



MILES TABLE

## LOGAN SQUARE BUFFET | \$35 PER GUEST

### 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 BUFFET | \$45 PER GUEST

### 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 tahini 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 | \$47 PER GUEST

### 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 tahini 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 | \$49 PER GUEST

### 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



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## 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*