

A festive border surrounds the central text, featuring various holiday-themed illustrations: gingerbread men, whole and sliced pies, slices of cake, cupcakes, lollipops, and small Christmas trees.

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

2025 HOLIDAY MENU

www.wmillar.com | 202-387-2216 | sales@wmillar.com
1335 14th Street NW Washington, DC 20005

Menu #1

\$25.95 per person, minimum of 15

**Pan-Sautéed Chicken Breast
with Lemon-Thyme Reduction (GF)**

Served over roasted red bliss potatoes

Holiday Hearth Bread Boules (V)

Served with homemade whipped honey butter
and orange-cranberry jam

Creamy Garlic Mashed Potatoes (GF) (V)

Roasted Broccoli with Parmesan (GF) (V)

Assorted Homemade Cookies & Bars

Featuring festive offerings

A LA CARTE ADD ONS:

GREEN SIDE SALADS:

\$5.50 per person, minimum of 10

Holiday Greens: (GF) (V)

Mesclun, Mandarin orange segments, candied pecans,
shredded parmesan and dried cranberries
served with winter-berry vinaigrette

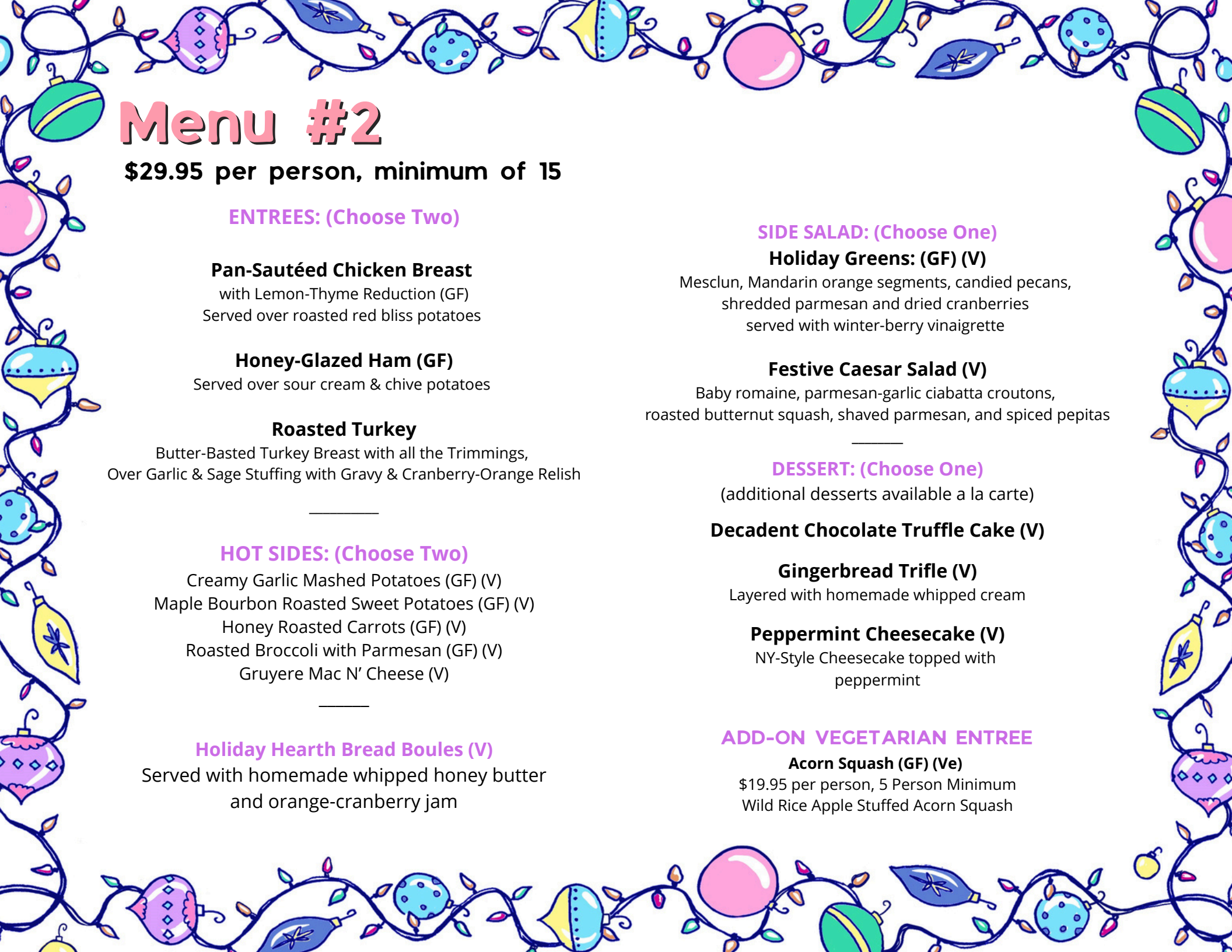
Festive Caesar Salad (V)

Baby romaine, parmesan-garlic ciabatta croutons,
roasted butternut squash, shaved parmesan, and spiced pepitas

**UPGRADE TO CHEF'S
SPECIALTY HOLIDAYS SWEETS or
GINGERBREAD TRIFLE+ \$3.00 per person**

ADD-ON VEGETARIAN ENTREE

Acorn Squash (GF) (Ve), served hot
\$19.95 per person, 5 Person Minimum
Wild Rice Apple Stuffed Acorn Squash



Menu #2

\$29.95 per person, minimum of 15

ENTREES: (Choose Two)

Pan-Sautéed Chicken Breast

with Lemon-Thyme Reduction (GF)
Served over roasted red bliss potatoes

Honey-Glazed Ham (GF)

Served over sour cream & chive potatoes

Roasted Turkey

Butter-Basted Turkey Breast with all the Trimmings,
Over Garlic & Sage Stuffing with Gravy & Cranberry-Orange Relish

HOT SIDES: (Choose Two)

Creamy Garlic Mashed Potatoes (GF) (V)
Maple Bourbon Roasted Sweet Potatoes (GF) (V)
Honey Roasted Carrots (GF) (V)
Roasted Broccoli with Parmesan (GF) (V)
Gruyere Mac N' Cheese (V)

Holiday Hearth Bread Boules (V)

Served with homemade whipped honey butter
and orange-cranberry jam

SIDE SALAD: (Choose One)

Holiday Greens: (GF) (V)

Mesclun, Mandarin orange segments, candied pecans,
shredded parmesan and dried cranberries
served with winter-berry vinaigrette

Festive Caesar Salad (V)

Baby romaine, parmesan-garlic ciabatta croutons,
roasted butternut squash, shaved parmesan, and spiced pepitas

DESSERT: (Choose One)

(additional desserts available a la carte)

Decadent Chocolate Truffle Cake (V)

Gingerbread Trifle (V)

Layered with homemade whipped cream

Peppermint Cheesecake (V)

NY-Style Cheesecake topped with
peppermint

ADD-ON VEGETARIAN ENTREE

Acorn Squash (GF) (Ve)

\$19.95 per person, 5 Person Minimum
Wild Rice Apple Stuffed Acorn Squash

Menu #3

\$35.95 per person, minimum of 15

ENTREES: (Choose Two)

Pan-Sautéed Chicken Breast with Lemon-Thyme Reduction (GF)

Served over roasted red bliss potatoes

Honey Citrus Salmon

Served over orange-cranberry pearl pasta

Honey-Glazed Ham (GF)

Served over creamy garlic mashed potatoes

Roasted Turkey

Butter-Basted Turkey Breast with all the Trimmings,
Over Garlic & Sage Stuffing with Gravy & Cranberry-Orange Relish

Red Wine Braised Beef Short Ribs

Served over creamy garlic mashed potatoes

HOT SIDES: (Choose Two)

- Creamy Garlic Mashed Potatoes (GF) (V)
- Maple Bourbon Roasted Sweet Potatoes (GF) (V)
- Honey Roasted Carrots (GF) (V)
- Roasted Broccoli with Parmesan (GF) (V)
- Gruyere Mac N' Cheese (V)

Holiday Hearth Bread Boules

Served with homemade whipped honey butter
and orange-cranberry jam

SIDE SALAD: (Choose One)

Holiday Greens: (GF) (V)

Mesclun, Mandarin orange segments, candied pecans,
shredded parmesan and dried cranberries
served with winter-berry vinaigrette

Festive Caesar Salad (V)

Baby romaine, parmesan-garlic ciabatta croutons,
roasted butternut squash, shaved parmesan, and spiced pepitas

DESSERT: (Choose One)

(additional desserts available a la carte)

Decadent Chocolate Truffle Cake (V)

Gingerbread Trifle (V)

Layered with homemade whipped cream

Peppermint Cheesecake (V)

NY-Style Cheesecake topped with
peppermint

ADD-ON VEGETARIAN ENTREE

Acorn Squash (GF) (Ve)

\$19.95 per person, 5 Person Minimum
Wild Rice Apple Stuffed Acorn Squash

Lunchtime Reception Platters

(Available for delivery starting @ 10:45AM)

Colossal Shrimp Cocktail (GF) \$210 (50 pcs)

Lemon-Poached Jumbo Shrimp
Served Alongside Citrus Coulis

Petite Cocktail Meatballs \$90 (50 pcs)

Choice of:
Swedish or Orange-Cranberry

Skewer Duo (GF) \$90 (30 pcs)

Choose Two Types: Garlic Rosemary Chicken,
Cranberry-Honey Glazed Salmon,
Honey-Balsamic Steak

Spiral Ham Display \$150 (Serves 20)

Honey-Mustard Glazed Ham;
Accompanied by Cranberry Relish,
Mango Chutney, Hot Mustard & Mini Biscuits

Beef Tenderloin Display \$165 (Serves 20)

Served with Horseradish Cream & Cherry Compote;
Paired with Mini Silver Dollar Rolls

Pumpkin Hummus Display (V) \$85 (Serves 20)

Creamy hummus blended with pumpkin, served with fresh
veggies & pita points

Festive Veggie Display (V) \$100 (Serves 20)

Heirloom Cauliflower, Malibu Carrots, Radish,
Snap Peas, Persian Cucumber;
Paired with Green Goddess & Smoky Eggplant Dip

Holiday Fruit Display (GF) (V) \$110 (Serves 25)

Mélange of Tropical Fruits,
Ripe Melon & Vibrant Berries

Artisanal Cheese Board (V) \$130 (Serves 20)

Selection of Gourmet Wedge & Soft Cheese,
Garnished with Seasonal Fruit & Spiced Nuts;
Served with Fine Crackers & Sliced Baguette

Duet of Holiday Dips \$115 (Serves 20)

Creamy Sherry Crab Dip -and-
Spinach-Artichoke Dip with Gruyere (V)
Served with Crostini Rounds for Dipping

Poached Side of Salmon \$150 (serves 20)

Garnished with marinated cucumber,
chive creme fraiche & brioche toast points



Evening Reception Platters

(Available for delivery starting @ 2:00PM)

Roasted Turkey Focaccia Bites \$85 (30 pcs)

Sandwiched with Cherry Compote,
French Brie & Field Greens

Decadent Deviled Eggs \$90 (30 pcs)

Topped with Fresh Chives & Salmon Caviar

Chicken Mumbo Bites \$95 (Serves 20)

Morsels of Chicken tossed in house made mumbo
sauce; Served with bleu cheese

Bacon-Wrapped Shrimp \$125 (50 pcs)

Brushed with Sweet Whiskey Glaze

Zesty Chicken Drumettes \$90 (40 pcs)

Choice of: Orange-Cranberry or Mumbo

Kicked Up Wheel of Brie (V) \$90 (serves 20)

Double-cream brie layered with a raspberry-habanero
jam; served with fine crackers and baguette

Stuffed Mushroom Caps (V) \$95 (50 pcs)

Filled with Boursin cheese & spinach

Lamb Lollipops \$4.99 per piece, min. 40 pcs

Served in Rosemary Demi-Glace

Mini Potato Skins (V) \$95 (50 pcs)

Finished with White Truffle Oil

Caprese Sliders (V) \$85 (24 pcs)

Fresh mozzarella, tomato, balsamic vinaigrette & basil
on Tiny Brioche Rolls

Holiday Flatbreads (V) \$80 (30 pcs)

Roasted Cranberry & Goat Cheese
(Choose Room Temperature or Hot)

Mac & Cheese Poppers (V) \$85 (50 pcs)

Served with chipotle-chive sour cream



Add Ons

WHOLE CAKES/PIES, UNSLICED

Decadent Chocolate Truffle Cake (V)

\$50 each

Gingerbread Trifle (V)

Layered with homemade whipped cream

\$45 each

Peppermint Cheesecake (V)

NY-Style Cheesecake topped with
peppermint

\$50 each

Buche De Noel

Traditional French Yule Log
with Colorful Marzipan Décor

\$90 each

OTHER SWEET TREATS

Chef's Holiday Sweets

\$5.25 per person (Minimum of 10)

Assortment of seasonal petite cupcakes,
shooter cups, tarts & truffles

Assorted Homemade Cookie & Bar Desserts

\$3.25 per Person (Minimum of 8)

FESTIVE BEVERAGES (Sold By the Gallon)

Homemade Eggnog \$40 per gallon

Layered with cinnamon & heavy cream;
Add Your Own Rum :)

Hot Chocolate Station \$40 per gallon

Rich Ghirardelli hot chocolate;
Served with mini marshmallows,
and house made whipped cream
*requires urn rental

Hot Mulled Cranberry-Orange Cider

\$35 per gallon

*requires urn rental

Ready to place your order?
Email sales@wmillar.com
or call 202-387-2216