
MILES TABLE
& CATERING
where the neighborhood eats.

LOGAN SQUARE 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

passed hors d'oeuvres

coney island franks

puff pastry, kraut and brown mustard

philly cheese steak eggroll

ribeye, cheese and onion eggroll sliced and topped with chipotle ketchup

tuna tartare

shallot, soy, jalapeno chive on wonton chip

vegetable sushi rolls

bell peppers, carrot and cucumber with soy wasabi dip

stationary buffet

assorted sliced breads *with seasonal butter*

mesclun salad *with grape tomatoes, cucumbers and red onions*

orecchiette pasta *with sausage and fennel tossed in a mushroom ragout*

garlic balsamic chicken thighs *braised in balsamic with onions and tomatoes finished with fresh spinach and butter*

grilled seasonal vegetables *finished with balsamic*

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FRANKLIN SQUARE COCKTAIL BUFFET

stationary hors d'oeuvres

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

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

passed hors d'oeuvres

date wrapped in bacon
served with gorgonzola and almonds

mediterranean chicken skewers
lemon, oregano and paprika chicken with tabini sauce

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

maryland crab cakes

stationary buffet

arugula salad *with toasted almonds, sundried tomatoes and shaved parmesan*

garlic and fennel roasted pork loin *with a rosemary jus*

semolina pasta *with mascarpone and wild mushrooms*

european chicken *flavored with fennel and a madeira jus*

steamed potato salad *with celery hearts, onions, kalamata and spanish onions and an anchovy dressing*

tuscan grilled vegetables *finished with basil, red wine vinegar and olive oil*

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DICKINSON SQUARE BUFFET

stationary hors d'oeuvres

goat cheese tort

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

charred vegetable antipasto

grilled eggplant, summer squash, bell peppers, artichoke hearts and oven dried tomatoes with country bread and herbed goat cheese

tomato basil bruschetta

tomato basil relish with garlic rubbed le bus toasts

passed hors d'oeuvres

mozzarella grilled cheese

with tomato jam

salmon canapé

toasted ficelle topped with herb cheese smoked salmon and dill

mediterranean chicken skewers

lemon, oregano and paprika chicken with tabini sauce

arancini milanese

crispy saffron risotto with mozzarella

stationary buffet

torn green salad *with grilled vegetables and a lemon herb dressing*

grilled tuna *drizzled with an almond romesco*

boneless short rib *braised with red wine*

poached green bean salad *with cherry tomatoes, red onion, radicchio, and caramelized shallot sherry dressing*

mushroom risotto

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WASHINGTON SQUARE 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

mezze tray

seasonal hummus, creamy pesto dip, crudités, marinated feta, stuffed grape leaves with olives & pita

passed hors d'oeuvres

chicken and scallion dumpling

with sesame soy dipping sauce

tuna tartare

shallot, soy, jalapeno chive on wonton chip

crispy mac & cheese

3 cheese macaroni with panko crust and charred tomato sauce

harissa chicken skewer

grilled marinated chicken with red pepper harissa sauce

grilled baby lamb chops

rosemary, garlic and lemon finished with olive oil and maldon

stationary buffet

assorted sliced breads *with seasonal butter*

grilled salmon *with a honey chipotle glaze*

flank steak *marinated in red wine and garlic served with chimichurri*

cucumber salad *with, tomato, jalapeños, herbs and a red onion vinaigrette*

wild rice, quinoa and baby kale salad

grilled portabella mushrooms, wilted spinach and ripe tomatoes

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