

# *Set Lunch Menu*

## *No°1*

### **Chef's Vegetable Soup**

or

### **Mixed Baby Greens**

english cucumber, plum tomato,  
balsamic emulsion



### **Seared Atlantic Salmon**

curried lentils, seasonal vegetables,  
lemon basil hollandaise

or

### **Sri Lankan Chicken Curry**

aromatic basmati rice, cilantro,  
naan bread

or

### **Blackened Steak Salad**

5oz Sirloin Steak, heritage blend greens,  
cucumber, tomatoes, carrots, red onion,  
balsamic vinaigrette

or

### **Sweet Potato Gnocchi**

blue cheese, walnuts, cranberries,  
apple chips, béchamel sauce



### **New York Style Cheesecake**

berry coulis, vanilla Chantilly cream

### **Tea & Coffee**

*\$35 / person*

*(plus taxes & gratuities)*

—1857—  
**MILLER**  
*Tavern*

## ***Set Lunch Menu***

### ***No°2***

#### **Chef's Vegetable Soup**

or

#### **Mixed Green Salad**

english cucumber, plum tomato,  
balsamic emulsion

or

#### **Miller Caesar**

romaine, balsamic croutons, pancetta



#### **Wild Pacific Salmon**

curried lentils, seasonal vegetables,  
lemon basil hollandaise

or

#### **10oz Sirloin Steak**

compound butter, creamy mashed potatoes,  
seasonal vegetables

or

#### **Chicken Cobb Salad**

egg, blue cheese, bacon, cucumber, avocado,  
tomato, Dijon vinaigrette

or

#### **Sweet Potato Gnocchi**

blue cheese, walnuts, cranberries,  
apple chips, béchamel sauce



#### **New York Style Cheesecake**

berry coulis, vanilla Chantilly cream

or

#### **Crème Brûlée**

vanilla custard, caramelized turbinado crust

#### **Tea & Coffee**

***\$40 / person***

***(plus taxes & gratuities)***

# *Set Dinner Menu*

## *No°1*

### **Chef's Vegetarian Soup**

or

### **Miller Caesar**

romaine, balsamic croutons, pancetta

or

### **Mixed Baby Greens**

english cucumber, plum tomato,  
balsamic emulsion



### **Pan Seared Wild Salmon**

curried lentils, seasonal vegetables,  
orange butter sauce

or

### **Chicken Pappardelle**

forest mushrooms, Dianne cream sauce

or

### **Slow Roasted Prime Rib**

mashed potatoes, seasonal vegetables, au jus

or

### **Sweet Potato Gnocchi**

blue cheese, walnuts, cranberries,  
apple chips, béchamel sauce



### **New York Style Cheesecake**

berry coulis, vanilla Chantilly cream

or

### **Crème Brûlée**

vanilla custard, caramelized  
turbinado crust

**Tea & Coffee**

*\$50 / person*

*(plus taxes & gratuities)*

—1857—  
**MILLER**  
—*Tavern*—

# *Set Dinner Menu*

## *No°2*

### **Chef's Vegetarian Soup**



#### **Miller Caesar**

romaine, balsamic croutons, pancetta  
or

#### **Mixed Baby Greens**

english cucumber, plum tomato,  
balsamic emulsion



#### **Pan Seared Wild Salmon**

black tiger shrimp, curried lentils, seasonal  
vegetables, orange butter sauce

or

#### **10oz Slow Roasted Prime Rib**

horseradish mashed potatoes, seasonal  
vegetables, au jus

or

#### **8oz Filet Mignon**

blue cheese crust, baked potato, seasonal  
vegetables, demi glaze

or

#### **Bombay Style Chicken Curry**

currants, tumeric, vegetables, garlic naan bread,  
aromatic basmati rice

or

#### **Sweet Potato Gnocchi**

béchamel sauce, blue cheese, walnuts,  
cranberries and apple chips



#### **New York Syle Cheesecake**

berry coulis, vanilla Chantilly cream

or

#### **Crème Brûlée**

vanilla custard, caramelized  
turbinado crust

or

#### **Chocolate Trio**

milk chocolate pound cake, creamy chocolate  
mousse, dark chocolate truffle

### **Tea & Coffee**

*\$60 / person  
(plus taxes & gratuities)*

# *Set Dinner Menu*

## *No°3*

**Lobster Bisque**  
or  
**Chef's Vegetarian Soup**



**Miller Caesar**  
romaine, balsamic croutons, pancetta  
or  
**Mixed Baby Greens**  
english cucumber, plum tomato,  
balsamic emulsion



**Surf & Turf**  
bacon wrapped 8oz filet mignon, lobster tail,  
mashed potatoes, seasonal vegetables,  
red wine demi  
or  
**Seared Halibut**  
bay scallops, saffron risotto, beurre blanc  
or  
**Chicken Suprême**  
stuffed with cranberry and goat cheese, rice  
pilaf, Diane cream sauce  
or  
**Wild Mushroom Risotto**  
forest mushrooms, fresh shaved truffle



**New York Style Cheesecake**  
berry coulis, vanilla Chantilly cream  
or  
**Chocolate Trio**  
milk chocolate pound cake, creamy chocolate  
mousse, dark chocolate truffle  
or  
**Crème Brûlée**  
vanilla custard, caramelized  
turbinado crust

**Tea & Coffee**

*\$70 / person*  
*(plus taxes & gratuities)*

## COCKTAIL MENU #1

\$25 / person (plus taxes & 18% gratuity)

Minimum 15ppl

### **Caprese Skewers**

Bocconcini, cherry tomatoes and basil skewers, drizzled with balsamic glaze

### **Vegetable Spring Rolls**

Stuffed with minced vegetables, glass noodles, green onion & served with a ginger soy for dipping

### **Prime Rib Sliders**

Served on mini buns with horseradish mayo & caramelized onions

### **Chilled Black Tiger Shrimp**

Served with house made cocktail sauce

### **Thai Chicken Satays**

Grilled chicken skewers marinated in a red curry sauce and sprinkled with cashews

### **Mushroom Risotto Balls**

Served with pomodoro & parmesan

### **Baked Artichoke & Parmesan Dip**

Served with grilled olive oil brushed flatbread

## **COCKTAIL MENU #2**

*For more substantial appetites – receive all the items on  
Cocktail Menu #1 plus add these additional items*

*\$35 / person*

*( plus taxes & 18% gratuity) minimum 15ppl*

### **Chicken Bites**

Panko crust, buffalo butter, blue cheese aioli

### **Tataki Tuna Skewers**

Wasabi cream, ginger lime & soy drizzle

### **Goat Cheese Crostini**

Mushroom duxelle, truffle oil

### **Crab & Shrimp Cakes**

Served with remoulade

## COCKTAIL MENU ADDITIONS

*To be ordered by the piece – 20pc minimum order*

### **Bacon Wrapped Scallops**

applewood smoked bacon, lemon beurre blanc \$2.50 ea

### **Turkey Dinner Samosas**

apple corn stuffing, citrus cranberry sauce \$2.00 ea

### **Stuffed Mushroom Caps**

garlic boursin cheese and butter \$1.75 ea

### **Oyster Rockefeller**

spinach breadcrumbs and lemon basil hollandaise \$3.50 ea

### **Moroccan Spiced Lamb Meatballs**

freshly ground lamb in house, spiced with coriander, mint, cumin  
and served with a spicy tomato sauce \$2.25 ea

### **Shrimp & Mango Rolls**

marinated whole baby shrimp served with our kung pow  
for dipping \$2.50 ea

### **Lamb Chops**

marinated with garlic and herbs \$4.50 ea

### **Russet and Sweet Potato Fries**

chipotle aioli, mayo & ketchup \$1.50 ea

### **Petit Lobster Grilled Cheese**

served with chipotle ketchup for dipping \$3.50 ea

### **Kalbi Marinated Beef Satays**

grilled sirloin skewers, kimchi & green onion \$3.00 ea



## COCKTAIL MENU PLATTERS

*each platter serves 20 people*

### **Fresh Fruit Platter**

An assortment of seasonal fresh fruit and berries  
\$60

### **Cheese Platter**

A selection of three gourmet cheese's served with  
assorted crackers and fruit  
\$80

### **Dessert Platter**

Chefs assortment of squares, cookies & pastries to  
delight your sweet tooth  
\$60

### **Seafood Platter**

Mussels, bay scallops, shrimp & tuna all prepared different ways  
\$100

ALL GROUP MENU PRICES/ITEMS ARE SUBJECT TO CHANGE