
MILES TABLE
& CATERING
where the neighborhood eats.

THE BOK SEATED DINNER

includes hors d'oeuvres, salad, entrée, sides and coffee service
**vegetarian option included, and pre-order needed for entrees*

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, with crudités, marinated feta, stuffed grape leaves with olives and pita chips

passed hors d'oeuvres

tuna tartare
shallot, soy, jalapeno chive on wonton chip

black bean and corn empanada
black beans, corn and cheddar in baked savory pastry

grilled cheese
onion jam, arugula and chèvre on a brioche

harissa chicken skewer
grilled marinated chicken with red pepper harissa sauce

dinner service

late harvest salad with apples, walnuts, bleu cheese and an autumn vinaigrette

lemon thyme chicken breast with herb de provence jus

mushroom risotto

roasted broccolini

la colombe coffee display

coffee display featuring samovar display of la colombe, regular, decaffeinated coffee and a selection of tea

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THE WANAMAKER SEATED DINNER

includes hors d'oeuvres, a salad, a chicken entrée, sides and coffee service

**vegetarian option included, and pre-order needed for entrees*

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

fish taco

beer battered tilapia, pickled cabbage chipotle aioli

reuben arancini

corned beef, sauerkraut and gruyere cheese

chicken satay

curry ginger grilled chicken with chipotle peanut barbeque sauce

potato latke

crispy potato cake topped with sour cream and chive

shrimp and spring onion pot sticker

with a soy ginger dipping sauce

dinner service

miles house salad *with butter toffee pecans, feta cheese and balsamic vinaigrette*

eupean chicken breast *marinated in lemongrass, ginger and sake with a soy beurre blanc*

fingerling potatoes *with pancetta, rosemary and sea salt*

roasted asparagus

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THE GRAHAM SEATED DINNER

*includes hors d'oeuvres, a salad, choice of two entrees, sides and coffee service
vegetarian option included and pre-order needed for entrees

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

shrimp and mango ceviche
mexican shrimp, cilantro, lime, orange and mango

ginger steak skewer
grilled soy, ginger flank steak with finished with hoisin sesame sauce

porcini arancini
mushroom risotto with truffled, porcini and parmesan

filet canape
Artichoke and herb puree with arugula and parmesan

thai chili chicken slider
crispy sweet and spicy glazed chicken topped with mint cabbage slaw

spinach phyllo triangles

dinner service

roquette salad *with baby arugula, toasted pine nuts and parmigiano-reggiano olive oil and balsamic vinaigrette*

pan seared european chicken *breast in a classic fine herb sauce*

pecorino romano crusted salmon *with a tomato basil coulis*

mashed potatoes

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

**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