



CULINARY SERVICES

CATERING & EVENTS

Tapas

Shellfish

Lobster Grilled Cheese

buttery grilled sandwiches with fontina cheese and Maine lobster

Chesapeake Crab Crisps

lump crabmeat salad with red pepper and celery leaves
on Old Bay .potato chips

Windows' Signature Crab Cake

with cornichon remoulade

Lobster Pineapple

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

Ebi Shrimp

Black Tiger shrimp glazed with a miso aioli

Bacon-Wrapped Diver Scallop

diver scallop wrapped in peppered bacon
on a sweet potato pancake

Meat

Veal Oscar

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

Pomegranate Lollipop Lamb Chop

baby lamb chops marinated and served with pomegranate
mint sauce

Prosciutto Purses

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

Beef Tataki

loin of beef seared to a medium rare sliced thin with
ponzu vinaigrette on an endive spear

Grilled New York Sirloin

slices of New York strip on whole grain toast with Maytag blue
cheese and tomato jam

Short Rib Sliders

braised beef short rib on mini buns with horseradish cream

Roast Beef Crostini

rare beef tenderloin and baby arugula on toasted ficelle with an
artichoke-red pepper relish

