

MITCHEL
LONDON
c a t e r i n g

private + corporate catering

BOXES + TRAYS individually packaged meal boxes + trays—48 hours' notice

breakfast trays—20 person minimum

MINI tray 8.50

mini muffins (2 pc) with a piece of fruit + strawberries

SIMPLE tray 12.50

mini breakfast pastries: danish, scones *or* muffins (2 pc) with fruit + berry salad

HEALTH tray 15.50

mini banana oat muffin, hard-cooked furikake egg, fresh fruit + muesli greek yogurt

PLUS tray 20.50

quichette, mini bagel with house cured salmon + cream cheese, mixed berry greek yogurt

lunch boxes + trays—6 person minimum

COMPLETE lunch box 34.50 chicken 39.50 salmon 30.50 vegetarian

main course tray with seasonal side grain + veg' sides + dessert

PANINI tray 15.50 assorted *or* vegetarian

small brioche sandwiches (2 pc) with seasonal side grain *or* veg' side

SALAD tray 18.50 chicken 24.50 salmon 15.50 vegetarian

main course salad with grilled chicken paillard *or* grilled salmon filet

PROTEIN tray 18.50 chicken 24.50 salmon

sliced *bricked* chicken *or* grilled salmon filet + seasonal side grain *or* veg' side

snack trays—6 person minimum

SWEETS tray 8.50

chocolate chip *or* palmier cookies, mini brownies + fruit

CHEESE tray 17.50 mini CHEESE tray 8.50

cheese + nibbles tray with crackers

CRUDITÉS + CRISPS tray 17.50 add 3 cocktail shrimp 28.50

assortment of snacking vegetables with herb *or* hummus dip + spicy cheese crisps

add 2.5 liter thermal carafe of coffee *or* tea **32.00** serves 10, with creamers + sweeteners

freshly squeezed orange juice **7.00** 12oz bottle **18.00** 32oz bottle

spring water **2.00** 16oz bottle

Fiji still water **4.00** 16oz bottle

Perrier sparkling water **4.50** 16oz bottle

bag of chocolate chip cookies *or* brownie brick **5.00** ea

SANDWICHES

sandwich platter with cucumber dill salad 12.50 per person—6 person minimum

for 6-12 people, choose 4 types; for over 12 people, choose 5 types

ROASTED CHICKEN SALAD with arugula on brioche

CURRIED CHICKEN SALAD with cucumber + arugula on brioche

GRILLED CHICKEN PAILLARD with arugula + roasted red peppers on ciabatta

ROASTED TURKEY BREAST with bacon, arugula, tomato + mayo on brioche

ROAST BEEF with provolone + shishito peppers on seeded rye

HAM + GRUYÈRE with sweet butter + dijon mustard on sourdough baguette

TUNA SALAD with cucumber on brioche

DILLED EGG SALAD on 7 grain

HOUSE CURED SALMON with cream cheese + fresh dill on 7 grain

ROASTED VEGETABLES with MOZZARELLA + salsa verde on ciabatta

add a bowl of HOUSE-MADE POTATO CHIPS **22.00** serves 6-10

mini sandwiches

BABY BRIOCHE PANINI on our mini brioche rolls

38.00 dz on platter: 18 pc—choose 3 types **57.00**

TRADITIONAL ENGLISH TEA SANDWICHES on sliced white + whole wheat breads

32.00 dz on platter: 25 pc—choose 2 types **64.00**

most of the above fillings, *and* also tomato, mozzarella + basil, prosciutto with arugula + parmesan, herbed chèvre + cucumber

MAIN COURSE SALADS 6 person minimum

select

MAIN COURSE SALAD BASE

add

GRILLED CHICKEN PAILLARD **18.50** pp

GRILLED SALMON PAVÉ **24.50** pp

COBB romaine, avocado, bacon, eggs, cherry tomatoes, cucumber, roquefort + dijon vinaigrette

CÆSAR romaine with parmesan croutons + cæsar dressing

GREEK cherry tomatoes, cucumber, green bell pepper, radishes, romaine, red onion, feta, olives + red wine vinaigrette

NIÇOISE arugula, haricots verts, fingerling potatoes, hard-cooked egg, grape tomatoes, cucumber, radishes + dijon vinaigrette (**add classic tuna at 18.50** pp)

CITRUS MIXED GREENS arugula, frisée + shaved fennel with orange segments, crumbled chèvre, toasted almonds + citrus vinaigrette

SIDE SALADS, PASTA + GRAINS

6.50 per person—6 person minimum

ARUGULA, FRISÉE + SHAVED FENNEL side salad

add crumbled chèvre *or* shaved parmesan additional **2.00 pp** **add** toasted almonds, walnuts *or* pecans additional **1.00 pp**

CLASSIC CAESAR SIDE SALAD with parmesan croutons

KALE + SHAVED BRUSSELS SPROUTS SALAD with shredded parmesan + toasted almonds

CHUNKY CHOPPED GREEK SIDE SALAD with feta, olives + fresh dill (additional **1.00 pp**)

CHERRY TOMATOES, CILIEGINE MOZZARELLA + BASIL (additional **1.00 pp**)

SIMPLY GRILLED + ROASTED VEGETABLES

GRILLED ASPARAGUS with charred lemon

HARICOTS VERTS with lemon zest infused olive oil

ROASTED BROCCOLI + CAULIFLOWER with cumin, garlic + grilled lemon

MARINATED FRIED ZUCCHINI ROUNDS

BELUGA LENTIL SALAD with carrots, kale + toasted pumpkin seeds

TUSCAN WHITE BEAN SALAD with rosemary + sage

SPICY CHICKPEA SALAD

LIGURIAN POTATOES with haricots verts, cherry tomatoes, basil + toasted pignoli

LEMONY PEARL COUSCOUS with CUCUMBER, FETA + MINT

QUINOA with HARICOTS VERTS, BLUEBERRIES + PECANS

ROASTED MOROCCAN VEGETABLE COUSCOUS with chickpeas + currants

PENNE with roasted cherry tomatoes, basil, chopped mozzarella + shaved parmesan

GEMELLI with cauliflower, caramelized onion, parmesan, golden raisins + toasted pignoli

and MEDITERRANEAN VEGETABLE + GRAINS PLATTER assortment of 5 types (10 person minimum) **19.50 pp** **add** grilled chicken paillard **27.50**

BUFFET PLATTERS 6 person minimum

GRILLED, MARINATED CHICKEN PAILLARD MEDALLIONS with blistered cherry tomatoes, charred lemon + side of a grain **17.50 pp**

sliced BRICKED LEMON-SAGE CHICKEN BREASTS with side of a grain + salsa verde **18.50 pp**

SAUTÉED LEMON CHICKEN MEDALLIONS with FRESH OREGANO + side of a grain **17.50 pp**

HONEY LEMON GLAZED ROASTED SALMON with side of a grain + fresh herb mayo *or* tzatziki full portion **22.00 pp** 2 pavé half portions **29.00 pp**

TERIYAKI GLAZED ROASTED SALMON with side of a grain full portion **22.00 pp** 2 *pavé* half portions **29.00 pp**

ROASTED PROVENÇAL VEGETABLE SALMON with side of a grain + fresh herb mayo *or* tzatziki full portion **22.00 pp** 2 *pavé* half portions **29.00 pp**

ROASTED BRANZINO FILETS with side of a grain **19.00 filet** **32.00** full portion: 2 filets

and whole HERB ROASTED TURKEY BREAST **95.00** one lobe—serves 6-8

sliced and served with roasted vegetable garnish + red pepper aioli *or* creamy salsa verde

plus whole HONEY LEMON GLAZED ROASTED SALMON *or* POACHED SALMON **98.00** half side—serves 4 **196.00** full side—serves 8

served with dilled cucumbers + choice of sauce: fresh herb mayo *or* cucumber dill tzatziki

... see our rotating DINNERS menu for weekly specials!

COCKTAIL HORS D'OEUVRES

brochettes + picks

- CHICKEN TIKKA MASALA SATAY with sweet sour chutney dip **36.00 dz**
- COCONUT CRUNCH FRIED CHICKEN PICKS with honey mango dip **36.00 dz**
- SPICY GRILLED SHRIMP COCKTAIL BROCHETTES with sriracha cocktail sauce **48.00 dz**
- RARE SEARED SESAME-CRUSTED TUNA SKEWERS with lemon ponzu dip **48.00 dz**
- MINI MOROCCAN SPICED LAMB MEATBALL PICKS with tzatziki dip **39.00 dz**

bites served at room temperature

- BABY WONTON CUPS with choice of: Thai shredded chicken **38.00 dz** Thai crab salad *or* tuna tartare *or* salmon tartare **40.00 dz**
- MINI BUTTERMILK BISCUITS with COUNTRY HAM + HONEY MUSTARD **38.00 dz**
- HOUSE-CURED SALMON PROFITEROLES with dill cream cheese **40.00 dz**
- BABY SLIDERS **beef** burgers with tomato relish **38.00 dz** **cheddar** burgers **39.00 dz** **southern fried chicken** sliders with honey aioli **38.00 dz**
- HOUSE-CURED SMOKED SALMON CANAPÉS with dill butter **38.00 dz**
- FILET of BEEF CROSTINI with chimichurri *or* horseradish cream **48.00 dz**
- SLICED SHRIMP + CUCUMBER CANAPÉS with dill butter **39.00 dz**
- RARE SEARED SESAME-CRUSTED TUNA ON CUCUMBER with pickled ginger + wasabi aioli **48.00 dz**
- CHÈVRE CROSTINI with shiitake mushrooms + candied cherry tomatoes **34.00 dz**

bites to be warmed

- MINI QUICHES classic lorraine (ham + gruyère) *or* chèvre-tomato **32.00 dz**
- SAVORY VEGETABLE TARTELETTES caramelized tarts à l'onion *or* mushroom-shallot **32.00 dz**
- MINI QUESADILLAS shiitake, black bean + avocado **36.00 dz** blackened shrimp, black bean + avocado **39.00 dz**
- PIGLETS IN PUFF PASTRY BLANKETS with grainy mustard dip **32.00 dz**
- PETIT CRAB CAKES with cayenne rémoulade dip **40.00 dz**
- MUSHROOM, ASPARAGUS + PARMESAN RISOTTO COINS **36.00 dz**

cocktail crates

- crate of CRUDITÉS with fresh herb dip *or* hummus dip serves 8-10 **75.00**
- crate of CUBED CHEESE + FRUIT 3 firm cheeses with seasonal fresh + dried fruits, grape tomatoes, almonds + crackers serves 8-10 **85.00**
- crate of CHERRY TOMATO, CILIEGINE MOZZARELLA + BASIL SKEWERS with basil pesto dip 30 pieces **85.00**
- crate of SPICY PARMESAN + GRUYÈRE CRISPS 36 pieces **60.00**
- crate of GRUYÈRE GOUGÈRES (aka cheese puffs) *or* PUFF PASTRY CORNETS with chili-tomato confit 36 pieces **60.00**
- crate of CLASSIC SHRIMP COCKTAIL with cocktail sauce + aioli 36 pieces **145.00**
- and** crate of CHOCOLATE CHIP COOKIES, MINI PALMIERS + MINI BROWNIES serves 8-10 **60.00**
- plus** mini DESSERT TARTELETTES lemon meringue, mixed berry *or* fresh seasonal fruit tarts **40.00 dz**
- also** mini CARAMELIZED CREAMPUFFS **42.00 dz**
- VANILLA COCONUT MACAROONS **32.00 dz** chocolate dipped VANILLA COCONUT MACAROONS **36.00 dz**

FULL SERVICE CATERING

menu planning

Mitchel London Catering can customize menus to meet the specific needs of any occasion, be it a simple drop off meal or a full service event.

staffing / event management

We strive to make each event as effortless as possible by providing the most experienced, professionally trained + insured event managers, captains, waiters, bartenders + chefs.

rental coordination

Mitchel London Catering can coordinate all rental needs for any event.

Please call to find out more about our full service catering + party planning services.

delivery

Monday to Friday 10 am - 5 pm

Saturday + Sunday 11 am - 5 pm

Delivery out of these windows can be arranged with 48 hours' notice. Delivery charge is determined based on delivery location.

orders

Orders must be placed at least 24 hours in advance. Some items may require 48 hours' notice.

cancellation

24 hours' notice is required to cancel any food order. 48 hours' notice is required to cancel staff + rentals.

disposables

Quality disposable plates, napkins + utensils can be supplied upon request, at a per person charge.

contact

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