



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

Corporate Catering Menu

1335 14th Street, NW
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(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. This city has changed considerably since the day that our first Carrot Cake Squares 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 catering delivered on time in Washington, DC, and to continue preparing menu items and specials that are 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, 8:00am - 5:00pm
Deliveries: Monday - Friday, 6:45am - 5:30pm

ORDERING:

We accept orders up until 3:00pm 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 10am the day prior to delivery. Orders may not be canceled or reduced in numbers after 10am the day prior.




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

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, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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BREAKFAST

ROOM TEMPERATURE

BREAKFAST PASTRY TRAY

\$6.25 per person
Minimum of 8

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



GLUTEN FREE PASTRY TRAY

\$24.95
Serves 5

Assortment of homemade seasonal offerings of gluten-free pastry items



SEASONAL TEA BREADS

\$19.75
Serves 5

Assortment of our homemade tea breads



CHOBANI GREEK YOGURTS

\$3.35 each
Minimum of 4

Assorted individual flavored yogurts.



YOGURT PARFAITS

\$4.99 each
Minimum of 4

Vanilla yogurt layered with fresh berries & fruit coulis, topped with crunchy granola. Presented in individual cups.



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 and 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, and Swiss cheeses; ham, prosciutto; mortadella, salami, sliced hard boiled eggs, pain du chocolate, croissants, pumpernickel and seasonal spreads



HAM & GRUYERE POPOVERS

\$25.95
Serves 4

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



MID-DAY BREAK PLATTER

\$69
Serves 10

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



VEGAN BREAKFAST BOX

\$14.50
Serves 1

Includes chewy homemade granola bars and 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 and berries



QUINOA FRUIT SALAD

\$6.95 per person
Minimum of 8

Quinoa tossed with fresh berries, apricots, mint, honey, lime juice, and 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, and choice of one protein:

- Crisp bacon
- Pork sausage links
- Turkey sausage



HOT BREAKFAST SANDWICHES

\$7.50 each

Minimum of 10

Individually wrapped and labeled.

Choice of:

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



BREAKFAST BURRITOS

\$8.50 each

Minimum of 10

Warm flour tortilla with hash browns, scrambled eggs, cheddar, peppers, onions, and green-chili hatch sauce, individually wrapped. Choice of:

- Bacon
- Sausage
- Steak (+\$1)
- Vegetable



BREAKFAST EMPANADAS

\$79

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

Serves 10

Scrambled eggs with red onions, red pepper, kale, cumin, potatoes and choice of protein; served with a side of Tex-Mex salsa. Choice of one:

- Breakfast sausage
- Tofu (V)
- Turkey sausage



CHICKEN & WAFFLES

\$75

Serves 10

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



PETITE QUICHE

\$99

50 pieces

Gruyere cheese, fluffy eggs and leeks in a buttery mini quiche



BREAKFAST BEVERAGES

**ASSORTED TROPICANA
JUICES**
\$2.50 each
Minimum of 5

Orange, cranberry, apple, and grapefruit
Individual bottles, 10oz

COFFEE SERVICE
\$28 per gallon
Serves approx. 15 cups

Allergro Coffee Company, featuring W. Millar & Co's house-blend; served with creamers, sweeteners, stirrers, and cups; Regular or decaf

HOT TEA SERVICE
\$22 per gallon
Serves approximately 15 cups

Featuring an assortment of Bigelow teas; served with low fat milk, sweeteners, honey, and cups.

COFFEE & TEA PRESENTATION OPTIONS

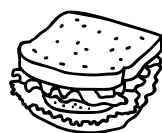
For coffee and tea service, please select how you would like your beverages presented.

**CARDBOARD
"JOE-TO-GO" TOTE**
\$4 each (1 gallon)
Serves approx. 15 cups

Portable cardboard container for beverage service

**ELECTRIC URN
RENTAL**
\$18 per day
Holds up to 2 gallons

Keep your coffee or tea 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 vinaigrette, 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 on Kaiser roll



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 in flour tortilla



HAM & BRIE

Ham, arugula, fig compote & Brie on Brioche



CHICKEN MUMBO

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



ROAST BEEF BOURSIN WRAP

Roast beef, lettuce, tomato, sprouts & Boursin in a flour tortilla



ATHENS WRAP

Falafel, tzatziki, romaine, smoky hummus & eggplant in a flour tortilla



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

Turkey, sliced tomatoes, lettuce, and Swiss on whole wheat bread



HOMEMADE CHICKEN SALAD ON CROISSANT

Homemade chicken salad, lettuce, and sliced tomatoes on croissant



HAM & SWISS

Ham, sliced tomatoes, lettuce & Swiss on rye bread



DILLED TUNA SALAD ON WHOLE WHEAT

Dilled tuna salad, lettuce & sliced tomatoes on whole wheat bread



CALIFORNIAN WRAP

Avocado, spinach, Boursin, lettuce, tomato, roasted red pepper, balsamic vinaigrette, and pepper jack cheese in a flour tortilla





SIDE SALADS

GREEN SALADS

CHERRY BLOSSOM SALAD

\$4.95 per person
Minimum of 8

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

Romaine topped with cherry tomatoes, Kalamata olives, diced cucumber, red onions & crunchy pita "croutons."



MODERN CAESAR SALAD

\$4.75 per person
Minimum of 8

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



SOUTHWEST SALAD

\$4.95 per person
Minimum of 8

Romaine with 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 mushrooms, asparagus, and a 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 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

Quinoa with scallions, cilantro & mixed diced peppers



POTATO SALAD

\$4.95 per person
Minimum of 8

Tossed red-eyed potatoes and fresh dill.



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 onions, 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 tossed in a lime dressing



GREEK ORZO

\$4.95 per person
Minimum of 8

Orzo, black olives, cucumbers, red onion, tomatoes, fresh dill & feta



GEMELLI PASTA SALAD

\$4.75 per person
Minimum of 8

Gemelli noodles, rosemary, Fontina, cherry tomato & fresh basil tossed in a 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 pasta, flank steak, mushrooms, 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 and herb chicken breast served over saffron couscous with dried fruit and mint yogurt



MOROCCAN SALMON

*\$18.75 per person
Minimum of 8*

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



ASIAN FLANK STEAK

*\$18.75 per person
Minimum of 8*

Sesame seared flank steak over Soba noodles and 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 and essence of garlic, sautéed lemon & parsley chicken breast 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, and Mandarin grilled flank steak



MEDITERRANEAN MIXED GRILL

*\$21.95 per person
Minimum of 8*

Lemon chicken, Oregano marinated steak, and pesto shrimp



WASHINGTONIAN

*\$22.50 per person
Minimum of 8*

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



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 chicken souvlaki morsels and Falafel bites (V) with a help yourself selection of Kalamata olives, feta, 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 salad of field greens served alongside char-grilled cumin chicken and chili-rubbed flank steak with a help yourself selection of 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
served over ratatouille



ROMAN HOLIDAY

*\$19.95 per person
Minimum of 10*

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



TASTE OF MOROCCO

*\$19.95 per person
Minimum of 10*

Choice of two proteins:

- Beef
- Chicken
- Salmon

Marinated in traditional Moroccan spices
with grilled peppers, and onions served
over Saffron Basmati rice



ISLAND DUET

*\$19.95 per person
Minimum of 10*

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



TASTE OF ASIA

*\$19.95 per person
Minimum of 10*

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 10*

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



LAND & SEA

*\$20.50 per person
Minimum of 10*

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



TAKE COMFORT

*\$19.95 per person
Minimum of 10*

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 onion-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 and feta served over lemon-herb pearl pasta



TENDERLOIN OF BEEF

*\$21.95 per person
Minimum of 10*

Seared beef tenderloin finished with rosemary demi-glace served over roasted root vegetables



SEARED FLANK STEAK

*\$19.99 per person
Minimum of 10*

Drizzled with cherry-port redux served 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 vegetables between layers of homemade pasta & béchamel



HALF-PAN OF LASAGNA

*\$85.00
Serves 10*

Choose from

- Mama Millar's Lasagna
- Garden Vegetable Lasagna (V).



BUBBLY ZITI BAKES

*\$17.95 per person
Minimum of 10*

Duo of:

- White ziti with rotisserie chicken and provolone
- Traditional red ziti baked with bubbly mozzarella and 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 and essence of garlic, sautéed lemon & parsley chicken breast, and grilled lemon-dill salmon filets



ASIAN MIXED GRILL MINI ME

\$120.00

Serves 5

Grilled Miso-glazed salmon, pan-sautéed hoisin BBQ chicken, and Mandarin grilled flank steak



MEDITERRANEAN MIXED GRILL MINI ME

\$124.00

Serves 5

Lemon chicken; Oregano marinated steak, and pesto shrimp



WASHINGTONIAN MINI ME

\$125.00

Serves 5

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





RECEPTION PLATTERS

AVAILABLE FOR DELIVERY
STARTING @ 1PM

ROOM TEMPERATURE PLATTERS

CLASSIC CHARCUTERIE BOARD

\$130

Serves 15

Chorizo, Cassalingo, orange pistachio sausage, prosciutto, salami fennel, asparagus, artichokes, and roasted red peppers. Served with French Baguette slices & crispy seeded crackers



CHICKEN BITE SAMPLER

\$75

Serves 15

Includes trio of 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

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

30 pieces

Choice of one per platter:

- Beef
- Chicken
- Salmon



Marinated in ginger, mae ploy, sesame oil, Mirin, red pepper flakes, Siracha & tamari; served with Mae Ploy

MEDITERRANEAN SKEWERS

\$75

30 pieces

Choice of one per platter:

- Beef
- Chicken
- Salmon



Marinated in oregano, basil, parsley, mint, cumin, coriander, cardamom, garlic & olive oil; served with dilled yogurt dipping sauce

SPECIALTY SLIDERS

\$85

24 pieces

Mini sliders on challah rolls. Choice of one per platter:

- Crispy Chicken with Swiss & coleslaw
- Cuban with pork shoulder, ham, Swiss, dill pickle & Dijon mayo
- Korean Beef with Asian slaw & wasabi aioli



HUMMUS DISPLAY

\$89

Serves 20

Homemade garlic hummus presented with fresh vegetables & pita



ROOM TEMPERATURE PLATTERS

DELUXE CRUDITÉS

\$85

Serves 20

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



CLASSIC CRUDITÉS

\$55

Serves 12

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



IMPORTED CHEESE

\$100

Serves 15

Artful presentation of fine wedge and cubed cheeses, seasonal berries; presented with French Baguette slices & gourmet crackers



AHI TUNA DISPLAY

\$99

Serves 20

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



HOMEMADE TORTILLA CHIPS

\$55

Serves 20

Homemade tortilla chips served with homemade guacamole & pineapple salsa



SHRIMP TRIO PLATTER

\$2/piece

Minimum of 40

Trio of Jumbo shrimp cocktail tossed in sesame, lemon-garlic and coconut-curry



THAI SUMMER ROLLS

\$75

30 pieces

Filled with mint, Thai basil, Soba & matchstick veggies; served with Thai chili & peanut dips



DEVILED EGGS

\$50

30 pieces

With chive & dijon



SUNBURST FRUIT DISPLAY

\$89

Serves 20

Colorful array of chopped and seasonal fruits and berries; paired with crème anglaise & chocolate sauce.



BRUSCHETTA BAR

\$75

Serves 20

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



HOT PLATTERS

SPANAKOPITA

\$85

50 pieces

Phyllo dough stuffed with feta cheese, shallots & spinach



CRISPY VEGGIE SAMOSAS

\$78

45 pieces

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



ARTISANAL FLAT BREADS

\$80

30 pieces

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

ANGUS BEEF SLIDERS

\$85

24 pieces

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

QUESADILLAS

\$75

30 pieces

Grilled tortilla filled with melted cheese and protein; choice of one per platter:

- Carnitas
- Chicken
- Spinach (V)

GOURMET MEATBALLS

\$75

50 pieces

Tender all beef cocktail meatballs simmered in sauce.

WILD WINGS

\$85

40 pieces

Crispy chicken wings served with bleu cheese and your choice of one sauce per platter:

- Buffalo
- Jerk'd
- Maple bourbon

GOLDEN CHICKEN TENDERS

\$87

50 pieces

Crispy golden chicken fingers served with honey mustard and BBQ sauce.

MARYLAND CRAB DIP

\$89

Serves 15

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

DIM SUM POT STICKERS

\$65

30 pieces

Fried dumplings filled with chicken and shredded veggies; served with 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



TAQUITOS

\$75

25 pieces

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



SPINACH & ARTICHOKE DIP

\$79

Serves 15

Baked with Gruyere 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, and 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

Trio of flavors, pop-in-your-mouth treats.



CHOCOLATE LOVERS

\$3.75 per person

Minimum of 10

Assorted chocolate dipped treats, pretzels, strawberries, Rice Krispie treats, & coconut macaroons



MID-DAY BREAK PLATTER

\$69

Serves 10

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



POTATO CHIPS

\$2.25 each

Minimum of 5

Featuring Route 11 Products, 6oz individual bags. Variety of flavors.



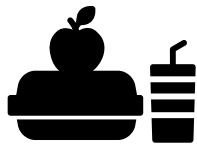
DILL PICKLE TRAY

\$7 each

serves 4

Dill pickles, perfectly paired with a sandwich





**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, jam, and a fruit cup.



HOT BREAKFAST SANDWICHES

\$7.50 each

Minimum of 10

Individually wrapped and labeled.

Choice of:

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



BREAKFAST BURRITOS

\$8.50 each

Minimum of 10

Warm flour tortilla with hash browns, scrambled eggs, cheddar, peppers, onions, and green-chili hatch sauce, individually wrapped. Choice of:

- Bacon
- Sausage
- Steak (+\$1)
- Veggie (V)



VEGAN BREAKFAST BOX

\$14.50 each

Includes chewy homemade granola bars and Quinoa fruit salad



GLUTEN-FREE BREAKFAST BOX

\$14.50 each

Includes gluten-free pastry, Quinoa fruit salad, and Chobani yogurt



INDIVIDUAL FRUIT CUP

\$6.25 each

Minimum of 4

Assorted seasonal fruit; presented in individual cups



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



CHOBANI GREEK YOGURTS

\$3.35 each

Minimum of 4

5.3 oz, 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) See pages 11 - 13 for selections
- Choice of any pasta, potato, or grain side salad. See pages 16 and 17 for selections.
- Homemade cookie and 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) See pages 11 - 13 for selections



INDIVIDUAL GREEN SIDE SALAD

\$5.95 each
Minimum of 4

Choice of:

- Modern Caesar Salad (V)
- Cherry Blossom Salad (GF) (V)
- House Garden Salad (GF) (V) (VE)
- Classic Greek Salad (V)

See page 15 for descriptions



INDIVIDUAL PASTA/POTATO/GRAIN SALAD

\$5.50 each
Minimum of 4

Choice of any pasta, potato, or grain salad. See pages 16 and 17 for selections.



SALAD ENTRÉE BOXES

\$6.25 each
Minimum of 4

Choice of following base salads (see page 15 for descriptions):

- House Garden Salad (GF) (V) (VE)
- Modern Caesar Salad (V)
- Classic Greek Salad (V)
- Tuscan Salad (GF) (V)











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.

GREEK ORZO	With feta, tomatoes, parsley, red onions, artichoke, lemon juice, EVOO, & Kalamata olives	<input type="radio"/> 
MOROCCAN PEARL PASTA	With saffron, curry, cumin, cardamon, lemon juice, coriander, sugar, salt & pepper	<input type="radio"/> 
ASIAN RICE NOODLES	With Tamari, Mae Ploy, Mirin, mixed diced peppers, cilantro, edamame, green onions & peanuts	<input checked="" type="radio"/>  <input checked="" type="radio"/>  <input type="radio"/>
EARTH'S BEST QUINOA	With scallions, cilantro, salt, pepper, lemon juice & mixed diced peppers	<input checked="" type="radio"/>  <input checked="" type="radio"/>  <input checked="" type="radio"/> 
MEDITERRANEAN COUSCOUS	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 vegetables with cucumbers, carrots, potatoes, parsley, broccoli, basil, and 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, and red pepper; 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



TASTE OF MOROCCO

\$17.95 each
Minimum of 4

Choice of

- Beef
- Chicken
- Salmon
- Seasonal Vegetables (V)

Marinated in Mediterranean spices, served with peppers & 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

One homemade cookie and one homemade bar, individually wrapped



POTATO CHIPS

\$2.25 each

Individual bags, variety of flavors



CHARCUTERIE BOX

\$18.95
Minimum of 4

Individual serving of assorted fine cured meats and artisanal cheeses.



CHEESE & CRACKERS

\$10.95
Minimum of 4

Individual serving of assorted gourmet cheeses and crackers



HUMMUS & VEGGIE

\$10.95
Minimum of 4

Individual serving of assorted crudités with creamy and homemade hummus



ASIAN TAPAS SAMPLER

\$17.95
Minimum of 8

Individual serving of Dim-Sum chicken pot stickers, lemongrass chicken skewers, and teriyaki-glazed beef skewers



BEVERAGES

ASSORTED JUICES

*\$2.50 each
Minimum of 5*

Featuring Tropicana Products, 10oz.

Choice of:

- Apple
- Cranberry
- Grapefruit
- Orange

CANNED SODA

*\$2.15 each
Minimum of 5*

Choice of: Coke, Diet Coke, Coke Zero, Sprite & Gingerale

BOTTLED WATER

*\$2.00 each
Minimum of 5*

16.9oz.

SPARKLING WATER

*\$2.75 each
Minimum of 5*

Featuring Perrier, 16.9oz.

ICED TEA

\$28 per gallon

Sweetened or unsweetened; includes disposable pitcher, sweetener, and cups

LEMONADE

\$19 per gallon

House made; includes disposable pitcher and cups

COFFEE SERVICE

*\$28 per gallon
Serves approx. 15 cups*

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

HOT TEA SERVICE

*\$22 per gallon
Serves approx. 15 cups*

Featuring an assortment of Bigelow teas. Served with low fat milk, sweeteners, honey, and cups.

COFFEE & TEA PRESENTATION OPTIONS

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

CARDBOARD "JOE-TO-GO" TOTE

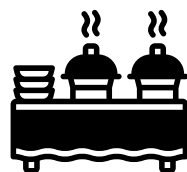
*\$4 each (1 gallon)
Holds up to 1 gallon*

Portable cardboard container for beverage service

ELECTRIC URN RENTAL

*\$18 per day
Holds up to 2 gallon*

Keep your coffee or tea 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

8lb bag of ice in a disposable bucket.

PAPER TABLECLOTHS

\$4 each

Disposable paper tablecloths.

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