



EST **MILLER** 1857
TAVERN

TORONTO

PRIVATE DINING

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

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
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 \$95 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 \$110 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
\$135 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

FRENCH FRIES - \$9 PP



DESSERT

REQUIRED MINIMUM OF 20 PORTIONS PER SELECTED ITEM

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

ASSORTED COOKIES- \$3.5 PP

Sample Flavours:

Double Chocolate Chip

Oatmeal Raisin Cranberry

Ginger Molasses

Peanut Butter Chocolate Chunk

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

Rocky Road

Lemon Cranberry

Marble Cheesecake

Coffee Toffee Brownie

10" CAKES- \$70(CUT AND SERVE)

CHOCOLATE CAKE

Layers of dense moist Belgian chocolate cake iced in thick chocolate fudge frosting

VANILLA CAKE

Rich vanilla cake made with cream cheese batter generously iced with vanilla butter cream and sprinkled with confetti.

STRAWBERRY VANILLA

Vanilla cake frosted with strawberry butter cream with chunks of real strawberries

RED VELVET CAKE

Light milk chocolate cake with a hint of red, frosted with cream cheese icing.



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

*COSTS ARE NOT APPLIED TOWARD FOOD AND BEVERAGE MINIMUM SPEND REQUIREMENTS.
THESE COSTS ARE NOT SUBJECT TO GRATUITY.
APPLICABLE TAXES WILL BE ADDED TO THESE COSTS.*

PACIFIC ROOM

- Screen and projector (complimentary)

ATLANTIC ROOM

- Screen and projector (complimentary)

VERANDA

- Hook up to in-house speakers (\$50 rental)

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)
- AV coordinator (starting at \$150)



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ALEXANDER BUYUK
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