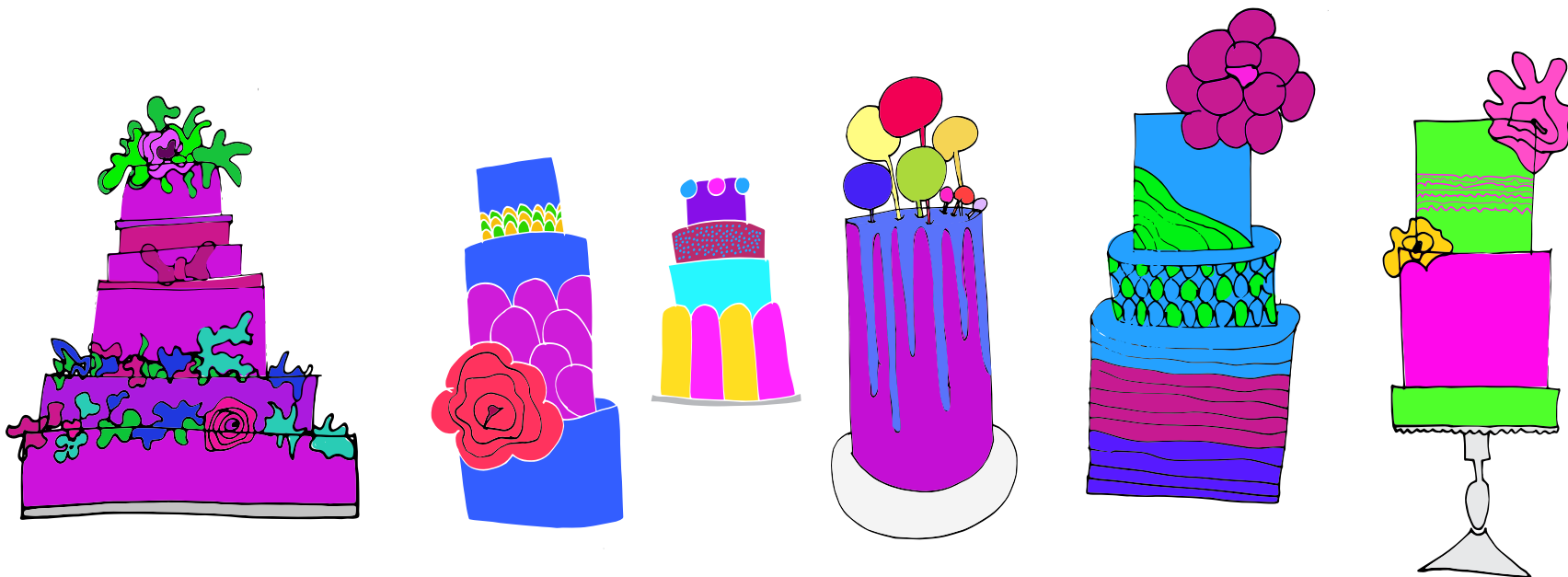


W. Millar & Co.

2016 WINTER HOLIDAY MENU

**THIS HOLIDAY SEASON, HAVE
YOUR CAKE AND EAT IT TOO**



MENU ONE

\$25.00 PER PERSON (20-PERSON MINIMUM)

ENTREES

CHOOSE ONE

ROASTED CHICKEN BREASTS

Plump chicken breasts brimming with a cornbread, apple, sage & leek stuffing; presented with a three-herb gravy

SLOW ROASTED TURKEY

Butter-basted turkey breast with all the trimmings; served hot with garlic & sage stuffing, homemade gravy, and cranberry-orange relish

STUFFED PORK LOIN

Rubbed with fragrant herbs and stuffed with dried fruits, then roasted to perfection; served over wild rice with a Port wine reduction

INCLUDES

WHIPPED SOUR CREAM & CHIVE YUKON GOLD POTATOES

WINTER POMEGRANATE SALAD: Winter lettuces with fresh pears, toasted walnuts, pomegranate seeds & crumbled shaved pecorino; presented with maple-rosemary vinaigrette

HOLIDAY HEARTH BREADS & DINNER ROLLS WITH HONEY BUTTER

LEMON-PARMESAN GREEN BEANS OR SOUTHERN-STYLE CREAMED SPINACH WITH CRISPY SHALLOTS

DESSERTS

CHOOSE TWO

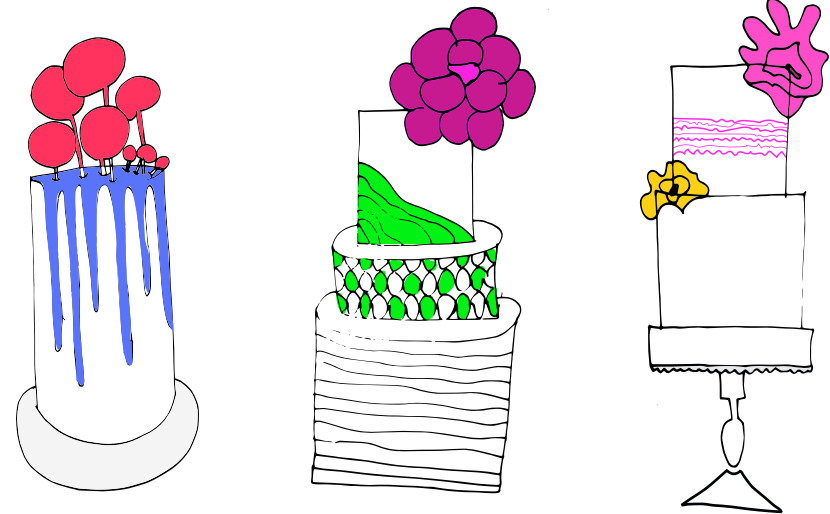
HOT CHOCOLATE CAKE WITH TINY MARSHMALLOWS & CHOCOLATE CURLS

APPLE PIE LAYERED WITH SALTED CARAMEL

BUCHE DE NOEL WITH MARZIPAN DECOR

PEPPERMINT CHEESECAKE WITH OREO CRUST

LOFTY COCONUT CAKE WITH FRESH PINEAPPLE



MENU TWO

\$32.00 PER PERSON (20-PERSON MINIMUM)

ENTREES

CHOOSE UP TO TWO

TENDERLOIN OF BEEF

Lean tenderloin of beef, pan-seared and roasted; presented over fingerling potatoes, with cognac cream

CITRUS-GLAZED SALMON

Fresh Atlantic salmon baked in citrus glaze over a rustic bed of fennel, carrots & parsnips; drizzled in orange zest beurre blanc

ROASTED CHICKEN BREASTS

Plump chicken breasts brimming with a cornbread, apple, sage & leek stuffing; presented with a three-herb gravy

SLOW ROASTED TURKEY

Butter-basted turkey breast with all the trimmings; served hot with garlic & sage stuffing, homemade gravy, and cranberry-orange relish

STUFFED PORK LOIN

Rubbed with fragrant herbs and stuffed with dried fruits, then roasted to perfection; served over wild rice with a Port wine reduction

INCLUDES

HOLIDAY HEARTH BREADS & DINNER ROLLS WITH HONEY BUTTER

HOT SIDES

CHOOSE TWO

WHIPPED SOUR CREAM & CHIVE YUKON GOLD POTATOES

ASPARAGUS, HARICOT VERTS & SNAP PEAS IN BROWN BUTTER

BOURBON WHIPPED SWEET POTATOES WITH CRISPY SAGE

LOBSTER LINGUINE IN SHERRY CREAM (\$6 UPCHARGE)

POTATO, THYME & GRUYERE GRATIN (48-HOURS NOTICE)

LEMON-PARMESAN GREEN BEANS

WILD MUSHROOM & PASTA BAKE WITH CREAMY MOZZARELLA

SOUTHERN-STYLE CREAMED SPINACH WITH CRISPY SHALLOTS

ROASTED ROOT VEGETABLE MEDLEY WITH FRESH ROSEMARY

STEWED KALE & CHICKPEAS WITH FRAGRANT CURRY

SALAD

CHOOSE ONE

WINTER POMEGRANATE SALAD

Winter lettuces with fresh pears, toasted walnuts, pomegranate seeds & shaved pecorino; presented with maple-rosemary vinaigrette

HOLIDAY RAINBOW SALAD

Baby kale & curly kale tossed with shredded beet, chopped Gala apple, roasted butternut squash, pumpkin seeds and sliced watermelon radish; topped with pumpernickel croutons & paired with apple cider vinaigrette

MENU TWO (CONTINUED)

\$32.00 PER PERSON (20-PERSON MINIMUM)

DESSERTS

CHOOSE THREE

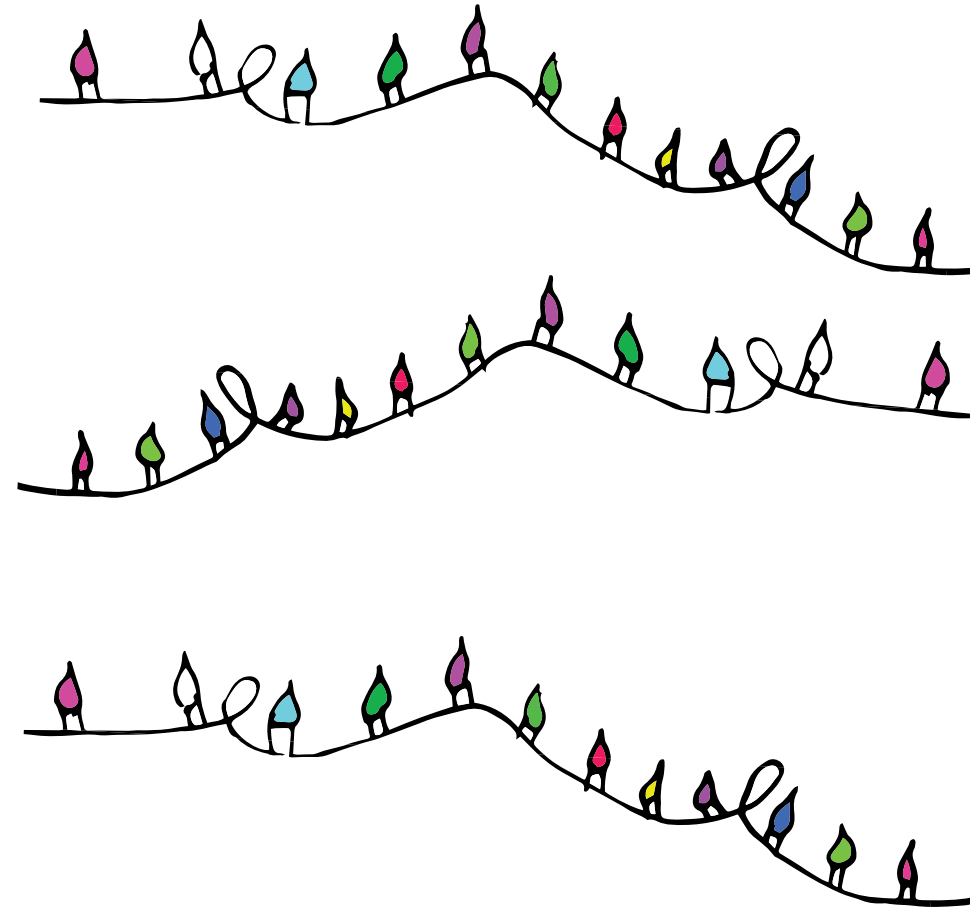
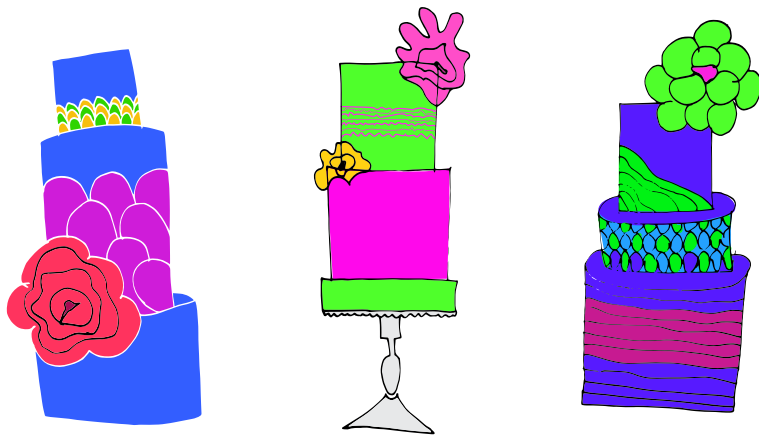
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BUCHE DE NOEL WITH MARZIPAN DECOR

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LOFTY COCONUT CAKE WITH FRESH PINEAPPLE



MENU THREE

\$37.00 PER PERSON (20-PERSON MINIMUM)

ENTREES

CHOOSE UP TO THREE

JUMBO LUMP CRAB CAKES

Golden Maryland crab cakes served over creamy potato chowder with a touch of sherry

PISTACHIO RACK OF LAMB

(\$6.00 surcharge)

A regal portion of roasted lamb seared and presented in a cherry Port wine redux

TENDERLOIN OF BEEF

Lean tenderloin of beef, pan-seared and roasted; presented over fingerling potatoes, with cognac cream

CITRUS-GLAZED SALMON

Fresh Atlantic salmon baked in citrus glaze over a rustic bed of fennel, carrots & parsnips; drizzled in orange zest beurre blanc

ROASTED CHICKEN BREASTS

Plump chicken breasts brimming with a cornbread, apple, sage & leek stuffing; presented with a three-herb gravy

STUFFED PORK LOIN

Rubbed with fragrant herbs and stuffed with dried fruits, then roasted to perfection; served over wild rice with a Port wine reduction

HOT SIDES

CHOOSE THREE

WHIPPED SOUR CREAM & CHIVE YUKON GOLD POTATOES

ASPARAGUS, HARICOT VERTS & SNAP PEAS IN BROWN BUTTER

BOURBON WHIPPED SWEET POTATOES WITH CRISPY SAGE

LOBSTER LINGUINE IN SHERRY CREAM (\$6 UPCHARGE)

POTATO, THYME & GRUYERE GRATIN (48-HOURS NOTICE)

LEMON-PARMESAN GREEN BEANS

WILD MUSHROOM & PASTA BAKE WITH CREAMY MOZZARELLA

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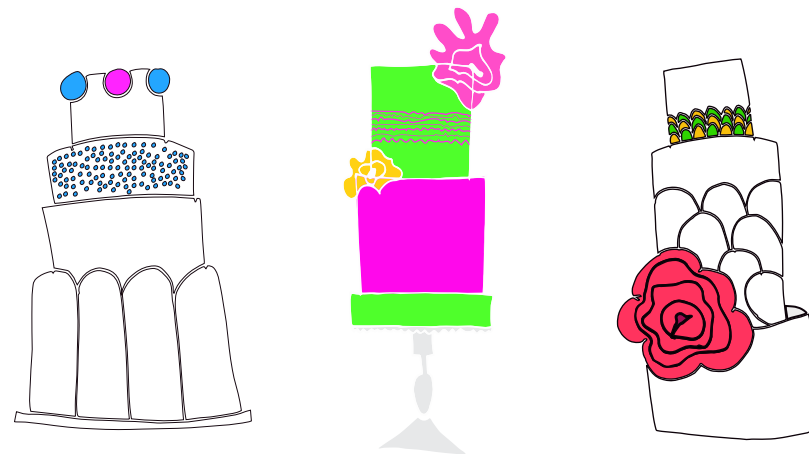
STEWED KALE & CHICKPEAS WITH FRAGRANT CURRY

INCLUDES

HOLIDAY HEARTH BREADS & DINNER ROLLS WITH HONEY BUTTER

-OR-

GRUYERE & HERB POPOVERS



MENU THREE (CONTINUED)

SALAD

CHOOSE ONE

WINTER POMEGRANATE SALAD

Winter lettuces with fresh pears, toasted walnuts, pomegranate seeds & shaved pecorino; presented with maple-rosemary vinaigrette

HOLIDAY RAINBOW SALAD

Baby kale & curly kale tossed with shredded beet, chopped Gala apple, roasted butternut squash, pumpkin seeds and sliced watermelon radish; topped with pumpernickel croutons & paired with apple cider vinaigrette

DESSERTS

HOT CHOCOLATE CAKE WITH TINY MARSHMALLOWS & CHOCOLATE CURLS

APPLE PIE LAYERED WITH SALTED CARAMEL

BUCHE DE NOEL WITH MARZIPAN DECOR

PEPPERMINT CHEESECAKE WITH OREO CRUST

LOFTY COCONUT CAKE WITH FRESH PINEAPPLE

HOT SIDES

CHOOSE THREE

WHIPPED SOUR CREAM & CHIVE YUKON GOLD POTATOES

ASPARAGUS, HARICOT VERTS & SNAP PEAS IN BROWN BUTTER

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ROASTED ROOT VEGETABLE MEDLEY WITH FRESH ROSEMARY

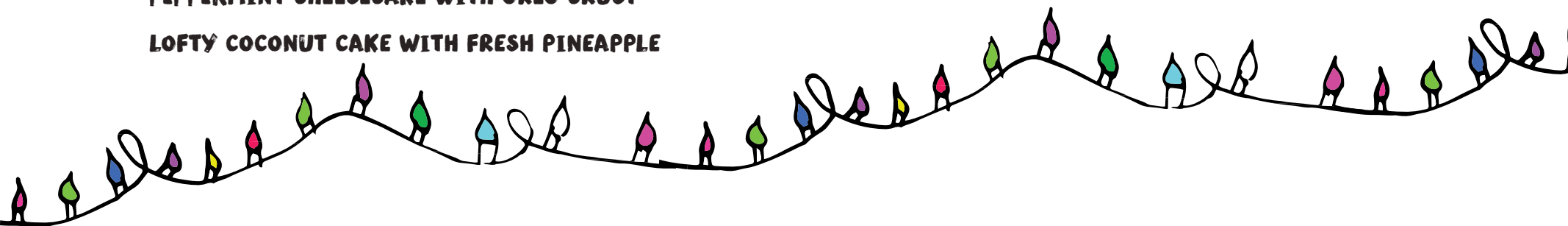
STEWED KALE & CHICKPEAS WITH FRAGRANT CURRY

INCLUDES

HOLIDAY HEARTH BREADS & DINNER ROLLS WITH HONEY BUTTER

-OR-

GRUYERE & HERB POPOVERS



DESSERTS

CAKES/UNSLICED

HOT CHOCOLATE CAKE WITH TINY MARSHMALLOWS &

CHOCOLATE CURLS \$45

APPLE PIE LAYERED WITH SALTED CARAMEL \$37

BUCHE DE NOEL WITH MARZIPAN DÉCOR \$45

PEPPERMINT CHEESECAKE WITH OREO CRUST \$45

LOFTY COCONUT CAKE WITH FRESH PINEAPPLE \$45

TREATS

HOLIDAY FRUIT DISPLAY

\$100.00 (SERVES 25)

Mélange of tropical fruits, ripe melon & vibrant berries

CHEF'S HOLIDAY SWEETS

\$4.00 PER PERSON (1.5 PER PERSON)

Petite mousse, truffles, tarts & cupcakes

MINI FRENCH PASTRIES

\$4.00 PER PERSON (2 PER PERSON)

Assortment of mini fruit tarts, petit fours, eclairs & cream puffs

ASSORTED HOLIDAY COOKIES

\$4.00 PER PERSON (2 PER PERSON)

A variety of shapes, colors & sizes

HORS D'OEUVRES

RECEPTION PLATTERS

*** ITEMS SERVED HOT**

COLOSSAL SHRIMP COCKTAIL

\$150.00 (50 pieces)

Lemon-poached JUMBO shrimp served alongside citrus coulis

LAMB LOLLIPOPS *

\$215.00 (60 pieces)

Served in rosemary demi-glace

PETITE LOBSTER ROLLS

\$5.25 each (50 pc minimum)

Tender lobster tail meat dressed & served in soft buttery rolls

RISOTTO CROQUETTES *

\$115 (70 pieces)

Crispy risotto balls filled with asparagus, cheese & wild mushroom

CRAB CAKE BITES *

\$110.00 (50 pieces)

Paired with lemon-chive aioli

BACON-WRAPPED SHRIMP *

\$115.00 (50 pieces)

Brushed with a sweet whiskey glaze

DUCK BITES *

\$150 (100 pieces)

Flaky phyllo puffs filled with duck breast, apricot & brandy

HORS D'OEUVRES

RECEPTION PLATTERS

* ITEMS SERVED HOT

PECAN-COATED CHICKEN *

\$205.00 (100 pieces)

Paired with sweet & zesty Jerk'd dipping sauce

DECADENT DEVILED EGGS

\$75.00 (30 pieces)

Topped with snipped chives & caviar

PARMESAN CHICKEN BITES

\$95.00 (serves 25 guests)

Served with sage crème dip

MAC 'N CHEESE BITES *

\$100.00 (70 pieces)

Crispy golden fried Mac 'n cheese morsels

MINI COCKTAIL MEATBALLS *

\$90.00 (100 pieces)

Choice of:

Honey-bourbon glazed

Swedish in allspice & nutmeg cream

Orange-sesame

ROASTED TURKEY FOCACCIA BITES

\$70.00 (50 pieces)

Sandwiched with cherry compote, Brie & field greens

BRIE PUFFS *

\$150 (100 pieces)

Raspberry, toasted almonds & triple cream brie in a pastry puff

PETITE QUICHE *

\$125 (100 pieces)

Aged Gruyere cheese & creamy leeks in buttery mini quiche

MINI POTATO SKINS *

\$150 (80 pieces)

Finished with white truffle oil

CRISPY CHICKEN SLIDERS*

\$85.00 (25 pcs)

Crispy buttermilk fried chicken with honey mustard & Swiss on tiny soft pretzel rolls

BEEF WELLINGTON BITES *

\$180 (100 pcs)

Pastry puffs filled with seared beef tenderloin & paired with horse-radish cream

BEEF TENDERLOIN DISPLAY

\$130.00 (serves 20 guests)

Thinly sliced medium rare tenderloin; served with horseradish cream & cherry compote; Paired with mini silver dollar rolls

POACHED SIDE OF SALMON

\$110.00 (serves 30 guests)

Garnished with marinated cucumbers; Served with chive crème fraiche & brioche toast points

HORS D'OEUVRES (CONTINUED)

RECEPTION PLATTERS

* ITEMS SERVED HOT

HONEY MUSTARD GLAZED HAM

\$110.00 (serves 30 guests)

Sliced ham display accompanied by cranberry relish, mango chutney, mustard & mini biscuits

CROSTINI BAR TRIO

\$85.00 (serves 20 guests)

Mozzarella, tomato & basil; roasted eggplant dip with feta; Spanish romesco sauce; Served with homemade crostini rounds

ARTISANAL CHEESE

\$140.00 (serves 30 guests)

Selection of gourmet wedge & soft imported cheese garnished with fruit, gooseberries & spiced nuts; Served with fine crackers & baguette

FESTIVE VEGGIES

\$70.00 (serves 20 guests)

Cauliflower, patty pan squash, bronzini, asparagus & Malibu carrot; Paired with horseradish cream

DUET OF HOLIDAY DIPS *

\$110.00 (serves 35 guests)

Creamy sherry crab dip
Hot caramelized onion dip with gruyere
Served with crostini rounds for dipping

HORS D'OEUVRES

**FULL-SERVICE, HAND-PASSED; REQUIRE STAFF &
RENTAL EQUIPMENT: (ASSEMBLED ON SITE);
50 PIECE MINIMUM**

TENDERLOIN CROSTINI

\$3.50 each

Seared beef tenderloin, cambozola blue & fig bourbon jam atop brioche rounds

PECAN CHICKEN

\$3.50 each

Cucumber chips topped with crispy pecan chicken & sweet chili sauce

CORNBREAD BITES

\$3.50 each

Tender shredded Carolina-style pork over crispy cornbread with cabbage slaw, fennel & molasses bbq drizzle

ASIAN CRAB BALLS

\$4.00 each

Tossed in coated sesame & finished with pickled ginger and honey-tamari

CAVIAR BLINIS

\$4.50 each

Petite buckwheat blini topped with beet mousse, smoked salmon, sturgeon caviar & snipped chives

HORS D'OEUVRES

FULL-SERVICE, HAND-PASSED; REQUIRE STAFF & RENTAL EQUIPMENT: (ASSEMBLED ON SITE); 50 PIECE MINIMUM

SCALLOP CANAPES

\$4.50 each

Seared sea scallops presented over rustic asparagus risotto with micro mint

MUMBAI TUNA

\$4.50 each

Ahi tuna, coconut milk & cilantro salsa verde

GOURMET PIZETTES

\$2.75 each

Handmade flatbread pizza topped with butternut squash, sage & fontina

HOMEMADE RICOTTA CROSTINI

\$3.00 each

Whipped ricotta atop rustic grilled bread with Bosc pear, honey & crushed hazelnuts

CAESAR BITES

\$2.75 each

Endive topped with parmesan crouton, anchovy mayo, lemon zest & garlic

THAI SHRIMP SKEWERS

\$3.75 each

Lemongrass-marinated shrimp presented with fragrant coconut curry sauce, Thai basil & crushed peanuts

