

# LUNCH MENU

## #1

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

or

**Roast Pepper Salad** mixed greens, feta cheese, cucumber, tomato, toasted pumpkin seeds, cider vinaigrette



**Grilled Salmon** rice, seasonal vegetables, ponzu sauce & wasabi cream

or

### **Pan Roast Chicken Breast**

green peppercorn sauce, with smashed potatoes, seasonal vegetables

or

**Seafood Salad Platter** blue crab & shrimp cake, house-smoked salmon, chilled shrimp, sesame seared rare ahi tuna on Cookstown greens with a cider vinaigrette

or

**Portobello Mushroom Ravioli** with wilted spinach and forest mushrooms, in a Pommery mustard, herb & parmesan cream sauce



**Berry Cheesecake** creamy vanilla cheesecake with a graham cracker crust, topped with fruit compote

### **Tea & Coffee**

### **THREE COURSES FOR \$38**

prices are per person - plus taxes and 18% gratuity  
~ minimum 15 guests ~  
some menu items may change seasonally

# LUNCH MENU

## #2

### **Chef's Seafood Soup**

or

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

or

**Caesar Salad** romaine hearts, wonton croutons, crisp bacon bits & house made caesar dressing

or

**Roast Pepper Salad** mixed greens, feta cheese, cucumbers, tomato, toasted pumpkin seeds, cider vinaigrette



### **Pan Roast Chicken Breast**

green peppercorn sauce, with smashed potatoes, seasonal vegetables

or

**Grilled Salmon** fresh market vegetables rice, wasabi cream and ponzu sauce

or

### **Herb Rubbed & Slow Roasted Beef**

served au jus, Yorkshire pudding, buttered seasonal vegetables and herbed mashed potatoes, horseradish sauce

or

**Portobello Mushroom Ravioli** with wilted spinach and forest mushrooms, in a Pommery mustard, herb & parmesan cream sauce



**Berry Cheesecake** creamy vanilla cheesecake with a graham cracker crust, topped with fruit compote

or

**Vanilla Crème Brûlée** classic vanilla bean custard with a caramelized sugar crust

### **Tea & Coffee**

**\$48**

prices are per person ~ plus taxes and 18% gratuity  
~ minimum 15 guests ~  
some menu items may change seasonally

# DINNER MENU

#1

## **Chef's Vegetarian Soup**

or

## **Hearts of Romaine Caesar**

wonton croutons, crisp bacon bits & house  
made caesar dressing

or

## **Roast Pepper Salad**

mixed greens, feta cheese, cucumber, tomato,  
toasted pumpkin seeds, cider vinaigrette



## **Grilled Salmon**

seasonal vegetables, rice, lemon herb & caper  
vinaigrette

or

## **Jerk Chicken**

spicy rice & peas, seasonal vegetables,  
housemade jerk sauce

or

## **Herb Crusted Prime Rib Roast Beef**

served au jus with Yukon gold mashed potatoes,  
seasonal vegetables and Yorkshire pudding,  
horseradish sauce

or

## **Portobello Mushroom Ravioli**

with wilted spinach and forest mushrooms, in a  
Pommery mustard, herb & parmesan  
cream sauce



## **Berry Cheesecake**

creamy vanilla cheesecake with a graham cracker  
crust topped  
with a berry compote

or

## **Vanilla Crème Brûlée**

classic vanilla bean custard with a  
caramelized sugar crust

## **Tea & Coffee**

## **THREE COURSES FOR \$48**

prices are per person - plus taxes and 18% gratuity  
~ minimum 15 guests ~  
some menu items may change seasonally

# DINNER MENU

## #2

**Chef's Seafood Soup**

or

**Chef's Vegetable Soup**



**Roast Pepper Salad** mixed greens, feta cheese, cucumber, tomato, toasted pumpkin seeds, cider vinaigrette

or

**Hearts of Romaine Caesar** wonton croutons, crisp bacon bits and housemade caesar dressing



**Grilled Salmon** served with seasonal vegetables, rice blue crab and lemon caper vinaigrette

or

**Pan Roasted Chicken Breast** porcini mushroom jus served on rice and pea pilaf with seasonal vegetables

or

**Grilled Filet Mignon** caramelized onions and peppers, truffle mashed potatoes, seasonal vegetables and a creamy green peppercorn sauce

or

**Herb Crusted Prime Rib Roast Beef** served au jus with Yukon gold potatoes, seasonal vegetables and Yorkshire pudding, horseradish sauce

or

**Portobello Mushroom Ravioli** with wilted spinach and forest mushrooms, in a Pommery mustard herb and parmesan cream sauce



**Chocolate Caramel Cheesecake**, creamy vanilla cheesecake with a graham cracker crust topped with chocolate and caramel sauce

or

**Vanilla Crème Brûlée**, classic vanilla bean custard with a caramelized sugar crust

or

**Fresh Berry Medley** topped with chantilly cream

**Coffee & Tea**

**\$68**

prices are per person ~ plus taxes and 18% gratuity  
~ minimum 15 guests ~  
some menu items may change seasonally

# DINNER MENU #3

**Chef's Seafood Soup**

or

**Chef's Vegetable Soup**



**Arugula Salad** roast beetroot, cucumber, roast peppers, feta cheese in a maple balsamic vinaigrette

or

**Hearts of Romaine Caesar** wonton croutons, crisp bacon bits and housemade caesar dressing



**Seafood Linguine** lobster, shrimp, scallops and crab in a rich lobster cream sauce, topped with shaved parmesan

or

**Surf & Turf** filet mignon served with a Nova Scotia lobster tail, medley of mushrooms, roast potato medley and béarnaise sauce

or

**Herb Crusted Prime Rib Roast Beef** served au jus with Yukon gold mashed potatoes, seasonal vegetables and Yorkshire pudding, horseradish sauce

or

**Dijon Crusted Rack of Lamb** seasonal vegetables, roast garlic potato purée, rosemary jus

or

**Truffled Wild Mushroom Pasta**

shaved parmesano cheese in a truffled tomato sauce, truffle oil



**Belgian Chocolate Cake** rich chocolate layer cake, thick fudge frosting

or

**Vanilla Crème Brûlée** classic vanilla bean custard with a caramelized sugar crust

or

**Fresh Berry Medley** topped with chantilly cream

**Coffee & Tea**

\$78

prices are per person ~ plus taxes and 18% gratuity  
~ minimum 15 guests ~  
some menu items may change seasonally

# HORS D'OEUVRES FOR SET MENUS #1

**\$7 PER PERSON**  
PLUS TAXES AND 18% GRATUITY

## **Vegetable Spring Rolls**

Served with sweet and spicy  
red plum dipping sauce

## **Bruschetta with Feta Cheese**

Drizzled with virgin olive oil  
& fresh basil

## **Korean Chicken Satays**

Grilled Chicken skewers with  
a spicy korean BBQ sauce

—1857—  
**MILLER**  
*Tavern*

# HORS D'OEUVRES FOR SET MENUS #2

**\$12 PER PERSON**  
PLUS TAXES AND 18% GRATUITY

**Vegetable Spring Rolls**  
Served with sweet and spicy  
red plum dipping sauce

**Bruschetta with Feta Cheese**  
Drizzled with virgin olive oil  
& fresh basil

**Korean Chicken Satays**  
Grilled Chicken skewers with  
a spicy korean BBQ sauce

**Scallops & Bacon**  
marinated scallops wrapped in  
bacon, herbs and pineapple

**House Made Potato Chips**  
seasoned with rosemary,  
truffle oil and sea salt

—1857—  
**MILLER**  
*Tavern*

# COCKTAIL MENU

## #1

\$25/PERSON (PLUS TAXES & 18% GRATUITY)  
~ MINIMUM 15 PPL ~

**Wild Mushroom Quesadilla**  
boursin cheese and pico de gallo

**Vegetable Spring Rolls**  
Stuffed with minced vegetables, glass  
noodles & green onion served with sweet  
& sour sauce for dipping

**Beef Sliders**  
Served on mini buns with roast pepper &  
horseradish mayo

**Chilled Black Tiger Shrimp**  
Served with house made cocktail sauce

**Bruschetta with Feta Cheese**  
Drizzled with virgin olive oil & fresh basil

**Korean Chicken Satays**  
Grilled chicken skewers with a  
spicy korean BBQ sauce

**House Made Potato Chips**  
Seasoned with, rosemary, truffle oil,  
sea salt

**Calamari Rings**  
Flash fried and served with a  
lemon mustard aioli



# COCKTAIL MENU

## #2

\$35/PERSON (PLUS TAXES & 18% GRATUITY)  
~ MINIMUM 15 PPL ~

FOR MORE SUBSTANTIAL APPETITES  
RECEIVE ALL THE ITEMS ON  
COCKTAIL MENU #1  
PLUS ADD THESE ADDITIONAL ITEMS:

### **Shrimp & Mango Spring Rolls**

Served with sweet & spicy plum sauce

### **House Smoked Salmon and Endive**

horseradish cream cheese, chives, lemon  
capers

### **Moroccan Spiced Lamb Skewers**

served with homemade mint sauce

### **Crab & Shrimp Cakes**

Served with a dill aioli

### **Cremini Mushroom Caps**

Stuffed with blue cheese, scallions topped  
with Dijon herb breadcrumbs and baked to  
golden

—1857—  
**MILLER**  
*Tavern* —

# ADDITIONAL HORS D'OEUVRES

ALL PRICES ARE PER PIECE  
20 PIECE MINIMUM ORDER

- Moroccan Spiced Lamb Skewers** with house-made mint sauce 2.75
- Shrimp & Mango Spring Rolls** stuffed with mango, marinated whole shrimp served with a spicy sweet red plum sauce 2.75
- Mini Crab & Shrimp Cakes** served with a horseradish spiked sauce Louis 2.75
- Chilled Black Tiger Shrimp** served with lemon wedges and our housemade seafood sauce 2.00
- Freshly Shucked Seasonal Oysters** served with assorted sauces and freshly grated horseradish 3.75
- Scallops & Bacon** marinated scallops wrapped in bacon, herbs and pineapple 3.25
- Cremini Mushroom Caps** stuffed with blue cheese, scallions topped with Dijon herb breadcrumbs and baked to golden 1.75
- Tataki Skewers** One choice: of Ahi Tuna, Black Tiger Shrimp, or Salmon skewered with pickled ginger served with wasabi dipping sauce and drizzled with ponzu 2.00
- Bourbon BBQ'd Beef Skewers** grilled tender beef brushed with a black pepper and bourbon BBQ sauce 3.25
- Lamb Sliders** with a minted pickle relish served on a mini bun 2.75
- Individual Lamb Rack Chops** marinated with rosemary and Dijon mustard 4.50
- Russet Potato Fries** served with spicy mustard aioli 1.75
- Sweet Potato Fries** served with lemon mayo 2.00

# COCKTAIL MENU

## PLATTERS

ALL PLATTERS SERVE 20 PEOPLE

### **Crudités Platter**

Assorted fresh vegetables with a housemade  
ranch dressing

45

### **Fresh Fruit Platter**

An assortment of seasonal fresh fruit  
and berries

55

### **Dim Sum Basket**

An assortment of shrimp, chicken, pork and  
beef, bite size snacks served with lemon soy

55

### **Dessert Platter**

Cookies, assorted mini squares, and  
chocolate dipped strawberries

70

### **Cheese Platter**

A selection of four gourmet cheeses,  
served with crackers

80

### **Antipasto Platter**

A selection of cured meats and  
grilled vegetables

80

# COCKTAIL MENU STATIONS

THESE ITEMS ARE IDEAL IF YOU WOULD WANT TO ADD  
SOMETHING MORE SUBSTANTIAL TO YOUR  
COCKTAIL PACKAGE.

THEY ARE DESIGNED TO ALLOW GUESTS TO EAT  
WHILE STANDING DURING A RECEPTION.

## **Chicken Curry**

served with steamed Basmati rice

7/person

## **Seafood Paella**

mussels, clams, shrimp, scallops and  
vegetables served with saffron rice

9/person

## **Chicken Penne**

asiago & Pommery mustard cream sauce

8/person

## **Portobello Mushroom Ravioli**

rosé cream sause, chipped reggiano

7/person

## **Braised Beef Chili**

served with steamed jasmine rice

7/person

# BRUNCH BUFFET

**\$40 PER PERSON**

PLUS TAXES AND 18% GRATUITY

~ MINIMUM 30 GUESTS ~

## **Selection of Breads**

including croissants, muffins and lemon poppyseed cake



## **Hearts of Romaine Caesar Salad**

wonton croutons, reggiano cheese and garlic dressing

## **Mixed Organic Green Salad**

tomatoes and cucumber with a balsamic vinaigrette



## **The Miller Benedict**

poached eggs, peameal bacon, house made biscuit, nutty brown butter hollandaise

## **Brioche French Toast**

with fresh berries, Chantilly cream and maple syrup

## **Grilled Chicken Breast**

with a sweet & smokey barbeque sauce

## **Portobello Mushroom Ravioli**

in a Pommery mustard and parmesan cream sauce

## **Assorted Seasonal Vegetables**

tossed in fresh herbs and butter

## **Yukon Gold Potato Hash**

with fresh herbs



## **Fresh Fruit Platters**

**Assorted Mini Squares and Cookies**

**Coffee & Tea**

# LUNCH BUFFET

**\$40 PER PERSON**

PLUS TAXES AND 18% GRATUITY

~ MINIMUM 30 GUESTS ~

## **House Baked Bread**

### **Hearts of Romaine Caesar Salad**

wonton croutons, reggiano cheese and  
garlic dressing

### **Mixed Organic Green Salad**

tomatoes and cucumber with a  
balsamic vinaigrette



### **Grilled Chicken Breast**

with a sweet & smokey barbeque sauce

### **Atlantic Salmon**

with a creamy shellfish & dill sauce

### **Portobello Mushroom Ravioli**

in a Pommery mustard and parmesan  
cream sauce

### **Assorted Buttered Vegetables**

**Roast Parsley Potatoes**

**Steamed Basmati Rice**



### **Fresh Fruit Platters**

**Assorted Mini Squares and Cookies**

### **Coffee & Tea**

*\*\*Add Prime Rib of Beef for \$10/person\*\**

# DINNER BUFFET #1

**\$50 PER PERSON**

PLUS TAXES AND 18% GRATUITY

~ MINIMUM 30 GUESTS ~

## PRE- DINNER HORS D'OEUVRES

### **Bruschetta with Feta Cheese**

drizzled with virgin olive oil & fresh basil

### **Vegetable Spring Rolls**

stuffed with minced vegetables, glass noodles & green onion served with sweet & sour sauce

### **Chilled Black Tiger Shrimp Platters**

Served with house made cocktail sauce

## BUFFET

### **Hearts of Romaine Caesar Salad**

wonton croutons, reggiano cheese and garlic dressing

### **Mixed Organic Green Salad**

with tomato, cucumber and a balsamic vinaigrette



### **Herb Crusted Prime Rib Roast Beef**

served au jus with Yorkshire pudding and horseradish sauce

### **Grilled Salmon**

with a creamy shellfish and dill sauce

### **Portobello Mushroom Ravioli**

in a Pommery mustard & parmesan cream sauce

### **Chicken Curry**

with mango chutney & naan bread

### **Assorted Buttered Seasonal Vegetables**

### **Roast Potatoes**

### **Basmati Rice**



### **Fresh Fruit Platters**

### **Chocolate Dipped Strawberries**

### **Assorted Mini Squares and Cookies**

### **Coffee & Tea**

# DINNER BUFFET #2

**\$60 PER PERSON**

PLUS TAXES AND 18% GRATUITY

~ MINIMUM 30 GUESTS ~

## PRE- DINNER HORS D'OEUVRES

### **Chilled Black Tiger Shrimp Platter**

with house made cocktail sauce

### **Bruschetta with Feta Cheese**

drizzled with virgin olive oil & fresh basil

### **Blue Crab & Shrimp Cakes**

served with a dill aioli

### **House Made Truffle Rosemary Potato Chips**

served with lemon aioli

## BUFFET

### **Hearts of Romaine Caesar Salad**

wonton croutons, reggiano cheese and garlic dressing

### **Mixed Organic Green Salad**

with tomato, cucumber and a balsamic vinaigrette



### **Seafood Paella**

shrimp, lobster, clams and mussels in a saffron rice  
with vegetables

### **Herb Crusted Prime Rib Roast Beef**

served au jus with Yorkshire Puddings  
& horseradish sauce

### **Grilled Atlantic Salmon**

with a creamy shellfish and dill sauce

### **Portobello Mushroom Ravioli**

served in a Pommery mustard and parmesan  
cream sauce

### **Buttered Seasonal Vegetables**

**Roast Potatoes**

**Basmati Rice**



### **Fresh Fruit and Chocolate Fondue**

**Chocolate Dipped Strawberries**

**Assorted Mini Squares and Cookies**

**Coffee & Tea**

\*ADD LOBSTER TAILS FOR \$10/PERSON