

MILES TABLE

philadelphia



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Catering

BREAKFAST

minimum 10 servings

CONTINENTAL DISPLAY (N)

assorted bagels, mini danish,
pound cakes, butter, cream cheese & jelly
7.95

EGG SANDWICHES 9.95

Our classic 3 egg sandwiches served on
artisan ciabatta individually wrapped and
labeled
GF+2

- bacon, egg and cheese
- turkey sausage, egg and cheese
- spinach, egg and cheese
- classic egg and cheese

VEGAN EGG SANDWICH 16.95 (V)

Plant based just egg, tomato, baby
arugula

BOARDROOM BUFFET

assorted bagels, smoked salmon and
accoutrements including lettuce, tomatoes,
red onions & cream cheese

CHOOSE 1 SIDE
fruit salad (V+GF)
yogurt parfait (GF)
20.95

GLUTEN FREE

individually wrapped

GF FRESH BAGEL TRAY 7.95
cream cheese, butter and jam

GF HOMESTYLE MUFFINS 7.95



MORNING BREAKFAST BUFFET

CHOOSE 2 COLD BREAKFAST ITEMS

cakes & mini danish (N)
assorted muffins (N)
fresh bagel tray
fruit salad (V+GF)

& CHOOSE 2 HOT BREAKFAST ITEMS

scrambled eggs (GF)
petite cheddar frittatas (GF)
sriracha turkey sausage (GF)
applewood bacon (GF)
red pepper home fries (GF)
tres leches french toast
17.95

BREAKFAST A LA CARTE

minimum 10 servings

BREAKFAST BOX

individually wrapped
GF/VEGAN +2

EGG SANDWICH BOX 13.95
selection of our egg and cheese
sandwiches and whole fruit

CONTINENTAL BOX 10.95
bagel, whole fruit and yogurt
parfait

VEGAN BAGEL BOX 10.95
bagel, peanut butter and fruit
salad

HOT BREAKFAST

VEGAN SAUSAGE 2PC (V) 6.95

MAPLE PORK SAUSAGE 2PC (GF) 5.95

SRIRACHA TURKEY SAUSAGE 2PC (GF) 6.95

APPLEWOOD BACON 3 PC(GF) 5.95

SCRAMBLED EGGS (GF) * 5.95

RED PEPPER HOME FRIES (V+GF) 5.95
chipotle aioli & ketchup

TRES LECHES FRENCH TOAST 7.95
strawberries, dulce de leche & syrup

PETITE FRITTATAS 7.95 (GF)
baked with cheddar and spinach

COLD BREAKFAST

FRESH BAGEL TRAY 4.95
cream cheese, butter and jam

FRESH FRUIT SALAD (V+GF) 4.95

CAKES & MINI DANISH (N) 4.95
sweet danish, pound cakes and croissants

CHOCOLATE CROISSANTS 4.95

MINI DANISH ASSORTMENT (N) 4.95

HOMESTYLE MUFFINS (N) 4.95

INDIVIDUAL CUPS

FRESH FRUIT CUP (V+GF) 5.95

YOGURT PARFAIT CUP (GF) 5.95

OVERNIGHT OATS (V+GF) 5.95



SANDWICH BUFFETS

minimum 10 servings

ASSOCIATE PACKAGE

signature sandwiches,
housemade kettle chips, &
a miles dessert tray
14.95

EXECUTIVE PACKAGE

signature sandwiches,
housemade kettle chips,
choice of garden salad, house salad
or pasta salad & a miles dessert tray
16.95

GRANDE PACKAGE

signature sandwiches,
housemade kettle chips,
choice of 2 sides or salads
& a miles dessert tray
18.95

SIGNATURE SANDWICHES

tuscan turkey with roasted peppers & basil mayo
grilled chicken with chipotle aioli wrap
smoked ham & swiss with sweet mustard
roast beef with onion jam & blue cheese
fresh mozzarella & tomato with roasted peppers
traditional tuna salad with provolone wrap
grilled veggie with hummus wrap (v)
10.95

SIDES AND SALADS

MILES HOUSE SALAD (GF) 4.95
greens, toffee pecans, feta and balsamic

GARDEN SALAD (V+GF) 4.95
greens, tomato, cucumber, onion, carrot and balsamic

APPLE WALNUT SALAD (V+GF) 4.95
greens, apple, cranberry, walnut and dijon

CUCUMBER TOMATO SALAD (V+GF) 4.95
arugula, tomato, cucumber, onion
and garlic vinaigrette

POTATO VINAIGRETTE (V+GF) 4.95
steamed potatoes, celery and dijon

PASTA SALAD DU JOUR (V) 4.95

GRILLED VEGETABLES (V+GF) 4.95

KETTLE CHIPS (V+GF) 2.95



BOXED LUNCHES

minimum 10 servings

BOXED HARVEST SALADS 15.95

choice of salad from below, dinner roll and a chocolate chunk cookie
10 person minimum; 5 minimum per selection

grilled chicken or roasted vegetables +5.95

GF/VEGAN +2

MEDITERRANEAN QUINOA (V)
arugula, garbanzo, cucumber, tomato,
kalamata and garlic dressing

HOUSE SALAD
mixed greens, butter toffee pecans,
feta and balsamic dressing

APPLE WALNUT SALAD (V)
mixed greens, apples, cranberries,
walnuts and dijon vinaigrette

FARRO BOWL (V)
chilled grain salad with roasted
vegetables and sherry vinaigrette

GARDEN SALAD (V)
mixed greens, cucumber, tomato,
onion and balsamic dressing

KITCHEN SINK
romaine, hard boiled egg, blue cheese,
tomato and buttermilk ranch dressing

COLD BOXED LUNCHES

individually wrapped
GF/VEGAN +2

ASSOCIATE BOX

signature sandwich, kettle chips,
& a chocolate chunk cookie
15.95

EXECUTIVE BOX

signature sandwich, kettle chips, pasta salad
& a chocolate chunk cookie
17.95

HOT SANDWICHES

10 person minimum,
5 piece minimum per type
GF/VEGAN +2

HOT SANDWICHES

molasses bbq pulled pork- molasses bbq, onion and slaw
italian eggplant- spinach and parmesan
crispy chicken- cooper sharp and pickle
short rib grilled cheese- swiss, onion and spinach
falafel wrap (V)
12.95

HOT SANDWICH BOXED LUNCH

handcrafted hot sandwich, kettle chips and a
chocolate chunk cookie
16.95

HOT SANDWICH BUNDLE

10 handcrafted hot sandwiches
10 bags of kettle chips
10 chocolate chunk cookies
159.50



HOT BUFFET

minimum 10 servings

SOUTH STREET BUFFET

choice of a miles house or garden salad,
2 entrees & 2 Sides
22.95

ENTREE SELECTIONS

POULTRY

HERB GRILLED CHICKEN (GF)
garlic, fresh herbs, olive oil

CHICKEN BRUSCHETTA (GF)
balsamic glaze, tomato basil relish

CHICKEN MARSALA
marsala wine, mushroom, shallot

VEGETARIAN

WILD MUSHROOM PASTA
arugula, truffle oil, cream, parmesan

RATATOUILLE (V+GF)
roasted garden vegetables,
tomato, herbs

EGGPLANT FLORENTINE
ricotta, parmesan, mozzarella, spinach,
tomato basil sauce

BEEF AND PORK

PULLED PORK
molasses barbecue sauce, rolls

BRAISED SHORT RIBS (GF) +3
rosemary demi-glaze

STEAK CHIMICHURRI (GF) +3
petite tenderloin, herb sauce

SEAFOOD

TUSCAN SALMON (GF) +3
tomato, basil, aged balsamic

THAI CHILI SALMON (GF) +3
sweet chili glaze

GARLIC ROASTED SHRIMP (GF) +3

CHESTNUT STREET BUFFET

choice of a miles house or garden salad,
3 entrees & 2 Sides
28.95

SIDE SELECTIONS

homestyle mashed potatoes (GF)

herb roasted potatoes (V+GF)

maple harissa carrots (V+GF)

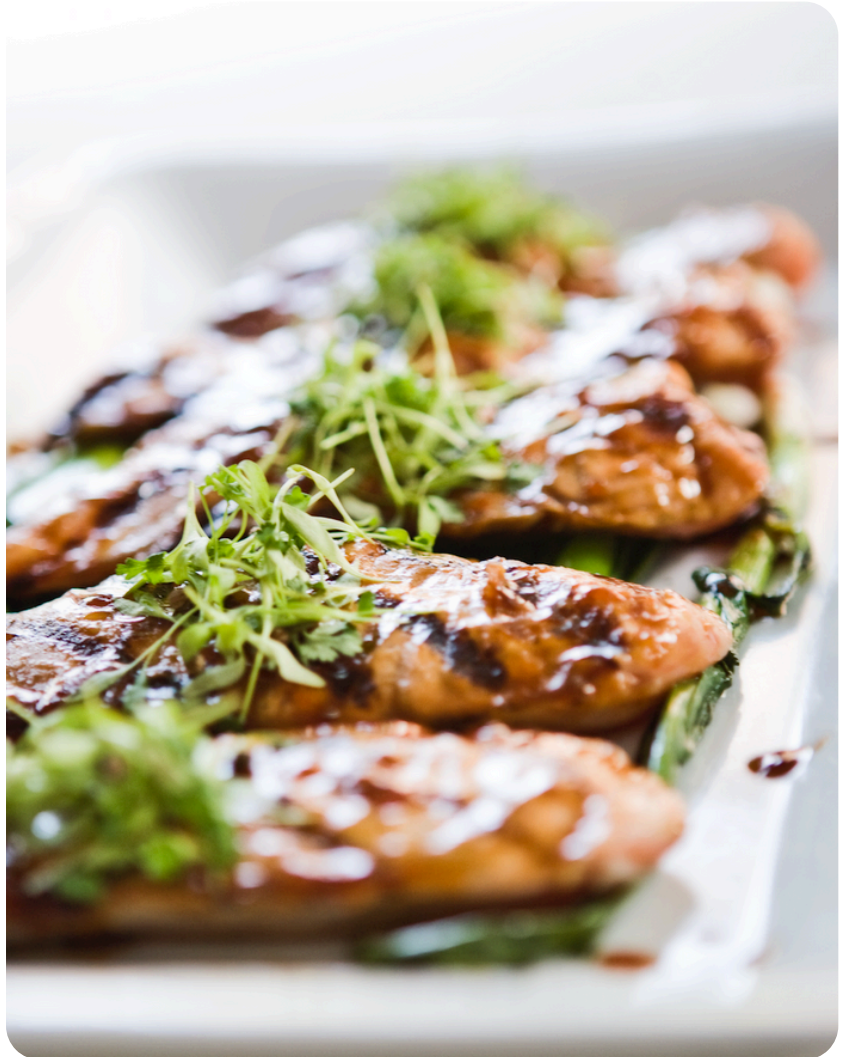
rice pilaf (V+GF)

penne pomodoro (V)

grilled vegetables (V+GF)

roasted garlic green beans (V+GF)

roasted broccoli (V+GF)



HOT BUFFET

minimum 10 servings

FAJITA BUFFET

choice of 2 entrees
served alongside southwestern salad
& mexican rice
25.95

ENTREES

steak fajita (GF)
grilled veggie (V+GF)
grilled chicken (GF)
garlic shrimp (GF)

TOPPINGS

pico de gallo
guacamole
crema
cheddar

INCLUDES

flour tortillas
tostadas (GF)

BUILD YOUR OWN MEDITERRANEAN BOWL BAR

Customize your bowl with a base of rice, greens, and pita.
Served with hummus, chicken, falafel, and a toppings bar
filled with fresh Mediterranean flavors.
22.95

INCLUDES

chicken
falafel
turmeric rice (V+GF)
seasonal greens (V+GF)
pita bread (V)
cucumber (V+GF)
tomato (V+GF)
crumbled feta (GF)
kalamata olives (V+GF)
lemon tahini vinaigrette (V+GF)
tzatziki (GF)

ADD ONS

steak (GF) \$9.95
harissa shrimp (GF) \$9.95



APPETIZER DISPLAYS

minimum 10 servings

GARDEN CRUDITÉS (V+GF) 4.95
fresh cut vegetables, creamy pesto dip

MEZZE 7.95 (V)
garden crudités, hummus, marinated feta, olives, pita chips

COCKTAIL SANDWICH DISPLAY 4.95/EACH
assortment of our petite miles artisan sandwiches

IMPORTED AND DOMESTIC CHEESE BOARD 9.95
artisan cheese, red grapes, strawberries, dried fruit, crackers

SOUTHERN FRIED CHICKEN FINGERS 5.95
buttermilk fried chicken, sweet mustard (5pc/serving)

TRADITIONAL ANTIPASTO 11.95
Italian meats, olives, marinated mozzarella, stuffed peppers, garlic toasts

SOUTHWESTERN CHIPS AND DIP (V+GF) 7.95
guacamole, pico de gallo, blue corn tortilla chips

BRUSCHETTA DISPLAY (V) 4.95
classic tomato, basil, garlic toasts

GOAT CHEESE TORT 80
whipped goat cheese, onion jam, crackers, garlic toasts (serves 16)

GULF SHRIMP COCKTAIL (GF) 9.95
poached jumbo shrimp, lemons, cocktail sauce (3pc/serving)



APPETIZER DISPLAYS

minimum 20 servings

SIMPLE EATS

garden crudité's (V+GF)
cocktail sandwiches
imported and domestic cheese board
molly's sweets
17.95

ELEGANT FARE

traditional antipasto
southern fried chicken fingers
mezze
molly's sweets tray
18.50

CATERER'S CLASSIC

imported and domestic cheese board
tomato basil bruschetta
mezze
18.95



HAPPY HOUR BITES

choice of 4 appetizers
includes 1.5 pieces of each choice per guest,
delivered hot and ready
21.95

falafel
crispy vegetable spring roll
chicken dumpling
cashew chicken spring roll
cajun chicken skewer
shrimp potsticker
shrimp spring roll
cajun shrimp skewer

short rib empanada
franks in puff pastry
philly cheesteak spring roll
churrasco beef Skewer
caprese pic
vegetable samosa
edamame dumpling
wild mushroom phyllo
spinach and feta phyllo

DESSERTS

minimum 10 servings

MILES COOKIE TRAY (N) 3.95

house baked cookies & andes chocolate mints

GLUTEN FREE COOKIES 5.95ea

VEGAN COOKIES 5.95ea

MOLLY'S MINI SWEETS (N) 6.95

may include marcona, almonds, mini brownies, cheesecake, mini cannoli, cream puffs and/or mousse cups

DESSERT BARS (N) 6.95

assorted sweet bars that may include lemon, apple, chocolate or raspberry

CUPCAKES 5.95

chef's choice cupcakes with buttercream icing

MINI CANNOLI 4.95

ricotta and chocolate filled italian rolled cookie

MACARON ASSORTMENT (GF) 5.95

french macarons made with almond flour



LA COLOMBE COFFEE BOX

serves up to 10
29.99

HERBAL TEA BOX

serves up to 10
29.99

COLD BREW COFFEE

serves up to 10
39.99

ASSORTED JUICES

orange, cranberry and apple
2.95

FLAVORED PELLEGRINO

3

ASSORTED SOFT DRINKS

bottled water, la croix and soda
2.50

ICED TEA

bottled iced tea
3.95

ORDERING

Pricing & Minimums

All items require a 10 person minimum.
we request at least 48 hours notice.
items are subject to availability

Delivery minimum is \$150 Monday-Friday,
\$300 on Saturdays and \$1000 on Sundays.
before taxes and fees

Delivery within Center City & University City

Monday - Friday 7am to 4 pm (Standard fee) - starts at \$30
Monday - Friday before 7am ; after 4 pm - starts at \$50
Saturday - 7am to 4 pm starts at \$75
Sunday - 7am to 4 pm starts at \$100

Deliveries to outlying areas and off peak times will incur additional fees.

Delivery Window

We aim to deliver an hour before your event start time at the earliest and 15 minutes before your start time at the latest

Disposable ware

Orders include eco-friendly plates, cutlery & serving pieces

***wire racks & sternos are available for an additional cost

Cancellations / Rescheduling

We require 72 hours notice for cancellations. Dates are subject to availability and pricing is subject to change.



Menus are subject to change.
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