



MILES TABLE

## ***SIMPLE COCKTAIL PARTY MENU | \$25 PER GUEST***

### **stationary hors d'oeuvres (choose 2)**

miles artisan cheese board

*seasonal selection of artisan cheese from around the world garnished with seasonal spreads, jams or chutneys with water crackers and accoutrements*

mezze tray

*seasonal hummus, creamy pesto dip, with crudités, marinated feta, stuffed grape leaves with olives and pita chips*

garden vegetable crudité

*assorted raw vegetables paired with creamy pesto dip*

goat cheese tort

*whipped goat cheese topped with red onion jam served with assorted crackers and baguette*

tomato basil bruschetta

*garlic rubbed le bus toasts served with tomato basil relish*

southwestern dip trio

*fresh pico de gallo, guacamole and black bean dip served alongside blue corn tortilla chips*

marinated tomato and mozzarella

*fior di latte mozzarella, tomato, basil, aged balsamic and olive oil with sliced bread*

### **passed hors d'oeuvres (choose 5)**

salmon canapé

*toasted ficelle topped with herb cheese smoked salmon and dill*

crispy mac & cheese

*3 cheese macaroni with panko crust and charred tomato sauce*

harissa chicken skewer

*grilled marinated chicken with red pepper harissa sauce*

soba sushi rolls

*nori, avocado, sesame, cucumber and sriracha aioli*

cordon blue eggroll

*dijon mustard*

maryland crab cakes

*with a red pepper tartar*



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garlic roasted shrimp cocktail  
*roasted chili garlic prawns with cocktail  
sauce*

tuna tartare  
*shallot, soy, jalapeno chive on wonton chip*

grilled cheese  
*onion jam, arugula and chèvre on a brioche*

vegetable sushi rolls  
*bell peppers, carrot and cucumber with soy  
wasabi dip*

chicken quesadilla  
*chicken tinga, cheddar cheese in crispy xalapa  
tortilla*

potato latke  
*crispy potato cakes topped with sour cream  
and chive*

philly cheese steak eggroll  
*ribeye, cheese and onion eggroll sliced and  
topped with chipotle ketchup*

coney island franks  
*puff pastry, kraut and brown mustard*

chicken and scallion dumpling  
*with sesame soy dipping sauce*

black bean and corn empanada  
*black beans, corn and cheddar in baked savory  
pastry*

tomato mozzarella skewer



MILES TABLE

**ELEGANT COCKTAIL PARTY MENU | \$30 PER GUEST**

**stationary hors d'oeuvres (choose 3)**

miles artisan cheese board

*seasonal selection of artisan cheese from around the world garnished with seasonal spreads, jams or chutneys with water crackers and accoutrements*

mezze tray

*seasonal hummus, creamy pesto dip, with crudité's, marinated feta, stuffed grape leaves with olives and pita chips*

garden vegetable crudité

*assorted raw vegetables paired with creamy pesto dip*

goat cheese tort

*whipped goat cheese topped with red onion jam served with assorted crackers and baguette*

traditional antipasto

*artisan salami, pickled vegetables, brined olives, roasted peppers and marinated ciliegine served with garlic toasts*

tomato basil bruschetta

*garlic rubbed le bus toasts served with tomato basil relish*

southwestern dip trio

*fresh pico de gallo, guacamole and black bean dip served alongside blue corn tortilla chips*

marinated tomato and mozzarella

*fior di latte mozzarella, tomato, basil, aged balsamic and olive oil with sliced bread*

stuffed brie

*triple crème brie, apple walnut and cranberry chutney served with sliced bread and crackers*

prosciutto and melon plate

*wedges of sweet cantaloupe with topped with prosciutto di parma and fresh mint*



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**passed hors d'oeuvres (choose 8)**

salmon canapé  
*toasted ficelle topped with herb cheese smoked  
salmon and dill*

mediterranean chicken skewers  
*lemon, oregano and paprika chicken with  
tahini sauce*

garlic roasted shrimp cocktail  
*roasted chili garlic prawns with cocktail sauce*

maryland crab cakes  
*with a red pepper tartar*

tuna tartare  
*shallot, soy, jalapeno chive on wonton chip*

grilled cheese  
*onion jam, arugula and chèvre on a brioche*

fish taco  
*beer battered tilapia, pickled cabbage chipotle  
aioli*

reuben arancini  
*corned beef, sauerkraut and gruyere cheese*

arancini milanese  
*crispy saffron risotto with mozzarella*

date wrapped in bacon  
*served with gorgonzola and almonds*

stuffed mushrooms  
*crab, herb parmesan*

crab salad  
*old bay potato chip*

crispy lobster mac & cheese  
*lobster arancini with panko crust*

soba sushi rolls  
*nori, avocado, sesame, cucumber and sriracha  
aioli*

philly cheese steak eggroll  
*ribeye, cheese and onion eggroll sliced and  
topped with chipotle ketchup*

coney island franks  
*puff pastry, kraut and brown mustard*

chicken and scallion dumpling  
*with sesame soy dipping sauce*

tomato basil bruschetta  
*tomato basil brunoise on toasted ficelle*

shrimp and spring onion pot sticker  
*with a soy ginger dipping sauce*

chicken satay  
*curry ginger grilled chicken with chipotle  
peanut barbeque sauce*

spanish gazpacho shooter  
*sherry, tomato and cucumber*

cheeseburger slider  
*angus beef, cheddar cheese, chipotle aioli on soft  
brioche*



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thai chili chicken slider  
*crispy sweet and spicy glazed chicken topped  
with mint cabbage slaw*

churrasco steak skewer  
skewered garlic, oregano marinated  
flank steak finished with chimichurri

grilled baby lamb chops  
*rosemary, garlic and lemon finished with olive oil and maldon*



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## PACKAGE ADD-ONS

soft drinks and bar fruit

*includes coke, diet coke, sprite, acqua panna and Pellegrino club soda, tonic water, ginger ale, lemons, limes and ice*

**\$5.99 per guest**

coffee & tea service

*freshly brewed la colombe regular and decaf coffee served with half and half, sugar and splenda*

**\$5 per guest**

bar mixer package

*club soda, tonic, lemons and limes, juices and ice  
each serves 35 guests*

**\$115**

## ADDITIONAL SERVICES

rentals

*tents, tables, chairs, linens, dishware, glassware and more*

service staff

*included set up and breakdown*

bartenders

*miles table & catering utilizes seasonal, local organic ingredients when possible*

*menus and pricing subject to seasonal availability*