



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

Corporate Catering Menu

1335 14th Street, NW
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. 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 business day prior to delivery. Orders may not be canceled or reduced in numbers after 10am the day prior. We are closed on Saturdays & Sundays. Changes to Monday orders must be done before 3pm on the Friday before the scheduled delivery.




Billing: All approved credit accounts are due 20 days net. American Express, MasterCard, Discover, 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

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 #1

\$27.50
Serves 5

Rotating selection of seasonal pastry



GLUTEN FREE PASTRY TRAY #2

\$27.50
Serves 5

Rotating selection of seasonal muffin



VEGAN PASTRY TRAY

\$29.99
Serves 5

Maple-pecan braided danish



GLUTEN & DAIRY FREE TRAY

\$27.50
Serves 5

Rotating selection of seasonal pastry



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

\$9.50 per person
Minimum of 10

Create-Your-Own Style: Multigrain 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 BREAKFAST

HAM & GRUYERE POPOVERS

\$25.95

Serves 4

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



TAKE-5 SNACK PLATTER

\$69

Serves 10

Trail mix, mini muffin bites, peanut butter protein balls, lemon crinkle cookie bites, grapes, and sweet n' salty chocolate bark



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 each

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, agave, lime juice, and mango puree



FRESH FRUIT SKEWERS

\$75 per platter, 30 pieces,

Minimum of 1

Mini skewers of seasonal fruit & berries; served with honey-lime yogurt dip



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

\$8.25 each

Minimum of 10

Individually wrapped and labeled.

Choice of:

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



BREAKFAST BURRITOS

\$9.25 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)



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



HUEVOS RANCHEROS

\$9.25 per person

Minimum of 10

Layered scrambled eggs, rice, black beans & tex mex salsa; served with sides of shredded Cheddar, pico de gallo, and tex-mex salsa



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



HOT BREAKFAST (CONT'D)

CHALLAH FRENCH TOAST

\$7.25 per person
Minimum of 10

Served with whipped cream, butter,
berry compote & maple syrup



HOT OATMEAL

\$6.25 per person
Minimum of 10

Served with brown sugar, raisins &
maple syrup *requires rental of crock pot



BREAKFAST BEVERAGES

ASSORTED TROPICANA JUICES

\$2.95 each
Minimum of 5

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

COFFEE SERVICE

\$28 per gallon
Serves approx. 15 cups

Allegro 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

COLD BREW COFFEE

\$49.99 per gallon
serves approx. 15 cups

Served with creamer, sweetener, cups, straws,
and ice

COFFEE & TEA PRESENTATION OPTIONS

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

CARDBOARD "JOE-TO-GO" TOTE

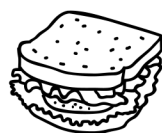
\$4 each (1 gallon)
Serves approx. 15 cups

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

SANDWICHES: TURKEY & CHICKEN

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

TURKEY & SWISS ON WHOLE WHEAT
\$10.25

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

TURKEY CHEDDAR WRAP
\$10.25

Turkey, cheddar, honey mustard, mayo, green apple, honey mustard & arugula in flour tortilla

TURKEY & BRIE
\$10.50

Turkey, cherry chutney, tomato, mesclun, mayo & brie on baguette

HOMEMADE CHICKEN SALAD ON CROISSANT
\$10.50

Homemade chicken salad, lettuce, and sliced tomatoes on croissant

GRILLED CHICKEN CAESAR WRAP
\$10.50

Grilled chicken, roasted tomato, Romaine, parmesan & Caesar dressing in flour tortilla

CHICKEN BAHN MI WRAP
\$9.75

Banh Mi chicken, green leaf lettuce, pickled carrots, cucumbers, daikon radish, cilantro, and sriracha mayo in a flour tortilla

TANDOORI CHICKEN
\$10.50

Tandoori chicken thigh, red onion, tomato, lettuce, cucumber & mint yogurt on Kaiser roll

SANDWICHES: VEGGIE & FISH

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

GRILLED CHILI-LIME SALMON

\$12.75

Grilled salmon, lettuce, tomato, onion & chili-lime mayo on Kaiser roll



DILLED TUNA SALAD

\$10.25

Dilled tuna salad, lettuce & sliced tomatoes on sub roll



BALSAMIC VEGGIE

\$10.50

Grilled squash, zucchini, roasted red pepper, lettuce, tomato with a vegan balsamic aioli on sub roll



ATHENS WRAP

\$9.75

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



GARDEN PATCH

\$9.75

Hummus, carrots, cucumbers, spicy sprouts, tomato & tzatziki on pita



ITALIAN ANTIPASTO VEGGIE

\$10.50

Roasted red pepper, marinated artichoke, olives, red onion, greens, boursin spread & balsamic on baguette



SWEET POTATO HUMMUS ON GLUTEN FREE WRAP

\$12.95

Roasted sweet potato, hummus, avocado, romaine and vegan honey mustard in a gluten free flour tortilla



CRISPY TOFU WRAP

\$10.50

Crispy tofu, spicy sprouts, cucumber, carrot sticks, ginger cabbage & ginger soy dressing in a flour tortilla



SANDWICHES: BEEF & PORK

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

ROAST BEEF BAGUETTE
\$10.50

Roast beef, crispy onion, tomato & horseradish mayo on baguette



ROAST BEEF WRAP
\$10.50

Roast beef, lettuce, tomato, red onion & Boursin in flour tortilla



HAM & BRIE
\$10.25

Ham, fig compote, arugula & brie on baguette



CLASSIC BLT
\$9.75

Bacon, lettuce, tomato & mayo on wheat bread



HAM & SWISS
\$9.75

Ham, sliced tomatoes, lettuce, & Swiss cheese on marble rye bread



SANDWICHES: GLUTEN FREE

ITALIAN GRILLED CHICKEN ON GLUTEN-FREE WRAP
\$13.95

Italian grilled chicken, roma tomato, red onion, roasted red pepper, arugula, provolone & balsamic in gluten-free wrap



TURKEY PESTO ON GLUTEN-FREE WRAP
\$13.95

Turkey, pesto, lettuce, oven roasted tomato, provolone & pesto mayo in a gluten free tortilla



SWEET POTATO HUMMUS ON GLUTEN FREE WRAP
\$12.95

Roasted sweet potato, hummus, avocado, romaine and vegan honey mustard in a gluten free 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



SICILIAN ARUGULA

\$4.95 per person
Minimum of 8

Baby arugula topped with Marcona almonds, shaved Pecorino cheese, golden raisins & Bermuda onion



MODERN CAESAR SALAD

\$4.75 per person
Minimum of 8

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



ASIAN CRUNCH SALAD

\$4.95 per person
Minimum of 8

Blend of romaine, cabbage, and mesclun topped with cucumber, red pepper, edamame, cilantro, sesame seeds and crispy chow mein noodles



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



ROASTED BROCCOLI, TOMATO & GREEN BEANS

\$4.95 per person
Minimum of 8

With caramelized red onion tossed with olive oil, balsamic vinegar, thyme, oregano, and fresh basil



SESAME GREEN BEAN SALAD

\$4.95 per person
Minimum of 8

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



NEW MEXICAN CORN SALAD

\$4.95 per person
Minimum of 8

Grilled corn, zucchini, bell peppers and scallions tossed in creamy chive dressing



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.



FARRO SALAD

\$4.95 per person
Minimum of 8

Farro tossed with portobello mushrooms, tomatoes, parsley & aged balsamic.



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



CAVATAPPI PRIMAVERA

\$4.95 per person
Minimum of 8

Cavatappi pasta, cherry tomatoes, broccoli, carrots, spinach, and green onions tossed in a creamy dressing



MEXICAN COUSCOUS

\$4.95 per person
Minimum of 8

Couscous, diced avocado, Pico de Gallo, olive oil, lime juice & fresh cilantro



ITALIAN PASTA SALAD

\$4.75 per person
Minimum of 8

Fusilli pasta with red & green peppers, carrots, broccoli, peas & black olives tossed in a vinaigrette and parmesan cheese



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

Room Temperature Sampler Entrees

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

ALL AMERICAN MIXED GRILL

*\$21.95 per person
Minimum of 8*

Includes:

- Beef tenderloin rubbed with rosemary and essence of garlic
- Sautéed lemon & parsley chicken breast
- Grilled lemon-dill salmon filets



ASIAN MIXED GRILL

*\$21.95 per person
Minimum of 8*

Includes:

- Grilled miso-glazed salmon
- Pan-sautéed hoisin BBQ chicken
- Mandarin grilled flank steak



MYKONOS MIXED GRILL

*\$21.95 per person
Minimum of 8*

Includes:

- Lemon chicken
- Lemon-oregano marinated steak
- Falafel bites (vegan)



ITALIAN MIXED GRILL

*\$22.95 per person
Minimum of 8*

Includes:

- Lemon-oregano chicken
- Pesto shrimp (nut free)
- Parmesan-crusted eggplant (V)



WASHINGTONIAN

*\$22.95 per person
Minimum of 8*

Includes:

- Char-grilled petite filet mignon
- Pan-sautéed Eastern Shore crab cakes
- Char-grilled chicken breast



PERUVIAN MIXED GRILL

*\$22.95 per person
Minimum of 8*

Includes:

- Pan seared ahi tuna
- Grilled skirt steak
- Lime-marinated chicken thigh



SANTA FE DUO

*\$21.95 per person
Minimum of 8*

Includes:

- Cumin grilled chicken breast
- Chili-lime salmon



Room Temperature Single Protein 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 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



BUILD-YOUR-OWN COBB SALAD

*\$19.99 per person
Minimum of 8*

A salad of mixed greens served alongside grilled chicken breast and lemon-parsley salmon served with a help yourself selection of cherry tomato, diced avocado, hard boiled egg, bleu cheese crumbles, and bacon



BUILD-YOUR-OWN ASIAN SALAD

*\$19.99 per person
Minimum of 8
Substitute chicken or steak for salmon for +\$2 per person*

A salad of mixed greens with bok choy & Napa cabbage served alongside teriyaki chicken and sesame-glazed beef with a help yourself selection of shredded carrots, mandarin oranges, red peppers, edamame, and crispy chow mein noodles

Dual Protein Hot Entrees

Includes freshly baked bread board and cookie & bar platter

PROVENCE DUET

\$19.95 per person

Minimum of 10

Seared filet of salmon with pesto (nut free) & red pepper coulis -and- roasted chicken breast in tarragon cream; served over herbed penne & roasted tomato

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

Choose two proteins:

- Beef / Chicken / Salmon

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



PLATO'S PAIRING

\$19.95 per person

Minimum of 10

Greek lemon-thyme chicken and dill cream salmon served over Greek lemon rice



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

BUILD YOUR OWN GYROS

\$19.95 per person

Minimum of 10

Choose two proteins:

- Beef Souvlaki / Chicken Souvlaki / Falafel (Ve)

Served with flat breads and toppings: diced tomato, shredded lettuce, diced onion, feta, black olives, tzatziki

BUILD YOUR OWN 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

\$22.25 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

Dual Protein Hot Entrees

Includes freshly baked bread board and cookie & bar platter

MUSHROOM MEDLEY

*\$19.95 per person
Minimum of 10*

Mushroom Chicken over roasted potatoes & green beans -and- Mushroom Truffle Ravioli (V) (served in separate pan)

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

VERA CRUZ SAMPLER

*\$20.50 per person
Minimum of 10*

Choose two:

- Mojito chicken / seared red snapper with chipotle glaze / Yucatán flank steak

Served over slow cooked black beans



Single Protein Hot Entrees

Includes freshly baked bread board and cookie & bar platter

BALSAMIC CHICKEN

*\$16.99 per person
Minimum of 10*

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



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).

*A la carte, not part of a meal package



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).



Vegetarian/Vegan Entrees

CRISPY TOFU & BROCCOLI

\$80.00
Serves 5

Crispy tofu and broccoli served with white rice; paired with mango curry chutney (served hot)



SWEET POTATO STEAKS

\$80.00
Serves 5

Roasted sweet potato steaks served with black bean & corn medley; paired with chimichurri (served hot)



EGGPLANT STACK

\$65.00
Serves 5

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



STUFFED PORTOBELLO

\$65.00
Serves 5

Portobello mushrooms stuffed with ratatouille



INDIVIDUAL BOXED VEGETARIAN MEALS

\$16.95 each
*Can come plattered if 5+ ordered

#1: Thai veggie skewers over Asian rice noodles

#2: Quinoa stuffed bell pepper

#3: Stuffed tomato with Ratatouille and Mediterranean couscous



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

**Limit one Mini Me meal package per customer per day*

SANDWICH MINI ME MEAL

\$115.00

Serves 5

Choose any 5 sandwiches or wraps, choose one salad, and 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



MYKONOS MIXED GRILL MINI ME

\$120.00

Serves 5

Lemon chicken, lemon-oregano marinated steak, and falafel bites



WASHINGTONIAN MINI ME

\$125.00

Serves 5

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



ITALIAN MIXED GRILL MINI ME

\$125.00

Serves 5

Lemon-oregano chicken, pesto shrimp, parmesan crusted eggplant (V)



PERUVIAN MIXED GRILL MINI ME

\$125.00

Serves 5

Pan seared ahi tuna, grilled skirt steak, lime-marinated chicken thigh





RECEPTION PLATTERS

**AVAILABLE FOR DELIVERY
STARTING AT 1:00 PM**

ROOM TEMPERATURE PLATTERS

MEAT & CHEESE BOARD

\$130

Serves 15

Artful arrangement of artisanal meats & cheeses



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:

- Teriyaki Glazed Beef Tenderloin
- Tamari Spiced Salmon
- Asian Spiced Chicken
- Mongolian Yellowfin Tuna

Served with Mae Ploy



MEDITERRANEAN SKEWERS

\$75

30 pieces

Choice of one per platter:

- Beef tenderloin
- Chicken
- Salmon

Served with dilled yogurt dipping sauce



SPECIALTY SLIDERS

\$85

24 pieces

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

- Chicken bahn mi
- Cuban with pork shoulder, ham, Swiss, dill pickle & Dijon mayo
- Korean beef with Asian slaw & wasabi aioli
- Falafel sliders with tzatziki, creamy cucumber & pickled red (V)



HUMMUS DISPLAY

\$89

Serves 20

Homemade garlic hummus presented with fresh vegetables & pita



PROSCIUTTO WRAPPED MELON

\$75

30 pieces

Fresh melon sticks wrapped in prosciutto



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



JUMBO SHRIMP COCKTAIL

\$2.99/piece

Minimum of 45

Choice of: Classic chilled shrimp presented with cocktail sauce or Grilled & Chilled shrimp presented with salsa verde



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



SESAME TOFU BITES

\$65

Serves 15

Crispy tofu morsels tossed in miso sauce and paired with mae ploy



CRISPY TOFU VEGGIE SKEWERS

\$75

30 pieces

Skewered crispy tofu, tomato, zucchini and red onion with ginger soy vinaigrette and miso BBQ sauce



HOT PLATTERS

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; choice of one per platter:

- Honey Balsamic
- Orange Sesame



HOT PLATTERS

SPANAKOPITA

\$85

50 pieces

Phyllo dough stuffed with feta cheese, shallots & spinach



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.



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

Filled with melted cheese and protein; choice of one per platter:

- Short rib
- Chicken
- Black bean and cheese (V)



SPINACH & ARTICHOKE DIP

\$79

Serves 15

Baked with Gruyere and served with garlic-brushed pita points



MARYLAND CRAB DIP

\$95

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



RISOTTO BALLS

\$80

50 pieces

Porcini mushroom & cheese



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

\$4.95 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

\$4.25 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



TAKE-5 SNACK PLATTER

\$69

Serves 10

Trail mix, mini muffin bites, peanut butter protein balls, lemon crinkle cookie bites, grapes, and sweet n' salty chocolate bark



POTATO CHIPS

\$2.25 each

Minimum of 5

Featuring Route 11 Products, 6oz individual bags, variety of flavors



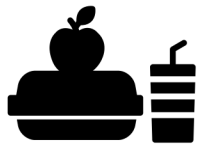
DILL PICKLE TRAY

\$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

\$8.25 each

Minimum of 10

Individually wrapped and labeled.
Choice of:

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



BREAKFAST BURRITOS

\$9.25 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

\$17.95 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 - 17 for selections
- Homemade cookie or bar dessert



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

\$16.75-\$19.95 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

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 & Ginger Ale

BOTTLED WATER

\$2.00 each

Minimum of 5

16.9oz.

SPARKLING WATER

\$2.75 each

Minimum of 5

Featuring Perrier, 16.9oz.

ICED TEA

\$18 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

Allegro 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

COLD BREW COFFEE

\$49.99 per gallon

serves approx. 15 cups

Served with creamer, sweetener, cups, straws,
and ice

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 gallons

Keep your coffee or tea water hot all day



PRESENTATION & DISPOSABLES



PRESENTATION & DISPOSABLES

PRESENTATION

All food is artfully presented on disposable black or 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.