

W. Millar & Co. Catering July & August Specials

Tier 1 Menu: Upscale Summer BBQ

Choice of two proteins:

-Cumin marinated chicken breast served over cilantro lime rice with side of creamy chipotle sauce (GF)

-or-

-Pan Seared salmon served over summer succotash (GF)

-or-

-Lime marinated skirt steak served over cilantro lime rice with side of chimichurri (GF)

Included sides:

Zucchini-cheddar corn bread with Old Bay butter (V)

Watermelon, feta & mint salad (GF) (V)

Summer garden salad with mixed greens, shaved carrots, feta, spiced pepitas, corn, fresh cracked black pepper; served with creamy cucumber dressing (V) (GF)

Citrus olive oil cake paired with side of mango coulis (V)

\$23.95 per person, minimum of 15, no substitutions (all three proteins for \$25.95 per person)

To place your order
Call: 202-387-2216
Email: sales@wmillar.com



Tier 2 Menu: Classic Summer BBQ

Choice of:

Hamburgers & hot dogs with all the fixins'

-or-

Pulled pork and pulled chicken with brioche buns

Included sides:

Watermelon slices (Ve) (GF)

Red eye potato salad with dill (GF) (V)

Classic Garden Salad with field greens tossed with shredded carrots, sliced peppers, cucumber & cherry tomatoes (Ve) (GF)

M&M brookie bars & sugar cookies (V)

\$19.95 per person, minimum of 15, no substitutions

Additional Sides Available A La Carte

-Gruyere mac n cheese

-Corn on the cob w/ cilantro-lime butter

-Baked beans

Summer Beverage:

Thai Basil Lemonade \$25 per gallon

www.wmillar.com
1335 14th Street NW
202-387-2216