
MILES TABLE
& CATERING
where the neighborhood eats.

MEDITERRANEAN PRANZO

stationary hors d'oeuvres

mezze tray

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

traditional antipasto

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

stationary buffet

focaccia with olive oil

tuscan kale caesar salad

chicken bruschetta

grilled chicken breast topped with tomato basil relish and finished with balsamic reduction

asparagus parmigiano

roasted asparagus drizzled with olive oil and topped with parmigiano

orecchiette pasta

tossed with broccoli rabe, olive oil, roasted garlic and pesto

dessert

warm summer cobbler

MILES TABLE
& CATERING
where the neighborhood eats.

RITTENHOUSE DINNER BUFFET

stationary hors d'oeuvres

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

garden vegetable crudité
assorted raw vegetables paired with creamy pesto dip

stationary buffet

dinner rolls *with seasonal butter*

spinach arugula salad
with roasted portabella, gorgonzola and honey lemon vinaigrette

lemon basil european chicken
seared and served with asparagus and basil

herb roasted beef tenderloin
served with grilled bermuda onions and horseradish cream

french green beans
marinated with grape tomatoes, red onions, tarragon and a dijon dressing

roasted fingerling potatoes
tossed in sherry vinegar and topped with sea salt & rosemary

grilled vegetables
finished with aged balsamic

dessert

miles petite sweets tray

MILES TABLE
& CATERING
where the neighborhood eats.

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

menus and pricing subject to seasonal availability

for pricing please contact info@milestable.com

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