

A festive border surrounds the central text, featuring various holiday-themed illustrations. At the top, there are gingerbread men, a whole pie, a slice of pie, a cupcake, and a small Christmas tree. The sides are decorated with lollipops, small candies, and more pies. At the bottom, the border includes a gingerbread man, a whole pie, a slice of pie, a cupcake, and a small Christmas tree.

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

# 2023 HOLIDAY MENU

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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

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**UPGRADE TO CHEF'S  
SPECIALTY HOLIDAYS SWEETS  
+ \$2.00 per person**

## **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





# 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

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## 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)

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## 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

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## DESSERT: (Choose One)

(additional desserts available a la cart)

### Triple Chocolate Ganache Cake

with peppermint topping

### Winter Cranberry Pie

With gingersnap crust

### Eggnog Cheesecake

NY-Style Cheesecake topped with  
cinnamon

## 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



# Menu #3

**\$34.95 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)

### Triple Chocolate Ganache Cake

with peppermint topping

### Winter Cranberry Pie

With gingersnap crust

### Eggnog Cheesecake

NY-Style Cheesecake topped with  
cinnamon

## 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





# 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:  
Swedish or Orange-Cranberry

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

Choose Two Types: Garlic Rosemary Chicken,  
Cranberry-Honey Glazed Salmon,  
Honey-Balsamic Steak

## **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

## **Poached Side of Salmon \$140 (serves 20)**

Garnished with marinated cucumber,  
chive creme fraiche & brioche toast points



# 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

**Chicken Mumbo Bites \$95 (Serves 20)**

Morsels of Chicken tossed in house made mumbo  
sauce; Served with bleu cheese

**Bacon-Wrapped Shrimp \$125 (50 pcs)**

Brushed with Sweet Whiskey Glaze

**Zesty Chicken Drumettes \$90 (40 pcs)**

Choice of: Orange-Cranberry or Mumbo

**Kicked Up Wheel of Brie (V) \$90 (serves 20)**

Double-cream brie layered with a raspberry-habanero  
jam; served with fine crackers and baguette

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

Filled with Boursin cheese & spinach

**Lamb Lollipops \$4.99 per piece, min. 40 pcs**

Served in Rosemary Demi-Glace

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

Finished with White Truffle Oil

**Mini Falafel Sliders (V) \$75 (24 pcs)**

Falafel, tzatiki, creamy cucumber & pickled  
red onions 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





# Add Ons

## WHOLE CAKES/PIES, UNSLICED

### Triple Chocolate Ganache Cake \$50 each

With peppermint topping

### Winter Cranberry Pie \$40 each

With gingersnap crust

### Eggnog Cheesecake \$50 each

NY-Style Cheesecake topped with cinnamon

### Buche De Noel \$90 each

Traditional French Yule Log with Colorful Marzipan Décor

## OTHER SWEET TREATS

### Chef's Holiday Sweets

**\$4.95 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 (Sold By the Gallon)

### Holiday Punch \$25 per gallon

Pomegranate Puree, Cranberry Juice, Ginger ale & Fresh Cranberries

### Homemade Eggnog \$30 per gallon

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

### Hot Chocolate Station \$30 per gallon

Rich Ghirardelli Hot Chocolate; Served with Mini Marshmallows, Whipped Cream & Salted Caramel  
\*requires urn rental

### Hot Mulled Cranberry-Orange Cider

\$35 per gallon

\*requires urn rental

**Ready to place your order?**  
**Email [sales@wmlar.com](mailto:sales@wmlar.com)**  
**or call 202-387-2216**