrette on an olive roll V

$44.00 per dozen

CAPRESE TOMATO BITES V GF

cherry tomatoes stuffed with a goat cheese mousse

$29.50 per dozen

TRIO OF SHRIMP GF

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

$11.95 per person

NORI MAKI* GF

served with pickled ginger, wasabi and soy sauce

$14.95 per person

HERB ROASTED FILLET OF BEEF*

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

$430.00 per tenderloin / serves 15-20

* This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

ROOM TEMPERATURE (CONTINUED)

CALIFORNIA PINWHEELS

rolled tortilla wraps sliced in pinwheels with the following fillings:

- turkey, Havarti cheese and garlic aioli
- ham and Swiss with honey mustard
- bacon, lettuce and tomato with mayonnaise
- zucchini, yellow squash, lettuce, tomato and mozzarella with herbed pesto (V)

$8.95 per person

TEX MEX CHICKEN DIP (GF)

grilled chicken and avocado salsa served with corn tortilla chips

$12.50 per person

SATAY SATAY SATAY

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

$10.25 per person

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

$12.95 per person

DUO OF HUMMUS

roasted red pepper hummus and jalapeño hummus served with a basket of toasted pita chips

$6.95 per person

CREAMY SPINACH DIP (V)

homemade spinach dip, accompanied by carrots, celery and an assortment of flatbreads for dipping

$6.95 per person

SANTA FE TERRINE (V) (GF)

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

$49.50 per terrine / serves 20

TRI-COLOR TORTILLA CHIPS (V) (GF)

with roasted tomato salsa, guacamole and sour cream

$5.95 per person

GARDEN BASKETS (V) (GF)

seasonal basket of garden vegetables with a green goddess-ranch dressing

$42.00 small / serves 10-15
$75.00 large / serves 20-30

MIDDLE EASTERN MEDLEY (VG)

hummus, tabbouleh, raisin couscous, olives, feta and red peppers, served with a basket of toasted pita chips

$10.25 per person

BRIE WITH FRESH FRUIT (V)

served with a basket of gourmet crackers

$85.00 each



WARM HORS D'OEUVRES

WINDOWS' SIGNATURE CRAB CAKES

served with cornichon remoulade

$55.00 per dozen

DIVER SCALLOPS GF

skewered scallops wrapped in peppered bacon and oven roasted

$39.00 per dozen

LOLLIPOP LAMB CHOPS*

in a sun-dried tomato crust with a basil and mustard dipping sauce

$59.50 per dozen

ITALIAN MEATBALLS

oven-roasted meatballs in a tomato basil meat sauce

$30.50 per dozen

PIGS IN A BLANKET

served with honey mustard

$36.00 per dozen

PEKING ROLLS V

roasted Peking duck rolled in miniature pancakes with spring onion and hoisin sauce

$42.00 per dozen

$38.00 per dozen / Portobello mushroom

QUESADILLAS

served with sour cream, salsa and guacamole

- grilled chicken and roasted red peppers **$43.50 per dozen**
- brie, mango and caramelized onions V **$41.00 per dozen**
- vegetables and green-onion molé sauce V **$38.50 per dozen**

MARYLAND CRAB DIP

with crisp herbed French bread toasts

$11.75 per person

SPINACH STUFFED MUSHROOM CAPS V

savory spinach filled mushroom caps, broiled with buttery breadcrumbs

$33.50 per dozen

SAVORY BRIE BONBON V

brie cheese with almond and pear wrapped in delicate phyllo layers with curried aioli

$36.00 per dozen

SPANAKOPITA V

a blend of spinach and feta cheese baked in phyllo dough

$28.50 per dozen

CRISPY SPRING ROLLS VG

with sweet-and-sour dipping sauce

$26.75 per dozen

SHORT RIB GRILLED CHEESE

buttery toasted brioche mini sandwiches with Gruyere, horseradish and shredded short rib

$42.75 per dozen

COCONUT ENCRUSTED SHRIMP

with tamarind dipping sauce

$47.00 per dozen

MINI CUBAN SANDWICHES

roasted pork, shaved ham, cheese, pickles and mustard on mini toasted baguettes

$45.00 per dozen

NEGAMAKI

grilled teriyaki ribeye and scallion rolls, sesame soy dipping sauce

$47.00 per dozen

MEATBALL TRIO

homemade meatballs

- traditional
- lamb in harissa dressing
- vegetable V

$9.00 per person

DIM SUM

an assortment of traditional Chinese dim sum to include shrimp dumplings, gao pao chicken buns and vegetable wontons, accompanied by soy sauce and spicy roasted chili sauce

$12.50 per person

SHAKE AND BAKE TENDERS

buttermilk fried chicken tenders served with honey-mustard and barbecue dipping sauces

$13.50 per person

WINGS OVER BUFFALO GF

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

$13.50 per person

EMPANADAS

flaky pastry crescents filled with chicken, beef or vegetables, served with tomatillo salsa

$28.95 per dozen

TRIO OF DIAMONDS V

spinach, mushroom and brie and leek quiche diamonds baked in a flaky pastry crust

$9.95 per person

SAMOSAS

phyllo pockets filled with ginger, garlic, tomato, spices and your choice of chicken or lamb served with cilantro yogurt dip

$32.95 per dozen

MEZZE PLATTER VG

falafel pancakes served with hummus, tomato and cucumber salad and crisp pita chips

$14.95 per person

Snacks and More

FRUIT & CHEESE (V)

imported and domestic cheeses artfully garnished with fruit and berries, accompanied by an assortment of crackers

$9.95 per person

CHARCUTERIE AND CHEESE PLATTER

a variety of domestic and imported cheeses with a daily assortment of sausages, paté and cured meats served with dried fruits, gourmet crackers and French bread rounds

$10.95 per person

GARDEN CUPS (VG) (GF)

individual crudité served in a disposable cup with green goddess dressing

$5.50 each

HUMMUS CUP (VG)

homemade hummus in a disposable cup with cucumber spears, carrot sticks, red and yellow pepper strings

$6.25 each

POPCORN BAR (V) (GF)

plain, white cheddar and caramel

$6.50 per person

GRANOLA BARS (V)

$3.25 per person

MIXED NUTS (VG) (GF)

$4.95 per individual bag

INDIVIDUAL BAGS OF CHIPS, PRETZELS & POPCORN (VG)

$2.95 per person

WHOLE FRUIT (V) (GF)

an assortment of apples, oranges, grapes, pears and bananas

$2.75 per person



BISCOTTI

a variety of handmade Italian almond biscuits

$2.15 each

CHERRY DATE BAR (V)

(48-hours notice)

chewy oat and almond butter bars loaded with dried cherries and dates

$5.95 each

CHOCOLATE CHIP AND PEANUT BUTTER BAR (V)

(48 hours notice)

chocolate chip and creamy peanut butter bars with rolled oats and brown sugar

$5.95 each

TRAIL MIX (V) (GF)

$3.50 per individual bag

KIND BARS (V) (GF)

$4.95 each

POWER BALLS

(2 dozen minimum)

- white chocolate-cranberry
- oatmeal-chia-peanut butter chips-coconut
- dark chocolate-coconut (VG)

$2.75 each

SWEET CLUSTERS (GF)

(2 dozen minimum)

- dark chocolate, pomegranate and almond
- milk chocolate, toffee, cashew
- marshmallow, dark chocolate, walnuts
- spicy chocolate, coconut

$5.25 each

YOGURT BARKS (GF)

(2 dozen minimum)

trio of yogurt barks to include blueberry-almond, granola-dark chocolate, dried cherry-walnut

$5650 per person

FRENCH BRIE WITH CARAMELIZED PECANS (V)

creamy French brie cheese with caramelized pecans, served with gourmet crackers

$80.00 per person

Just Desserts

SIGNATURE CAKES & PIES

10-inch round, serves 12–15



STRAWBERRY TART

amaretto almond sweet dough and fresh strawberries with amaretto cream

$50.00 each

EXOTICA

mango and passion fruit Bavarian with coconut sponge cake and a fresh fruit garnish

$50.00 each

CARROT CAKE

old-fashioned carrot cake with traditional cream cheese icing

$50.00 each

LEMON LAYER CAKE

lemon cake layered with fresh lemon mousse and whole raspberries with a light lemon frosting and caramelized Italian meringue

$50.00 each

STRAWBERRY SHORTCAKE

yellow Genoise cake filled with pastry cream and strawberries covered with whipped cream and decorated with fresh strawberries and biscotti crumbs

$50.00 each

TRADITIONAL APPLE TATIN

Golden Delicious apples slowly cooked in caramel and butter, layered in orange Breton shortbread and topped with cinnamon whipped cream and almond brittle

$48.00 each

PEAR AND ALMOND TART

buttery sweet dough, almond and dried cranberry cream with poached pears in a fresh rosemary syrup

$48.00 each

FRESH BAKED PIES

- apple
- cherry
- pecan
- pumpkin
- coconut-crusted Key lime
- lemon meringue
- peach (seasonal)

$35.00 each / 8-inch round, serves 8

CUSTOM-MADE SHEET CAKES

$95.00 each / qtr. sheet, serves 25
$150.00 each / half sheet, serves 50
$250.00 each / full sheet, serves 100

CHOCOLATE RASPBERRY MARQUISE

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

$55.00 each

DEVIL'S FOOD

old-fashioned chocolate cake with a whipped double chocolate icing

$55.00 each

S'MORES TEMPTATION CAKE

graham cracker base, homemade marshmallow, milk chocolate cream and dark chocolate mirror glaze

$58.00 each

NEW YORK-STYLE CHEESECAKE

- strawberry / **$48.00 each**
- plain / **$46.00 each**
- marble / **$49.00 each**

DOUBLE CHOCOLATE DECADENCE CAKE

rich chocolate sponge cake with a blend of premium chocolate ganache, coated with a dark chocolate glaze

$58.00 each

CHOCOLATE FLOURLESS CAKE WITH PEANUT CRUNCH GF

chocolate flourless cake, peanut butter crisps and dark chocolate truffle mousse, glazed with dark chocolate

$58.00 each

TIRAMISU

ladyfingers soaked in espresso and Marsala wine, layered with coffee cream and mascarpone cheese mousse.

$58.00 each

PARISIAN OPERA CAKE

almond sponge cake, espresso syrup, coffee-flavored French buttercream, chocolate ganache

$58.00 each

CAPRICORN DOME

almond sponge cake, dark chocolate and clementine mousse, orange crème brûlée and almond crisp

$58.00 each

EVO CAKE

organic extra virgin olive oil cake with zests of Gargand oranges, Sicilian lemons, hint of sweet sherry, Limoncello and roasted pistachios

$58.00 each

SWEET SHOTS

$6.25 each

LEMON BLUEBERRY PIE

fresh lemon curd, crisp shortbread, blueberries, vanilla cream and Italian meringue

STRAWBERRY FRAISER

almond sponge cake with kirsch mousseline cream, fresh strawberries and sponge cake crumbs

CHOCOLATE POT DE CREME GF

chocolate mousse with chocolate pearls and hazelnut whipped cream

TIRAMISU

white sponge cake with mascarpone cream, coffee-soaked ladyfinger and coffee frosting

$4.95 each

DECONSTRUCTED CHEESECAKE

graham cracker crumble, cheesecake mousse and fresh raspberries

BANANA NUTELLA

sponge cake with banana cream drizzled with nutella and banana chips



CUPCAKES

$4.75 each, 1 dozen minimum

ROCKY ROAD

dark chocolate sponge cake with walnuts, milk chocolate cream and dark chocolate buttercream with chocolate shavings

TIRAMISU

white sponge cake with mascarpone cream, coffee-soaked ladyfingers and coffee frosting

CITRUS

white sponge cake with a Key-lime filling topped with a mandarin-flavored buttercream and fresh lime zest

DULCE DE LECHE

white sponge cake with a dulce de leche center and caramel frosting

OREO

chocolate cake, cream fillng and oreo buttercream icing

ANGEL FOOD & RASPBERRIES

lemon-scented angel food cake, fresh raspberries, toasted pistachios and white chocolate curl

STRAWBERRY SHORTCAKE

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

COCONUT BLITZ

coconut cake with rum custard, braised pineapple and cream cheese icing with a sweetened coconut frizzle

SIMPLY RED

red velvet sponge cake, cheesecake filling and raspberry flavored cheesecake icing

GF Gluten Free V Vegetarian VG Vegan

PASTRIES GALORE

8-person minimum

CHEESECAKE GF

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

$3.95 each

PIE POPS
(48-hour notice required)

apple or cherry mini pies

$4.50 each

WE PASSED THE BAR!

an assortment of white chocolate blondies, almond crunch, pecan caramel, raspberry linzer, tart lemon and flavored cheesecake bars

$5.95 per person

SOUTHERN SWEETS

coconut cake squares, pecan bars and lemon squares

$5.75 per person

ASSORTED FILLED MACARONS GF

to include pistachio, chocolate, lemon, coffee and raspberry

$2.95 each

FRUIT TARTS

a variety of seasonal fruits

$35.00 each / serves 8-10 guests
$7.95 each / 4-inch size
$3.50 each / mini

MINIATURE FRENCH PASTRIES

a variety of daily made friandise

$7.25 per person

CHOCOLATE CUPS GF

raspberry mousse, mango mousse or chocolate mousse served in a chocolate cup with whipped cream and garnished with fresh raspberries

$6.95 each

ROCKY ROAD BARS

milk chocolate blended with chopped nuts and mini marshmallows

$2.95 each

WHOOPIE PIES

- chocolate
- red velvet
- carrot cake
- key lime

$3.95 each

CHOCOLATE-COVERED STRAWBERRIES GF
(minimum 2 dozen)

single-dipped or triple-dipped in white, milk and bittersweet chocolate

$2.95 each / single-dipped
$3.50 each / triple-dipped

COOKIES

8-person minimum

GOURMET COOKIE PLATTER

a variety to include, lemon madeleine, moonstone cookie, Pomponnette, coconut macaroon, orange Delice and raspberry thumbprint

$5.25 per person

KRINKLE COOKIES

chocolate cookies coated in powdered sugar with sour cherries

$2.75 each

HOMEMADE COOKIE AND BROWNIES
$4.95 per person

LEXI'S MUDSLIDE COOKIES

bittersweet chocolate, chopped walnuts and chocolate chunks

$3.50 each

COMPOST COOKIE

semisweet chocolate, caramel chips, cocoa puffs cereal, ground coffee, rippled potato chips and vanilla essence

$2.75 each

RED VELVET AND WHITE CHOCOLATE CHIP COOKIES

soft and chewy red velvet, white chocolate chips and a hint of cocoa

$2.75 each



Extras

BEVERAGES

TROPICANA™ ORANGE JUICE

$12.95 each / 48 oz.

TROPICANA™

orange, cranberry and apple

$4.95 each / 12 oz. and 16 oz.

PURE LEAF ICED TEAS™

sweetened, unsweetened and lemon

$3.00 each / 18.5 oz.

FRESHLY BREWED ICED TEA

sweetened and unsweetened

$2.75 per serving

FRESH LEMONADE

$2.75 per serving

STILL WATER

$2.50 each / 12 oz. can

LA CROIX SPARKLING WATER

lemon and cranberry

$2.50 each

SODAS

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

$2.50 each / individual can

COFFEE

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

$32.00 per airpot / 10-12 cups
$55.00 per airpot / 20 cups
$90.00 per airpot / 40 cups

HOT TEA

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

$26.50 per airpot / 10-12 cups

DISPOSABLES

We are happy to offer you a selection of premium disposable products that includes serving pieces, flatware, plates, napkins and cups. Biodegradable and environmentally-friendly products are available upon request.



It's All In the Details

Daily Garnish 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.



OUR CORPORATE MENU

As a full-service caterer, we are pleased to work with you on 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 you ordering as far in advance as possible. All orders must be placed at least 48 hours in advance. We do our best to accommodate last-minute orders.

DELIVERY AND SET-UP

Daily Garnish delivers to Washington, DC, Maryland and Virginia. Orders including chafing dishes or equipment pickups are charged an additional $10.00 per delivery. Please consult with your Account Executive for special set-up needs and additional pricing that may apply.

BILLING & PAYMENT

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

All events must be paid in full prior to delivery. Payments over $250 made with a credit card will incur a 2.5% fee. Payment may also be made via ACH or check without a fee.

WARM MENU ITEMS AND CHAFING DISHES

Hot menu selections require on-site warming. You may rent 8-quart chrome chafing dishes for $13.50 each or purchase 8-quart disposable chafing dishes for $8.50 each. Please keep in mind that some menu items require additional heating time.

EQUIPMENT

Your corporate drop-off order will be presented on disposable white platters. If specified, attractive white ceramic platters are available at an additional charge. Daily Garnish can also provide chafing dishes, linens, fine china, glasses, silverware, tables and chairs as requested.

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.

CANCELLATION POLICY

Cancellation must be received by your Account Executive via e-mail or in written form no later than 48 hours prior to your event. Orders canceled less than 48 hours prior to the event will result in a 100% charge to the client, including events canceled due to inclement weather.

Contact your Account Executive for more information.

CATERING.COM/COMPANY/ABOUT-US

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