

MITCHEL LONDON catering

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preheat oven to 375° – 400°

let food come to room temperature before warming

starters

shredded chicken egg drop soup

Bring to a boil on stovetop, lower heat and simmer for 5-7 minutes, stirring, until very hot. Can also be heated in the microwave, loosely covered, pausing + stirring once in the middle of heating time. If desired, sprinkle plated soup with chopped **green onion**.

roasted provençal pizza

Heat in a pre-heated 375° oven for 7-8 minutes, uncovered.

deep greens + strawberry salad *with* feta + radish

Toss salad greens with a little **strawberry balsamic vinaigrette**.

Top salad with chilled **strawberries**, **feta**, **pickled red onion** + **sliced radish**.

small mixed greens salad

Toss chilled salad with a little **vinaigrette dressing**.

mains

lemony chicken *moussakhan*

Heat chicken in a pre-heated 375° oven, LOOSELY covered with foil, for 9-10 minutes.

Serve chicken with sumac onions, roasted lemons + pan sauce spooned over a **flatbread**, with **harissa** on the side.

skillet fried chicken cutlets *with* lemon butter

Heat 8-10 minutes in a pre-heated 375° oven, uncovered (lemon butter sauce will liquefy in oven).

panko herb crusted salmon

Heat in a pre-heated 375° oven for 6-8 minutes, uncovered. Serve with **fresh herb mayo** on the side.

sautéed filet of sole medallions *with* fresh oregano

Heat fish 5-6 minutes in a pre-heated 375° oven, uncovered (lemon sauce will liquefy in oven).

jumbo lump crab + corn cakes

Remove lemon wedges from pan and heat in a pre-heated 375° oven for 8-9 minutes.

Serve with **rémoulade sauce**, **lemon wedges** + **slaw** on the side.

petit filet of beef tournedos *with* candied cherry tomatoes

Remove from refrigerator 1 hour before heating. Heat in tournedos in a pre-heated 400° oven, uncovered, 9-10 minutes for **medium rare**, turning over once after 5 minutes. Serve with **horseradish cream** on the side.

sides

basmati rice pilaf

Drizzle a little **water** over rice. Heat in a pre-heated 375° oven for 7-8 minutes, COVERED with **aluminum foil**.
Can also be transferred to a microwaveable container and warmed BRIEFLY in microwave, LOOSELY covered.

mashed potatoes

Heat in saucepan over low heat, stirring, adding a little milk if necessary, or put in oven-safe dish and heat 15 minutes in a pre-heated 375° oven, loosely tented with **aluminum foil**. Can also be heated in microwave, loosely covered, pausing and stirring once in the middle of heating time.

asparagus *vinaigrette*

Heat asparagus BRIEFLY in a pre-heated 375° oven for 5 minutes, **loosely tented** with ALUMINUM FOIL, *or* transfer to a microwavable platter + heat VERY BRIEFLY (15-20 seconds) in microwave.
After warming, spoon **dijon vinaigrette *mousseline*** over the tips.

haricots verts sautéed *with green fava, olive oil + garlic*

Heat haricots verts BRIEFLY in a pre-heated 375° oven for 5 minutes, **loosely tented** with ALUMINUM FOIL, *or* transfer to microwavable platter + heat VERY BRIEFLY (15-20 seconds) in microwave.

cheesy roasted cauliflower steaks

Heat in a pre-heated 375° oven for 7-8 minutes. After heating, if desired, squeeze **fresh lemon** over cauliflower.

roasted baby eggplant *with miso glaze*

Heat in a pre-heated 375° oven for 7-9 minutes, uncovered.

sweets *reduce oven temp to 350°*

individual angel food cake

Keep covered until ready to serve. Serve at room temperature, with **strawberry rhubarb compote** on the side.

individual chocolate mousse mezzaluna

Keep covered + refrigerated until ready to serve. Serve chilled.

cupcakes

Keep covered until ready to serve. If refrigerated, let come to room temperature before serving.