
MILES TABLE
& CATERING
where the neighborhood eats.

Logan Square Cocktail Reception & Buffet | \$35 per guest

Stationary Hors D'oeuvres

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

Crudit  vegetables artistically displayed with lemon basil dip

Passed Hors D' oeuvres

Coney Island Franks

Philly Cheesesteak Eggroll *served with chipotle ketchup*

Korean Vegetable Pancakes *with a sesame aioli*

Vegetable Sushi Rolls *with a wasabi soy 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*

Grilled Chicken *marinated in roasted peppers, garlic sofrito and finished with a lemon oregano dressing*

Grilled Asparagus, Bell Peppers, Zucchini, Red onion and Eggplant *finished with balsamic*

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Franklin Square Cocktail Reception & Buffet / \$45 per guest

Stationary Hors D'oeuvres

Marinated Sliced Mozzarella *served with crostini, tomato basil relish, roasted peppers and grilled eggplant with balsamic*

Fig Stuffed Brie served *with crackers*

Mediterranean Display *with traditional tabini hummus, dolmades, marinated grilled eggplant alongside fresh and toasted pita*

Passed Hors D' oeuvres

Dates wrapped in Bacon *with Marcona almonds*

Sausage and Pepper *wrapped in puff pastry*

Philly Cheese Steak Empanadas

Steamed Crab Rangoon *with soy ginger dip*

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

Braised Chicken Thigh *with balsamic, red onion and tomato*

Steamed Potato Salad, Celery hearts, Onions, Kalamata and Spanish onions *with an anchovy dressing*

Tuscan Grilled Vegetables *finished with basil, red wine vinegar and olive oil*

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Dickinson Square Cocktail Reception & Buffet | \$47 per guest

Stationary Hors D'oeuvres

Goat Cheese Tort *topped with onion jam with sliced baguette*

Poached Asparagus, Wax Beans and Tomatoes with *creamy red pepper dip*

White Bean and Sundried Tomatoes *with toasted herbed focaccia*

Passed Hors D'oeuvres

Mozzarella Grilled Cheese *with tomato jam*

Crostini topped with Smoked Salmon and Herb Cheese

Grilled Chicken Skewers *with lemon oregano*

Herbed Risotto Arancini

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*

Soft Yellow Polenta *finished with smoked mozzarella truffle cream*

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Washington Square Cocktail Reception & Buffet / \$49 per guest

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

Southwestern Chips and Dip *featuring citrus guacamole, cucumber and tomato Pico de Gallo alongside blue corn chips*

Passed Hors D' oeuvres

Crispy Cauliflower glazed with sweet chili

Tuna Tartare served on a freshly made wonton

Crab cake with lemon caper sauce

Harissa Chicken Skewer

Black Bean and Corn Empanada

Stationary Buffet

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

Assorted Sliced breads with seasonal butter