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MILES TABLE  
& CATERING  
*where the neighborhood eats.*

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DINNER BUFFET WITH PASSED HORS D'OEUVRES

COCKTAIL HOUR

HOUSE CURED SALMON

CUCUMBER, OLIVES, HERB CHEESE, DILL MUSTARD, PICKLED RADISH  
AND PUMPERNICKEL

ARTISAN SEASONAL CHEESE BOARD

FRUIT JAM, GRAPES AND BERRIES, ASSORTED CHEESES WITH SLICED  
BAGUETTE

GARDEN CRUDITÉS

LEMON BASIL DIP

PASSED APPETIZERS {6}

LEMON HERB SHRIMP | VODKA INFUSED COCKTAIL SAUCE

GRILLED CHEESE | GOAT CHEESE, ONION JAM, BABY ARUGULA

"PHILLY" CHEESESTEAK SPRING ROLL | CHIPOTLE KETCHUP

FILET CANAPÉ | CROUSTADE, ARTICHOKE PUREE AND PARMESAN

TUNA TARTAR | CUCUMBER, SESAME, JALAPEÑO, SOY

GRILLED CHICKEN SATAY | PEANUT DIP

TRUFFLE MUSHROOM ARANCINI

LAMB SLIDER | TZATZIKI AND FETA

FALAFEL | CHICK PEA FRITTER, PITA ROUND, TAHINI

"CRABBY" TOMATO | CHERRY TOMATO STUFFED WITH CRAB SALAD

ANTI PASTA SKEWER | KALAMATA, TOMATO, MOZZARELLA

SHRIMP AND SPRING ONION POTSTICKER | SOY GINGER DIP

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DINNER BUFFET

SALADS {1}

HOUSE SALAD | BALSAMIC VINAIGRETTE, BUTTER TOFFEE PECANS  
AND FETA CHEESE

CAESAR SALAD | FOCACCIA CROUTONS, PECORINO, AND SHALLOT  
BALSAMIC EMULSION

BABY SPINACH SALAD | SLICED EGG, MUSHROOM, RED ONION AND  
CREAMY PARMESAN DRESSING

ASSORTED LEBUS DINNER ROLLS | SWEET BUTTER BALLS

ENTRÉES {3}

GRILLED SALMON | TOPPED WITH SPINACH, WALNUTS, BAROLO  
REDUCTION

SLICED FLANK STEAK | ROASTED BERMUDA ONION, BALSAMIC  
REDUCTION

LEMON BASIL CHICKEN | ASPARAGUS AND BASIL

ORECCHIETTE PASTA | ROASTED MUSHROOMS, PARMESAN TRUFFLE  
CREAM

STEAK AU POIVRE | ROASTED MUSHROOM SALAD AND STEAK  
VINAIGRETTE

LEMON THYME CHICKEN | CRANBERRY JUS

SALMON PROVENCAL | OLIVE TOMATO RELISH

PORTOBELLO BOURGUIGNON | PORTABELLA AND RED WINE STEW  
OVER PASTA FINISHED WITH PARMESAN

TILAPIA | PAN SEARED WITH CRISPY CAPERS AND LEMON BEURRE  
BLANC

TERIYAKI SALMON | GLAZED WITH SAKI GINGER SAUCE {STIR FRIED  
SCALLIONS}

PENNE PUTTANESCA | CLASSIC CAPER TOMATO OLIVE SAUCE

PENNETTE PESCATORE | CRAB, SHRIMP, CLAM AND MUSSEL IN A  
GARLIC SAFFRON TOMATO SAUCE

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LAMB BOLOGNESE | ORECCHIETTE AND REGGIANO  
JUMBO LUMP CRAB CAKES | PANKO CRUSTED WITH ROASTED PEPPER  
TARTAR

SIDES {2}

~EACH ADDITIONAL 3 PER GUEST~

CHINESE LONG BEANS | STIR FRIED WITH OYSTER SAUCE  
WHITE & WILD RICE PILAF  
ROASTED SEASONAL VEGETABLES  
ROASTED FINGERLING POTATO SALAD | TRUFFLE VINAIGRETTE  
SALT & VINEGAR ROASTED POTATOES | SHERRY AND SEA SALT  
CRISPY CREAMY RISOTTO | FRESH HERBS AND RICOTTA  
SNAP PEAS | RED PEPPERS, LEMON AND GARLIC  
MARINATED GREEN BEAN SALAD | MUSTARD TARRAGON VINAIGRETTE  
ROASTED MUSHROOM & BARLEY SALAD  
SWEET POTATOES | ROASTED WITH MAPLE AND THYME  
BASMATI RICE WITH MUSHROOMS  
GRILLED VEGETABLES | FINISHED WITH AGED BALSAMIC  
THREE BEAN SALAD | FRENCH, WHITE AND GARBANZO WITH GARLIC  
DRESSING

DESSERTS

SEASONAL DESSERT BAR | ASSORTED MINIATURE DESSERTS,  
CHOCOLATES, CANNOLIS,  
FRENCH MACAROONS, ITALIAN COOKIES, MOUSSE CUPS  
SEASONAL FRUIT SALAD | GARNISHED WITH MINT AND VANILLA SYRUP

PRICING

50 PER GUEST (50 MINIMUM) 2 STAFF MIN AT 150 EACH  
RENTALS SUCH AS GLASSWARE, PLATES, LINENS, ETC TBD