

A festive border surrounds the central text, featuring various holiday-themed illustrations: whole pies, slices of pie, gingerbread men, lollipops, cupcakes, and small Christmas trees.

W. Millar & Co.
C A T E R I N G

2021 HOLIDAY MENU

www.wmillar.com | 202-387-2216 | sales@wmillar.com
1335 14th Street NW Washington, DC 20005



Menu #1

\$23.95 per person, minimum of 15

ENTREES: (Choose One)

Garlic Rosemary Chicken Breasts

Drizzled in Cranberry Reduction & Presented over
Fragrant Orange-Cranberry Pearl Pasta with Toasted Pecans

Pomegranate Glazed Salmon (GF)

Served over Pistachio Jeweled Rice

Roasted Turkey

Butter-Basted Turkey Breast with all the Trimmings,
Over Garlic & Sage Stuffing with Gravy & Cranberry-Orange Relish

HOT SIDES: (Choose Two)

Sour Cream & Chive Potatoes (GF)
Maple Bourbon Roasted Sweet Potatoes (GF)
Lemon-Parmesan Green Beans (GF)

Holiday Hearth Bread Boules

Served with Homemade Pumpkin Butter
& Seville Orange Chutney

SIDE SALAD: (Choose One)

Holiday Pomegranate Salad (GF) (V)

Winter Lettuces Tossed with Sliced Bartlett Pears,
Toasted Walnuts, Pomegranate & Pecorino Wisps;
Presented with Maple-Rosemary Vinaigrette

Festive Caesar Salad (V)

Baby Romaine, Parmesan-Garlic Ciabatta Croutons,
Shredded Romano Cheese & Oven Roasted Cherry Tomato

DESSERT: (Choose One)

(additional desserts available a la cart)

Decadent Chocolate Cake

Silky Devil's Food Cake with
Chocolate Buttercream

Buche De Noel

Traditional French Yule Log with
Colorful Marzipan Décor

Homemade Apple Pie

Paired with Cinnamon Whipped Cream

Peppermint Cheesecake

NY-Style Cheesecake topped with
Peppermint and Whipped Cream

Menu #2

\$29.95 per person, minimum of 15

ENTREES: (Choose Two)

Garlic Rosemary Chicken Breasts

Drizzled in Cranberry Reduction & Presented over
Fragrant Orange-Cranberry Pearl Pasta with Toasted Pecans

Pomegranate Glazed Salmon (GF)

Served over Pistachio Jeweled Rice

Roasted Turkey

Butter-Basted Turkey Breast with all the Trimmings,
Over Garlic & Sage Stuffing with Gravy & Cranberry-Orange Relish

Beef Short Ribs

Braised in Red Wine and Served Atop Parsnip & Potato Puree

Creamy Parmesan and Spinach Shrimp

Served with Parsley Fettuccine

HOT SIDES: (Choose Two)

Sour Cream & Chive Potatoes (GF)

Maple Bourbon Roasted Sweet Potatoes (GF)

Lemon-Parmesan Green Beans (GF)

Asparagus, Haricot Verts & Snap Peas in Brown Butter (V)

Balsamic Roasted Brussel Sprouts with Cranberries & Pecans(GF)

BREAD: (Choose One)

Holiday Hearth Bread Boules

Served with Homemade Pumpkin Butter & Seville Orange Chutney
or

Rosemary & Gruyere Popovers

SIDE SALAD: (Choose One)

Holiday Pomegranate Salad (GF) (V)

Winter Lettuces Tossed with Sliced Bartlett Pears,
Toasted Walnuts, Pomegranate & Pecorino Wisps;
Presented with Maple-Rosemary Vinaigrette

Festive Caesar Salad (V)

Baby Romaine, Parmesan-Garlic Ciabatta Croutons,
Shredded Romano Cheese & Oven Roasted Cherry Tomato

DESSERT: (Choose One)

(additional desserts available a la cart)

Decadent Chocolate Cake

Silky Devil's Food Cake with
Chocolate Buttercream

Buche De Noel

Traditional French Yule Log with
Colorful Marzipan Décor

Homemade Apple Pie

Paired with Cinnamon Whipped Cream

Peppermint Cheesecake

NY-Style Cheesecake topped with
Peppermint and Whipped Cream



Menu #3

\$35.95 per person, minimum of 15

ENTREES: (Choose Three)

Garlic Rosemary Chicken Breasts

Drizzled in Cranberry Reduction & Presented over
Fragrant Orange-Cranberry Pearl Pasta with Toasted Pecans

Pomegranate Glazed Salmon (GF)

Served over Pistachio Jeweled Rice

Roasted Turkey

Butter-Basted Turkey Breast with all the Trimmings,
Over Garlic & Sage Stuffing with Gravy & Cranberry-Orange Relish

Beef Short Ribs

Braised in Red Wine and Served Atop Parsnip & Potato Puree

Creamy Parmesan and Spinach Shrimp

Served with Parsley Fettuccine

Seafood Linguine

Lobster, Scallop & Shrimp in Sherry Cream
(3 day advanced notice required)

Tenderloin of Beef

Presented over Fingerling Potatoes with Cognac Cream

HOT SIDES: (Choose Two)

Sour Cream & Chive Potatoes (GF)

Maple Bourbon Roasted Sweet Potatoes (GF)

Lemon-Parmesan Green Beans (GF)

Asparagus, Haricot Verts & Snap Peas in Brown Butter (V)

Balsamic Roasted Brussel Sprouts with Cranberries & Pecans (GF)

BREAD: (Choose One)

Holiday Hearth Bread Boules

Served with Homemade Pumpkin Butter & Seville Orange Chutney
or

Rosemary & Gruyere Popovers

SIDE SALAD: (Choose One)

Holiday Pomegranate Salad (GF) (V)

Winter Lettuces Tossed with Sliced Bartlett Pears,
Toasted Walnuts, Pomegranate & Pecorino Wisps;
Presented with Maple-Rosemary Vinaigrette

Festive Caesar Salad (V)

Baby Romaine, Parmesan-Garlic Ciabatta Croutons,
Shredded Romano Cheese & Oven Roasted Cherry Tomato

DESSERT: (Choose One)

(additional desserts available a la cart)

Decadent Chocolate Cake

Silky Devil's Food Cake with
Chocolate Buttercream

Buche De Noel

Traditional French Yule Log with
Colorful Marzipan Décor

Homemade Apple Pie

Paired with Cinnamon Whipped Cream

Peppermint Cheesecake

NY-Style Cheesecake topped with
Peppermint and Whipped Cream



Lunchtime Reception Platters

(Available for delivery starting @ 10:45AM)

Colossal Shrimp Cocktail (GF) \$175 (50 pcs)

Lemon-Poached Jumbo Shrimp
Served Alongside Citrus Coulis

Beef Tenderloin Display \$150 (Serves 20)

Served with Horseradish Cream & Cherry Compote;
Paired with Mini Silver Dollar Rolls

Petite Cocktail Meatballs \$80 (50 pcs)

Choice of: Honey-Bourbon Glazed,
Swedish, or Orange Sesame

Festive Veggie Display (V) \$90 (Serves 20)

Heirloom Cauliflower, Malibu Carrots, Radish,
Snap Peas, Persian Cucumber;
Paired with Green Goddess & Smoky Eggplant Dip

Skewer Duo (GF) \$75 (30 pcs)

Choose Two Types: Lemongrass Chicken,
Tandoori Salmon, or Sesame Beef

Holiday Fruit Display (GF) (V) \$100 (Serves 25)

Mélange of Tropical Fruits,
Ripe Melon & Vibrant Berries

Spiral Ham Display \$135 (Serves 20)

Honey-Mustard Glazed Ham;
Accompanied by Cranberry Relish,
Mango Chutney, Hot Mustard & Mini Biscuits

Artisanal Cheese Board (V) \$115 (Serves 20)

Selection of Gourmet Wedge & Soft Cheese,
Garnished with Seasonal Fruit & Spiced Nuts;
Served with Fine Crackers & Sliced Baguette

Pecan-Coated Chicken

\$80 (15 people – Room Temperature)
or \$100 (20 people – Hot)
Paired with Sweet & Zesty Jerk Dipping Sauce

Duet of Holiday Dips \$90 (Serves 20)

Creamy Sherry Crab Dip -and-
Hot Caramelized Onion Dip with Gruyere (V)
Served with Crostini Rounds for Dipping



Evening Reception Platters

(Available for delivery starting @ 2:00PM)

Roasted Turkey Focaccia Bites \$75 (30 pcs)

Sandwiched with Cherry Compote,
French Brie & Field Greens

Decadent Deviled Eggs \$85 (30 pcs)

Topped with Fresh Chives & Salmon Caviar

Parmesan Chicken Bites \$90 (Serves 20)

Parmesan-Encrusted Morsels of Chicken
Served with Sage Crème Dip

Sesame Chicken Bites (GF) \$90 (Serves 20)

Plattered Morsels of Sesame-Glazed Chicken

Bacon-Wrapped Shrimp \$115 (50 pcs)

Brushed with Sweet Whiskey Glaze

Zesty Chicken Drumettes \$160 (90 pcs)

Choice of: Orange-Cranberry,
Honey-Sesame, or Jerk' d

Edamame Pot stickers (V) \$60 (30 pcs)

Paired with Ponzu Sauce

Petite Lobster Rolls \$4.50 per piece

(Minimum of 40 pieces)

Tender Lobster Tail Meat

Dressed & Served in Soft Buttery Rolls

Lamb Lollipops \$4.50 per piece

(Minimum of 40 pieces)

Served in Rosemary Demi-Glace

Mini Potato Skins (V) \$85 (50 pcs)

Finished with White Truffle Oil

Crispy Chicken Sliders

\$80 (24 pcs – Room Temperature)

or \$90 (28 pcs – Hot)

Buttermilk Fried Chicken

with Honey Mustard & Swiss on Tiny Brioche Rolls

Holiday Flatbreads (V) \$65 (30 pcs)

Roasted Cranberry & Goat Cheese
(Choose Room Temperature or Hot)



Add Ons

WHOLE CAKES/PIES, UNSLICED

Decadent Chocolate Cake \$45 each

Silky Devil's Food Cake
with Chocolate Buttercream

Buche De Noel \$45 each

Traditional French Yule Log
with Colorful Marzipan Décor

Homemade Apple Pie \$40 each

Paired with Cinnamon Whipped Cream

Peppermint Cheesecake \$45 each

NY-Style Cheesecake topped
with Peppermint and Whipped Cream

OTHER SWEET TREATS

Chef's Holiday Sweets

\$4.50 per person (Minimum of 8)

Assortment of seasonal petite cupcakes,
shooter cups, tarts & truffles

S'mores Pops

\$3.25 per piece (Minimum of 10)

Marshmallow Pops Dipped in
Melted Chocolate & Crunchy Graham Crackers

Assorted Homemade Cookies & Bar Desserts

\$2.95 per Person (Minimum of 8)

FESTIVE BEVERAGES \$25 per Gallon

Holiday Punch

Pomegranate Puree, Cranberry Juice,
Ginger ale & Fresh Cranberries

Homemade Eggnog

Layered with Cinnamon & Heavy Cream;
Add Your Own Rum :)

Hot Chocolate Station

Rich Ghirardelli Hot Chocolate;
Served with Mini Marshmallows,
Whipped Cream & Salted Caramel

ADD-ON VEGETARIAN ENTREE

Acorn Squash (GF) (Ve)

\$17.50 per person, 5 Person Minimum
Honey-Roasted and Filled with
Orange-Cranberry Quinoa & Toasted Hazelnuts

Ready to place your order?
Email sales@wmlar.com
or call 202-387-2216