
MILES TABLE
& CATERING
where the neighborhood eats.

The Bok Seated Dinner | \$40 per guest

Includes hors d'oeuvres, salad, entrée, sides and coffee service

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

Cocktail Hour

Stationary Hors D'oeuvres

Miles Artisan Cheese Board *featuring seasonal house made jam, fig spread or apple butter alongside grapes, berries and water crackers*

Seasonal Hummus *with garden crudités*

Marinated olives, tomato basil bruschetta *with toasted crostini*

Grilled tuscan vegetable display

Passed hors d'oeuvres

Tuna tartare *on wonton crisp with micro cilantro*

Corn and black bean *empanada on banana leaf*

Grilled cheese *with chevre and onion jam*

Grilled harissa chicken skewer

Dinner Service

Late harvest salad | *Apples, walnut, bleu cheese and a late harvest vinaigrette*

Lemon thyme chicken breast *with herb de provence jus*

Plated dinner accompanied by mushroom risotto and roasted broccolini

Dessert

Miles Table will plate or platter dessert provided by client

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

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The Wanamaker Seated Dinner | \$50 per guest

Includes hors d'oeuvres, salad, chicken entrée, sides, tiered wedding cake and coffee service

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

Cocktail Hour

Stationary Hors D'oeuvres

Miles Artisan Cheese Board *featuring seasonal house made jam, fig spread or apple butter alongside grapes, berries and water crackers*

Crudité vegetables artistically displayed with lemon basil dip

Passed Hors D'oeuvres (choose six)

Mini crab cakes | *roasted pepper remoulade*

California roll | *wasabi aioli*

Smoked salmon Boursin canapé with dill

Shrimp and mango Ceviche | *tortilla cup*

Seared tuna | *wonton chip, wasabi aioli*

Tuna tartar | *gaufrette*

Thai peanut chicken skewer | *coconut peanut sauce*

Crispy chicken dumpling | *sweet soy*

Potato latke | *vanilla apple sauce*

Tempura asparagus | *roasted garlic aioli*

Vegetable spring roll | *plum sauce*

Truffle mushroom arancini

Bleu cheese mousse with Asian pear and sun-dried cranberry

Tomato basil Bruschetta crostini

Fresh mozzarella roasted pepper crostini

Filet canapé | *artichoke and herb puree, arugula and parmesan*

Grilled beef sate | *coconut peanut sauce*

Coney Island Franks | *Mini franks wrapped in puff pastry*

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Dinner Service

First Course

Mixed Green Salad | *Butter toffee pecans, feta cheese and balsamic vinaigrette*

Roquette Salad | *Baby arugula, toasted pine nuts and Parmigiano-Reggiano olive oil and balsamic vinaigrette*

Poached Pear Salad | *Bitter greens (endive Belgium endive and radicchio), crumbled goat cheese with toasted hazel nuts and raspberry vinaigrette*

The Changing of the Seasons | *Julienne granny smith, dried cranberry, toasted walnuts and dijon vinaigrette*

Mediterranean | *Romaine hearts, sliced cucumber, chopped tomato, feta, Kalamata olives, red onions and lemon oregano vinaigrette*

Fusion | *Napa cabbage, romaine & endive, sliced daikon, carrot, cucumber, grape tomatoes and sesame ginger vinaigrette*

Entrée Course

Organic Chicken | *Pan seared European chicken breast in a classic fine herb sauce*

European Chicken Madeira | *Fennel topped European chicken breast, asparagus spears in a Madeira au jus*

Lemon Grass Chicken | *Lemongrass, ginger and sake marinated European chicken breast in a soy beurre blanc*

Chicken Piccata | *Capers, lemon in a house made jus*

Dessert Course

Elegant Tiered wedding cake with American butter cream

**Assorted flavors available*

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The Graham Seated Dinner with 2 entrees | \$63 per guest

Includes hors d'oeuvres, salad, choice of two entrees, sides, tiered wedding cake and coffee service

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

Cocktail Hour

Stationary Hors D'oeuvres

Miles Artisan Cheese Board *featuring seasonal house made jam, fig spread or apple butter alongside grapes, berries and water crackers*

Crudité vegetables artistically displayed with lemon basil dip

Passed Hors D'oeuvres (choose six)

Mini crab cakes | *roasted pepper remoulade*

California roll | *wasabi aioli*

Smoked salmon Boursin canapé with dill

Shrimp and mango Ceviche | *tortilla cup*

Seared tuna | *wonton chip, wasabi aioli*

Tuna tartar | *gaufrette*

Thai peanut chicken skewer | *coconut peanut sauce*

Crispy chicken dumpling | *sweet soy*

Potato latke | *vanilla apple sauce*

Tempura asparagus | *roasted garlic aioli*

Vegetable spring roll | *plum sauce*

Truffle mushroom arancini

Blue cheese mousse with Asian pear and sun-dried cranberry

Tomato basil Bruschetta crostini

Fresh mozzarella roasted pepper crostini

Filet canapé | *artichoke and herb puree, arugula and parmesan*

Grilled beef sate | *coconut peanut sauce*

Coney Island Franks | *Mini franks wrapped in puff pastry*

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Dinner Service

First Course

Mixed Green Salad | *Butter toffee pecans, Feta cheese and balsamic vinaigrette*

Roquette Salad | *Baby arugula, toasted pine nuts and Parmigiano-Reggiano olive oil and balsamic vinaigrette*

Poached Pear Salad | *Bitter greens (endive Belgium endive and radicchio), crumbled goat cheese with toasted hazel nuts and raspberry vinaigrette*

The Changing of the Seasons | *Julienne granny smith, dried cranberry, toasted walnuts, Dijon vinaigrette*

Mediterranean | *Romaine hearts, sliced cucumber, chopped tomato, feta, Kalamata olives, red onions and lemon oregano vinaigrette*

Fusion | *Napa cabbage, romaine & endive, sliced daikon, carrot, cucumber, grape tomatoes and sesame ginger vinaigrette*

Entrée Course

Poultry

Organic Chicken | *Pan seared European chicken breast in a classic fine herb sauce*

European Chicken Madeira | *Fennel topped European chicken breast, asparagus spears in a Madeira au jus*

Lemon Grass Chicken | *Lemongrass, ginger and sake marinated European chicken breast in a soy beurre blanc*

Chicken Piccatta | *Capers, lemon in a house made jus*

Seafood

Teriyaki Glazed Salmon | *Grilled salmon fillet in a Japanese teriyaki glaze*

Pesto Crusted Salmon | *Pecorino Romano crusted Salmon with a tomato basil coulis*

Salmon Provencal | *Grilled salmon with tomatoes, olives and artichoke ragout*

Crab Cakes | *Two pan seared Maryland Lump crab cakes with Roasted garlic aioli*

Dessert

Elegant Tiered wedding cake with American butter cream

**Assorted flavors available*

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Beverage service

Miles soft drinks and bar fruit

*Includes coke, diet coke, sprite, acqua panna and pellegrino
club soda, tonic water, ginger ale
lemons, limes and ice*

added cost \$5.99 per guest

*miles will serve all beverages and recommend amounts if needed

*client must supply all alcoholic beverages

* client may also supply all soft drinks and mixers