

Breakfast Menu

Breakfast Buffets

Classic Continental per person, 12-person min **\$6**
assorted local bagels, mini danishes, mini breakfast cakes, cream cheese, butter & jellies

Lombard Street Bagel Display serves 12 **\$175**
assorted South Philly bagels, whipped cream cheese, herb cream cheese, sliced tomatoes, cucumbers, onions & side smoked salmon

Delancey Street per person, 15-person min **\$14.50**
scrambled eggs, applewood smoked bacon, red pepper home fries, Tahitian vanilla French toast & syrup

South Street per person, 15-person min **\$11**
scrambled eggs, applewood smoked bacon & red pepper home fries

Breakfast Bags

per person, 15 minimum

Breakfast Bag **\$8**
New York style bagel, cream cheese & whole fruit

Gluten Free Breakfast Bag **\$11**
gluten free bagel, cream cheese & whole fruit

Vegan Breakfast Bag **\$12**
vegan style bagel, peanut butter & whole fruit

A La Carte Additions

Added to any order, feeds up to 12 people

Farm Fresh Scrambled Eggs **\$50**

Breakfast Sandwiches **\$90**
choice of two breakfast sandwiches or wraps

Red Pepper Home Fried Potatoes **\$42**

Tahitian Vanilla French Toast **\$50**

Applewood Smoked Bacon (3 pcs.) **\$48**

Miles Sriracha Turkey Sausage (3 oz.) **\$60**

Bagels & Cream Cheese **\$40**

Sugar Waffles **\$42**
fruit compote & syrup

Seasonal Fruit Bowl **\$42**

Petite Quiche **\$54**

Beverages

Coffee & Tea Boxes

96 oz. (each box serves 8 to 10) Includes Half & Half, Sugar, Splenda

La Colombe Regular or Decaf **\$29.99**

Assorted Mighty Leaf Teas **\$24.99**

Juices | Apple, Orange, & Cranberry **\$2.00**

Bottled Water & Assorted 12 oz. **\$2.00**
Soft Drinks

Cold Lunch Menu

Artisan Sandwiches

- Roasted Turkey with red peppers
- Ham with Jarlsberg
- Roast Beef | red onion jam, arugula & gorgonzola
- Grilled Vegetable
- Caprese | fresh mozzarella, tomato, greens, red peppers & pesto
- Grilled Chicken
- Chicken Salad
- Tuna Salad

Salads serves up to 10

House Salad	\$34.99
feta, balsamic & butter toffee pecans	
Mediterranean Salad	\$34.99
cucumber, tomato, olives, feta & vinaigrette	
Arugula Salad	\$34.99
quinoa, feta & honey lemon dressing	
Kale Salad	\$34.99
mandarin oranges, cranberries, almonds & citrus yogurt dressing	
Steakhouse Salad	\$34.99
blue cheese, caramelized red onion, bacon & buttermilk dressing	
Apple Walnut Salad	\$34.99
greens, walnuts, cranberry & Dijon vinaigrette	
Teriyaki Chicken Salad	\$74.99
grilled chicken, chopped greens, carrot, cucumber, bell pepper & sesame ginger vinaigrette	
Grilled Sliced Ambient Chicken	\$74.99
lemon oregano marinated chicken atop greens with olives, tomatoes & feta served drizzled with Mediterranean dressing	
Sesame Tuna	\$90
3 oz. seared tuna atop chopped greens, cucumber, carrot, bell pepper, wasabi soy drizzle & sesame ginger dressing	

Lunch Packages per person, 12-person min

Associate Lunch	\$11
artisan sandwiches, choice of side & a dessert tray	
Executive Lunch	\$13
artisan sandwiches, choice of two sides & a dessert tray	
Miles Artisan Sandwich Tray	\$8
an assortment of our artisan sandwiches	
Cocktail Sandwiches 24 minimum	\$4.50
assorted sandwiches on mini artisan breads	
Associate Bagged Lunch	\$10
artisan sandwich, chips & a cookie	
Traditional Bagged Lunch	\$12
artisan sandwich, pasta salad & chips or a cookie	
Gluten Free Bagged Lunch	\$13
made on Philadelphia's own taffets bread, gluten free cookie, & side cucumber tomato salad	
Options: grilled chicken, oven roasted turkey, grilled vegetable, fresh mozzarella	
Vegan Lunch per person	\$14
grilled vegetable sandwich or salad, vegan side & vegan dessert	
Signature Sides per person, 12 min	\$2.50
• Pasta Salad Du Jour	• Health Slaw
• Potato Vinaigrette	• Cole Slaw
• Cucumber Tomato Salad	• Caesar Salad
• House made Chips	• Garden Salad

Beverages

Juices Apple, Orange, & Cranberry	\$2.00
Bottled Water & Assorted 12 oz.	\$2.00
Soft Drinks	

Vegan and Gluten Free options available

Hot Buffet Menu

Orders include disposable plates, cutlery, & napkins free of charge. Wire racks & sternos also included at a cost of \$5 per event. Disposable serving pieces (please specify in needed).

South Street Buffet (15-person min.)

Choice of one entrée, two sides, & Garden or Caesar salad **\$15**

Additional sides	\$3.95	Miles Cookie Tray	\$1.95
Additional entrees	\$4.95	Bread & Butter	\$0.75

Chicken

Chicken Piccata

white wine, lemon & capers

Chicken Madeira

madeira mushroom glaze

Chicken Bruschetta

grilled chicken breast, tomato, basil & balsamic

Fajita Style Chicken

grilled sliced chicken, cilantro, peppers, onions & chipotles

Chicken Parmesan

crispy chicken cutlet, tomato sauce, mozzarella & parmesan

Teriyaki Glazed Chicken

soy ginger marinated grilled chicken breast & honey teriyaki glaze

Seafood (additional \$2 per person)

Grilled Salmon Fillet

finished with balsamic reduction & lemon

Teriyaki Salmon

grilled salmon with honey teriyaki glaze

Pesto Salmon

basil walnut puree

Grilled Salmon

topped with sundried tomato, olives, & olive oil with basil

Lump Crab Cakes

- Almond Rice Pilaf
- Cucumber Tomato Salad
- Honey Glazed Carrots
- Penne Pasta and Tomato Basil
- Roasted Sweet Potatoes

Vegetarian

Vegetable Ratatouille

zucchini, eggplant, yellow squash, roasted with tomato & herbs

Crispy Eggplant Parmesan

fried eggplant, tomato sauce & mozzarella

Arancini

crispy risotto with parmesan, topped with mozzarella & tomato sauce

Baked Penne Pasta

tomato sauce & ricotta cheese

Pork & Beef

Italian Sausage

grilled with mushroom, onions & peppers

Pulled Pork

barbeque braised pork

Roasted Pork Loin

cranberry & whole grain mustard glaze

Pepper Steak

soy ginger glazed flank steak with mushroom & onions

Roast Beef

in gravy with horseradish cream

Steak Fajita

with peppers and onions

Sides

- | | |
|-----------------------------|----------------------|
| Basil Fried Rice | Mashed Potatoes |
| Pasta with Vodka sauce | Potatoes Vinaigrette |
| Grilled Seasonal Vegetables | Roasted Vegetables |
| Baked Macaroni & Cheese | Vegetables Du Jour |
| Herb Roasted Potatoes | |

MILES TABLE & CATERING

where the neighborhood eats.

Pasta & Sandwich

Buffet Options 15 person min. **\$13**

assortment of artisan sandwiches, Garden or Caesar salad, & choice of one Miles hot pasta

Orecchiette Bolognese

Penne with Vodka Blush

Sausage with Broccoli Rabe

Mushroom & Mascarpone

Roasted Vegetable Primavera

Hot Sandwich Buffet 15 person min.

Caesar or garden salad & pasta salad du jour

Dressing options: balsamic, buttermilk ranch or sesame ginger

Choose one sandwich per person **\$13**

Choose two sandwiches per person **\$16**

Sliced cheese tray **\$0.95**

Roast Beef & Gravy

horseradish cream & rolls

Beef Meatball

marinara on long rolls

Pulled BBQ Pork

served on small rolls

Chicken Scallopini

served with rolls

Dessert Additions

Miles Dessert Tray **\$2.95**

assorted house baked cookies, brownies, & blondies with chocolate mints

Mini Cannoli **\$3.95**

Assorted miniature bars **\$3.95**

Sheet Cakes Available

e-mail for pricing

A la Carte

Hot Pasta Creations 15 person min **\$5.95**

Mushroom & Spinach Lasagna

creamy truffle sauce, layers of fresh pasta, spinach & mushrooms

Pasta Bolognese

Penne with Sausage & Broccoli Rabe

A la Carte Snack Trays feeds 15

Southern Fried Chicken Finger Platter **\$75**

100 pcs., served with sweet mustard

Fresh Mozzarella & Tomato Tray **\$75**

mozzarella, sliced tomato, toasted baguette, finished with basil & olive oil

Mediterranean Display **\$75**

grilled squash, seasonal hummus, sliced vegetables, roasted olives, & crispy pita

Artisan Cheese Board **\$90**

assortment of cheese, grapes, dried fruit & crackers

Tortilla Chips **\$85**

guacamole & pico de gallo

Beverages

Juices | Apple, Orange, & Cranberry **\$2.00**

Bottled Water & Assorted 12 oz. **\$2.00**

Soft Drinks