



EST **MILLER** 1857  
TAVERN

TORONTO

**PRIVATE DINING**

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3885 YONGE ST, NORTH YORK, ON M4N 2P2



# CANAPE PLATTERS

EACH PLATTER SERVES 20 PEOPLE OR HAS 20 PIECES

## MEAT

### CHARCUTERIE

Chef's Selection of cured meats, pate, mustards, olives, and preserves

\$230

ADD: Gluten free crackers \$25

### ROAST BEEF SLIDERS

Sliced prime rib, horseradish aioli, house-made rolls, crispy onions

\$190

### CHICKEN KEBAB (GF)

Espelette, honey, labneh

\$140

### WAGYU CHEESBURGER SLIDER

Aged Cheddar, Truffle Aioli.

\$240

### FIG JAM, BRIE, AND PROSCIUTTO CROSTINI

Mint, balsamic glaze

\$140

### GRILLED LAMB SPEDUCCI (GF)

Almond dukka

\$85

### GRILLED DUCK SPEDUCCI (GF)

Lingonberry glaze

\$95

## FISH

### SHRIMP COCKTAIL (GF)

Chilled poached shrimp, house cocktail sauce, lemon

\$70

### EAST COAST OYSTERS (GF)

Champagne mignonette, horseradish, lemon

\$90

### GRILLED SHRIMP SKEWER (GF)

Chimichurri sauce

\$130

### CRAB CAKES

Tartar sauce, Old Bay, lemon

\$140

### SPICY SALMON TARTAR

blini, furikake

\$145

### BAKED BAY SCALLOPS

Garlic and herb butter, pangrattato

\$150

### SEAFOOD PLATTER (GF)

Lobster, Shrimp, Oysters, Tuna Tartar

\$MP

## VEG

### CHEESE PLATTER

Artisanal cheeses, seasonal fruit, nuts, house-made preserves

\$230

ADD: Gluten free crackers \$25

### PORCINE MUSHROOM ARANCINI

Truffle aioli

\$75

### CARAMELIZED ONION AND FETA TARTLETS

Thyme, honey

\$120

### PRETZEL BITES (Vegan available)

Beer & mustard cheese sauce

\$85

### GOURMET GRILLED CHEESE

Whole-wheat bread, canadian cheese, spiced tomato jam

\$150

### GRILLED VEGETABLE BRUSCETTA (Vegan available)

Toasted baguette, pesto, pecorino

\$120

### FALAFEL CROQUETTES (GF, Vegan)

Tahini crema

\$110

### ROASTED SHISHITO PEPPERS (GF, Vegan)

Toasted sesame, white soy

\$110





# PLATED BRUNCH SERVICE

OFFERED TO GROUPS OF UP TO 45 PEOPLE  
AVAILABLE SATURDAY AND SUNDAY 10:30AM - 4PM ONLY

\$60 PP

FOR THE TABLE

## **ASSORTED PASTRIES**

CHOICE OF ENTREE

### **EGGS BENEDICT**

French ham, crumpets, lemon hollandaise, breakfast potatoes

### **SCRAMBLED EGGS**

Sourdough toast and breakfast potatoes

### **GRILLED SHRIMP CAESAR SALAD**

Baby gem, romaine, smoked bacon, Parmesan, lemon, croutons, grilled shrimp

### **HOUSE GRANOLA BOWL**

Greek yogurt, nuts, seeds, toasted oats, honey, and berries

DESSERT

## **BERRY CHEESECAKE**

COFFEE AND TEA SERVICE INCLUDED

# BRUNCH STATION

OFFERED TO GROUPS OF 20+ PEOPLE  
MINIMUM OF 20 REQUIRED

## **ASSORTED PASTRIES - \$5 PP**

Cheese scones, seasonal danish, croissant, pain au chocolat

## **ASSORTED COOKIES - \$3.5 PP**

Double Chocolate Chip  
Oatmeal Raisin Cranberry  
Ginger Molasses  
Seasonal Thumbprint  
Peanut Butter Chocolate Chunk

## **YOGURT PARFAIT - \$10 PP**

Greek yogurt, nuts, seeds, toasted oats, honey, and berries

## **FRUIT PLATTER - \$11 PP**

## **BAKED APPLE FRENCH TOAST - \$7 PP**

Lavender maple syrup

## **HAND-PICKED GREENS SALAD - \$8 PP**

White grapes, watermelon radish, pear

## **CLASSIC EGG BENEDICT - \$15 PP**

Poached egg, french ham, english muffin, hollandaise

## **CREAMY SCRAMBLED EGGS - \$14 PP**

creme fraiche, chives, sourdough

## **BREAKFAST POTATOES - \$10 PP**

Wild herbs, espelette seasoning

## **BARESE BREAKFAST SAUSAGE - \$6 PP**

## **SMOKED BACON - \$6 PP**

## **CURED SCOTTISH SALMON - \$8.5 PP**

## **ROAST SIRLOIN CAP - \$30 PP**

Yorkshire pudding, red wine jus

## **SHASHUKA PLATTER - \$19 PP**

Baked eggs in a tomato & red pepper stew, feta

## **BAGEL, TOAST & CREAM CHEESE - \$8.5 PP**

Whipped cream cheese, tomato, onion, cucumber, capers

## **SLICED AVOCADO - \$4 PP**

## **JUICE STATION - \$6 PP**

## **COFFEE & TEA STATION - \$6 PP**





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EST. 1954

# PLATED LUNCH SERVICE

OFFERED TO GROUPS UP TO 45 PEOPLE

## LUNCH MENU 1 \$60 PP

CHOICE OF APPETIZER

### DAILY SOUP

#### HAND-PICKED GREENS SALAD

Artisan greens, pear, white grapes, candied walnuts

CHOICE OF ENTREE

#### TAVERN BURGER

Wagyu patty, pain au lait, caramelized onions, truffle aioli, aged Cheddar

#### COBB SALAD

Grilled chicken, smoked bacon, cherry tomato, blue cheese, corn, marinated egg, oregano vinaigrette

#### SEASONAL RISOTTO (V)

Parmigiana, olive oil

DESSERT

#### STICKY TOFFEE PUDDING

Vanilla custard, shortbread crumble

COFFEE AND TEA SERVICE  
INCLUDED

## LUNCH MENU 2 \$80 PP

CHOICE OF APPETIZER

### CAESAR SALAD

Baby gem, romaine, smoked bacon, Parmesan, lemon, croutons

#### HAND-PICKED GREENS SALAD

Artisan greens, pear, white grapes, candied walnuts

CHOICE OF ENTREE

#### STEAK FRITES

Chimichurri, fries

#### ROASTED SCOTTISH ORGANIC SALMON

New potatoes, lemon broccolini, Sherry brown butter almond sauce

#### SEASONAL RISOTTO (V)

Parmigiana, olive oil

DESSERT

#### STICKY TOFFEE PUDDING

Vanilla custard, shortbread crumble

NEW YORK STYLE  
CHEESECAKE  
Seasonal compote

SELECTION OF  
SORBET/ICECREAM

COFFEE AND TEA SERVICE  
INCLUDED





# PLATED DINNER SERVICE

OFFERED TO GROUPS UP TO 45 PEOPLE

## DINNER MENU 1

**\$90 PP**

CHOICE OF APPETIZER

### DAILY SOUP

#### CAESAR SALAD

Baby gem, romaine, smoked  
bacon, Parmesan, lemon,  
croutons

#### HAND-PICKED GREENS SALAD

Artisan greens, gem, pear, white  
grapes, candied walnuts

CHOICE OF ENTREE

#### BEEF BOURGUIGNON

Rich braised beef, creamy  
mashed potato, carrots, onion,  
mushrooms

#### ROASTED SCOTTISH ORGANIC SALMON

New potatoes, lemon broccolini,  
sherry brown butter almond  
sauce

#### SEASONAL RISOTTO (V)

Parmigiana, olive oil

DESSERT

#### STICKY TOFFEE PUDDING

Vanilla custard, shortbread  
crumble

#### NEW YORK STYLE CHEESECAKE

Seasonal compote

#### SELECTION OF SORBET/ICECREAM

COFFEE AND TEA SERVICE  
INCLUDED

## DINNER MENU 2

**\$105 PP**

CHOICE OF APPETIZER

### DAILY SOUP

#### CAESAR SALAD

Baby gem, romaine, smoked  
bacon, Parmesan, lemon,  
croutons

#### CRAB CAKE

Tartar sauce, herbs, lemon

CHOICE OF ENTREE

#### 12OZ STRIPLOIN

Caramelized onion mashed  
potato, truffle & porcini demi

#### BRANZINO

Herb-roasted potatoes, lemon  
broccolini, olive oil

#### SEASONAL RISOTTO (V)

Parmigiana, olive oil

DESSERT

#### STICKY TOFFEE PUDDING

Vanilla custard, shortbread  
crumble

#### APPLE CINNAMON CAKE

Maple anglaise

#### SELECTION OF SORBET/ICECREAM

COFFEE AND TEA SERVICE  
INCLUDED

# PLATED DINNER SERVICE

OFFERED TO GROUPS UP TO 45 PEOPLE

## DINNER MENU 3

**\$130 PP**

CHOICE OF APPETIZER

### DAILY SOUP

#### CAESAR SALAD

Baby gem, romaine, smoked bacon, parmesan, lemon, croutons

#### GREEN GODDESS SALAD

Kale, cabbage, broccoli, sour apple, pine nuts, pomegranates

#### CRAB CAKE

Tartar sauce, herbs, lemon

CHOICE OF ENTREE

#### AAA FILET MIGNON

Caramelized onion mashed potato, lemon broccolini, truffle & porcini demi

#### GRILLED BRANZINO

Herb-roasted potatoes, lemon broccolini, olive oil

#### ROASTED CHICKEN

Honey and herb glazed, mashed potatoes, chicken jus

#### SEASONAL RISOTTO (V)

Parmigiana, olive oil

DESSERT

#### CHOCOLATE TART

Salted caramel, nut brittle

#### STICKY TOFFEE PUDDING

Vanilla custard, shortbread crumble

#### APPLE CINNAMON CAKE

Maple anglaise

COFFEE AND TEA SERVICE INCLUDED





# FOOD STATIONS

OFFERED TO GROUPS OF 20+ PEOPLE  
REQUIRED MINIMUM OF 20 PORTIONS PER SELECTED ITEM

## SALADS

**CLASSIC CAESAR SALAD** - \$10 PP

Croutons, smoked peppercorn bacon, parmesan, lemon

**HAND-PICKED GREENS SALAD** - \$8 PP

White grapes, watermelon radish, pear

**GREEN GODDESS SALAD** - \$12 PP

Kale, cabbage, broccoli, sour apple, pine nuts, pomegranates

## ENTREES

**ROASTED SCOTTISH ORGANIC SALMON** - \$28 PP

Preserved lemon, beurre blanc

**HONEY GLAZE ROASTED CHICKEN** - \$26 PP

Herb de Provence, brandy jus

**ROAST PRIME RIB** - \$45 PP

Yorkshire pudding, red wine jus

**STEAMED PEI MUSSELS** - \$19 PP

White wine broth, herbs, fennel, espelette, roast garlic

**SEASONAL RISOTTO (V)** - \$22 PP

parmigiana, olive oil

**Truffle Mac & Cheese** - \$16 PP

Canadian cheeses, mornay, white wine

**ROASTED LAMB CHOPS** (MP)

**ROASTED BRANZINO** - \$45 PP

## SIDES

**ROASTED NEW POTATOES** - \$10 PP

Wild herbs, roasted garlic

**GLAZED HEIRLOOM CARROTS** - \$9 PP

Wildflower honey, thyme

**ROASTED BROCCOLINI** - \$10 PP

Garlic, lemon vinaigrette, lemon

**GREEN BEANS ALMONDINE** - \$9 PP

Brown butter, parsley, lemon

**TRIPLE COOKED FRIES** - \$9 PP

Garlic aioli

**POUTINE** - \$9 PP

Thick-cut potatoes, white cheese curds, gravy, roasted onions, sour cream

**ONION RINGS** - \$9 PP

Chipotle aioli



# DESSERT

REQUIRED MINIMUM OF 20 PORTIONS PER SELECTED ITEM

**FRUIT PLATTER - \$7 PP**

**LEMON TART - \$10 PP**

**CHOCOLATE TART- \$10 PP**

**ASSORTED COOKIES - \$3.5 PP**

Double Chocolate Chip

Oatmeal Raisin Cranberry

Ginger Molasses

Seasonal Flavour Thumbprint

Peanut Butter Chocolate Chunk

**ASSORTED SQUARES (MIN. 2 DOZ/FLAVOUR) - \$4 PP**

Rocky Road

Lemon Cranberry

Marble Cheesecake

Coffee Toffee Brownie

**NEW YORK STYLE CHEESECAKE - \$12 PP**

**APPLE CAKE, CINNAMON ANGLAISE - \$9 PP**

**STICKY PUDDING - \$9 PP**

**SELECTION OF SORBET/ICE CREAM - \$14 PP**

**COFFE/TEA STATION - \$6PP**





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TAVERN

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