



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

## **Corporate Catering Menu**

1335 14th Street NW  
[sales@WMillar.com](mailto:sales@WMillar.com)  
202-387-2216



# W. Millar & Co.

C A T E R I N G

## 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!



# CATERING INFO

## TO ORDER:

Phone: 202-387-2216 / Fax: 202-667-2069  
Email: sales@wmillar.com

## HOURS:

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

## ORDERING:

We accept orders up until 3:00 pm the prior business day. As orders are taken on a first-come, first-served basis, we strongly recommend ordering in advance.

**Cancellation:** Orders may be canceled without penalty up to 10 am the day prior to delivery. Orders may not be canceled or reduced in numbers after 10 am the day prior.




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

## 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 (15 minutes before and 15 minutes after your scheduled time).

**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.

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

KEY:  = Gluten-free  = Vegetarian  = Vegan

*PLEASE NOTE: Prices and menu items are subject to change without notice. Consuming raw or undercooked meats, ploultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

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## **PRESENTATION & DISPOSABLES**





**BREAKFAST**

# ROOM TEMPERATURE

## BREAKFAST PASTRY TRAY

\$6.25 per person  
Minimum of 8

Assortment of tea breads, muffins, and croissants; Served with Dickinson's preserves and whipped butter.



## GLUTEN FREE PASTRY TRAY

\$24.95  
Serves 5

Seasonal offering of gluten free pastry item



## SEASONAL TEA BREADS

\$19.75  
Serves 5

Assortment of our homemade tea breads



## CHOBANI GREEK YOGURTS

\$3.35 each  
Minimum of 4

Individual yogurts, assorted flavors



## YOGURT PARFAITS

\$4.99 each  
Minimum of 4

Vanilla yogurt layered with fresh berries & fruit coulis, topped with crunchy granola. Served individually.



## OVERNIGHT OATS

\$4.99 each  
Minimum of 4

Hand rolled oats, chia seeds, Greek yogurt, almond milk and seasonal fruits; presented in individual cups.



## GRANOLA BAR ASSORTMENT

\$25 per dozen

Variety of individually wrapped granola & energy bars



## AVOCADO TOAST BAR

\$8.95 per person  
Minimum of 10

Create-Your-Own Style: Texas Toast, smashed citrus avocado, diced tomato, radish, cucumber, sprouts & hot sauce



## LOTS O' LOX

\$119  
Serves 10

Norwegian smoked salmon, NY deli-style with sliced mini bagels, dill cream cheese, onion, tomato, capers & chives.



## HARD-BOILED EGGS

\$3.25 per person  
Minimum of 10

Hard-boiled to perfection.



# ROOM TEMPERATURE

## DELUXE EUROPEAN BREAKFAST

\$99.95  
Serves 10

Brie, smoked gouda, baby bella cheese, Swiss, ham, prosciutto, Mortadella, salami, sliced hard boiled eggs, croissants, pain du chocolate, pumpernickel and seasonal spreads



## HAM & GRUYERE POPOVERS

\$25.95  
Serves 4

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



## MID-DAY BREAK PLATTER

\$69.00  
Serves 10

Homemade granola bars, energy cookies, strawberries, yogurt pretzels, chocolate espresso beans, brittle & Spanish almonds



## VEGAN BREAKFAST BOX

\$14.50  
Serves 1

Includes chewy homemade granola bars & quinoa fruit salad



## GLUTEN-FREE BREAKFAST BOX

\$14.50 each  
Serves 1

Includes gluten-free pastry, quinoa fruit salad & Chobani yogurt



# FRUIT SELECTIONS

## FRESH FRUIT SALAD

\$5.25 per person  
Minimum of 8

Seasonal diced fruit selection



## SLICED FRESH FRUIT

\$5.75 per person  
Minimum of 10

Artful presentation of seasonal fruit & berries



## QUINOA FRUIT SALAD

\$6.95 per person  
Minimum of 8

Quinoa tossed with fresh berries, apricots, mint, honey, lime juice & mango puree





# HOT BREAKFAST

## COUNTRY BREAKFAST

\$11.65 per person

Minimum of 10

Add additional protein: \$2.10 per person

Scrambled eggs, seasoned breakfast potatoes, choice of: crisp bacon, pork sausage links or turkey sausage.



## HOT BREAKFAST SANDWICHES

\$7.50 each

Minimum of 10

Individually wrapped & labeled. Choice of: Ham, egg & cheddar on croissant, Bacon, egg & cheddar on English muffin, Pork sausage & egg on plain bagel, Turkey Sausage & egg on English Muffin or Egg & cheddar on croissant



## BREAKFAST BURRITOS

\$8.50 each

Minimum of 10

Warm flour tortilla with hash browns, scrambled eggs, cheddar, peppers, onions & green-chili hatch sauce. Choice of sausage, bacon, steak (+\$1) or veggie



## BREAKFAST EMPANADAS

\$79.00

Serves 10

(Upgrade: Tex-Mex Salsa, Salsa Verde, or Rose Sour Cream \$7 each)

Handmade masa pockets stuffed with egg, breakfast sausage, and Vermont cheddar cheese



## SOUTHWESTERN EGG SCRAMBLE

\$63.00

Serves 10

Choice of tofu, breakfast sausage, or turkey sausage with red onion, red pepper, kale, cumin & potatoes served with a side of Tex-Mex Salsa



## CHICKEN & WAFFLES

\$75.00

Serves 10

Fried chicken morsels paired with mini Belgian waffles served with creole butter & classic maple syrup



## PETITE QUICHE

\$99.00

50 pieces

Gruyere cheese, fluffy eggs & leeks in buttery mini quiche







# BREAKFAST BEVERAGES

## **ASSORTED TROPICANA JUICES**

*\$2.50 each*

Orange, cranberry, apple, and grapefruit

## **COFFEE SERVICE**

*\$28 per gallon*

*Serves approx. 15 cups*

Allegro Coffee Company, featuring W. Millar & Co's house-blend; Served with creamers, sweeteners, stirrers & cups, regular or decaf

## **HOT TEA SERVICE**

*\$22 per gallon*

*Serves approx. 15 cups*

Assortment of Bigelow teas; Served with low fat milk, sweeteners, honey & cups

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## **COFFEE & TEA PRESENTATION OPTIONS**

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For coffee and tea service, please select how you would like your beverages presented.

### **CARDBOARD "JOE-TO-GO" TOTE**

*\$4 each (1 gallon)*

*Serves approx. 15 cups*

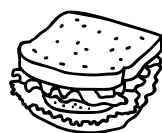
Portable, keeps your coffee hot for up to 3 hours

### **ELECTRIC URN RENTAL**

*\$18 per day*

*Holds up to 2 gallon*

Keep your coffee or hot water hot all day



# SANDWICHES

# DELUXE SANDWICHES

\$9.75 each

Minimum of 8, limit of 5 types of sandwich per order

## ITALIAN HOAGIE

Capicola, Mortadella, salami, ham, red pepper relish, Italian herbs. Balsamic dressing, provolone, lettuce & tomato on hoagie roll



## CRISPY FRIED CHICKEN

Fried chicken, jicama slaw, lettuce, fried onions, pickles & tabasco mayo on Kaiser roll



## TERIYAKI SALMON

Teriyaki-glazed salmon, lettuce, tomato, cucumber & dill sauce



## ROAST BEEF W/ HORSERADISH

Roast beef, horseradish mayo, caramelized onion, roasted tomato, mesclun & cheddar on Marble Rye



## SPICED SALMON

Spice-rubbed salmon, chipotle mayo, fried onion & green leaf lettuce on Challah twist



# SIGNATURE SANDWICHES

\$9.50 each

Minimum of 8, limit of 5 types of sandwich per order

## **TURKEY, ARUGULA & CHEDDAR**

Turkey, roasted tomato, sharp cheddar & sun-dried tomato mayo on ciabatta



## **GRILLED CHICKEN CAESAR WRAP**

Grilled chicken, roasted tomato, romaine, parmesan & Caesar dressing



## **HAM & BRIE**

Ham, arugula, fig compote & Brie on Brioche



## **CHICKEN MUMBO**

Chicken breast, grilled onions, apple relish, mumbo sauce, lettuce, tomato & cheddar cheese on Kaiser roll



## **ROAST BEEF BOURSIN WRAP**

Roast beef, lettuce, tomato, sprouts & Boursin on flour tortilla



## **ATHENS WRAP**

Falafel, tzatziki, romaine, smoky hummus & eggplant



## **CAPRESE**

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



## **PORTOBELLO SUB**

Portobello mushroom, eggplant, red onions, sprouts, lettuce, tomato & Romanesco on sub roll





# CLASSIC SANDWICHES

\$9.25 each

Minimum of 8, limit of 5 types of sandwich per order

## TURKEY & SWISS

Whole wheat bread, turkey, sliced tomatoes, lettuce, Swiss



## HOMEMADE CHICKEN SALAD ON CROISSANT

Croissant, lettuce, sliced tomatoes, chicken salad



## HAM & SWISS

Rye bread, ham, sliced tomatoes, lettuce, Swiss



## DILLED TUNA SALAD ON WHILE WHEAT

Whole wheat bread, lettuce, sliced tomatoes, dilled tuna salad



## CALIFORNIAN WRAP

Avocado, spinach, Boursin, lettuce, tomato, roasted red pepper, balsamic vinaigrette & pepper jack





# **SIDE SALADS**

# GREEN SALADS

## CHERRY BLOSSOM SALAD

\$4.95 per person  
Minimum of 8

Baby greens with sliced strawberries, sun-dried cherries, Gorgonzola cheese & spiced pecans



## TUSCAN SALAD

\$4.95 per person  
Minimum of 8

Arugula and mesclun mix with torn basil, oven-roasted tomatoes, herbed mozzarella balls and grilled yellow peppers



## CLASSIC GREEK SALAD

\$4.95 per person  
Minimum of 8

Tossed romaine topped cherry tomato, Kalamata olive, diced cucumber & red onion & crunchy pita "croutons"



## MODERN CAESAR SALAD

\$4.75 per person  
Minimum of 8

Curly kale, chopped hearts of romaine, shaved Parmesan, oven-roasted tomatoes & garlic croutons



## SOUTHWEST SALAD

\$4.95 per person  
Minimum of 8

Romaine, black beans, corn, pico de gallo, caramelized onion, avocado, cilantro, Monterey Jack cheese & tortilla strips



## HOUSE GARDEN SALAD

\$4.75 per person  
Minimum of 8

Field greens tossed with shredded carrots, sliced peppers, cucumber & cherry tomatoes



## BACON SPINACH SALAD

\$4.95 per person  
Minimum of 8

Spinach, crumbled bacon, red onion, hard boiled egg, tomato & crumbled bleu cheese





# VEGGIE SALADS

## CHAR-GRILLED VEGETABLES

\$4.95 per person  
Minimum of 8

Grilled zucchini, yellow squash, eggplant, Portobello, asparagus, pepper trio tossed in olive oil; served with salsa verde



## GREEN BEAN & ROASTED POTATO SALAD

\$4.95 per person  
Minimum of 8

Roasted potatoes & grilled green beans tossed with Bermuda onion, parsley & sun-dried tomatoes, dressed in garlic aioli



## SESAME GREEN BEAN SALAD

\$4.95 per person  
Minimum of 8

Tossed with garlic, fresh ginger, Tamari, sesame oil & scallions



# GRAIN & POTATO SALADS

## EARTH'S BEST QUINOA SALAD

\$4.95 per person  
Minimum of 8

Curly kale, chopped hearts of romaine, shaved Parmesan, oven-roasted tomatoes & garlic croutons



## POTATO SALAD

\$4.95 per person  
Minimum of 8

Romaine, black beans, corn, pico de gallo, caramelized onion, avocado, cilantro, Monterey Jack cheese & tortilla strips





# PASTA SALADS

## PASTA SOLEIL

\$4.95 per person  
Minimum of 8

Ziti pasta with grilled asparagus, sun-dried tomatoes, roasted corn, aged Parmesan, parsley, basil & tangy dressing



## BRUSCHETTA PASTA SALAD

\$4.75 per person  
Minimum of 8

Shells, red & yellow tomatoes, purple onion, fresh basil, & Parmesan tossed in light garlic aioli



## ASIAN RICE NOODLE SALAD

\$4.95 per person  
Minimum of 8

Rice noodles with lemongrass, cilantro, shredded carrot, mint, peanuts & cabbage with lime dressing



## GREEK ORZO

\$4.95 per person  
Minimum of 8

Gemelli noodles, rosemary, fontina cheese, cherry tomato & fresh basil with herb vinaigrette



## GEMELLI PASTA SALAD

\$4.75 per person  
Minimum of 8

Gemelli noodles, rosemary, fontina cheese, cherry tomato & fresh basil with herb vinaigrette



## MEXICAN COUSCOUS

\$4.95 per person  
Minimum of 8

Couscous, diced avocado, pico de gallo, olive oil, lime juice & fresh cilantro



## STEAK PASTA SALAD

\$5.50 per person  
Minimum of 8

Penne, flank steak, mushroom, spinach, onion & toasted sesame seeds



## CAJUN PASTA SALAD

\$4.95 per person  
Minimum of 8

Shell pasta, roasted broccoli, grilled zucchini, squash, peppers & green onions tossed in a creamy Cajun sauce



## MOROCCAN PEARL PASTA

\$4.95 per person  
Minimum of 8

Saffron pearl pasta with dried fruit





# ENTREES



## Single Protein Room Temperature Entrees

*Includes freshly baked bread board & choice of side salad*

### MOROCCAN CHICKEN

*\$16.25 per person  
Minimum of 8*

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



### MOROCCAN SALMON

*\$18.75 per person  
Minimum of 8*

Lemon & herb salmon served over saffron couscous with dried fruit & mint yogurt



### ASIAN FLANK STEAK

*\$18.75 per person  
Minimum of 8*

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



## Room Temperature Sampler Entrees

*Includes freshly baked bread board, choice of side salad, and cookie & bar platter*

### ALL AMERICAN MIXED GRILL

*\$21.50 per person  
Minimum of 8*

Beef tenderloin rubbed with rosemary & essence of garlic, sautéed chicken breasts, finished with parsley & lemon, and grilled lemon-dill salmon filets



### ASIAN MIXED GRILL

*\$21.50 per person  
Minimum of 8*

Grilled miso-glazed salmon, pan-sautéed hoisin BBQ chicken, mandarin grilled flank steak



### MEDITERRANEAN MIXED GRILL

*\$21.95 per person  
Minimum of 8*

Lemon chicken, lemon oregano marinated steak & pesto shrimp



### WASHINGTONIAN

*\$22.50 per person  
Minimum of 8*

Shell pasta, roasted broccoli, grilled zucchini, squash, peppers & green onions tossed in a creamy Cajun sauce



# Room Temperature Build-Your-Own-Salads

*Includes freshly baked bread board and cookie & bar platter*

## **BUILD-YOUR-OWN GREEK SALAD**

*\$19.50 per person*

*Minimum of 8*

*Substitute chicken or falafel for salmon for +2 per person*

A salad of chopped romaine served alongside with Chicken souvlaki morsels and falafel bites (V) and a help yourself selection of: Kalamata Olives, feta cheese, cucumbers, tomatoes, tzatziki & red onion



## **MEXI-CALI MEDLEY**

*\$19.99 per person*

*Minimum of 8*

*Substitute chicken or steak for salmon for +\$2 per person*

A field greens salad served alongside char-grilled cumin chicken chili-rubbed flank steak and a help yourself selection peppers & onions, tomato, avocado, sharp cheddar, sour cream & tortilla "croutons"





# Dual Protein Hot Entrees

*Includes freshly baked bread board and cookie & bar platter*

## ITALIANO PAIRING

*\$19.75 per person  
Minimum of 10*

Chicken Parmesan & pesto salmon over ratatouille



## ROMAN HOLIDAY

*\$19.95 per person  
Minimum of 10*

Plump shrimp in decadent white wine, tomato & basil sauce & chicken in rich Marsala wine mushroom sauce served over parsley & butter noodles



## TASTE OF MOROCCO

*\$19.95 per person  
Minimum of 10*

Choice of two proteins (chicken, salmon, or beef) marinated in traditional Moroccan spices with grilled peppers & onions & served over saffron basmati rice



## ISLAND DUET

*\$19.95 per person  
Minimum of 8*

Chicken & tilapia marinated in cinnamon, garlic, cloves, brown sugar, red wine vinegar & lime juice finished with Myers rum citrus sauce and served over dirty rice & beans



## TASTE OF ASIA

*\$19.95 per person  
Minimum of 8*

Roasted salmon in honey-tamari glaze and crispy beef in savory sesame glaze served over fragrant scallion rice



## CACTUS PADDLE FAJITAS

*\$19.75 per person  
Minimum of 8*

Marinated chicken & steak strips over peppers & onions, cilantro-lime rice & cumin black beans, flour tortillas, guacamole, cheddar, Tex-Mex salsa & sour cream



## LAND & SEA

*\$20.50 per person  
Minimum of 8*

Jumbo lump crab cakes & tenderloin of beef with rosemary demi-glaze; served over roasted root vegetable medley



## TAKE COMFORT

*\$19.95 per person  
Minimum of 8*

Herb roasted chicken breast and rosemary beef tenderloin served over a bed of rosemary red bliss potatoes



# Single Protein Hot Entrees

*Includes freshly baked bread board and cookie & bar platter*

## BALSAMIC CHICKEN

*\$16.99 per person  
Minimum of 10*

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



## CHICKEN FONTINA

*\$17.95 per person  
Minimum of 10*

Grilled chicken breast served over a bed of green onions Parmesan orzo and topped with Fontina cheese, sage and roasted roma tomatoes



## GREEK STUFFED CHICKEN

*\$17.50 per person  
Minimum of 10*

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



## TENDERLOIN OF BEEF

*\$21.95 per person  
Minimum of 8*

Seared beef tenderloin finished with rosemary demi-glace, over a bed of roasted root vegetables



## SEARED FLANK STEAK

*\$19.99 per person  
Minimum of 8*

Drizzled with cherry-port redux and presented over pistachio rice



# Vegetarian Hot Entrees

## EGGPLANT STACK

*\$65.00  
Serves 5*

Eggplant stack with char-grilled tomatoes, mozzarella, broccoli rabe & quinoa (can be made vegan upon request)



## INDIVIDUAL BOXED VEGETARIAN MEALS

*\$16.95 each*

#1: Crispy Sesame Tofu over Asian Rice Noodles



#2: Quinoa Stuffed Bell Pepper



#3: Stuffed Tomato with ratatouille and Mediterranean couscous



## Additional Hot Entrees

### MAMA MILLAR'S LASAGNA

\$16.95 per person  
Minimum of 10

Seasoned beef with layers of herbed ricotta & garlicky marinara



### GARDEN VEGETABLE LASAGNA

\$16.95 per person  
Minimum of 10

Seasonal veggies between layers of homemade pasta & béchamel



### HALF-PAN OF LASAGNA

\$85.00  
Serves 10

Choose from Mama Millar's Lasagna, or Garden Vegetable Lasagna (V)



### BUBBLY ZITI BAKES

\$17.95 per person  
Minimum of 10

Choose from white ziti with rotisserie chicken & provolone, or traditional red ziti baked with bubbly mozzarella & Parmesan (V)





# HOT SIDES

*Minimum of 10 per side.*

## POTATOES

*\$4.75 per person*

Roasted red bliss potatoes



Garlic smashed baby potatoes



## VEGETABLES

*\$4.75 per person*

Mélange of seasonal grilled vegetables



Skillet Parmesan zucchini, squash & cherry tomatoes



## DELUXE VEGETABLES

*\$4.95 per person*

Roasted broccoli with toasted almonds, lemon & Parmesan



Asparagus with lemon butter sauce



Green beans & golden new potatoes



## PASTAS & GRAINS

*\$4.75 per person*

Gruyere Mac n Cheese



Spanish Rice



Lemon & artichoke pearl pasta



# Mini-Me Meal Packages

*Includes freshly baked bread board, choice of side salad, and a cookie & bar tray.*

## **SANDWICH MINI-ME MEAL**

*\$106.00*

*Serves 5*

Choose any 5 sandwiches or wraps, choose one salad, and choose your dessert of cookie/bar platter



## **ALL AMERICAN MIXED GRILL MINI ME**

*\$120.00*

*Serves 5*

Beef tenderloin rubbed with rosemary & essence of garlic, sautéed chicken breasts, finished with parsley & lemon, and grilled lemon-dill salmon filets



## **ASIAN MIXED GRILL MINI ME**

*\$120.00*

*Serves 5*

Grilled miso-glazed salmon, pan-sautéed hoisin BBQ chicken, mandarin grilled flank steak



## **MEDITERRANEAN MIXED GRILL MINI ME**

*\$124.00*

*Serves 5*

Lemon chicken, lemon oregano marinated steak & pesto shrimp



## **WASHINGTONIAN MINI ME**

*\$125.00*

*Serves 5*

Char-grilled petite filet mignon, pan-sautéed Eastern Shore crab cakes, char-grilled chicken breast





# RECEPTION PLATTERS



# ROOM TEMPERATURE PLATTERS

## CLASSIC CHARCUTERIE BOARD

\$130.00  
Serves 15

Chorizo, Cassalingo, Orange pistachio Sausage, Prosciutto, Salami Fennel, asparagus, artichokes, and roasted red peppers served with baguette slices & crispy seeded crackers



## CHICKEN BITE TRIO

\$75.00  
Serves 15

Parmesan chicken morsels paired with marinara, sesame glazed chicken morsels paired with ginger soy, and jerk'd chicken morsels



## GRILLED VEGGIE & CHEESE ANTIPASTO DISPLAY

\$95.00  
Serves 20

Assorted Artisanal Cheeses with grilled zucchini, squash asparagus, fennel, and grilled peppers served with French Baguette slices & assorted gourmet crackers



## SAMURAI SKEWERS

\$75.00  
30 pieces

Choice of one protein marinated in ginger, mae ploy, sesame oil, mirin, red pepper flakes, siracha & tamari served with mae ploy (Choice of: chicken, beef, or salmon)



## MEDITERRANEAN SKEWERS

\$75.00  
30 pieces

Choice of one protein marinated in oregano, basil, parsley, mint, cumin, coriander, cardamom, garlic & olive oil. Served with dill yogurt dipping sauce (Choice of: chicken, beef, or salmon)



## SPECIALTY SLIDERS

\$85.00  
24 pieces

Mini sliders on challah rolls; Crispy Chicken with Swiss & Coleslaw, Korean Beef with Asian Slaw & Wasabi Aioli, Cuban with pork shoulder, ham, Swiss, dill pickle with Dijon mayo (choice of 1 type per platter)



## HUMMUS DISPLAY

\$89  
Serves 20

Homemade garlic hummus presented with fresh veggies & pita



# ROOM TEMPERATURE PLATTERS

## DELUXE CRUDITÉS

\$85.00  
Serves 20

Colorful arrangement of heirloom carrots, asparagus, haricot verts, Radish, Romanesco, dilled yogurt dip and hummus



## CLASSIC CRUDITÉS

\$55.00  
Serves 12

Colorful arrangement of heirloom carrots, asparagus, haricot verts, Radish, Romanesco and hummus



## IMPORTED CHEESE

\$100.00  
Serves 15

Artful presentation of fine wedge & cubed cheeses, seasonal berries; Presented with baguette & gourmet crackers



## AHI TUNA DISPLAY

\$99.00  
Serves 20

Sesame seared tuna presented with Asian slaw, wasabi mayo & sesame crackers



## HOMEMADE TORTILLA CHIPS

\$55.00  
Serves 20

Homemade tortilla chips served with homemade guacamole & pineapple salsa



## SHRIMP TRIO PLATTER

\$2.00/piece  
Minimum of 40

Jumbo shrimp cocktail tossed in sesame, lemon-garlic & coconut-curry



## THAI SUMMER ROLLS

\$75.00  
30 pieces

Filled with mint, Thai basil, soba & matchstick veggies; Served with Thai chili & peanut dips



## DEVILED EGGS

\$50.00  
30 pieces

With chive & dijon



## SUNBURST FRUIT DISPLAY

\$89  
Serves 20

Colorful array of chopped & seasonal fruit & berries; Paired with crème anglaise & chocolate sauce



## BRUSCHETTA BAR

\$75.00  
Serves 20

Classic red tomato bruschetta, yellow tomato with basil, and olive tapenade served with garlic bread rusks



# HOT PLATTERS

## SPANAKOPITA

\$85.00  
Serves 20

Colorful arrangement of heirloom carrots, asparagus, haricot verts, Radish, Romanesco, dilled yogurt dip & hummus



## CRISPY VEGGIE SAMOSAS

\$78.00  
45 pieces

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



## ARTISANAL FLAT BREADS

\$80.00  
30 pieces

Piping hot oven baked flat breads, ask about our rotating selection



## ANGUS BEEF SLIDERS

\$85.00  
24 pieces

Petite all beef patties topped with both aged cheddar, bacon & dill pickle; and crumbled gorgonzola & crispy shallots



## QUESADILLAS

\$75.00  
30 pieces

Grilled tortilla filled with melted cheese; choice of chicken, carnitas, or spinach (V) (choice of 1 per order)



## GOURMET MEATBALLS

\$75.00  
50 pieces

Tender all beef cocktail meatballs simmered in sauce



## WILD WINGS

\$85  
40 pieces

Crispy chicken wings served with bleu cheese, choice of buffalo, Jerk'd, or maple bourbon (1 type per order)



## GOLDEN CHICKEN TENDERS

\$87  
50 pieces

Crispy golden fingers, served with honey mustard & BBQ sauce



## MARYLAND CRAB DIP

\$89.00  
Serves 15

Creamy Maryland crab dip with bubbly Parmesan topping; Served with garlic pita points for dipping



## DIM SUM POT STICKERS

\$65.00  
30 pieces

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





# HOT PLATTERS

## COCONUT SHRIMP

\$100

40 pieces

Paired with mango coulis dipping sauce



## BACON-WRAPPED SCALLOPS

\$130

40 pieces

Served with creole remoulade



## ARTISANAL FLAT BREADS

\$80.00

30 pieces

Piping hot oven baked flat breads, ask about our rotating selection



## TAQUITOS

\$75.00

25 pieces

Choice of chicken, short rib, or black bean (V). (1 type per order)



## SPINACH & ARTICHOKE DIP

\$79.00

Serves 15

Baked with gruyere cheese and served with garlic-brushed pita points



# DESSERTS & SNACKS

## COOKIE & BAR TRAY

\$2.99 per person

Minimum of 10

(2 pieces per person)

Pasty's chef's daily creations



## CHEF'S SPECIALTY SWEETS

\$4.65 per person

Minimum of 10

A delicious variety of mini tarts, truffles, mousse & other creations; selections change regularly



## DESSERT SHOOTER CUPS

\$4.55 per person

Minimum of 15

Individual cups filled with colorful mousse, layered with fun variety of flavors



## CHEESECAKE BITES

\$4.25 per person

Minimum of 10

Choice of chicken, short rib, or black bean (V). (1 type per order)



## CHOCOLATE LOVERS

\$3.75 per person

Minimum of 10

Assorted chocolate dipped treats; pretzels, strawberries, rice krispie treats and macaroons



## MID-DAY BREAK PLATTER

\$69.00

Serves 10

Homemade granola bars, energy cookies, strawberries, yogurt pretzels, chocolate espresso beans, brittle & Spanish almonds



## TAKE-5 PLATTER

\$69.00

Serves 10

Dried apricots, dates, brownie bites, oatmeal bars, Spanish almonds, pistachios, spiced pecans & strawberries

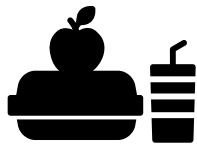


## ROUTE 11 POTATO CHIPS

\$2.25 each

Individual bags, variety of flavors





**INDIVIDUALLY  
BOXED /  
PACKAGED**



# BOXED/INDIVIDUALLY PACKAGED BREAKFAST

## CONTINENTAL BREAKFAST BOX

\$14.25 per box

Minimum of 4

Includes two homemade, freshly baked pastries, whipped butter and jam, and fruit cup



## HOT BREAKFAST SANDWICHES

\$7.50 each

Minimum of 10

Individually wrapped & labeled. Choice of: Ham, egg & cheddar on croissant, Bacon, egg & cheddar on English muffin, Pork sausage & egg on plain bagel, Turkey Sausage & egg on English Muffin or Egg & cheddar on croissant (V)



## BREAKFAST BURRITOS

\$8.50 each

Minimum of 10

Warm flour tortilla with hash browns, scrambled eggs, cheddar, peppers, onions & green-chili hatch sauce. Choice of sausage, bacon, steak (+\$1) or veggie



## VEGAN BREAKFAST BOX

\$14.50 each

Includes chewy homemade granola bars & quinoa fruit salad



## GLUTEN-FREE BREAKFAST BOX

\$14.50 each

Includes gluten-free pastry, quinoa fruit salad & Chobani yogurt



## INDIVIDUAL FRUIT CUP

\$6.25 each

Minimum of 4

Assorted seasonal fruit



## INDIVIDUAL YOGURT PARFAITS

4.99 each

Minimum of 4

Vanilla yogurt layered with fresh berries & fruit coulis, topped with crunchy granola



## OVERNIGHT OATS

\$4.99 each

Minimum of 4

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



## INDIVIDUAL CHOBANI GREEK YOGURTS

\$3.35 each

Minimum of 4

Assorted flavors



# BOXED/INDIVIDUALLY PACKAGED SANDWICHES & SALADS

## EXECUTIVE SANDWICH BOX

\$16.95 each  
Minimum of 8

Includes one sandwich (from any tier, limit of 5 different sandwich types per order), choice of any pasta, potato, or grain side salad, and homemade cookie & bar dessert



## STAND-ALONE SANDWICH BOXES

\$9.95 each  
Minimum of 8

Includes one sandwich (from any tier, limit of 5 different sandwich types per order)



## INDIVIDUAL GREEN SIDE SALAD

\$5.95 each  
Minimum of 4

Choice of: Cherry Blossom Salad, Greek Salad, Caesar Salad, Garden Salad



## INDIVIDUAL PASTA/POTATO/GRAIN SALAD

\$5.50 each  
Minimum of 4

Choice of any pasta, potato, or grain salad \$5.50 each, minimum of 4



## SALAD ENTRÉE BOXES

\$6.25 each  
Minimum of 4

Choice of following base salads: House Garden Salad (GF), Modern Caesar Salad, Classic Greek Salad, or Tuscan Salad (GF), with choice of protein:



- chicken (GF): \$16.95 each
- falafel (V) (GF): \$16.75 each
- flank steak (GF): \$18.95 each
- salmon (GF): \$19.95 each
- shrimp (GF): \$17.95 each

# ROOM TEMPERATURE ENTRÉE BOXES

## CHOOSE YOUR BASE

Minimum of 4 boxes required per base.

<b>GREEK ORZO</b>	with feta, tomato, parsley, red onion, artichoke, lemon juice, EVOO + Kalamata olives	<input type="radio"/> 
<b>MOROCCAN PEARL PASTA</b>	with saffron, curry, cumin, cardamon, lemon juice, coriander, sugar, salt, and pepper	<input type="radio"/> 
<b>ASIAN RICE NOODLES</b>	with tamari, mae ploy, mirin, mixed diced peppers, cilantro, edamame, green onions & peanuts	<input checked="" type="radio"/>  <input checked="" type="radio"/>  <input type="radio"/>
<b>EARTH'S BEST QUINOA</b>	with scallions, cilantro, S+P, lemon juice, mixed diced peppers, sugar	<input checked="" type="radio"/>  <input checked="" type="radio"/>  <input checked="" type="radio"/> 
<b>MEDITERRANEAN COUSCOUS</b>	with green onion, dill, bell pepper, lemon juice + EVOO	<input type="radio"/> 

## CHOOSE YOUR PROTEIN

chicken: \$17.50 each  
falafel (V): \$17.25 each  
flank steak: \$19.50 each  
salmon: \$19.99 each  
shrimp: \$18.95 each

### TWO PROTEIN OPTION

\$19.99 each  
Minimum of 4

All American Duo: Farmer's Harvest Veggies with cucumber, carrots, potatoes, parsley, broccoli, basil, creamy cucumber dressing. Choose 2 proteins from the list above.



# HOT ENTRÉE BOXES

To be microwaved on site by client..

## KOREAN STIR FRY

\$17.95 each  
Minimum of 4

Jasmine rice with broccoli, onion, red pepper and choice of bulgogi beef, crispy tofu, or chicken



## CHICKEN PARMESAN

\$16.95 each  
Minimum of 4

Parmesan-breaded chicken filet served over Ratatouille with marinara



## BALSAMIC CHICKEN

\$16.95 each  
Minimum of 4

Balsamic Marinated Chicken Breast served over roasted root vegetables



## BALSAMIC CHICKEN

\$17.95 each  
Minimum of 4

Choice of beef, chicken, salmon, or seasonal vegetables marinated in Mediterranean spices served with peppers and onions over saffron rice



# INDIVIDUALLY BOXED SNACKS

## FRUIT CUP

\$6.25 each  
Minimum of 4

Assorted seasonal fruit



## COOKIE & BAR PACK

\$3.50 each  
Minimum of 4

Romaine, black bean, corn, pico de gallo, caramelized onion, avocado, cilantro, Monterey Jack cheese & tortilla strips



## ROUTE 11 POTATO CHIPS

\$2.25 each

individual bags, variety of flavors



## CHARCUTERIE

\$18.95  
Minimum of 4

Individual serving of assorted fine cured meats & artisanal cheeses



## CHEESE & CRACKERS

\$10.95  
Minimum of 4

Individual serving of assorted gourmet cheeses & crackers



## HUMMUS & VEGGIE

\$10.95  
Minimum of 4

Individual serving of assorted crudités with creamy, homemade hummus



## ASIAN TAPAS SAMPLER

\$17.95  
Minimum of 8

Individual serving of dim-sum chicken pot stickers, lemongrass chicken skewers & teriyaki-glazed beef skewers





# BEVERAGES

## **ASSORTED TROPICANA JUICES**

*\$2.50 each*

Orange, cranberry, apple, and grapefruit

## **BOTTLED WATER**

*\$2.00 each*

16.9 oz bottles

## **SPARKLING WATER**

*\$2.75 each*

Pierrier sparkling water

## **ICED TEA**

*\$28 per gallon*

Sweetened or unsweetened

## **LEMONADE**

*\$19 per gallon*

Made fresh

## **COFFEE SERVICE**

*\$28 per gallon*

*Serves approx. 15 cups*

Allegro Coffee Company, featuring W. Millar & Co's house-blend; Served with creamers, sweeteners, stirrers & cups, regular or decaf

## **HOT TEA SERVICE**

*\$22 per gallon*

*Serves approx. 15 cups*

Assortment of Bigelow teas; Served with low fat milk, sweeteners, honey & cups

## **COFFEE & TEA PRESENTATION OPTIONS**

For coffee and tea service, please select how you would like your beverages presented.

## **CARDBOARD "JOE-TO-GO" TOTE**

*\$4 each (1 gallon)*

*Serves approx. 15 cups*

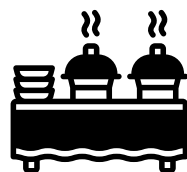
Portable, keeps your coffee hot for up to 3 hours

## **ELECTRIC URN RENTAL**

*\$18 per day*

*Holds up to 2 gallon*

Keep your coffee or hot water hot all day



# **PRESENTATION & DISPOSABLES**



# PRESENTATION & DISPOSABLES

## PRESENTATION

All food is artfully presented on disposable white platters. We offer non-disposable platters for an additional charge.

### DISPOSABLES

*\$1.95 per person*

Disposable flatware, plates, napkin, etc.

### SERVING UTENSILS

*\$1.50 each*

Disposable serving utensils.

### ICE IN BUCKET

*\$3.95 each*

8 lb bag of ice in bucket

### PAPER TABLECLOTHS

*\$4 each*

Disposable paper tablecloths

Disposables, serving utensils, and papercloths can be purchased in bulk—contact us for pricing.