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APRIL 2024 BLUE PLATE SPECIAL

S P R U N G !

(Room Temperature Meal Package)

Main: Citrus Herbed Gremolata Chicken with orange zest aioli and mango-ginger sauce served with a center salad of black and green olives, basil, fresh + oven-dried tomatoes, and fava beans (GF) **(Upgrade to chicken & salmon duo for + \$3 per person)

Side: Chilled asparagus with lemon-honey mustard vinaigrette(GF)(Ve)

Bread: Knotted seed rolls with orange-butter(V)

Side Salad: Spring quinoa salad with spring peas, feta, almonds, basil, and cilantro tossed in honey-lemon vinaigrette(GF)(V)

Dessert: Buttermilk pie with fresh whipped cream and berry compote(V)

\$20.95 per person, minimum of 15, no substitutions. (Upgrade to chicken & salmon duo for +\$3 per person)

ADDITIONAL SPECIALS

Sandwich: Curried chicken salad with pecans, green onion, golden raisins & lettuce on brioche - \$10.50 each

Side Salad: Strawberry-spinach salad with red onion, feta & almonds (GF) (V) - \$4.95 per person, minimum of 8

Bar Dessert: Pineapple Upside Down Cake Bar

EMAIL SALES@WMILLAR.COM OR CALL 202-387-2216 TO PLACE YOUR ORDER TODAY!