



TAKE COMFORT THIS FALL

Blue Plate Special

\$24.50 per person / 15 person min.

Main Course (Choose One):

Homestyle roasted turkey breast
with rich three-herb gravy served over
stuffing, paired with citrus cranberry sauce

-or-

Honey-glazed ham
served over cheesy herbed mashed
potatoes

(both options for +\$3 per person)

**Served with homemade buttermilk
biscuits paired with pumpkin butter (V)**

+ Choice of 1 Side:

- Cheesy herbed mashed potatoes (V) (GF)
- Green beans almondine (V) (GF)
- Cornbread & sage stuffing (V)
- 3-cheese mac w/ buttercrunch topping (V)
- Maple butter roasted sweet potatoes (V)(GF)
- Butternut squash ravioli in sage cream (V)

+ Choice of 1 Dessert Duo:

- Duo of pies (Pumpkin & Apple Crumble) **-or-**
- Pumpkin Blondies & Orange-Zest Sugar Cookies

****Additional sides available a la
carte for \$5.50 per person****

Additional Specials

Add On Vegan Entree

Autumn Casserole with roasted butternut
squash, green chilis, garbanzo, cilantro,
and warm herbs and spices (Ve) (GF)
\$85, serves 5 (hot)

Sandwich of the Month

“Black Friday”

Roasted turkey breast with homemade
stuffing, Muenster, cranberry sauce, and
green leaf lettuce on sourdough
\$10.95 each

Salad of the Month

November Salad: Spinach with roasted
butternut squash, candied pecans, Asian
pear, dried cranberries & goat cheese
paired with apple-cider vinaigrette (V)(GF)
\$5.50 per person, minimum of 8

Beverage of the Month

Chai spiced apple cider (chilled) \$30 gallon

**Email sales@wmillar.com or call
202-387-2216 to place an order!**