

SEPTEMBER 2026 SPECIALS: BACK TO BUSINESS

Blue Plate Special:

Main:

Rosemary garlic chicken
finished with light white wine herb jus

-and-

Dijon salmon (GF)
glazed with a maple dijon sauce

Both served over wild rice with butternut
squash, dried cranberries & scallions

Side:

Creamy garlic mashed potatoes (V) (GF)

Bread:

Dinner rolls with whipped herb butter (V)

Salad:

Spinach and mixed greens with roasted
beets, apple, walnuts and goat cheese
paired with apple cider vinaigrette (V)(GF)

Dessert:

Strawberry shortcake cupcakes *with*
homemade buttercream (V)

\$24.95 per person, minimum of 15
(no substitutions)

Additional Specials:

Sandwich:

Grilled portobello, arugula, oven
dried tomato, roasted red pepper
& herb goat cheese-boursin
spread on kaiser (V)

\$10.50 each

Salad:

Pesto pasta salad with butternut
squash, dried cranberries,
walnuts & Parmesan (V)

\$5.50 per person, minimum of 8

Cookie:

Peanut butter tahini with
chocolate chips (V) (GF)



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