



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 (GF)

Chef's selection of cured meats, pate, mustards, olives, and preserves  
\$230

### ROAST BEEF SLIDERS

Sliced prime rib, horseradish aioli, house-made rolls, crispy onions  
\$190

### CHICKEN KABOB (GF)

Espelette, honey, labneh  
\$140

### WAGYU CHEESEBURGER SLIDERS

Aged cheddar, truffle aioli  
\$240

### FIG JAM, BRIE, and PROSCIUTTO CROSTINI

Mint, balsamic glaze  
\$140

### GRILLED LAMB SPEDUCCI (GF)

Almond dukka  
\$85

## 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

### SEAFOOD PLATTER (GF)

Lobster, shrimp, oysters, tuna tartar  
\$MP

## VEG

### CHEESE PLATTER (GF)

Artisanal cheeses, seasonal fruit, and nuts, house-made preserves  
\$230

### PORCINE MUSHROOM ARANCINI

Truffle aioli  
\$75

### CARAMELIZED ONION & 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 BRUSCHETTA (VEGAN Available)

Toasted baguette, pesto, pecorino  
\$120

### 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

## BRUNCH MENU \$55 PP

FOR THE TABLE

### ASSORTED PASTRIES

~ AND ~

### FRUIT PLATTER

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GUEST CHOICE OF ENTREE

#### EGGS BENEDICT

French ham, crumpets, lemon hollandaise, breakfast potatoes

~ *OR* ~

#### SCRAMBLED EGGS

Green salad, sourdough toast, breakfast potatoes

~ *OR* ~

#### GRILLED SHRIMP CAESAR SALAD

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

COFFEE AND TEA SERVICE INCLUDED

### ADDITIONAL OFFERINGS & UPGRADES:

ADD ON: *ESPRESSO BASED DRINKS \$5PP*  
(*espresso, cappuccino, latte, americano*)

### ADD ON TO GUEST SELECTION:

#### *STEAK & EGGS - \$10PP*

6oz picanha, two fried eggs, breakfast potatoes, chimichurri  
\*all cooked to medium

# 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**



MILLER

# PLATED LUNCH SERVICE

OFFERED TO GROUPS UP TO 45 PEOPLE

## LUNCH MENU 1 \$60 PP

CHOICE OF APPETIZER

### DAILY SOUP

**HAND-PICKED GREENS SALAD**  
White grapes, watermelon radish,  
pear

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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

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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**  
White grapes, watermelon radish,  
pear

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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

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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

White grapes, watermelon radish,  
pear

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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

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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

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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

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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

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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

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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, candied walnuts

**GREEN GODDESS SALAD** - \$12 PP  
Kale, cabbage, broccoli, sour apple, pine nuts, pomegranates

## ENTREES

**BEEF BOURGUIGNON** - \$32 PP  
Rich braised beef, creamy mashed potato, carrots, onion, mushrooms

**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

**ROASTED LAMB CHOPS (MP)**

**ROASTED BRANZINO** - \$45 PP

## SIDES

**TRUFFLE MAC&CHEESE** - \$16 PP  
Canadian cheeses, mornay, white wine

**ROASTED NEW POTATOES** - \$10 PP  
Wild herbs, roasted garlic

**GLAZED HEIRLOOM CARROTS** - \$9 PP  
Wildflower honey, thyme

**ROASTED BROCCOLINI** - \$10 PP  
Garlic, pickled ginger chili, lemon

**GREEN BEANS ALMONDINE** - \$9 PP  
Brown butter, parsley, lemon



# DESSERT

REQUIRED MINIMUM OF 20 PORTIONS PER SELECTED ITEM

**DECADENT 12" CHOCOLATE CAKE - \$85 PER CAKE (14 SLICES)**

**FRUIT PLATTER - \$7 PP**

**LEMON TART - \$10 PP**

**CHOCOLATE TART- \$10 PP**

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

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

**STICKY PUDDING - \$9 PP**

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

**ASSORTED COOKIES-** (Ordered by the dozen \$42/flavour)

Double Chocolate Chip

Oatmeal Raisin Cranberry

Ginger Molasses

Seasonal Flavour Thumbprint

Peanut Butter Chocolate Chunk

**ASSORTED SQUARES** (ordered by the dozen \$48/flavour)

Rocky Road

Lemon Cranberry

Marble Cheesecake

Coffee Toffee Brownie

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



# BEVERAGES

## CONSUMPTION BAR

**HOUSE WINE** - Starting at \$60 per bottle

**SPARKLING WINE** - Starting at \$60 per bottle

**RAIL MIXED DRINKS** - \$12 per drink

Vodka

Rum

Gin

Whiskey

Tequila

**BOTTLE BEER** - \$7-10 per drink

**DRAUGHT BEER** - \$9-\$13 per drink

**COCKTAILS** - starting at \$18 per drink

**MOCKTAILS** - starting at \$11 per drink

**PROSSECO TOAST** - \$7 per person

**SOFT DRINKS AND JUICE** - starting at \$5 per drink

# ADDITIONAL FEES

## AUDIO/VISUAL EQUIPMENT

### **PACIFIC ROOM**

- Screen and projector (complimentary)

### **ATLANTIC ROOM**

- Screen and projector (complimentary)

### **LOWER LEVEL DINING ROOM**

- Access to 4 TV's for presentation or rotating photos (starting at \$150)
- Hook up to in-house speakers and microphone (\$100 rental)

### **ADDITIONAL EQUIPMENT**

- Mic and Speaker in private room (complimentary)
- Portable 65-inch TV on rolling stand (complimentary)
- Podium (\$50 rental)
- Riser (\$100 rental)
- AV coordinator (starting at \$150)

Prices are subject to 13% tax



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