



W. Millar & Co.  
C A T E R I N G  
1335 14th St NW, Washington, DC 20005  
(202) 387-2216 | wmillar.com

W. Millar & Co.  
2020 CORPORATE CATERING MENU



# W. Millar & Co.

GREAT FOOD DELIVERED ON TIME.

We are Washington’s boutique corporate catering firm, exclusively serving the downtown DC market.

As our company enters our third decade, we are still pleased to be your neighbor, located in the heart of Washington, DC. The city has changed considerably since the day our first Carrot Cake Square emerged from our ovens, yet we continue to bake your favorite desserts one batch at a time.

As food trends come and go, we take great pride in understanding the evolving needs of our customers. We are dynamic and ever-changing to meet these needs. Nonetheless, our ideals remain constant – “offend them with flavor by using only the freshest ingredients.”

You can trust our commitment to prepare menu items consistent with the corporate meeting atmosphere. Please think of us for all of your corporate needs – breakfasts, lunches, afternoon breaks, dinners and evening receptions. Our helpful staff is here to serve you effectively, providing you with the absolute highest level of service, and an exceptional product.

We thank you for your continued business!

## ORDERING INFORMATION

### ORDER:

- By phone 202.387.2216
- By fax 202.667.2069
- By email [rrozmus@wmillar.com](mailto:rrozmus@wmillar.com)

### ORDERING

We accept orders up until 4:30 pm of the prior business day. As orders are taken on a first-come, first-served basis, we strongly recommend advance planning.

### CANCELLATION

Orders may be canceled without penalty up to 24 hours before your delivery. Orders may not be canceled or reduced in numbers with less than a 24-hour notice

### DELIVERY

The charge for delivery varies depending on your head count and the amount of setup required. Please work with your sales representative to schedule an arrival time that allows ample time for setup. Deliveries are allotted a 30-minute window: between 15 minutes before and 15 minutes after your scheduled arrival time

### HOURS OF OPERATION

Sales Office: Monday–Friday, 8:00 am–5:00 pm  
Deliveries: Monday–Friday, 6:45 am–5:30 pm

### DISPOSABLES

Disposable flatware, plates, serving utensils, etc. are available for purchase.

### BILLING

All approved credit accounts are due 20 days net. American Express, MasterCard, and Visa are accepted for all other orders.



### PRESENTATION

Unless otherwise arranged, all orders will be presented on high-quality disposable platters with pop-off lids. All hot items include chafer, Sterno and matches.

*PLEASE NOTE: Prices and menu items are subject to change without notice. Visit [www.wmillar.com](http://www.wmillar.com) for our latest specials and menu updates. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

KEY: GF = Gluten-free   V = Vegetarian   Ve = Vegan



BREAKFAST

BREAKFAST

(8-person minimum unless otherwise stated)

BREAKFAST  
PASTRY TRAY  
*\$5.75 per person*

Assortment of tea breads, muffins, croissants and other signature breakfast items; Served with cream cheese, Dickinson's preserves and whipped butter

v NY-STYLE BAGELS  
*\$29.95 baker's dozen*

Served with whipped cream cheese, butter, preserves

v BUTTERMILK BISCUITS  
*\$29.95 baker's dozen*

Basket of homemade flakey buttermilk biscuits;  
Served with preserves & whipped butter

COUNTRY BREAKFAST  
*\$10.25 per person*  
*10-person minimum*

Farm fresh scrambled eggs & seasoned breakfast potatoes, plus choice of one:  
Crisp bacon, pork sausage links, turkey sausage links(*\$2/person for 2nd meat*)

HOT BREAKFAST  
SANDWICHES  
*\$5.95 each*  
*10-person minimum*

- Ham, egg & cheddar on croissant
- Bacon, egg & cheddar on English muffin
- Pork sausage & egg on biscuit
- Turkey sausage & egg on biscuit
- Egg & cheddar on croissant

SANTA FE BREAKFAST  
BURRITOS  
*\$6.95 per person*  
*10-person minimum*

Warm flour tortilla with hash browns, scrambled eggs, cheddar, New Mexican salsa & sausage; individually wrapped

v WESTERN-STYLE  
BREAKFAST BURRITOS  
*\$6.95 per person*  
*10-person minimum*

Warm flour tortilla with hash browns, scrambled eggs, pepper jack, green chili salsa & veggies; individually wrapped



- v

YOGURT PARFAITS

\$4.95 per person

4-person minimum

Vanilla yogurt layered with fresh berries & seasonal fruit coulis, topped with crunchy granola and presented in individual cups
- v

CHOBANI GREEK YOGURTS

\$3.25 each

Assortment of seasonal flavors; add a bowl of crunchy rainforest granola for \$16.95 serves 8
- Ve GF

FRESH FRUIT SALAD

\$4.50 per person

Seasonal diced fruit selection
- Ve GF

SLICED FRESH FRUIT

\$4.95 per person

10 person minimum

Artful presentation of seasonal fruits and berries
- Ve GF

FRESH BERRIES

\$7.25 per person

Bowl of colorful seasonal berries
- PETITE QUICHE

\$99 / 50 pcs

Gruyere cheese, fluffy eggs & leeks in buttery mini quiche
- v GF

FRESH FRUIT SKEWERS

\$65 / 30 pieces

Mini skewers of seasonal fruit & berries; paired with honey-lime yogurt for dipping
- Ve GF

HASH BROWNS

\$2.50 per person

Golden hash brown patties

BREAKFAST ENHANCERS

- EUROPEAN BREAKFAST

\$89.95 / serves 10 people

A hearty array of prosciutto, ham & salami with French brie, smoked Gouda and Swiss cheeses and sliced egg; presented with petit croissants, pain au chocolat and accompanied by Nutella; Perfect for a mid-morning or mid-afternoon snack!

BREAKFAST ENHANCERS

- LOTS O' LOX

\$119.00 / serves 10 people

Norwegian smoked salmon presented NY deli-style with sliced mini-bagels, dill cream cheese, slivered red onion, tomatoes, capers and diced chives
- GF

FRITTATA CASSEROLES

\$45 / serves 10 people

Fluffy baked egg casserole with fresh herbs, artisanal cheese & your choice of flavor combination-
  - Greek spinach, tomato & feta
  - Bacon, leek & gruyere
  - Zesty chorizo & potato
- HAM & GRUYERE POPOVERS

\$20.95 / Serves 4-5, minimum of 1

Buttery croissant muffin flecked with fresh thyme, Virginia ham & Gruyere cheese
- BACON TWISTS

\$17.95 / Serves 4-5, minimum of 1

Golden breadsticks spiraled with country bacon
- BACON TWIST & POPOVER COMBO

\$19.95 / Serves 4-5, minimum of 1

A combination of our golden bacon twists and our classic Ham & Gruyere popovers!
- v CHALLAH FRENCH TOAST

\$6.95 per person, 10-person minimum

Served with whipped cream, butter, berry compote & maple syrup
- v AVOCADO TOAST BAR

\$7.25 per person, 8 person minimum

Create-Your-Own selection of seeded toast, smashed citrus avocado. Accompanies by toppings bar of diced tomato, radish, cucumber, sprouts & hot sauce
- v OVERNIGHT OATS

\$4.95 per person, 4 person minimum

Hand rolled oats, chia seeds, Greek yogurt, almond milk and seasonal fruits; presented in individual cups
- SEASONAL TEA BREADS

\$16.95 per platter Serves 6, minimum of 1

Assortment of our homemade tea breads



V GF	GLUTEN FREE PASTRY TRAY	Seasonal offering of gluten free pastry item
	\$21.95 / serves 5-6	
	CHICKEN & WAFFLES	Fried chicken morsels paired with mini Belgium waffles served with Creole butter & maple syrup
	\$69 / serves 10	
Ve	VEGAN BREAKFAST BOX	Includes chewy homemade granola bars & quinoa fruit salad
	\$14.25 each	
V	MID-DAY BREAK PLATTER	Artful arrangement of homemade granola bars, energy cookies, plump strawberries, white chocolate-dipped pretzels, chocolate covered espresso beans, brittle & roasted Spanish almonds. Perfect for a mid-morning or mid-afternoon snack!
	\$67 / serves up to 15	
V	ENERGY BUILDER PLATTER	Healthful selection of blueberry chia bars, grapes, dark chocolate detox bites, peanut butter pretzel nibs, dried papaya & assorted nuts
	\$67 / serves up to 15	
Ve GF	CHOCOLATE-COCONUT ENERGY BALLS	Bite-sized bursts of energy with chocolate, almonds & dates rolled in coconut flakes
	\$27 / 20 pieces	
Ve GF	QUINOA FRUIT SALAD	Quinoa tossed with fresh berries, apricots, mint honey, & lime juice
	\$6.95 per person	
	8 person minimum	

BREAKFAST EMPANADAS	Handmade masa pckets stuffed with egg, breakfast sausage, and Vermont cheddar cheese
\$61 / serves 10	*Upgrade with Tex-Mex salsa, salsa verdo, or rose sour cream - \$7.00
SOUTHWESTERN EGG SCRAMBLE	Eggs, red onion, red pepper, kale, cumin, chili powder & potatoes served with side of Te-Mex Salsa
\$59 / serves 12	Choice of: Tofu (V) ,Breakfast Sausage, or Turkey Sausage
GF HARD BOILED EGGS	Choice of whole or diced (great addition to our Avocado Toast Bar!)
\$2.95 per person	
10 person minimum	

### BREAKFAST BEVERAGES

COFFEE SERVICE	Allegro Coffee Company, featuring W. Millar & Co's house-blend; Served with creamers, sweeteners, stirrers & cups - Regular or Decaf
\$26.00 / gallon	
TEA SERVICE	Assortment of Bigelow teas; Served with low fat milk, sweeteners, honey & cups
\$22.00 / gallon	
TROPICANA JUICE	10-oz juice bottles, with an assortment of apple, orange, cranberry, and grapefruit
\$2.25 per bottle	



SANDWICHES  
& SALADS

SANDWICHES

SIGNATURE  
SANDWICHES  
\$8.95 each  
8 person minimum

*Seasonally-inspired  
and crafted with artisanal  
breads, specialty spreads, fine  
cheeses and field greens.  
  
Accompanied by sides of  
mayonnaise and spicy mustard.*

CURRIED CHICKEN SALAD  
Curried Chicken Salad with pecans, raisins, and green onion on  
buttery croissants

TURKEY, ARUGULA, & CHEDDAR  
Roasted tomato, sharp cheddar & sun-dried tomato mayo  
on ciabatta

HAM & MANCHEGO  
with Arugula, Garlic Mayo, and Fig Compote

CHICKEN RANCHERO  
Grilled cumin chicken, avocado, lettuce, cilantro mayo, sun  
dried tomatoes & pepperjack cheese on Kaiser wheat roll

ROAST BEEF & PROVOLONE  
Provolone, watercress, tomato, purple onion & mustard

V ATHENS WRAP  
Falafel, tzatziki, romaine, smoky hummus & eggplant

V CAPRESE  
Tomatoes, fresh basil, mozzarella, pesto balsamic vinaigrette  
& arugula on ciabatta



DELUXE SANDWICHES

\$9.25 each  
8 person minimum  
Accompanied by sides of  
mayonnaise and spicy mustard

ITALIAN HOAGIE  
Capicola, Mortadella, Salami, Ham, Red Pepper Relish, Italian Herbs,  
Balsamic Dressing, Provolone Cheese, Lettuce & Tomato on a hoagie roll

CAROLINA CRISPY CHICKEN  
Crispy Chicken, Crystal Hot Sauce Mayo, Chopped Iceberg,  
Bermuda Onion & Dill Pickle

GRILLED SALMON  
Grilled Salmon with Chili-Lime Mayo & Frizzled Onion

THE ARGENTINE  
Beef Tenderloin, Chimichurri Sauce, Herbed Mayo,  
Grilled Green Onion & Green Leaf Lettuce on Hoagie Roll

CLASSIC SANDWICHES

\$8.65 each  
8 person minimum  
Accompanied by sides of  
mayonnaise and spicy mustard

CHICKEN SALAD ON CROISSANT  
Tender Rotisserie Chicken tossed with Herbed Mayo

DILLED TUNA SALAD  
Albacore Tuna with Dill Mayo, Lettuce & Tomato

TURKEY & SWISS ON WHOLE WHEAT  
Smoked Turkey Breast, Bibb Lettuce, Tomatoes & Aged Swiss

V CALIFORNIAN WRAP  
Spinach, Avocado, Roasted Pepper & Havarti

HAM & SWISS  
Virginia Ham, Lettuce, Tomato & Swiss on Jewish Rye

Ve CRISPY SESAME TOFU WRAP  
Crispy Tofu, Ginger Cabbage, Carrots, Cucumber & Spicy Sprouts

SANDWICHES

DELI BOARD  
\$10.25 per person  
8 person minimum

- Build your own sandwiches:
- Smoked turkey, American roast beef, Virginia ham, dilled albacore tuna & rotisserie-pulled chicken salad (choose 4)
  - Sliced sharp cheddar, Swiss and Italian provolone
  - Roma tomato, green leaf lettuce, sliced Bermuda onion
  - Dill pickles, mayo and spicy mustard
  - Artisanal rolls and sliced bread

EXECUTIVE BOXED LUNCHES  
\$15.95 each

Individually labeled boxes include one sandwich, one pasta or potato salad, a cookie and bar dessert, plastic ware pack and hard candies

SANDWICH ADD ONS

v ROUTE 11 POTATO CHIPS  
\$1.95 per bag

Variety of Lightly Salted, BBQ, Sour Cream & Chive  
And Chesapeake Crab Spice

v DILL PICKLE TRAY  
\$.7 each

Dill spears, creative toppings & seasonal spreads



SIDE SALADS

GREEN SALADS  
8 person minimum

GF V	CITRUS GREENS	Baby spinach topped with orange segments, raspberry, pecorino and walnuts
	<i>\$4.75 per person</i>	
GF V	TUSCAN GREENS	Arugula and mesclun mix with torn basil, oven-roasted tomatoes, herbed mozzarella balls and grilled yellow peppers
	<i>\$4.75 per person</i>	
GF V	CHERRY BLOSSOM SALAD	Baby greens with sliced strawberries, sun-dried cherries, Gorgonzola cheese and spiced pecans
	<i>\$4.75 per person</i>	
V	SOUTHWESTERN CHOPPED CAESAR	Tossed romaine topped with shredded pepper jack cheese, caramelized onion, grilled corn, avocado & crunchy tortilla “croutons”
	<i>\$4.25 per person</i>	
GF V	HOUSE GARDEN SALAD	Field greens tossed with shredded carrots, sliced peppers, cucumbers and cherry tomatoes; served with choice of dressings
	<i>\$4.25 per person</i>	
	THE MODERN CAESAR	Curly kale, chopped hearts of romaine, shaved Parmesan, oven-roasted tomatoes & garlic croutons; served with our homemade Caesar dressing
	<i>\$4.25 per person</i>	
	SALAD DRESSINGS	Balsamic Vinaigrette, Buttermilk Ranch, Caesar, Creamy Cucumber, Oil + Vinegar, Cumin Vinaigrette, Cracked Pepper & Parmesan, Mexican Caesar

SIDE SALADS

GRAIN & VEGGIE SALADS  
8 person minimum

GF Ve	CHAR-GRILLED VEGETABLES	Grilled zucchini, yellow squash, eggplant, Portobello mushroom, asparagus, pepper trio & Cipollini onions, tossed in olive oil & finished with salt & pepper; presented with vibrant salsa verde
	<i>\$4.75 per person</i>	
Ve	MEXICAN COUSCOUS	Toasted couscous tossed with diced avocados, ripe tomatoes and cilantro, finished with citrus and extra-virgin olive oil
	<i>\$4.75 per person</i>	
GF Ve	QUINOA TABBOULEH	Quinoa Tabbouleh: Quinoa, cherry tomatoes, cucumbers, scallions & mint
	<i>\$4.75 per person</i>	
V	GREEK VEGGIES	Marinated cucumber, tomato, olives, onion, and oregano tossed in red-wine vinaigrette
	<i>\$4.75 per person</i>	
GF Ve	SESAME GREEN BEANS	Tossed with garlic, fresh ginger, tamari, sesame oil & scallions
	<i>\$4.75 per person</i>	
GF V	CURRIED SWEET POTATO	Roasted sweet potatoes, cranberry, pecans tossed in curried mustard aioli
	<i>\$4.75 per person</i>	
GF V	GREEN BEAN & ROASTED POTATO	Roasted potatoes & grilled green beans tossed with Bermuda onion, parsley & sun-dried tomatoes, dressed in light garlic aioli
	<i>\$4.75 per person</i>	
	SALAD OF THE MONTH	Monthly seasonal offering; Ask us about our selections!



PASTA SALADS

8 person minimum

GF VIETNAMESE NOODLE SALAD  
Lemongrass, cilantro, shredded carrot, mint, & cabbage with lime dressing

\$4.75 per person

PASTA SOLEIL

\$4.75 per person

Ziti pasta with grilled asparagus, sun-dried tomatoes, roasted corn, aged Parmesan, parsley, basil, and finished with tangy Caesar-style dressing

v ATHENIAN PASTA SALAD

\$4.75 per person

Shell pasta tossed with cherry tomato, cucumber, crumbled feta, fresh dill & lemon

v BRUSCHETTA PASTA

\$4.25 per person

Mini shells, red and yellow tomatoes, purple onion, fresh basil and Parmesan tossed in light garlic aioli

v GEMELLI PASTA SALAD

\$4.25 per person

Gemelli noodles, rosemary, fontina cheese, cherry tomatoes and fresh basil with an herbed vinaigrette

v FARRO SALAD

\$4.75 per person

Farro tossed with asparagus, tomatoes, shaved parmesan, shallot & aged balsamic

ENTRÉES



ROOM TEMPERATURE ENTRÉES

BUILD YOUR OWN  
MIXED GRILL  
*8 person minimum*

Per person price includes one side salad & freshly baked bread board. Desserts are available a la carte.

MORROCAN CHICKEN  
*\$14.25 per person*

Lemon & herb marinated chicken breasts, served over saffron couscous with dried fruit & mint yogurt

<sup>GF</sup> MOJO SALMON  
*\$16.25 per person*

BBQ-glazed salmon filets served over black bean & corn hash, with fresh herbs & creamy cilantro sauce

<sup>GF</sup> ASIAN FLANK STEAK  
*\$16.25 per person*

Sesame seared flank steak over soba noodles & bok choy with sesame-sriracha sauce

BUILD YOUR  
OWN SALADS  
*8 person minimum*

<sup>GF</sup> BUILD YOUR OWN  
GREEK SALAD  
*\$20.25 per person*

A salad of chopped romaine, cherry tomato, Kalamata olive, diced cucumber & red onion; Served alongside a help yourself selection of:

- Cucumber-dill yogurt, hummus, crunchy pita “croutons,” herbed feta & spicy chickpeas
- Chicken souvlaki morsels
- Falafel bites

<sup>GF</sup> BUILD YOUR OWN  
COBB SALAD  
*\$20.25 per person*

A salad of romaine and mesclun greens; Served alongside a help yourself selection of:

- Tomato, bleu cheese, avocado, sliced egg & bacon
- Grilled herb chicken breast
- Lemon parsley slamon filet

<sup>GF</sup> BUILD YOUR OWN  
MEXICALI MEDLEY  
*\$20.25 per person*

A salad of baby field greens; Served alongside a help yourself selection of:

- Grilled peppers & onions, diced garden tomatoes, lemon-marinated avocado, sharp cheddar & tortilla “croutons”
- Char-grilled cumin-scented chicken
- Grilled chili-rubbed flank steak



SAMPLER ENTRÉES

Per person price includes one side salad, freshly baked bread board; homemade cookies & bar desserts. Chef's specialty sweets can be substituted for an additional \$2 per guest

GF AMERICAN  
MIXED GRILL  
\$20.25 per person

- Beef tenderloin rubbed with rosemary & essence of garlic
  - Sautéed chicken breasts, finished with parsley & lemon
  - Grilled lemon-dill salmon filets
- Accompanied by horseradish cream and salsa verde

WASHINGTONIAN  
\$21.25 per person

- Char-grilled petite filet mignon, herb-encrusted
  - Pan-sautéed Eastern Shore crab cakes
  - Herbed char-grilled chicken breast
- Accompanied by tarragon remoulade and redwine vinaigrette

GF BOURBON STREET  
BOUNTY  
\$21.25 per person

- Cayenne chicken breast
  - Paprika jumbo shrimp
  - Blackened flank steak
- Accompanied by citrus cocktail sauce & creamy cucumber sauce

GF ASIAN MIXED GRILL  
\$20.25 per person

- Grilled miso-glazed salmon
  - Pan-sautéed Hoisin barbecue chicken
  - Mandarin-grilled flank steak
- Accompanied by wasabi aioli and teriyaki sauce

V INDIVIDUAL  
VEGETARIAN MEALS  
A la carte: \$16.25

- Curry Cauliflower with quinoa
  - Crispy Sesame Tofu over soba noodles
  - Falafel over greek salad with tzatziki
  - Bell pepper stuffed with herbed quinoa
- (Can be made Vegan upon request)

HOT ENTRÉES

PER PERSON  
PRICE INCLUDES

Freshly baked bread board, homemade cookies & bar desserts. Salads and additional hot sides are available a la carte. Chef's specialty sweets can be substituted for an additional \$2 per guest

CHICKEN SELECTIONS  
10 person minimum

CHICKEN PARMESAN  
\$15.25 per person

Breaded chicken breast with parmesan atop a bed of classic Ratatouille

GREEK STUFFED  
CHICKEN  
\$15.25 per person

Tender chicken breasts stuffed with spinach & feta; presented over lemon-herb pearl pasta

GF BALSAMIC  
CHICKEN  
\$14.95 per person

Skin-on chicken breast marinated in balsamic dressing with sun-dried tomato served over roasted root vegetables



BEEF SELECTIONS

10 person minimum

TENDERLOIN OF BEEF	Seared lean beef tenderloin finished with rosemary demi-glace, over a bed of roasted root vegetables
SEARED FLANK STEAK	Drizzled with cherry-port redux and presented over fragrant pistachio rice

DUAL ENTRÉES

10 person minimum

ROMAN HOLIDAY	<ul style="list-style-type: none"><li>• Plump shrimp in decadent white wine, tomato &amp; basil sauce</li><li>• Chicken in rich Marsala wine mushroom sauce</li></ul> Served over parsley & butter noodles
GF MOROCCAN KABOBS	Skewered with grilled peppers & onions, and served over saffron rice Choose 2: <ul style="list-style-type: none"><li>• Flame-kissed chicken</li><li>• Beef tenderloin in house seasonings</li><li>• Marinated salmon morsels</li></ul>
CITRUS DUET	<ul style="list-style-type: none"><li>• Citrus glazed chicken breast</li><li>• Citrus glazed salmon</li></ul> Served over green onion orzo
TAKE COMFORT	Herb roasted chicken breast Rosemary beef tenderloin Served over rosemary red bliss potatoes

HOT ENTRÉES

DUAL ENTREES (CONT'D)

10 person minimum

GF CACTUS PADDLE FAJITAS	Marinated chicken & steak strips over grilled peppers & onions with flour tortillas; Served with cilantro-lime rice & cumin black beans, warm flour tortillas and sides of guacamole, cheddar, Tex-Mex salsa & sour cream
LAND & SEA	<ul style="list-style-type: none"><li>• Jumbo lump crab cakes topped with mustard creme</li><li>• Seared tenderloin of beef with rosemary demi-glace</li></ul> Served over a colorful roasted root vegetable medley
CARIBBEAN FLAVOR	<ul style="list-style-type: none"><li>• Grilled snapper with tropical fruit reduction</li><li>• Chicken breasts in ginger-citrus beurre blanc</li></ul> Served over fluffy cilantro-lime rice
TASTE OF THE ORIENT	<ul style="list-style-type: none"><li>• Roasted salmon in honey-tamari glaze</li><li>• Crispy beef in savory sesame glaze</li></ul> Paired with Jasmine-Scallion Rice



ADDITIONAL SELECTIONS

10 person minimum

MAMA MILLAR'S LASAGNA

\$14.95 per person

Seasoned beef with layers of herbed ricotta & garlicky homemade marinara

v GARDEN VEGETABLE LASAGNA

\$14.95 per person

Seasonal veggies between layers of creamy bechamel  
• Shredded cumin chicken & sharp cheddar cheese

ENCHILADA RANCHEROS

\$15.95 per person

• Spinach & veggie with queso & salsa verde v  
Served over “green rice” with fresh herbs

BUBBLY ZITI BAKE

\$14.95 per person

• White ziti baked with rotisserie chicken & provolone  
• Traditional red ziti baked with bubbly mozzarella & parmesan v

PAELLA

\$15.25 per person

Spanish dish comprised of saffron rice, tomato, chorizo sausage morsels of chicken & seasoned shrimp

HOT SIDES

POTATOES

A la carte starches:  
\$4.25 per person  
10-person minimum

- Silky Potato & Parsnip Puree v GF
- Garlic Smashed Baby Potatoes v GF

VEGETABLES

A la carte vegetables:  
\$4.25 per person  
10-person minimum

- Brown Butter & Honey Garlic Carrots v GF
- Skillet Parmesan Zucchini, Squash & Cherry Tomatoes v GF
- Bubbly Golden Cauliflower Au Gratin v
- Creamed Spinach with Crumbled Queso v

PASTA & GRAINS

A la carte starches:  
\$4.25 per person  
10-person minimum

- Gruyere Mac n Cheese v
- Mushroom & Herb Orecchiette Pasta with Mozzarella v
- Spanish Rice v GF
- Lemon & Artichoke Pearl Pasta v

GREEN VEGETABLES

A la carte vegetables:  
\$4.75 per person  
10-person minimum

- Roasted Broccoli with Toasted Almonds, Lemon & parmesan v GF
- Asparagus in Lemon Butter Sauce v GF
- Green Beans & Golden New Potatoes v GF



CREATE-YOUR-  
OWN  
LUNCHES

CREATE YOUR OWN LUNCHES

CREATE YOUR OWN  
KOREAN RICE  
BOWLS (BIBIMBOP)  
*\$15.25 per person*  
*10 person minimum*

A base of Jasmine Rice, choice of (2) proteins (Bulgogi Steak, Teriyaki Chicken, or Crispy Sesame Tofu) Served alongside a help yourself selection of:  
Kimchi, Fried Onion, Marinated Cucumber, Roasted Broccoli with sesame, Crushed Peanuts, Spicy Sprouts  
Sauces: Gojuchang Ranch, Lime Crema, Sesame Sriracha

THAI LETTUCE  
WRAPS  
*\$15.25 per person*  
*10-person minimum*

A base of butter lettuce wraps and Moo Shu pancakes, choice of (2) proteins (Hoisin-Garlic Glazed Chicken, Sweet Chili Sesame seared flank steak, or crispy tofu) Served alongside a help yourself selection of:  
Spicy Sprouts, red cabbage, pickled carrots, Thai Basil Noodles, cilantro & mint  
Sauces: Papaya Curry Sauce, Sweet Chili Aioli, Thai Basil Vinaigrette

BURRITO  
BOWLS  
*\$15.25 per person*  
*10-person minimum*

A base of Cilantro Lime Rice, Char Grilled cilantro-lime chicken & Lime Seared Marinated Flank Steak served alongside a help yourself selection of:  
Pico de Gallo, Shredded Cheddar, Black Beans, Sour Cream, Lettuce, New Mexican Corn Salad

WHOLE GRAIN  
BOWL (EARTH'S BEST)  
*\$15.25 per person*  
*10-person minimum*

Base of either Quinoa with dried fruit or brown rice (option of both for \$2.00 per person) Herb Roasted Chicken served alongside a help yourself selection of:  
Curried Cauliflower, roasted sweet potatoes, almonds, shredded kale, roasted broccoli and lemon vinaigrette



“MINI ME”  
MEAL PACKAGES

“MINI ME” MEAL PACKAGES

MINI ME SANDWICH MEAL <i>\$93 per package serves 5</i>	Choose any 5 sandwiches or wraps, choose one salad, and choose your dessert of cookie/bar platter or fresh fruit salad.
ASIAN MIXED GRILL – MINI ME <i>\$115 per package serves 5</i>	Grilled miso-glazed salmon Pan-sauteed hoisin BBQ chicken Mandarin grilled flank steak Freshly baked bread board Homemade cookies & bar desserts or fresh fruit salad Choice of any one side salad
BOURBON STREET BOUNTY - MINI ME <i>\$115 per package serves 5</i>	Cayenne chicken breast Blackened flank steak Paprika jumbo shrimp Freshly baked bread board Homemade cookies & bar desserts or fruit salad Choice of any one side salad
WASHINGTONIAN – MINI ME <i>\$115 per package serves 5</i>	Char-grilled petite filet mignon Pan-sauteed Eastern Shore crab cakes Char-grilled chicken breast Freshly baked bread board Homemade cookies & bar desserts or fruit salad Choice of any one side salad
ALL AMERICAN MIXED GRILL – MINI ME <i>\$115 per package serves 5</i>	Beef tenderloin rubbed with rosemary & essence of garlic Sautéed chicken breasts, finished with parsley & lemon Grilled lemon-dill salmon filets Freshly baked bread board Choice of cookie/bar tray or fresh fruit salad Choice of any one side salad



RECEPTION  
PLATTERS

RECEPTION PLATTERS: SERVED HOT

Available after 1:00 pm

FLATBREADS  
\$75 / 30 pieces

Seasonally rotating selection  
Ask your sales manager for current offerings!  
(Available Hot or Room Temperature)

v CRISPY VEGGIE  
SAMOSAS  
\$75 / 45 pieces

Savory pastry puffs filled with curried potatoes & veggies;  
Served alongside cool cucumber yogurt dip

ANGUS BEEF SLIDERS  
\$82 / (28 pieces)

Petite all beef patties topped with both –  
• Aged cheddar, bacon & dill pickle on potato bun  
• Crumbled gorgonzola & crispy shallots

PERUVIAN EMPANADAS  
\$78 / 30 pieces

Handmade masa dough pockets filled with your choice of:  
• Seasoned ground beef with onions, cheddar & peppers  
• Roasted cumin sweet potato, queso fresco &  
black beans v  
Served with traditional aji-style sauce & spicy crema

QUESADILLAS  
\$69 / 35 pieces

Griddled tortilla filled with melted cheese and your  
choice of:  
• Carnitas, charred onion, cilantro & cheddar  
• Smoky chicken, grilled pepper & zesty pepper jack  
• Spinach, Jack, cheddar & queso v



TAQUITOS  
\$59 / 25 pieces

Crispy golden rolled tortilla bites filled with your choice of:

- Shredded cilantro chicken
- Smoky short rib
- Charred veggie & black bean medley

v

GOURMET MEATBALLS  
\$69 / 50 pieces

Tender all beef cocktail meatballs simmered in choice of:

- Orange-sesame
- Teriyaki-scallion
- Honey-balsamic

WILD WINGS  
\$69 / 40 pieces (also available  
room temperature)

Crispy chicken wings in glaze of your choice:

- Maple-bourbon
- Classic Buffalo
- Voodoo Jerk'd

Presented with Saga bleu cheese dip

v FONTINA ARRANCHI  
\$69 / 40 pieces

Crispy handmade risotto balls with Fontina centers; Presented with lemon-chive creme fraiche

GOLDEN CHICKEN  
TENDERS  
\$87 / 50 pieces (also available  
room temperature)

Handmade crispy golden chicken fingers; With honey mustard and BBQ sauce

MARYLAND CRAB DIP  
\$75 / serves 15

Lump crab meat combined with Old Bay, herbs & bubbly Parmesan; Served with flatbreads for dipping

DIM SUM POTSTICKERS  
\$50 / 30 pieces

Fried dumplings filled with chicken & shredded veggies; Accompanied by tamari-ginger dip

RECEPTION PLATTERS: SERVED HOT  
*Available after 1:00 pm*

MARYLAND CRAB  
CAKE SANDWICHES  
\$95 / 25 pieces

Mini brioche buns topped with lump crab cakes, crispy shallots & Old Bay aioli

COCONUT SHRIMP  
\$95 / 40 pieces

Crispy, golden coconut-encrusted jumbo shrimp; Paired with mango dipping sauce

GRUYERE MINI MACS  
\$75 / 40 pieces

Crispy mac n cheese balls layered with decadent & gooey gruyere cheese

DUCK BITES  
\$80 / 50 pieces

Flaky phyllo pastry puffs layered with duck breast, apricot & brandy

SPANAKOPITA  
\$95 / 50 pieces

Phyllo dough stuffed with feta cheese, shallots, and spinach



RECEPTION PLATTERS: SERVED ROOM TEMPERATURE

Available after 1:00 pm

GF	<b>SAMURAI SKEWERS</b> \$69 / 30 pieces	Paired with Mae Ploy and Tamari dipping sauce <i>Choice of: Asian Spiced Chicken, Tamari Spiced Salmon, Teriyaki Glazed Beef Tenderloin, or Mongolian Yellowfin Tuna</i>
	<b>CLASSIC CHARCUTERIE BOARD</b> \$108 / serves 15	Chorizo, cassalingo, orange pistachio sausage, prosciutto, salami, fennel, asparagus, artichokes, roasted peppers; served with baguette and crispy seeded crackers
GF	<b>AHI TUNA DISPLAY</b> \$99 / serves 20	Sesame seared tuna presented with Asian slaw, wasabi mayo & sesame crackers
GF	<b>SHRIMP TRIO PLATTER</b> \$2.75 per piece / (40 piece min)	Jumbo shrimp cocktail tossed in sesame, lemon-garlic & coconut-curry
GF V	<b>KICKED UP CRUDITES</b> \$75 / serves 20	Colorful arrangement of heirloom carrots, asparagus, haricot verts, radish & Romanesco; accompanied by beetroot hummus & dilled yogurt dip
	<b>SPECIALTY SLIDERS</b> \$75 / 24 pieces	Mini sliders on Challah rolls - <i>Choice of:</i> <i>Crispy Chicken with Swiss &amp; Coleslaw</i> <i>Korean Beef with Asian Slaw &amp; Wasabi Aioli</i> <i>Cubano with pork shoulder, ham, swiss, dill pickle with dijon mayo</i>
V	<b>IMPORTED CHEESE</b> \$99 / serves 15	Artful arrangement of fine wedge and cubed cheeses, and seasonal berries with fresh grapes; Presented with baguette and gourmet crackers

RECEPTION PLATTERS: SERVED ROOM TEMPERATURE

Available after 1:00 pm

	<b>CHICKEN SOUVLAKI PLATTER</b> \$99 / Serves 20	Morsels of marinated chicken souvlaki, paired with pita bites, tzatziki & hummus
GF	<b>HOMEMADE TORTILLA CHIPS</b> \$45 / serves up to 20 people	Served with your choice of: • Fresh guacamole & pineapple-cilantro salsa • Nine-layer dip and Tex-Mex salsa (add \$5.00)
GF V	<b>GRILLED VEGGIE &amp; CHEESE ANTIPASTO</b> \$90 / serves 20	Assorted artisanal cheeses with grilled zucchini, squash, fennel, asparagus, grilled peppers; served with baguette & crackers
GF Ve	<b>THAI SUMMER ROLLS</b> \$65 / 30 pieces	Filled with mint, Thai basil, soba noodles and matchstick veggies; Served with Thai chili & spicy peanut dipping sauces
V	<b>MYKONOS MEZZE PLATTER</b> \$100 / Serves 20	Falafel bites, marinated feta, baba ghonoush, hearty capinotta; accompanied by assorted olives, pepperoncini & cherry peppers. Served with a basket of grilled pita
	<b>CHICKEN BITE DUO</b> \$75 / Serves 15	Combination or Choice of: -Parmesan chicken morsels paired with marinara -Sesame glazed chicken morsels paired with ginger soy (GF)
GF	<b>DEVEILED EGGS WITH DIJON &amp; CHIVE</b> \$49 / 30 pieces	Farm fresh devilled eggs garnished with fresh chives & paprika
GF	<b>ANTIPASTO SKEWERS</b> \$99 / 30 pieces	Threaded with prosciutto, salami, Italian cheeses, olives & tomato





DESSERTS  
&  
SNACKS

DESSERTS

- COOKIE & BAR TRAY**  
\$2.95 per person  
8 person minimum

From scratch daily, may include: pecan & lemon bars, fudgy brownies, snickerdoodles
- CHEF'S SPECIALTY SWEETS**  
\$4.65 each  
10 person minimum

A delicious variety of mini tarts, truffles, mousse and other creations by our pastry chef. Selections change regularly
- SHOOTER CUPS**  
\$4.65 per person  
10 person minimum

Individual cups filled with colorful mousse, layered with fun variety of flavors
- CHEESECAKE BITES**  
\$3.95 per person  
10-person minimum

A trio of pop-in-your-mouth treats
- CHOCOLATE LOVER'S**  
\$4.65 per person  
10 person minimum

Chocolate-dipped cookies, strawberries, Rice Krispies treats & pretzels



SNACKS

- v

MIDDAY BREAK

\$67 / serves up to 15 people

- Homemade granola bars & house-baked energy cookies
  - Plump strawberries
  - White-chocolate-dipped pretzels & chocolate-covered espresso beans
  - Pistachio brittle
  - Roasted almonds
- v

SOFT PRETZELS

\$49 / baker's dozen

with honey mustard & beer-cheese dip
- v

TRAIL MIX BAR

\$100 / serves 20

Asian snack sticks, chocolate almonds, dried tropical fruit, wasabi peas & peanut butter-pretzel bites
- v

ENERGY BUILDER PLATTER

\$67 / serves up to 15 people

Heathful selection of blueberry chia bars, grapes, dark chocolate detox bites, peabut butter pretzel nibs, dried papaya & assorted nuts
- ASSORTED ENERGY BARS

\$25 per dozen

Kind, Cliff & Kashi
- CANDY BAR

\$100 / serves 20

Gummy worms, Swedish fish, jelly beans, peanut M&Ms & chocolate pretzels
- v

FRESH FRUIT SKEWERS

\$65 / 30 pieces

Paired with honey-lime yogurt dip

BEVERAGE SERVICE

- COFFEE SERVICE

\$26.00/gallon

Allegro Coffee Company, featuring W. Millar & Co.'s house-blend coffee, regular or decaf
- TEA SERVICE

\$22.00/gallon

An assortment of Bigelow teas. Includes: low-fat milk, sweeteners, lemon, honey and paper coffee cups
- ICED TEA

\$13.95/gallon

Sweetened or unsweetened
- TROPICANA JUICE

\$2.25 each

10-oz. juice bottles, with an assortment of apple, orange cranberry or grapefruit
- ASSORTED SODAS

\$1.95 each

Coke, Diet Coke, Caffeine-Free Diet Coke, Coke Zero, Sprite, Diet Sprite, Fanta Orange
- PERRIER

\$1.95 each

Sparkling bottled water
- CRYSTAL GEYSER

\$1.50 each

Still bottled water
- LA CROIX SPARKLING WATER

\$1.95 each

Assorted sparkling water





## PRESENTATION & DISPOSABLES

### DISPOSABLES

*\$1.95 per person*

Disposable flatware, plates, napkins, etc.

### SERVING UTENSILS

*\$1.50 each*

### PRESENTATION

All food is artfully presented on disposable white platters.

We offer non-disposable platters for an additional charge.

### EXTRAS

- 8 lb bag of ice in bucket \$3.95 each
- Paper tablecloths \$4 each
- Plates, cutlery, etc. can be purchased in bulk – contact us for pricing