



EST **MILLER** 1857
TAVERN

TORONTO

WEDDINGS AND SOCIAL EVENTS

3885 YONGE ST, NORTH YORK, ON M4N 2P2



CANAPE PLATTERS

EACH PLATTER HAS 20 PORTIONS

Four pieces per person recommended for each hour of cocktail reception.

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

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

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 (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

FALAFEL CROQUETTES (GF, VEGAN)

Tahini crema
\$110

ROASTED SHISHITO PEPPERS (GF, VEGAN)

Toasted sesame, white soy
\$110

Menus & pricing are subject to change based on seasonal availability
Prices exclude tax & gratuity



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

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

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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

YOGURT PARFAIT - \$11 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

ROAST SIRLOIN CAP - \$30 PP

Yorkshire pudding, red wine jus

CLASSIC EGG BENEDICT - \$15 PP

Poached egg, french ham, english muffin, hollandaise

CREAMY SCRAMBLED EGGS - \$14 PP

Creme fraiche, chives, sourdough

SHASHUKA PLATTER - \$19 PP

Baked eggs in a tomato & red pepper stew, feta

BREAKFAST POTATOES - \$10 PP

Wild herbs, espelette seasoning

BARESE BREAKFAST SAUSAGE - \$6 PP

SMOKED BACON - \$6 PP

CURED SCOTTISH SALMON - \$8.5 PP

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 - \$5 PP

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PLATED LUNCH SERVICE

PRE-SELECTIONS AND SEATING CHART REQUIRED
FOR GROUPS OF 45 - 150 PPL

LUNCH MENU \$80 PP

APPETIZER

HAND-PICKED GREENS SALAD

Arugula, frisée, gem, pear, white grapes

ENTREE

SELECT 1	{	ROASTED CHICKEN	STEAK FRITES	ROASTED SCOTTISH
		Honey and herb crusted, mashed potato, chicken jus	Chimichurri, fries *cooked to medium	ORGANIC SALMON
				New potatoes, lemon broccolini, sherry brown butter almond sauce

~OR~

SEASONAL RISOTTO (V)

Parmigiana, olive oil

DESSERT

NEW YORK STYLE CHEESECAKE

Seasonal compote

COFFEE AND TEA SERVICE INCLUDED

ADDITIONAL OFFERINGS & UPGRADES:

ADD ON: **BREAD & BUTTER \$4 PP**

APPETIZER UPGRADE: **GREEN GODDESS SALAD - \$5 PP**
Kale, cabbage, broccoli, sour apple, pine nuts, pomegranates

ADD ON TO GUEST SELECTION:

SECOND PROTIEN \$12PP
(Chicken, Steak or Salmon)

*Max of 3 offerings, up to 99 people

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PLATED DINNER SERVICE

PRE-SELECTIONS AND SEATING CHART REQUIRED
FOR GROUPS OF 45 - 150 PPL

DINNER MENU \$90 PP

APPETIZER

HAND-PICKED GREENS SALAD

Arugula, frisée, gem, pear, white grapes

ENTREE

BEEF BOURGUIGNON

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

~OR~

SEASONAL RISOTTO (V)

parmigiana, olive oil

DESSERT

SELECT 1

APPLE CINNAMON CAKE
Maple anglaise

NEW YORK STYLE CHEESECAKE
Seasonal compote

COFFEE AND TEA SERVICE INCLUDED

ADDITIONAL OFFERINGS & UPGRADES:

ADD ON: **BREAD & BUTTER \$4 PP**

APPETIZER UPGRADE: **GREEN GODDESS SALAD - \$5 PP**
Kale, cabbage, broccoli, sour apple, pine nuts, pomegranates

ENTREE UPGRADE: **12OZ STRIPLOIN - \$15 PP**
Caramelized onion mashed potato, truffle & porcini demi
**cooked to medium*

ADD ON TO GUEST SELECTION:

ROASTED CHICKEN - \$10 PP
Honey and herb crusted, mashed potato, chicken jus

ROASTED SCOTTISH ORGANIC SALMON - \$12 PP
New potatoes, lemon broccolini, sherry brown butter almond sauce

*Max of 3 offerings, up to 99 people

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FOOD STATIONS

OFFERED TO GROUPS OF 45+
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

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LATE NIGHT

MINIMUM OF 20 PORTIONS PER ITEM

SAVOURY

ROAST BEEF SLIDERS - \$7 PP

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

GOURMET GRILLED CHEESE - \$11 PP

whole-wheat bread, canadian cheese, spiced tomato jam

WAGYU CHEESBURGER SLIDER - \$12PP

Aged Cheddar, Truffle Aioli

FALAFEL CROQUETTES - \$6PP

Tahini crema
(Vegan available)

TRUFFLE MAC & CHEESE - \$16PP

Canadian cheeses, mornay, white wine

POUTINE - \$10 PP

Thick cut fries. white cheese curds, gravy, roasted onions, sour cream

Add Short Rib - \$7 pp

TRIPLE COOKED FRIES - \$9 PP

Garlic aioli

ONION RINGS - \$9 PP

Chipotle aioli

SWEET

ASSORTMENT OF COOKIES - \$3.5 PP

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

ROCKY ROAD

LEMON CRANBERRY

MARBLE CHEESECAKE

COFFEE TOFFEE BROWNIE

STICKY TOFFEE PUDDING - \$9 PP

SELECTION OF SORBET/ICE CREAM - \$7 PP

FRUIT PLATTER - \$7 PP



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





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ALEXANDER BUYUK
Sales and Events Manager

Alexander@themillertavern.com