

W. Millar & Co.
CATERING

September 2025 Specials

Blue Plate Special: End Summer on a Greek Note

Lemon oregano chicken
– and –
Citrus glazed salmon with fresh dill
served over warm spinach-feta orzo

Grilled Seasonal Vegetables with Olive Oil and Herbs (GF) (Ve)
*Medley of zucchini, red peppers, eggplant, and red onions,
tossed in extra virgin olive oil, sea salt, and fresh thyme,
finished with a splash of balsamic glaze*

Herbed Fingerling Potatoes (GF) (Ve)
with lemon zest, dill, oregano, and EVOO

Classic Greek Salad (GF) (V)
*Tossed romaine topped with cherry tomato, Kalamata olive,
feta, bell pepper, diced cucumber & red onion*

Dessert: Apple-Fig Crumble *served with homemade cinnamon whipped cream*

\$24.95 per person, minimum of 15. No substitutions.

+ + Add on: Creamy hummus with grilled pita | \$45 (serves 15)



Additional Specials

Sandwich: Greek Chicken: Grilled chicken, tomato, cucumber, pickled red onion, tomato, feta, fresh dill & shallot mint yogurt on Kaiser -
\$10.50 each

Salad: Athenian Pasta Salad: Shell pasta tossed with cherry tomato, cucumber, crumbled feta, fresh dill & lemon vinaigrette (V) \$5.50 per person, minimum of 8

Call 202-387-2216 or email sales@wmillar.com to place your order today!

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