

Fall into Flavor

W. Millar & Co. Catering October 2025 Specials

Blue Plate Special:

Choose Two:

- Brown sugar glazed salmon (GF)
- Herb roasted chicken in a wild mushroom sauce
- Maple Roasted Pork Tenderloin

Served over roasted butternut squash, brussels sprouts & roasted root vegetable medley

Pumpkin orzo with sage, parmesan, and a touch of nutmeg (V)

Petite brioche rolls with fig spread (V)

Fall Arugula Salad (GF) (V); arugula and mesclun with plums, apples, shaved pecorino, spiced pepitas served with maple-rosemary vinaigrette

Chocolate Mousse cups with graham cracker crust, topped with Cinnamon Whipped Cream and candied pumpkin seeds (V)

\$24.95 per person, minimum of 15 - no substitutions
All 3 proteins for + \$2 per person



Additional Monthly Specials

Wrap:

Shrimp Caesar Wrap:
Grilled shrimp, lettuce,
oven roasted tomato,
parmesan, Old Bay Caesar
dressing, and remoulade
in a flour tortilla
\$10.50 each

Beverage:

Apple-Citrus
Harvest Punch
\$25 per gallon

Salad:

Broccoli Pesto Pasta (V):
broccoli with orecchiette,
basil, Parmesan, extra-
virgin olive oil, lemon
garlic, and walnuts
\$5.50 per person,
minimum of 8



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