

Breakfast Menu

Breakfast Buffets

Classic Continental per person, 12-person min **\$6**
assorted local bagels, mini danishes, mini breakfast cakes, cream cheese, butter, jellies

Lombard Street Bagel Display serves 12 **\$175**
assorted South Philly bagels, whipped cream cheese, herb cream cheese, sliced tomato, cucumber onion, side smoked salmon

Delancey Street per person, 15-person min **\$14.50**
scrambled eggs, applewood smoked bacon, red pepper home fries, Tahitian vanilla French toast & syrup

South Street per person, 15-person min **\$11**
scrambled eggs, applewood smoked bacon, red pepper home fries

Breakfast Bags

per person, 15 minimum

Breakfast Bag **\$10**
New York style bagel, cream cheese apple & orange juice

Gluten Free Breakfast Bag **\$13**
gluten free bagel, cream cheese, whole fruit & orange juice

Vegan Breakfast Bag **\$14**
vegan style bagel, peanut butter, whole fruit & orange juice

A La Carte Additions

Added to any order, feeds up to 12 people

Farm Fresh Scrambled Eggs **\$50**

Breakfast Sandwiches **\$90**
choice of two breakfast sandwiches or wraps

Red Pepper Home Fried Potatoes **\$42**

Tahitian Vanilla French Toast **\$50**

Applewood Smoked Bacon (3 pcs.) **\$48**

Miles Sriracha Turkey Sausage (3 oz.) **\$60**

Bagels & Cream Cheese **\$40**

Sugar Waffles **\$42**
fruit compote & syrup

Seasonal Fruit Bowl **\$42**

Petite Quiche **\$54**

Beverages

Coffee & Tea Boxes

96 oz. (each box serves 8 to 10) Includes Half & Half, Sugar, Splenda

La Colombe Regular or Decaf **\$29.99**

Assorted Mighty Leaf Teas **\$24.99**

Juices | Apple, Orange, & Cranberry **\$2.00**

Bottled Water & Assorted 12 oz. Soft Drinks **\$2.00**

Cold Lunch Menu

Artisan Sandwiches

- Roasted Turkey with red peppers
- Ham with Jarlsberg
- Roast Beef | red onion jam, arugula, and gorgonzola
- Grilled Vegetable
- Caprese | fresh mozzarella, tomato, greens, red peppers, pesto
- Grilled Chicken
- Chicken Salad
- Tuna Salad

Salads serves up to 10

House Salad	\$34.99
feta, balsamic, and butter toffee pecans	
Mediterranean Salad	\$34.99
cucumber, tomato, olives, feta & vinaigrette	
Arugula Salad	\$34.99
quinoa, feta, & honey lemon dressing	
Kale Salad	\$34.99
mandarin oranges, cranberries, almonds, citrus yogurt dressing	
Steakhouse Salad	\$34.99
blue cheese, caramelized red onion, bacon buttermilk dressing	
Apple Walnut Salad	\$34.99
greens, walnuts, cranberry, Dijon vinaigrette	
Teriyaki Chicken Salad	\$74.99
grilled chicken, chopped greens, carrot, cucumber, bell pepper & sesame ginger vinaigrette	
Grilled Sliced Ambient Chicken	\$74.99
lemon oregano marinated chicken atop greens with olives, tomato & feta, served drizzled with Mediterranean dressing	
Sesame Tuna	\$90
3 oz. seared tuna atop chopped greens, cucumber, carrot, bell pepper, wasabi soy drizzle & sesame ginger dressing	

Lunch Packages per person, 12-person min

Associate Lunch	\$11
artisan sandwiches, choice of side, dessert tray	
Executive Lunch	\$13
artisan sandwiches, choice of two sides, dessert tray	
Miles Artisan Sandwich Tray	\$8
an assortment of our artisan sandwiches	
Cocktail Sandwiches 24 minimum	\$4.50
assorted sandwiches on mini artisan breads	
Associate Bagged Lunch	\$10
artisan sandwich, chips, cookie	
Traditional Bagged Lunch	\$12
artisan sandwich, pasta salad, chips or cookie	
Gluten Free Bagged Lunch	\$13
made on Philadelphia own taffets bread, gluten free cookie, & side cucumber tomato salad	
Options: grilled chicken, oven roasted turkey, grilled vegetable, fresh mozzarella	
Vegan Lunch per person	\$14
grilled vegetable sandwich or salad, vegan side & vegan dessert	
Signature Sides per person, 12 min	\$2.50
<ul style="list-style-type: none"> • Pasta Salad Du Jour • Potato Vinaigrette • Cucumber Tomato Salad • House made Chips 	<ul style="list-style-type: none"> • Health Slaw • Cole Slaw • Caesar Salad • Garden Salad

Beverages

Juices Apple, Orange, & Cranberry	\$2.00
Bottled Water & Assorted 12 oz.	\$2.00
Soft Drinks	

Vegan and Gluten Free options available

Hot Buffet Menu

Orders include disposable plates, cutlery, & napkins free of charge. Wire racks & sternos also included at a cost of 5 dollars per event disposable serving pieces (please specify in needed).

South Street Buffet (15-person min.)

Choice of one entrée, two sides, & Garden or Caesar salad **\$15**

Additional sides	\$3.95	Miles Cookie Tray	\$1.95
Additional entrees	\$4.95	Bread & Butter	\$0.75

Chicken

Chicken Piccata

white wine, lemon, capers

Chicken Madeira

madeira mushroom glaze

Chicken Bruschetta

grilled chicken breast, tomato, basil, balsamic

Fajita Style Chicken

grilled sliced chicken, cilantro, peppers, onions, chipotles

Chicken Parmesan

crispy chicken cutlet, tomato sauce, mozzarella, parmesan

Teriyaki Glazed Chicken

soy ginger marinated grilled chicken breast, honey teriyaki glaze

Seafood

Grilled Salmon Fillet

finished with balsamic reduction and lemon

Teriyaki Salmon

grilled salmon with honey teriyaki glaze

Pesto Salmon

basil walnut puree

Grilled Salmon

topped with sundried tomato, olives, & olive oil with basil

Lump Crab Cakes

- Almond Rice Pilaf
- Cucumber Tomato Salad
- Honey Glazed Carrots
- Penne Pasta and Tomato Basil
- Roasted Sweet Potatoes

Vegetarian

Vegetable Ratatouille

zucchini, eggplant, yellow squash, roasted with tomato & herb

Crispy Eggplant Parmesan

fried eggplant, tomato sauce & mozzarella

Arancini

crispy risotto with parmesan, topped with mozzarella & tomato sauce

Baked Penne Pasta

tomato sauce and ricotta cheese

Pork & Beef

Italian Sausage

grilled with mushroom, onions, and peppers

Pulled Pork

barbeque pork, braised pork

Roasted Pork Loin

cranberry whole grain mustard glaze

Pepper Steak

soy ginger glazed flank steak with mushroom & onions

Roast Beef

in gravy with horseradish cream

Steak Fajita

with peppers and onions

Sides

- | | |
|-----------------------------|----------------------|
| Basil Fried Rice | Mashed Potatoes |
| Pasta with Vodka sauce | Potatoes Vinaigrette |
| Grilled Seasonal Vegetables | Roasted Vegetables |
| Baked Macaroni & Cheese | Vegetables Du Jour |
| Herb Roasted Potatoes | |

MILES TABLE & CATERING

where the neighborhood eats.

Pasta & Sandwich

Buffet Options 15 person min. **\$13**

assortment of artisan sandwiches, Garden or Caesar salad, & choice of one Miles hot pasta

Orecchiette Bolognese

Penne with Vodka Blush

Sausage with Broccoli Rabe

Mushroom & Mascarpone

Roasted Vegetable Primavera

Hot Sandwich Buffet 15 person min.

Caesar or garden salad & pasta salad du jour

Dressing options: balsamic, buttermilk ranch, or sesame ginger

Choose one sandwich per person **\$13**

Choose two sandwiches per person **\$16**

Sliced cheese tray **\$0.95**

Roast Beef & Gravy

horseradish cream & rolls

Beef Meatball

marinara on long rolls

Pulled BBQ Pork

served on small rolls

Chicken Scallopini

served with rolls

Dessert Additions

Miles Dessert Tray **\$2.95**

assorted house baked cookies, brownies, & blondies with chocolate mints

Mini Cannoli **\$3.95**

Assorted miniature bars **\$3.95**

Sheet Cakes Available

e-mail for pricing

A la Carte

Hot Pasta Creations 15 person min **\$5.95**

Mushroom & Spinach Lasagna

creamy truffle sauce, layers of fresh pasta, spinach & mushrooms

Pasta Bolognese

Penne with Sausage & Broccoli Rabe

A la Carte Snack Trays feeds 15

Southern Fried Chicken Finger Platter

110 pcs., served with sweet mustard

Fresh Mozzarella & Tomato Tray **\$75**

mozzarella, sliced tomato, toasted baguette, finished with basil & olive oil

Mediterranean Display **\$75**

grilled squash, seasonal hummus, sliced vegetables, roasted olives, & crispy pita

Artisan Cheese Board **\$90**

assortment of cheese, grapes, dried fruit & crackers

Tortilla Chips **\$85**

guacamole & pico de gallo

Beverages

Juices | Apple, Orange, & Cranberry **\$2.00**

Bottled Water & Assorted 12 oz. **\$2.00**

Soft Drinks