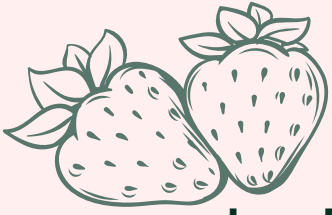


Summer Flavors Take Shape



W. Millar & Co. Catering June 2024 Specials

June Blue Plate Special:

Room Temperature Entrée:

Strawberry-Balsamic Glazed Chicken (GF)
-and-
Lemon-Basil Salmon (GF)

Served with a center salad of summer quinoa with broccoli, red onions, roasted garbanzo beans and cherry tomatoes tossed in agave & lemon juice (GF) (Ve)

Rosemary Focaccia with herbed butter (V)

Roasted Beet Salad with arugula, radish, green onion, pistachio and goat cheese paired with strawberry-thyme vinaigrette (V) (GF)

Lemon orzo pasta with asparagus tips, red onion, peas, and parmesan (V)

Angel Food Cake served with triple berry compote and whipped cream (V)

\$23.95 per person, minimum of 15, no substitutions



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sales@wmillar.com
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Additional Specials:

Sandwich of the Month:

Greek Chicken with cucumber, pickled onion, lettuce, tomato, dill & mint shallot yogurt on Kaiser
\$10.50 each

Salad of the Month:

Summer quinoa salad with broccoli, red onions, roasted garbanzo beans, cherry tomatoes tossed in agave & lemon juice (GF)(Ve)
\$4.95 per person, minimum of 8

Bar of the Month:

Strawberry Rhubarb Crumble Bar

Beverage of the Month:

Southern Peach Sweet Tea
\$25 per gallon

