



CORPORATE CATERING

A FACILITY OWNED AND MANAGED BY THE AMERICAN COLLEGE OF SURGEONS



WINDOWS
CATERING COMPANY

HERE COMES THE SUN 8-person minimum

Breakfast à la Carte

Foggy Bottom Breakfast

a daily variety of freshly baked breakfast pastries to include: almond marzipan, butter croissants, apple turnovers, fruit danish and coffee cake slices served with butter and fruit preserves

\$6⁹⁵ per person

Key Bridge Bagel Platter

an assortment of bagels served with plain cream cheese and cream cheese jardiniere

\$2⁹⁵ per person

Lefant Plaza

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

\$4²⁵ each

Muffin Basket

assorted freshly baked large muffins to include: blueberry streusel, chocolate orange, oatmeal mixed berry and Southern-style carrot bran

\$3⁷⁵ per person

Our Signature Coffee Cakes **V**

coffee cakes to include: sour cream streusel cherry pound cake, cinnamon apple with golden raisins, banana walnut and lemon-poppy seed

\$18.00 each, serves 8-10 guests

Eastern Market

a selection of sliced cantaloupe, honeydew melon, papaya, pineapple, mango, ruby red grapefruit, navel orange, and assorted berries

\$5²⁵ per person

Individual Yogurts

an assortment of premium non-fat yogurts

\$3⁷⁵ each

Peach Raspberry Parfait

raspberry coulis, non-fat yogurt poached peaches in vanilla yogurt

\$2.95 each

Pom Blueberry Parfait

pomegranate and blueberry compote with non-fat yogurt and fresh blueberries

\$2.95 each

Hot Breakfast Selections *

Washington D.C. Breakfast

scrambled eggs, bacon, home fries and sliced fruit

\$15⁵⁰ per person

Presidential Pancakes

served with maple syrup

\$5⁹⁵ per person

Brioche French Toast

with maple syrup and butter, yogurt and mixed berries

\$11⁵⁰ per person

Egg Frittata

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

\$14⁹⁵ per person

BREAKFAST BURRITOS **\$7⁵⁰ each**

Vegetable

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

Sausage

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

The American

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

BREAKFAST SANDWICHES

The Georgetown

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

\$6⁹⁵ per sandwich

The Old Town

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

\$8⁰⁰ per sandwich

BREAKFAST QUICHES

Early Bird

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

\$26.50 each

THE CLASSIC

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

\$28.50 each

The Shroom

wild mushrooms, spinach and fontina cheese in a flaky pie crust

\$26.50 each

* At least one hour to warm using a chafing dish. Please discuss heating instructions when placing your order.

Signature Sandwiches

SANDWICH BUFFET

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

Choose from below:

- Caesar salad
- garden salad
- green bean salad
- farmer's slaw
- sunset spa pasta salad
- picnic potato salad
- saffron orzo salad
- Southwestern roasted corn salad
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\$14.00 per person / one side salad

\$16.00 per person / two side salads

8-person minimum,
gluten-free bread available

\$8²⁵ each

Italian Sub

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

The Washingtonian

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

Asian Chicken Wrap

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

Virginia Ham & Swiss

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

Chicken Salad

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

The Potomac

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

Mushroom Madness

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

Veggie 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

Tentley Town Turkey Wrap

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

Turkey and Havarti

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

Barbecue Beef

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

Greek Isles

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

Shrimp Cocktail

grilled shrimp salad with crisp romaine lettuce, celery and green onion with plum tomatoes tossed in a cocktail-mayo dressing on a New England bun

Chimichurri Flank Steak

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

Applewood Smoked Turkey & Havarti

smoked breast of turkey, Havarti cheese, leaf lettuce, sliced beefsteak tomatoes and artichoke-spinach spread on pumpernickle bread

Crisp Chick

crispy chicken filet with spicy mayo dressing and jalapeño slaw on a ciabatta roll



Entree Salads and Soups 8-person minimum

Served with your choice of bread basket and miniature pastries or sliced fruit and miniature pastries

Caesar Salad

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

\$15²⁵ per person, with grilled chicken

\$16⁵⁰ per person, with grilled shrimp

\$16⁷⁵ per person, with grilled salmon

\$17⁵⁰ per person, with grilled flank steak

Martha's Chicken Salad

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

\$15⁹⁵ 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

\$15⁹⁵ per person

Beef Salad

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

\$17⁵⁰ per person

Country 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

\$15⁹⁵ per person

9th Street Shrimp

grilled Tiger shrimp, sliced Thai mango, glass noodles, and cilantro, on a bed of field greens with a mango vinaigrette

\$17⁹⁵ per person

Balsamic Glazed Chicken Salad

grilled balsamic glazed chicken breast on baby arugula with scallions, sun-dried tomatoes, toasted pine nuts, lemon basil vinaigrette

\$14.95 per person

Spinach Chicken

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

\$15⁹⁵ per person

Dupont 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

\$16²⁵ per person

Skinny Sticks

crispy tofu with red and yellow peppers, sweet vidalia onions, Japanese eggplant and Asian squash, baby bok choy and jasmine rice salad

\$14.95 per person

Soups* serves 4-5 guests, 2-quart minimum, \$19.00 per quart

Plum Tomato Bisque

with toasted pesto croutons

Abe's Noodle Soup

with fresh vegetables and homemade noodles

Vegetable Soup

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

Butternut Squash Soup

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

Mount Vernon Lobster Bisque

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

Kennedy Clam Chowder

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



Pasta Specialties 8-person minimum



Served with green salad of your choice from page eleven

- bread basket
- miniature pastries

Baked Ziti

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

\$14.50 per person

Vegetable Lasagna

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

\$14.25 per person

Meat Lasagna

homemade pasta sheets layered with ricotta, Parmesan and mozzarella cheeses with ground beef and veal in a rich tomato sauce

\$16⁹⁵ per person

Sentaors Scampi

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

\$17⁹⁵ per person

Capitol Chicken Breast Parmigiana

Parmesan crusted chicken cutlets, pan-fried and topped with roasted garlic tomato sauce, Parmesan and mozzarella cheeses on a bed of baby penne pasta

\$17⁹⁵ per person

Rayburn Ravioli

ravioli stuffed with porcini mushrooms and tossed with toasted pine nuts, sweet peas and flat-leaf parsley in an Alfredo sauce

\$16⁹⁵ per person

The No Wheat

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

\$14.50 per person



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Buffet Packages 8-person minimum

The Watergate

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

\$19⁹⁵ per person

10-person minimum

Congressional 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

\$17⁹⁵ per person

The Woodley Park

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

\$17⁹⁵ per person

The White House Mixed Grill

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

\$21⁰⁰ per person

Capitol Grill

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

- Tuscany grilled vegetables
- chop house salad
- cookies and brownies

\$19⁰⁰ per person

The Hay Adams

roasted filet of beef, sliced and served with grilled plum tomato halves, asparagus spears, and horseradish potato salad

- Sonoma salad
- chocolate raspberry marquise

\$21⁹⁵ per person

The Northwest

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

- Tuscany grilled vegetables
- roasted rosemary red bliss potatoes with fresh herbs
- all-American apple pie

\$18⁹⁵ per person

Oriental Express

chile and apricot-glazed crispy beef on rice noodles with wok-fired sesame vegetables

- Asian cabbage salad
- tropical sliced fruit
- assorted macarons

\$18⁹⁵ per person

Embassy Row

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

\$17⁹⁵ per person

Picnic on the Mall

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

\$16⁵⁰ per person

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

\$19⁹⁵ per person

Chicken Paillard

wood grilled chicken cutlet seasoned with sea salt and cracked white pepper in a virgin olive oil-lemon and oregano dressing, accompanied by tomato,

red onion and cracked olive salad

- farro salad
- bread basket with butter
- espresso Bavarian

\$17.95 per person

HONEY-JALAPENO

sliced breast of chicken marinated in honey, cilantro, soy, pickled ginger and a touch of garlic, served with sesame soba noodles

- organic mixed green salad with arugula and red radish
- fresh sliced fruit

\$16.95 per person



Hot Buffets*

8-person minimum

Chicken Florentine

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

\$17⁹⁵ 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

\$19⁹⁵ per person

The Nationals

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

\$16⁵⁰ 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

\$21⁹⁵ per person

Caribbean Reef

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

- * grilled vegetables
- * habañero black bean salad
- * rum and pineapple upside down cake

\$18.50 per person

Ginger Peach Chicken

seared chicken breast glazed with ginger and peach with sautéed baby spinach and grilled peaches

- * baked cheese grits
- * garden salad
- * lemon meringue tart

\$17.50 per person

Montego Bay

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

- * black bean salad
- * spinach salad
- * coconut crusted key lime tart

\$17.50 per person

EL Gaucho

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

- * Buenos Aires salad
- * tres leches cheesecake bars

\$21.95 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-crusted Key lime pie

\$18.50 per person

Croque Monsieur Mac and Cheese

a French twist on the old time mac and cheese. Pasta twists with creamy Gruyere cheese and Virginia baked ham under a bacon crust

- * asparagus spears
- * chop house salad
- * rocky road bars

\$16.00 per person

Chicken Pot

creamy pulled chicken and drop dumplings with garden peas, sweet carrots and mushrooms

- * string bean casserole
- * Caesar salad
- * almond and plum tart

\$16.00 per person

The Low Country Smother

Southern-Style smothered pork chops in onion-vegetable gravy

- * roasted yellow potatoes
- * coleslaw
- * cornbread and butter
- * homemade pecan bars

\$17.00 per person



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Side Salads

à la cart, 8-person minimum

VEGETABLE SALADS

Tuscany Grilled Vegetables

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

\$4.50 per person

Habañero Black Bean Salad

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

\$2.95 per person

Honey-Gingered Carrot Salad

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

\$3.00 per person

Tomato-Cucumber Salad

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

\$3.95 per person

GREEN SALADS

Caesar

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

\$4.25 per person

Spinach Salad

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

\$4.50 per person

Chop Salad

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

\$4.75 per person

Bueno Aires Salad

hearts of palm with Beefsteak tomatoes and avocado tossed in an orange-lime dressing

\$4.25 per person

Asparagus Spears

fresh, tender California asparagus with navel oranges and toasted pine nuts in a citrus dressing

\$4.00 per person

Marinated Green Beans

green beans, red peppers and cracked black pepper in virgin olive oil

\$3.50 per person

Cole Slaw

traditional coleslaw with shredded carrots and onions in a creamy mayonnaise dressing

\$3.50 per person

Tomato Mozzarella

roasted yellow and red peppers, Buffalo mozzarella, fresh basil, cracked peppercorns, virgin olive oil and balsamic syrup

\$4.95 per person

Southwestern Roasted Corn Salad

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

\$3.00 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

\$4.25 per person

Garden Salad

romaine, radicchio, red leaf and limestone Bibb lettuces wittomatoes, chick peas, matchstick carrots, cucumber and broccoli with your choice of dressing

\$3.95 per person

Cyprus Salad

farmed field greens tossed with cherry tomatoes, kalamata olives, red onions, cucumber and feta cheese in a classic olive oil, lemon and oregano dressing

\$3.95 per person

POTATO SALADS

Bacon and Potato Bliss

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

\$4.25 per person

Rosemary Potatoes

in a delicate chive-rosemary vinaigrette

\$3.50 per person

Picnic Potato Salad

old-fashioned potato salad in a creamy dill mayonnaise

\$3.50 per person

POTATO SALADS

Cheese Raviolini

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

\$4.50 per person

Tomato Basil Penne

penne pasta tossed in a rich tomato-basil sauce of capers, black olives, garlic, and Parmesan cheese

\$4.25 per person

Lo Mein Salad

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

\$3.95 per person

Orzo Salad

delicate orzo pasta tossed with green peas in a fragrant saffron vinaigrette

\$3.95 per person

Sunset Spa Pasta Salad

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

\$3.50 per person

Tabbouleh Salad

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

\$2.95 per person

Colonial Crab Cakes

served with cornichon remoulade

\$26⁰⁰ 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

\$26⁰⁰ per dozen

Peking Rolls

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

\$26⁰⁰ per dozen

\$20⁰⁰ per dozen, portobello mushroom instead of duck

Steamed Shrimp Cocktail

with traditional cocktail sauce and Creole mustard

\$26⁰⁰ per dozen

Mediterranean Grilled Shrimp

with spicy salsa remoulade

\$26⁰⁰ per dozen

Spinach Pie

blend of spinach and feta cheese baked in phyllo dough

\$18⁰⁰ per dozen

Berry Tuna

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

\$30⁰⁰ per dozen

Union Station Chops

New Zealand lamb chops in a sun-dried tomato crust with a basil and mustard dipping sauce

\$36⁰⁰ per dozen

Maryland Crab Dip

with crisp herbed French bread toast

\$6⁵⁰ per person

M Street Meatballs

bite-sized, oven-roasted meatballs in a tomato basil meat sauce

\$13⁹⁵ per dozen

Pigs in a Blanket

served with honey mustard

\$17²⁵ per dozen

Quesadillas

all served with sour cream, salsa, and guacamole

* vegetables and green onion molé sauce

\$29²⁵ per dozen

* grilled chicken and roasted red peppers

\$32⁵⁰ per dozen

* brie, mango and caramelized onions

\$34⁵⁰ per dozen

Miniature Mass Ave. 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

\$24⁹⁵ per dozen

Congressional 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

\$37⁹⁵ per dozen

Hawaiian Lobster

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

\$37⁰⁰ per dozen

Herb Roasted Tenderloin

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

\$192⁵⁰ per tenderloin

serves 15-20 guests

Beef Wellington

beef tenderloin seared and topped with wild mushroom duxelle and goose liver, wrapped in puff pastry and baked until golden brown

\$30.⁰⁰ per dozen

Crispy Spring Rolls

served with sweet-and-sour dipping sauce

\$14.⁰⁰ per dozen

Buffalo Wings

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

\$22⁰⁰ per dozen

3 dozen minimum

Bruschetta

* olive and caper tapenade

* white cannellini beans

* roasted tomato and mozzarella on herbed bread rounds

\$4⁵⁰ per person

Spinach Dip

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

\$4⁵⁰ per person

Crudité

with garden herb dip

\$35⁰⁰ serves 10-15 guests

Antipasto

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

\$6²⁵ per person

Middle Eastern Medley

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

\$5²⁵ per person

Fruit & Cheese

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

\$5²⁵ per person

Tri-Color Tortilla Chips

with roasted tomato salsa, guacamole and sour cream

\$2.⁹⁵ per person

Just Desserts 8-person minimum

Tiramisu

ladyfingers soaked in espresso and Marsala wine, layered with coffee cream and a rich mascarpone cheese mousse, with chocolate garnish
\$35⁰⁰ each

Seven Layer Chocolate Cake

endless layers of moist chocolate cake layered with fudge filling, crispy chocolate pearls and semisweet chocolate ganache glaze
\$49⁰⁰ each

Coconut Pineapple Cake

chunky pineapple and coconut sponge, cream cheese icing with shredded coconut
\$37⁰⁰ each

Double Chocolate Cake

rich chocolate sponge cake with a dense blend of premium chocolate ganache, coated with a dark chocolate glaze
\$36⁰⁰ each

Lemon Cake

lemon cake layered with fresh lemon mousse and whole raspberries with light lemon frosting and caramelized Italian meringue
\$32⁰⁰ each

DAR Rocky Road Brownie Cake

homemade chewy fudge brownie with pecan halves, marshmallows and caramel drizzle
\$36⁰⁰ each

Chocolate Peanut Cake

layers of chocolate flourless cake with peanut butter crisps and dark chocolate truffle mousse, glazed with dark chocolate
\$34⁰⁰ each

Jefferson Strawberry Shortcake

yellow genoise cake filled with pastry cream and strawberries covered with whipped cream and decorated with fresh strawberries and biscotti crumbs
\$32⁰⁰ each

New York-Style Cheesecake

\$34⁰⁰ each

Corcoran Carrot Cake

an old fashioned carrot cake with traditional cream cheese icing
\$30⁰⁰ each

DC Devil's Food

old-fashioned chocolate cake with a whipped double chocolate icing
\$32⁰⁰ each

Adams Apple Tatin

Golden Delicious apples slowly cooked in caramel and butter, orange breton shortbread, cinnamon whipped cream and almond brittle
\$32⁰⁰ each

Pear and Almond Tart

buttery sweet dough, almond and dried cranberry cream with poached pears in a fresh rosemary syrup
\$32.⁰⁰ each

Miniature Pastries

\$5⁵⁰ per person

Cookie and Brownie Assortment

\$3⁹⁵ per person

Assorted Cupcakes

a daily assortment of our freshly baked gourmet cupcakes
\$3⁵⁰ per person, 2 dozen minimum

Dolly Madison Sweets

fluffy coconut cake squares, pecan bars, and lemon squares
\$3⁹⁵ per person

Jumbo Chocolate Chip, Oatmeal Raisin or Peanut Butter Cookies

\$3²⁵ each

Madison's Macarons

a variety to include pistachio, chocolate, lemon, coffee, and raspberry
\$1⁹⁵ each

Cheesecake, Brownie and Cake Lollipops

a variety of cheesecake, brownie, and cake bites dipped in dark or white chocolate coated with assorted toppings to include pistachio, chopped nuts and sprinkles
\$3⁰⁰ each

Unique Cookie Platter

a variety of lemon Madeline, Moonstone cookie, Pomponnette, Nancy macaroon, orange Delice, Pertikus and Piedmont
\$2⁵⁰ per cookie

