



MILES TABLE

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*

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*



MILES TABLE

THE WANAMAKER SEATED DINNER | \$50 PER GUEST

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



MILES TABLE

THE GRAHAM SEATED DINNER | \$63 PER GUEST

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

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

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

menus and pricing subject to seasonal availability