
MILES TABLE
& CATERING
where the neighborhood eats.

SIMPLE COCKTAIL PARTY MENU

stationary hors d'oeuvres (choose 2)

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*

garden vegetable crudité

assorted raw vegetables paired with creamy pesto dip

goat cheese tort

whipped goat cheese topped with red onion jam served with assorted crackers and baguette

tomato basil bruschetta

garlic rubbed le bus toasts served with tomato basil relish

southwestern dip trio

fresh pico de gallo, guacamole and black bean dip served alongside blue corn tortilla chips

marinated tomato and mozzarella

fior di latte mozzarella, tomato, basil, aged balsamic and olive oil with sliced bread

passed hors d'oeuvres (choose 5)

salmon canapé

*toasted ficelle topped with herb cheese
smoked salmon and dill*

crispy mac & cheese

*3 cheese macaroni with panko crust and
charred tomato sauce*

harissa chicken skewer

*grilled marinated chicken with red pepper
harissa sauce*

soba sushi rolls

*nori, avocado, sesame, cucumber and
sriracha aioli*

cordon blue eggroll

dijon mustard

maryland crab cakes

with a red pepper tartar

MILES TABLE
& CATERING
where the neighborhood eats.

garlic roasted shrimp cocktail
*roasted chili garlic prawns with cocktail
sauce*

tuna tartare
shallot, soy, jalapeno chive on wonton chip

grilled cheese
onion jam, arugula and chèvre on a brioche

vegetable sushi rolls
*bell peppers, carrot and cucumber with soy
wasabi dip*

chicken quesadilla
*chicken tinga, cheddar cheese in crispy
xalapa tortilla*

potato latke
*crispy potato cakes topped with sour cream
and chive*

philly cheese steak eggroll
*ribeye, cheese and onion eggroll sliced and
topped with chipotle ketchup*

coney island franks
puff pastry, kraut and brown mustard

chicken and scallion dumpling
with sesame soy dipping sauce

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

tomato mozzarella skewer

simple cocktail party pricing

package consists of 2 stationary displays & 5 passed appetizers

\$25 per person

minimum of 2 staff members starting at \$150 each

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

menus and pricing subject to seasonal availability

MILES TABLE
& CATERING
where the neighborhood eats.

ELEGANT COCKTAIL PARTY MENU

stationary hors d'oeuvres (choose 3)

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

garden vegetable crudité

assorted raw vegetables paired with creamy pesto dip

goat cheese tort

whipped goat cheese topped with red onion jam served with assorted crackers and baguette

traditional antipasto

artisan salami, pickled vegetables, brined olives, roasted peppers and marinated ciliegine served with garlic toasts

tomato basil bruschetta

garlic rubbed le bus toasts served with tomato basil relish

southwestern dip trio

fresh pico de gallo, guacamole and black bean dip served alongside blue corn tortilla chips

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

prosciutto and melon plate

wedges of sweet cantaloupe with topped with prosciutto di parma and fresh mint

MILES TABLE
& CATERING
where the neighborhood eats.

passed hors d'oeuvres (choose 8)

salmon canapé
*toasted ficelle topped with herb cheese
smoked salmon and dill*

mediterranean chicken skewers
*lemon, oregano and paprika chicken with
tahini sauce*

garlic roasted shrimp cocktail
*roasted chili garlic prawns with cocktail
sauce*

maryland crab cakes
with a red pepper tartar

tuna tartare
shallot, soy, jalapeno chive on wonton chip

grilled cheese
onion jam, arugula and chèvre on a brioche

fish taco
*beer battered tilapia, pickled cabbage
chipotle aioli*

reuben arancini
corned beef, sauerkraut and gruyere cheese

arancini milanese
crispy saffron risotto with mozzarella

date wrapped in bacon
served with gorgonzola and almonds

stuffed mushrooms
crab, herb parmesan

crab salad
old bay potato chip

crispy lobster mac & cheese
lobster arancini with panko crust

soba sushi rolls
*nori, avocado, sesame, cucumber and
sriracha aioli*

philly cheese steak eggroll
*ribeye, cheese and onion eggroll sliced and
topped with chipotle ketchup*

coney island franks
puff pastry, kraut and brown mustard

chicken and scallion dumpling
with sesame soy dipping sauce

tomato basil bruschetta
tomato basil brunoise on toasted ficelle

shrimp and spring onion pot sticker
with a soy ginger dipping sauce

chicken satay
*curry ginger grilled chicken with chipotle
peanut barbeque sauce*

spanish gazpacho shooter
sherry, tomato and cucumber

cheeseburger slider
*angus beef, cheddar cheese, chipotle aioli on
soft brioche*

MILES TABLE
& CATERING
where the neighborhood eats.

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

churrasco steak skewer
skewered garlic, oregano marinated
flank steak finished with chimichurri

grilled baby lamb chops
rosemary, garlic and lemon finished with olive oil and maldon

elegant cocktail party pricing

Package consists of 2 stationary displays & 5 passed appetizers

\$30 per person

Minimum of 2 staff members starting at \$150 each

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

menus and pricing subject to seasonal availability

MILES TABLE & CATERING

where the neighborhood eats.

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