
MILES TABLE
& CATERING
where the neighborhood eats.

SIMPLE COCKTAIL PARTY MENU

stationary hors d'oeuvres (choose 2)

miles artisan cheese board
assortment of seasonal cheeses, grapes, berries and spreads alongside a variety of crackers

goat cheese tort
caramelized onions, whipped goat cheese and cream cheese alongside a variety of crackers

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

southwestern chips and dip
blue corn tortilla chips served with guacamole, pico de gallo and black bean dip

marinated tomato and mozzarella
plum tomatoes, roasted peppers, and fresh mozzarella seasoned with basil olive oil

hummus
choice of chipotle hummus, roasted pepper hummus or basil pesto hummus served with fresh pita, grilled zucchini, red onions and crumbled feta

garden vegetable crudités
seasonal vegetables, fennel salt and pesto dip

passed hors d'oeuvres (choose 5)

smoked salmon canapé
herb cheese & dill on a brioche

grilled chicken skewers
teriyaki sauce

crispy chicken dumpling
thai basil, peanut sauce

crispy cauliflowers
sambal chili sauce

summer arancini
mozzarella stuffed risotto cake

grilled cheese
brioche, onion jam, arugula and chèvre

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vegetable sushi rolls
avocado, cucumber and soy

chicken skewer
harissa sauce

chicken quesadilla
chicken, corn, onion and cheddar

cordon blue eggroll
dijon mustard

potato latke
served with applesauce

vegetable egg rolls
soy ginger dipping sauce

philly cheese steak eggroll
chipotle ketchup

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

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

spanish gazpacho shooter
sherry, tomato and cucumber

tomato mozzarella skewers

crispy mac & cheese

waldorf canapé
phyllo cup with poached chicken salad

simple cocktail party pricing

package consists of 2 stationary displays & 5 passed appetizers

\$25 per person

minimum of 2 staff members starting at \$150 each

*miles table & catering utilizes seasonal, local organic ingredients when possible
menus and pricing subject to seasonal availability*

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ELEGANT COCKTAIL PARTY MENU

stationary hors d'oeuvres (choose 3)

miles artisan cheese board

assortment of seasonal cheeses, grapes, berries and spreads alongside a variety of crackers

miles antipasto

italian charcuterie, marinated olives, roasted peppers and marinated cheese

goat cheese tort

caramelized onions, whipped goat cheese and cream cheese alongside a variety of crackers

stuffed brie

hollow triple crème cheese stuffed with seasonal fruit and walnuts served with water crackers and toasts

spinach artichoke dip

served with toasted bread

southwestern dips

blue corn tortilla chips served with guacamole, pico de gallo and black bean dip

tomato basil bruschetta

toasted garlic bread served with tomato basil relish

grilled flatbreads

truffle parmesan and arugula flatbreads along with tomato di buffalo mozzarella and basil flatbreads

marinated tomato and mozzarella

plum tomatoes, roasted peppers, and fresh mozzarella seasoned with basil olive oil

crispy pita and hummus

roasted pepper hummus

garden vegetable crudités

seasonal vegetables, fennel salt and pesto dip

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prosciutto and melon plates
sliced prosciutto di parma and seasonal melon, mint & aged balsamic

fresh mozzarella skewer
kalamata olive, grape tomatoes and fresh mozzarella

passed hors d' oeuvres (choose 8)

poached shrimp cocktail

maryland crab cakes
with a red pepper tartar

tuna tartare
served on a freshly made wonton

smoked salmon canapé
herb cheese & dill on a brioche

crispy chicken dumpling
thai basil, peanut sauce

reuben arancini
beef, sauerkraut and gruyere cheese

Tomato Arancini
mozzarella stuffed risotto cake

bruschetta
garlic toasts with tomato basil salad

grilled cheese
onion jam, arugula and chèvre on a brioche

vegetable sushi rolls
Avocado, cucumbers and soy

tomato mozzarella skewers

grilled chicken skewers
served with teriyaki sauce

potato latke
Sour cream and onion

chicken slider
thai chili sauce and apple fennel slaw

beef slider
chipotle aioli and cheddar on a brioche

grilled harissa shrimp
Served with a chili glaze

lobster mac & cheese arancini
crispy lobster arancini

churrasco Steak
served with a chimichurri sauce

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

philly cheese steak eggroll
Served with chipotle ketchup

date wrapped in bacon
Served with gorgonzola and almonds

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cordon blue eggroll
served with a dijon mustard

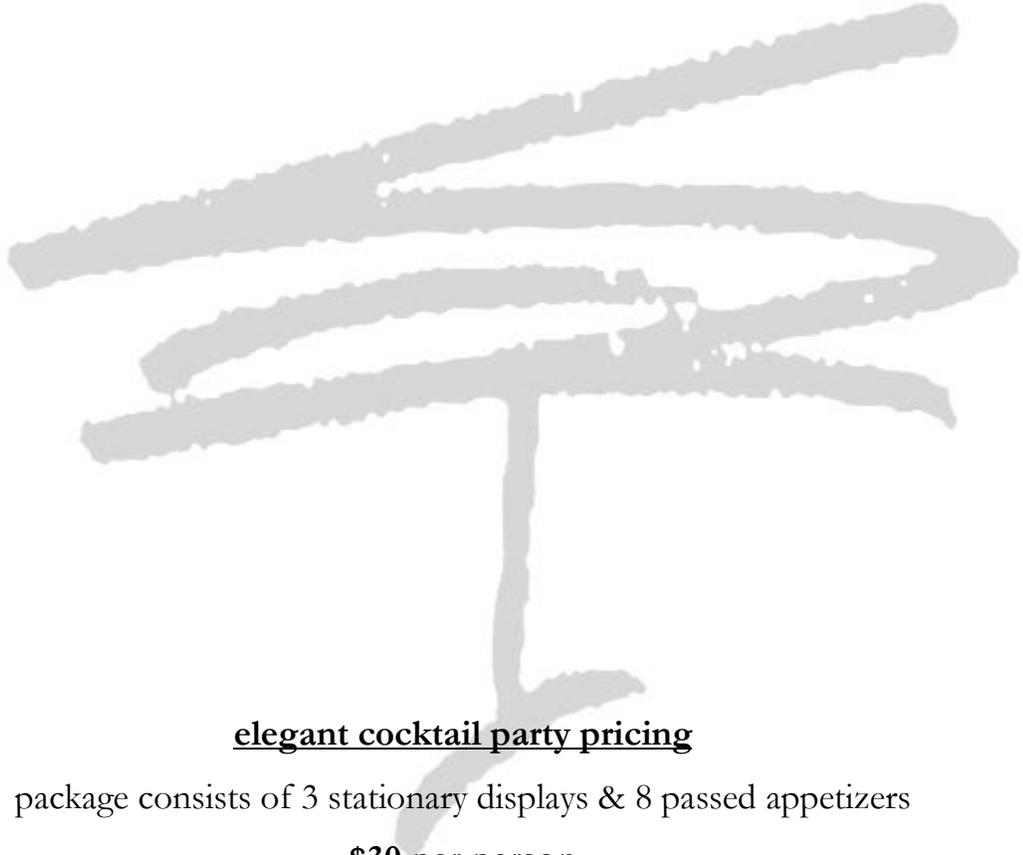
crab salad
old bay potato chip

coney island franks
puff pastry, kraut, and brown mustard

stuffed mushrooms
crab, herb parmesan

fish taco
battered fish, slaw

smoked salmon cucumber canape
herb cheese & dill on a cucumber slice



elegant cocktail party pricing

package consists of 3 stationary displays & 8 passed appetizers

\$30 per person

minimum of 2 staff members starting at \$150 each

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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

fresh 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

including tents, tables, chairs, linens, dishware & glassware

service staff

starting at \$150 per staff member

bartending services

starting at \$150 per bartender