



# HOLIDAY MENU



## STATIONARY TRAYS

Be the hit of the party & bring a few Miles signature hors d'oeuvres.

All trays feed up to 15 guests unless otherwise noted.

**Artisan Cheese Board** - artisan cheeses, grapes, crackers, dried fruit and nuts 90

**Antipasto** - Italian salami, olives, roasted peppers and crostini 80

**Tomato Basil Bruschetta** - with garlic toasted baguette 40

**Crispy Onion Dip** - with house made crispy kettle chips 40

**Goat Cheese Tort** - whipped goat cheese topped with red onion jam 48

**Stuffed Brie** - with seasonal fruit and nuts 70

**Southern Fried Chicken Fingers** - 100 pcs. served with sweet mustard \$75

**Hummus Duo** - lemon tahini and roasted pepper hummus accompanied by sliced cucumbers, carrots and toasted pita chips 45

**Artisan Cocktail Sandwiches** - an assortment of our Miles Signature sandwiches served on mini brioche buns 60

**Jumbo Shrimp** - poached jumbo shrimp served with cocktail sauce and lemons- three dozen per tray 75

**Petite Sweet Tray** - ricotta cannolis, salted caramel brownies, chocolate marcona almonds, espresso mousse cups, mini assorted cheesecake, cream puffs and chocolate covered treats 60

**Cookie Tray** - assorted cookies, brownies and chocolate mints 37.5



## HORS D'OEUVRES

Pricing includes two dozen and may require heating and assembly.

**Maryland Crab Cakes**- with a roasted pepper tartar 72

**Coney Island Franks**- puff pastry stuffed with sauerkraut and brown mustard 48

**Mushrooms**- stuffed with Italian sausage 54

**"Philly" Cheese Steak Empanadas**- served with chipotle ketchup 48

**Chicken Skewers**- with sweet thai chili glaze 60

**Scallops**- wrapped in bacon 72

**Bacon Wrapped Dates**- with bleu cheese 60

**Fresh Mozzarella Skewers**- olive tomato mozzarella 48



AVAILABLE FOR PICK UP OR DELIVERY

INFO@MILESTABLE.COM

215.651.3040





## SALADS

**Quinoa Salad** - with butternut squash, arugula, cranberries,  
toasted almonds and honey lemon dressing 5.49/guest

**House Salad** - feta, butter toffee pecans and balsamic dressing 4.99/guest

**Winter Kale Salad** - with cranberry, orange, almonds and creamy dijon dressing 5.49 /guest



## ENTREES A LA CARTE

Entrees sold by guest minimum of 12 for each item.

**Chicken Marsala** - Marsala wine and mushrooms 8.99/guest

**Chicken Picatta** - lemon caper sauce 8.99/guest

**Roasted Turkey Breast** - with sage gravy 9.99/guest

**"South Philly "** - pan fried chicken cutlets, provolone, tomato basil relish,  
roasted peppers and seeded bread 10.99/guest

**Pomegranate Glazed Salmon** - with pinot noir and pomegranate 15.99/guest

**Stuffed Tilapia** - with crab and white wine butter 13.99/ guest

**Portabella Stuffed Mushrooms** - with spinach, shallots and crab 13.99/guest

**Short Ribs** - braised in red wine 15.99/guest

**Beef Tenderloin** - served room temperature with miniature rolls and horseradish cream 17.99/guest

**Lump Crab Cakes** - (2.5 oz. 2 per guest) 15.99/guest



## SIDE DISHES

**Potato Latkes** - 3.99/guest

**White and Wild Rice Pilaf** - 3.99/ guest

**Roasted Seasonal Vegetables** - 3.99/guest

**Honey Roasted Sweet Potatoes** - 3.99/guest

**Apple and Herb Stuffing** - 3.99/guest

**Baked Macaroni and Cheese** - 3.99/guest

**Sour Cream and Chive potatoes**- 3.99/guest

## DESSERTS

**Apple crumb Pie** 19.99

**Pumpkin Pie** 19.99

**Pumpkin Cheesecake** 24.99

**Traditional New York Cheesecake** 24.99



## DECEMBER SPECIAL MENU PRICING

Entrees sold by guest minimum of 12 for each item.

Roasted Turkey Breast

Roasted Seasonal Vegetables

Sour cream and chive mashed potatoes

apple and herb stuffing

gravy and cranberry relish

15 per guest

