

# MITCHEL LONDON catering



## salad, soup + savory tarts

shredded chicken egg drop soup—gf	11.00 pint
roasted provençal vegetable pizza—v	14.00 ea serves 2
deep greens + strawberry salad with feta + radish—v, gf	11.00 pp

## mains

served with basmati rice pilaf, mashed potatoes or small mixed greens salad

lemony chicken breast <i>moussakhan</i> with sumac flatbread—gf	19.50 pp
skillet fried chicken cutlet with lemon butter	18.50 pp
panko herb crusted filet of salmon	25.00 pp
sautéed filet of sole medallions with fresh oregano	28.00 pp
jumbo lump crab + corn cakes with rémoulade sauce + slaw	31.00 pp 2 pc
<i>petit</i> filet of beef tournedos with candied cherry tomatoes + horseradish cream—gf	38.00 pp 4 oz

## sides

asparagus <i>vinaigrette</i> —v, gf	24.00 pan 1 lb
haricots verts sautéed with green fava, olive oil + garlic—v, gf	24.00 pan 1 lb
cheesy roasted cauliflower steaks with gruyère + parmesan—v, gf	23.00 pan 1 lb
roasted baby eggplants with miso glaze—v, gf	24.00 pan 1 lb

## dessert

<i>individual</i> angel food cake with fresh strawberry rhubarb compote—v	9.50 ea
<i>individual</i> chocolate mousse mezzaluna—v, gf	9.50 ea
cupcakes vanilla or chocolate with buttercream or chocolate ganache frosting—v	4.00 ea

For delivery on Tuesday May 14 + Wednesday May 15 only ...