



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

## **Corporate Catering Menu**

1335 14th Street, NW  
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(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](mailto: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

\$29.99  
Serves 5

Rotating selection of seasonal pastry



## GLUTEN FREE PASTRY TRAY #2

\$29.99  
Serves 5

Rotating selection of seasonal muffin



## VEGAN PASTRY TRAY

\$29.99  
Serves 5

Maple-pecan braided danish



## GLUTEN & DAIRY FREE TRAY

\$29.99  
Serves 5

Rotating selection of seasonal pastry



## CHOBANI GREEK YOGURTS

\$3.35 each  
Minimum of 4

Assorted individual flavored yogurts.



## YOGURT PARFAITS

\$5.25 each  
Minimum of 4

Vanilla yogurt layered with fresh berries & fruit coulis, topped with crunchy granola. Presented in individual cups



## OVERNIGHT OATS

\$5.25 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

\$10.50 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, chocolate dipped pretzels, chocolate espresso beans & toasted 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

\$90 per platter, 30 pieces,

Minimum of 1

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





# HOT BREAKFAST

## COUNTRY BREAKFAST

\$12.75 per person

Minimum of 10

Add additional protein: \$2 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

\$90

Serves 10

Handmade Masa pockets stuffed with egg, breakfast sausage, and Vermont cheddar cheese; served with side of Tex-Mex salsa and rose sour cream



## HUEVOS RANCHEROS

\$10.75 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

\$90

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

\$9.25 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

\$2.99 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

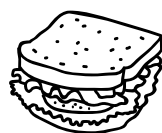
Portable cardboard container for beverage  
service

### 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, ARUGULA & CHEDDAR**

\$10.50

Turkey, sundried tomato mayo, roasted tomato, arugula & cheddar on Kaiser

## **CHIPOTLE TURKEY**

\$10.50

Turkey, chipotle mayo, tomato, spinach & pepper jack on Challah twist

## **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

## **DIJON CHICKEN**

\$10.25

Dijon chicken breast, fried onion, lettuce, Dijon mustard, citrus mayo & Havarti on brioche

## **CAJUN CHICKEN**

\$10.50

Cajun chicken breast, cilantro pesto, roasted red pepper, tomato, lettuce on Kaiser

## **TUSCAN CHICKEN**

\$10.50

Mesquite grilled chicken breast, bruschetta, roasted red pepper, lettuce, provolone on baguette



# 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



## CAPRESE SANDWICH

\$10.50

Fresh mozzarella, heirloom tomatoes, pesto (nut free), basil, arugula, balsamic vinaigrette, salt & pepper on baguette



## 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





# 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



**THE ARGENTINE**  
\$12.75

Argentine beef, grilled green onion, lettuce, herbed mayo & chimichurri on hoagie roll



**THE VIRGINIAN**  
\$10.50

Ham, lettuce, tomato, apple butter, cheddar on croissant



**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 (nut free), 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



## CITRUS SPINACH SALAD

\$4.95 per person  
Minimum of 8

Spinach, orange segments, toasted almonds, Bermuda onion & crumbled goat cheese



## 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

<b>PASTA SOLEIL</b> <i>\$4.95 per person</i> <i>Minimum of 8</i>	Ziti pasta with grilled asparagus, sun-dried tomatoes, roasted corn, aged Parmesan, parsley, basil & tangy dressing	<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>
<b>BRUSCHETTA PASTA SALAD</b> <i>\$4.75 per person</i> <i>Minimum of 8</i>	Shells, red & yellow tomatoes, purple onions, fresh basil & Parmesan tossed in light garlic aioli	<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>
<b>ASIAN RICE NOODLE SALAD</b> <i>\$4.95 per person</i> <i>Minimum of 8</i>	Rice noodles with lemongrass, cilantro, shredded carrot, mint, peanuts & cabbage tossed in a lime dressing	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
<b>GREEK ORZO</b> <i>\$4.95 per person</i> <i>Minimum of 8</i>	Orzo, black olives, cucumbers, red onion, tomatoes, fresh dill & feta	<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>
<b>CAVATAPPI PRIMAVERA</b> <i>\$4.95 per person</i> <i>Minimum of 8</i>	Cavatappi pasta, cherry tomatoes, broccoli, carrots, spinach, and green onions tossed in a creamy dressing	<input type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
<b>MEXICAN COUSCOUS</b> <i>\$4.95 per person</i> <i>Minimum of 8</i>	Couscous, diced avocado, Pico de Gallo, olive oil, lime juice & fresh cilantro	<input type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
<b>ITALIAN PASTA SALAD</b> <i>\$4.75 per person</i> <i>Minimum of 8</i>	Fusilli pasta with red & green peppers, carrots, broccoli, peas & black olives tossed in a vinaigrette and parmesan cheese	<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>
<b>CAJUN PASTA SALAD</b> <i>\$4.95 per person</i> <i>Minimum of 8</i>	Shell pasta, roasted broccoli, grilled zucchini, squash, peppers & green onions tossed in a creamy Cajun sauce	<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>
<b>MOROCCAN PEARL PASTA</b> <i>\$4.95 per person</i> <i>Minimum of 8</i>	Saffron pearl pasta with dried fruit	<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>



# 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)



## BOURBON STREET BOUNTY

*\$22.95 per person  
Minimum of 8*

Includes:

- Flame-kissed gulf shrimp
- Seared cayenne chicken breast
- Creole-rubbed flank steak



## WASHINGTONIAN

*\$22.95 per person  
Minimum of 8*

Includes:

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



## MIAMI MIXED GRILL

*\$22.95 per person  
Minimum of 8*

Includes:

- Mojito chicken
- Seared tuna steak
- Cilantro-lime flank steak



## CITRUS-POMEGRANATE PAIRING

*\$21.95 per person  
Minimum of 8*

Includes:

- Pomegranate glazed salmon
- Citrus glazed herbed chicken
- Served over bed of citrus-parmesan orzo



## Room Temperature Single Protein Entrees

*Includes freshly baked bread board & choice of side salad*

### MOROCCAN CHICKEN

*\$17.25 per person  
Minimum of 8*

Lemon and herb chicken breast served over saffron couscous with dried fruit and mint yogurt



### MOROCCAN SALMON

*\$19.25 per person  
Minimum of 8*

Lemon and herb salmon served over saffron couscous with dried fruit and mint yogurt



### ASIAN FLANK STEAK

*\$19.25 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

*\$19.99 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

*\$20.25 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

*\$20.25 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*

## CITRUS DUET

*\$19.95 per person*

*Minimum of 10*

Lemon brodetto salmon and roasted chicken over citrus orzo



## FETTUCCINI FEAST

*\$19.95 per person*

*Minimum of 10*

Chicken Alfredo and Shrimp Scampi over fettuccini



## 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



## FLAVORS OF ASIA

*\$19.95 per person*

*Minimum of 10*

Choose two proteins:

- Roasted salmon in honey-tamari glaze / Crispy beef in savory sesame glaze / Lemongrass chicken

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

*\$19.95 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-glace served over a roasted root vegetable medley



## Dual Protein Hot Entrees

*Includes freshly baked bread board and cookie & bar platter*

### CHICKEN & RAVIOLI PAIRING

*\$19.95 per person*

*Minimum of 10*

Herb roasted chicken with honey drizzle served over roasted potatoes and green beans

-and- Butternut squash ravioli in sage cream (V) (served in a 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

\$17.95 per person  
Minimum of 10

Seasoned beef with layers of herbed ricotta & garlicky marinara



### GARDEN VEGETABLE LASAGNA

\$17.95 per person  
Minimum of 10

Seasonal vegetables between layers of homemade pasta & béchamel



### HALF-PAN OF LASAGNA

\$90.00  
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

\$80.00  
Serves 5

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



### STUFFED PORTOBELLO

\$80.00  
Serves 5

Portobello mushrooms stuffed with ratatouille



### INDIVIDUAL BOXED VEGETARIAN MEALS

\$17.95 each  
\*Can come plattered if 5+ ordered

#1: Thai veggie skewers over Asian rice noodles

#2: Quinoa stuffed zucchini boats

#3: Stuffed tomato with Ratatouille and Mediterranean couscous





# HOT SIDES

Minimum of 10 per side.

## POTATOES

\$4.95 per person

Roasted red bliss potatoes



Garlic smashed baby potatoes



## VEGETABLES

\$4.95 per person

Mélange of seasonal grilled vegetables



Skillet Parmesan zucchini, squash & cherry tomatoes



## DELUXE VEGETABLES

\$5.25 per person

Lemon Parmesan Roasted Broccoli



Asparagus with lemon butter sauce



Green bean & mushroom medley in apple-brown butter vinaigrette



## PASTAS & GRAINS

\$4.95 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



## **BOURBON STREET BOUNTY MINI ME**

*\$125.00*

*Serves 5*

Flame-kissed gulf shrimp, seared cayenne chicken breast, creole-rubbed flank steak



## **MIAMI MIXED GRILL MINI ME**

*\$125.00*

*Serves 5*

Mojito chicken, seared tuna steak, cilantro lime flank steak





# 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)



## CARAMELIZED ONION & GRUYERE DIP

\$79

Serves 15

Baked with Gruyere and served with garlic-brushed pita points for dipping



## 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

\$4.99 per person

Minimum of 10

A delicious variety of mini tarts, truffles, mousse, and other creations; selections change regularly



## DESSERT SHOOTER CUPS

\$75 per platter, serves 15

Individual cups filled with colorful mousse layered with fun variety of flavors



## CHEESECAKE BITES

\$4.75 per person

Minimum of 10

Trio of flavors, pop-in-your-mouth treats



## CHOCOLATE LOVERS

\$4.75 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, chocolate dipped pretzels, chocolate espresso beans & toasted 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

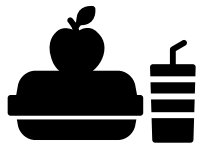
\$7 each

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

\$5.25 each

Minimum of 4

Vanilla yogurt layered with fresh berries, & fruit coulis topped with crunchy granola



## OVERNIGHT OATS

\$5.25 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

\$7.25 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

\$7.25 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 crudité's  
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**

*\$2.99 each*

*Minimum of 5*

Featuring Tropicana Products, 10oz.

Choice of:

- Apple, Cranberry, Grapefruit, Orange

## **CANNED SODA**

*\$2.25 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**

*\$20 per gallon*

Sweetened or unsweetened; includes disposable  
pitcher, sweetener, and cups

## **LEMONADE**

*\$22 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*

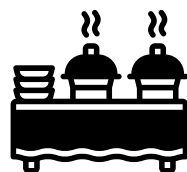
Portable cardboard container for beverage  
service

### **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

*\$2.00 per person*

Disposable flatware, plates, napkin, etc

### SERVING UTENSILS

*\$1.50 each*

Disposable serving utensils

### ICE IN BUCKET

*\$5.25 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.