



2026 HOLIDAY MENU

Available starting December 1st

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

Menu #1

\$26.95 per person, minimum of 15

Savory lemon-herb chicken (GF)

over roasted heirloom carrots and parsnips

Holiday Hearth Bread Boules (V)

Served with homemade whipped honey butter
and fig-pomegranate jam

Creamy Garlic Mashed Potatoes (GF) (V)

Balsamic Glazed Asparagus (GF) (V)

Assorted Homemade Cookies & Bars

Featuring festive offerings

A LA CARTE ADD ONS:

GREEN SIDE SALADS:

\$5.95 per person, minimum of 10

Holiday Greens: (GF) (V)

Mixed greens, pomegranate seeds, mandarin orange segments,
pistachio & gorgonzola paired with citrus vinaigrette

Festive Caesar Salad (V)

Baby romaine, house made croutons, roasted butternut squash,
shaved parmesan, and spiced pepitas

**UPGRADE TO CHEF'S
SPECIALTY HOLIDAYS SWEETS**

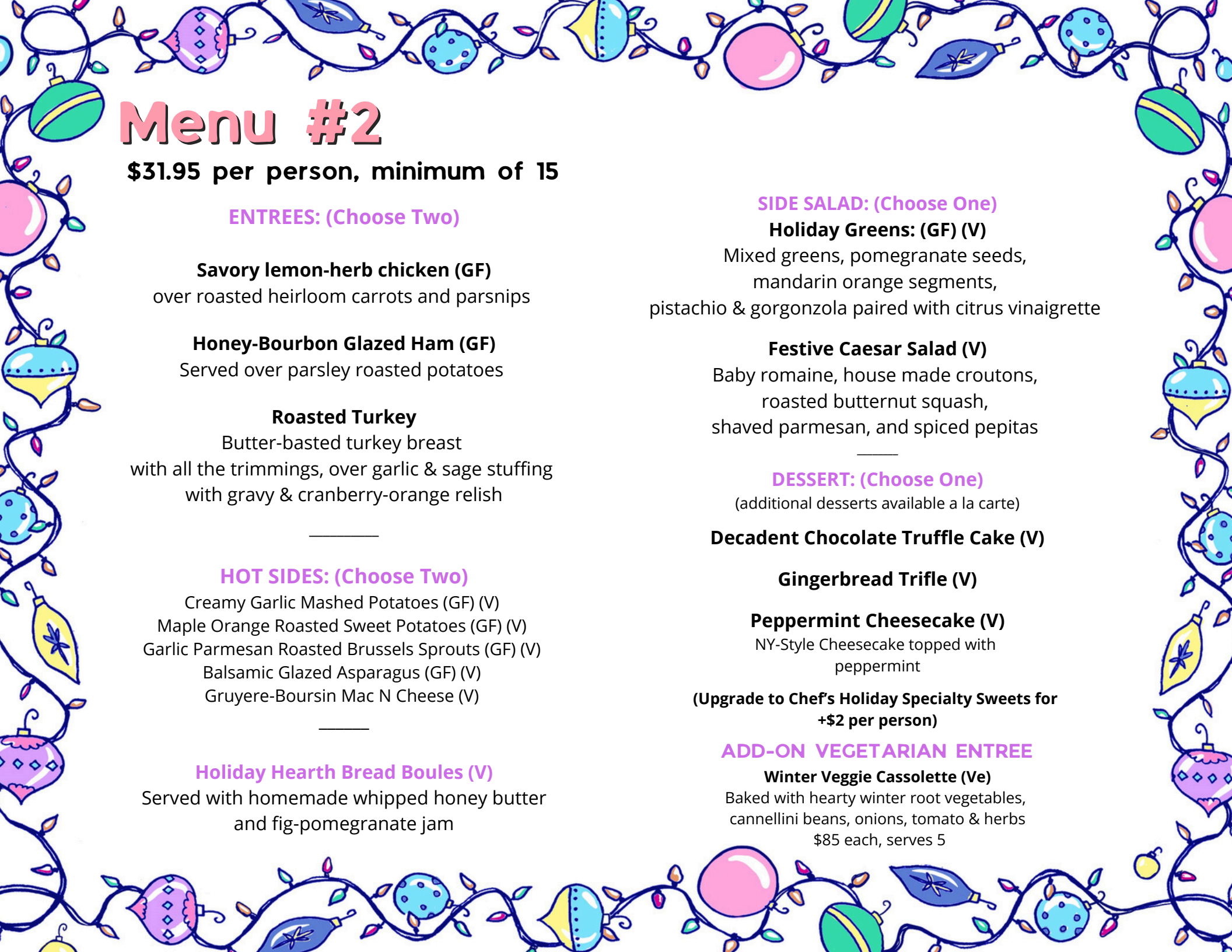
+ \$3.00 per person

ADD-ON VEGETARIAN ENTREE

Winter Veggie Cassolette (Ve)

Baked with hearty winter root vegetables,
cannellini beans, onions, tomato & herbs

\$85 each, serves 5



Menu #2

\$31.95 per person, minimum of 15

ENTREES: (Choose Two)

Savory lemon-herb chicken (GF)
over roasted heirloom carrots and parsnips

Honey-Bourbon Glazed Ham (GF)
Served over parsley roasted 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 Orange Roasted Sweet Potatoes (GF) (V)
Garlic Parmesan Roasted Brussels Sprouts (GF) (V)
Balsamic Glazed Asparagus (GF) (V)
Gruyere-Boursin Mac N Cheese (V)

Holiday Hearth Bread Boules (V)

Served with homemade whipped honey butter
and fig-pomegranate jam

SIDE SALAD: (Choose One)

Holiday Greens: (GF) (V)
Mixed greens, pomegranate seeds,
mandarin orange segments,
pistachio & gorgonzola paired with citrus vinaigrette

Festive Caesar Salad (V)
Baby romaine, house made 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)

Peppermint Cheesecake (V)
NY-Style Cheesecake topped with
peppermint

**(Upgrade to Chef's Holiday Specialty Sweets for
+\$2 per person)**

ADD-ON VEGETARIAN ENTREE

Winter Veggie Cassolette (Ve)
Baked with hearty winter root vegetables,
cannellini beans, onions, tomato & herbs
\$85 each, serves 5

Menu #3

\$35.95 per person, minimum of 15

ENTREES: (Choose Two)

Savory lemon-herb chicken (GF)
over roasted heirloom carrots and parsnips

Orange Maple Glazed Salmon (GF)
served over pomegranate jewel studded rice

Honey-Bourbon Glazed Ham (GF)
served over parsley roasted potatoes

Roasted Turkey
Butter-basted turkey breast
with all the trimmings, over garlic & sage stuffing
with gravy & cranberry-orange relish

Guinness Rosemary & Mushroom Short Rib
Served over smoked paprika roasted potatoes

HOT SIDES: (Choose Two)

Creamy Garlic Mashed Potatoes (GF) (V)
Maple Orange Roasted Sweet Potatoes (GF) (V)
Garlic Parmesan Roasted Brussels Sprouts (GF) (V)
Balsamic Glazed Asparagus (GF) (V)
Gruyere-Boursin Mac N Cheese (V)

Holiday Hearth Bread Boules

Served with homemade whipped honey butter
and fig-pomegranate jam

SIDE SALAD: (Choose One)

Holiday Greens: (GF) (V)

Mixed greens, pomegranate seeds,
mandarin orange segments,
pistachio & gorgonzola paired with citrus vinaigrette

Festive Caesar Salad (V)

Baby romaine, house made 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)

Peppermint Cheesecake (V)

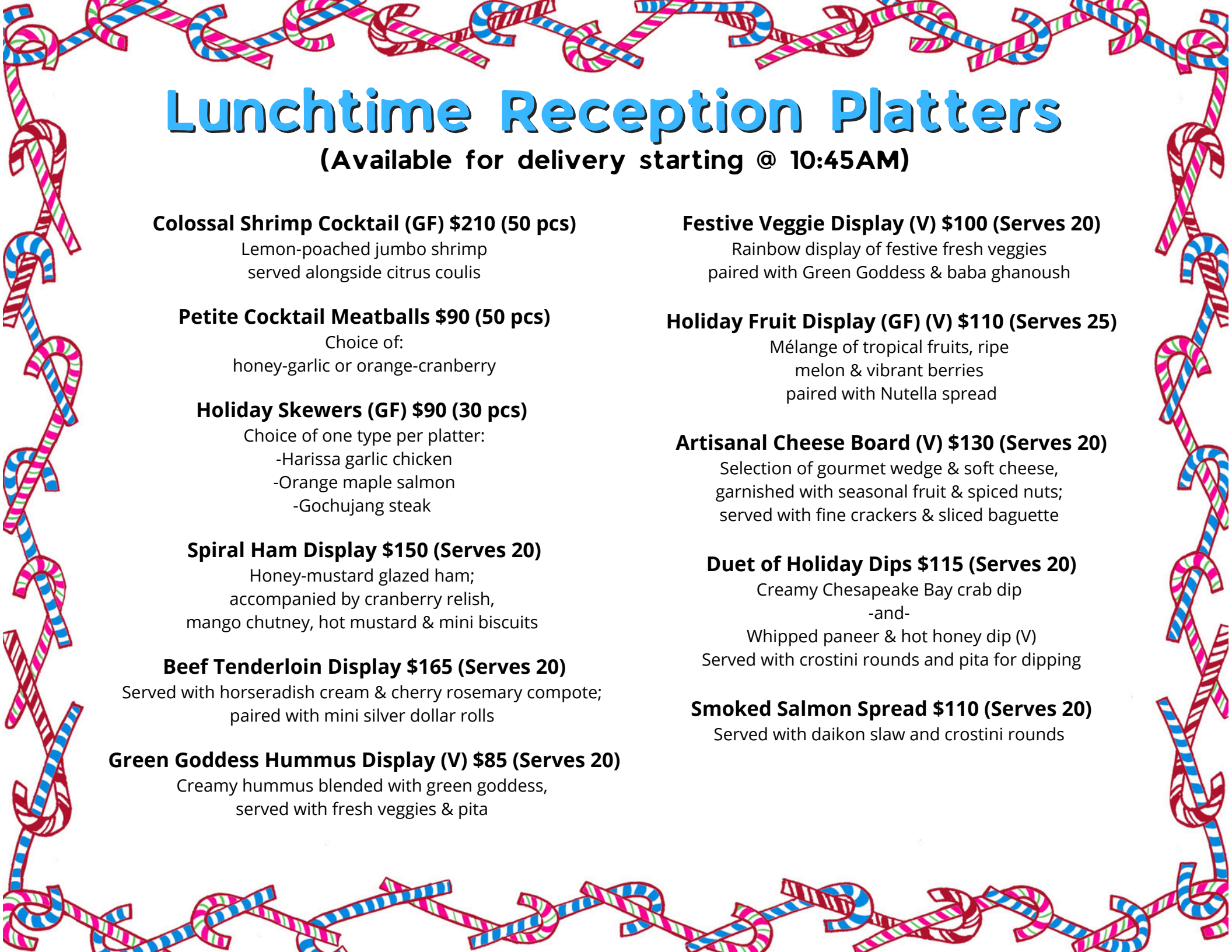
NY-Style Cheesecake topped with
peppermint

**(Upgrade to Chef's Holiday Specialty Sweets for
+\$2 per person)**

ADD-ON VEGETARIAN ENTREE

Winter Veggie Cassolette (Ve)

Baked with hearty winter root vegetables,
cannellini beans, onions, tomato & herbs
\$85 each, serves 5



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:
honey-garlic or orange-cranberry

Holiday Skewers (GF) \$90 (30 pcs)

Choice of one type per platter:
-Harissa garlic chicken
-Orange maple salmon
-Gochujang 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 rosemary compote;
paired with mini silver dollar rolls

Green Goddess Hummus Display (V) \$85 (Serves 20)

Creamy hummus blended with green goddess,
served with fresh veggies & pita

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

Rainbow display of festive fresh veggies
paired with Green Goddess & baba ghanoush

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

Mélange of tropical fruits, ripe
melon & vibrant berries
paired with Nutella spread

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 Chesapeake Bay crab dip
-and-
Whipped paneer & hot honey dip (V)

Served with crostini rounds and pita for dipping

Smoked Salmon Spread \$110 (Serves 20)

Served with daikon slaw and crostini rounds



Evening Reception Platters

(Available for delivery starting @ 2:00PM)

Roasted Turkey Focaccia Bites \$85 (30 pcs)

Sandwiched with cherry-thyme compote,
French Brie & arugula

Parmesan chicken Bites \$95 (Serves 20)

Morsels of parmesan crusted chicken
served with pesto & marinara

Chicken Mumbo Bites \$95 (Serves 20)

Morsels of chicken tossed in house made mumbo
sauce; served with bleu cheese

Bacon-Wrapped Shrimp or Scallops \$130 (50 pcs)

Brushed with sweet whiskey glaze

Holiday Boneless Wings \$90 (50 pcs)

Choice of: orange-cranberry or honey-gochujang

Kicked Up Wheel of Brie (V) \$95 (Serves 20)

Double-cream brie layered with fig-pomegranate
jam wrapped in buttery puff pastry;
served with fine crackers and baguette

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

Filled with boursin cheese & spinach

Sesame Seared Tuna \$99 (serves 15)

Paired with crispy wonton chips and Asian slaw

Goat Cheese Stuffed Dates \$95 (50 pcs)

Wrapped in bacon

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

Fresh mozzarella, tomato, balsamic vinaigrette
& basil on foccacia

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

Choice of:

-Roasted cranberry & goat Cheese
-Prosciutto & goat cheese with pomegranate glaze
(choose room temperature or hot, 1 type per platter)

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

Served with whipped jalpeno feta dip



Add Ons

WHOLE CAKES/PIES, UNSLICED

Decadent Chocolate Truffle Cake (V)

\$50 each

Gingerbread Trifle (V)

\$50 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

\$5.50 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