

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

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

2022 HOLIDAY MENU

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

Menu #1

\$24.95 per person, minimum of 15

Garlic Rosemary Chicken Breasts

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

Holiday Hearth Bread Boules

Served with homemade whipped cinnamon butter
and red currant jelly

Sour Cream & Chive Potatoes (GF) (V)

Roasted Broccoli with Parmesan (GF) (V)

Assorted Homemade Cookies & Bars

Featuring festive offerings

A LA CARTE ADD ONS:

GREEN SIDE SALADS:

\$5.25 per person, minimum of 10

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

UPGRADE TO CHEF'S SPECIALTY HOLIDAYS SWEETS

+ \$2.00 per person



Menu #2

\$27.95 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

Honey-Glazed Ham (GF)

Served over sour cream & chive potatoes

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) (V)

Maple Bourbon Roasted Sweet Potatoes (GF) (V)

Lemon-Parmesan Green Beans (GF) (V)

Roasted Broccoli with Parmesan (GF) (V)

Holiday Hearth Bread Boules

Served with homemade whipped cinnamon butter
and red currant jelly

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

Winter Fruit Pie

With walnut crumb topping

Peppermint Cheesecake

NY-Style Cheesecake topped with
red velvet crumb topping

Menu #3

\$33.95 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

Honey-Glazed Ham (GF)

Served over sour cream & chive potatoes

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

HOT SIDES: (Choose Two)

Sour Cream & Chive Potatoes (GF) (V)

Maple Bourbon Roasted Sweet Potatoes (GF) (V)

Lemon-Parmesan Green Beans (GF) (V)

Roasted Broccoli with Parmesan (GF) (V)

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

Balsamic Roasted Brussel Sprouts with Cranberries & Pecans (GF) (V)

Holiday Hearth Bread Boules

Served with homemade whipped cinnamon butter
and red currant jelly

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

Winter Fruit Pie

With walnut crumb topping

Peppermint Cheesecake

NY-Style Cheesecake topped with
red velvet crumb topping



Lunchtime Reception Platters

(Available for delivery starting @ 10:45AM)

Colossal Shrimp Cocktail (GF) \$210 (50 pcs)

Lemon-Poached Jumbo Shrimp
Served Alongside Citrus Coulis

Petite Cocktail Meatballs \$90 (50 pcs)

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

Skewer Duo (GF) \$85 (30 pcs)

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

Spiral Ham Display \$150 (Serves 20)

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

Beef Tenderloin Display \$165 (Serves 20)

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

Festive Veggie Display (V) \$100 (Serves 20)

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

Holiday Fruit Display (GF) (V) \$110 (Serves 25)

Mélange of Tropical Fruits,
Ripe Melon & Vibrant Berries

Artisanal Cheese Board (V) \$130 (Serves 20)

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

Duet of Holiday Dips \$115 (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 \$85 (30 pcs)

Sandwiched with Cherry Compote,
French Brie & Field Greens

Decadent Deviled Eggs \$90 (30 pcs)

Topped with Fresh Chives & Salmon Caviar

Parmesan Chicken Bites \$95 (Serves 20)

Parmesan-Encrusted Morsels of Chicken
Served with Sage Crème Dip

Sesame Chicken Bites (GF) \$95 (Serves 20)

Plattered Morsels of Sesame-Glazed Chicken

Bacon-Wrapped Shrimp \$125 (50 pcs)

Brushed with Sweet Whiskey Glaze

Zesty Chicken Drumettes \$90 (40 pcs)

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

Edamame Pot stickers (V) \$75 (30 pcs)

Paired with Ponzu Sauce

Stuffed Mushroom Caps (V) \$95 (50 pcs)

Filled with Boursin cheese & spinach

Lamb Lollipops \$4.99 per piece, minimum 40 pcs

Served in Rosemary Demi-Glace

Mini Potato Skins (V) \$95 (50 pcs)

Finished with White Truffle Oil

Crispy Chicken Sliders

\$85 (24 pcs – Room Temp) / \$100 (28 pcs – Hot)

Buttermilk Fried Chicken
with Honey Mustard & Swiss on Tiny Brioche Rolls

Holiday Flatbreads (V) \$80 (30 pcs)

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

Mac & Cheese Poppers (V) \$85 (50 pcs)

Served with chipotle-chive sour cream

Porcini Mushroom Risotto Croquettes (V) \$89 (50 pcs)

served with house made Romanesco



Add Ons

WHOLE CAKES/PIES, UNSLICED

Decadent Chocolate Cake \$50 each

Silky Devil's Food Cake with
Chocolate Buttercream

Winter Fruit Pie \$40 each

With walnut crumb topping

Peppermint Cheesecake \$50 each

NY-Style Cheesecake topped with
red velvet crumb topping

Buche De Noel \$90 each

Traditional French Yule Log
with Colorful Marzipan Décor

OTHER SWEET TREATS

Chef's Holiday Sweets

\$4.75 per person (Minimum of 10)

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

\$2.99 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)

\$19.95 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