W. Millar & Co.
CATERING

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

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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

Guiness 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; 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 jalapeño 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