



W. Millar & Co.  
CATERING

# 2024 HOLIDAY MENU

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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:**

*\$5.25 per person, minimum of 10*

**Holiday Greens: (GF) (V)**

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

**Festive Caesar Salad (V)**

Baby Romaine, Parmesan-Garlic Ciabatta Croutons,  
Shredded Romano Cheese & Oven Roasted Cherry Tomato

**UPGRADE TO CHEF'S  
SPECIALTY HOLIDAYS SWEETS or  
WINTER BUTTERMILK PIE**

*+ \$3.00 per person*

**ADD-ON VEGETARIAN ENTREE**

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



# Menu #2

**\$28.95 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

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## 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)

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## Holiday Hearth Bread Boules (V)

Served with homemade whipped honey butter  
and orange-cranberry jam

## SIDE SALAD: (Choose One)

### **Holiday Greens: (GF) (V)**

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

### **Festive Caesar Salad (V)**

Baby Romaine, Parmesan-Garlic Ciabatta Croutons,  
Shredded Romano Cheese & Oven Roasted Cherry Tomato

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## DESSERT: (Choose One)

(additional desserts available a la carte)

### **Triple Chocolate Cake (V)**

with peppermint topping

### **Holiday Buttermilk Pie (V)**

With homemade whipped cream

### **Spiced Egnog Cheesecake (V)**

NY-Style Cheesecake topped with  
cinnamon

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

### **Festive Caesar Salad (V)**

Baby Romaine, Parmesan-Garlic Ciabatta Croutons,  
Shredded Romano Cheese & Oven Roasted Cherry Tomato

## DESSERT: (Choose One)

(additional desserts available a la carte)

### **Triple Chocolate Cake (V)**

with peppermint topping

### **Holiday Buttermilk Pie (V)**

with homemade whipped cream

### **Spiced Eggnog Cheesecake (V)**

NY-Style Cheesecake topped with  
cinnamon

## 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

**Triple Chocolate Cake (V) - \$50 each**  
with peppermint topping

**Holiday Buttermilk Pie (V) - \$40 each**  
with homemade whipped cream

**Spiced Egnog Cheesecake (V) - \$50 each**  
NY-Style Cheesecake topped with  
cinnamon

**Buche De Noel \$90 each**  
Traditional French Yule Log  
with Colorful Marzipan Décor

## 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 Cookies & Bar Desserts**  
**\$2.99 per Person (Minimum of 8)**

## FESTIVE BEVERAGES (Sold By the Gallon)

**Holiday Lemonade \$25 per gallon**  
Cranberry-Blood Orange Lemonade

**Homemade Egnog \$30 per gallon**  
Layered with Cinnamon & Heavy Cream;  
Add Your Own Rum :)

**Hot Chocolate Station \$30 per gallon**  
Rich Ghirardelli Hot Chocolate;  
Served with Mini Marshmallows,  
Whipped Cream & Salted Caramel  
\*requires urn rental

**Hot Mulled Cranberry-Orange Cider**  
\$35 per gallon  
\*requires urn rental

**Ready to place your order?**  
**Email [sales@wmillar.com](mailto:sales@wmillar.com)**  
**or call 202-387-2216**