
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 Dips

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 Quesadilla
Chicken, corn, onion and cheddar

Potato Latke
Served with applesauce

Philly Cheese Steak Eggroll
Chipotle ketchup

Soba Sushi Rolls
*Nori, avocado, sesame, cucumber and
sriracha aioli*

Tomato Mozzarella Skewers

Chicken Skewer
Harissa sauce

Cordon Blue Eggroll
Dijon mustard

Vegetable Egg Rolls
Soy ginger dipping sauce

Coney Island Franks
Puff pastry, kraut, and brown mustard

Spanish Gazpacho Shooter
Sherry, tomato and cucumber

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 at \$150 each
Based on 1.5 -2 hours of service

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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

Tomato Mozzarella Skewers

Maryland Crab Cakes

With a red pepper tartar

Grilled Chicken Skewers

Served with teriyaki sauce

Tuna Tartare

served on a freshly made wonton

Potato Latke

Sour cream and onion

Smoked Salmon Canapé

Herb cheese & dill on a brioche

Chicken Slider

Thai chili sauce and apple fennel slaw

Crispy Chicken Dumpling

Thai basil, peanut sauce

Beef Slider

Chipotle aioli and cheddar on a brioche

Reuben Arancini

Beef, Sauerkraut and gruyere cheese

Grilled Harissa Shrimp

Served with a chili glaze

Tomato Arancini

Mozzarella stuffed risotto cake

Lobster mac & cheese arancini

Crispy lobster arancini

Bruschetta

Garlic toasts with tomato basil salad

Churrasco Steak

Served with a chimichurri sauce

Grilled Cheese

Onion jam, arugula and chèvre on a brioche

Soba Sushi Rolls

Nori, avocado, sesame, cucumber and sriracha aioli

Vegetable Sushi Rolls

Avocado, cucumbers and soy

Philly Cheese Steak Eggroll

Served with chipotle ketchup

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Date wrapped in Bacon
Served with gorgonzola and almonds

Fish taco
Battered fish, slaw

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

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 at \$150 each
Based on 1.5 -2 hours of service

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Additional Services

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

Serves 35 guests

\$115

Dishware, glassware, linens and staffing also available

Miles Table & Catering utilizes seasonal, local organic ingredients when possible

Menus and pricing subject to seasonal availability