

MITCHEL
LONDON
c a t e r i n g

private + corporate catering

SANDWICHES

sandwich platter with cucumber dill salad 14.50 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 peppers on ciabatta

ROAST BEEF with horseradish butter, slaw + sea salt on seeded rye

ROASTED TURKEY BREAST with bacon, arugula, tomato + mayo (or cranberry relish) on brioche

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

TOMATO, MOZZARELLA + BASIL on ciabatta

ROASTED VEGETABLES with MOZZARELLA + salsa verde on ciabatta

add a bowl of HOUSE-MADE POTATO CHIPS **22.00** serves 6-8

mini sandwiches

BABY BRIOCHE PANINI on our mini brioche rolls

42.00 dz or as a platter: 18 pc—choose 3 types **63.00**

BABY FOCACCIA PANINI on our mini focaccia rolls

42.00 dz or as a platter: 18 pc—choose 3 types **63.00**

TRADITIONAL ENGLISH TEA SANDWICHES on sliced white + whole wheat breads

32.00 dz or as a platter: 25 pc—choose 2 types **64.00**

most of the above fillings, and also prosciutto with parmesan, herbed chèvre + cucumber, veggie cream cheese + radish

MAIN COURSE SALADS 6 person minimum

base

MAIN COURSE SALAD BASE

with

GRILLED CHICKEN PAILLARDS **19.50** pp

GRILLED SALMON PAVÉS **26.50** pp

vegetarian CHICKPEA or LENTIL SALAD **15.50** pp

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

CÆSAR romaine with parmesan croutons + cæsar dressing

GREEK mixed greens, grape tomatoes, cucumber, bell pepper, radishes, red onion, feta, olives + red wine vinaigrette

NIÇOISE arugula, haricots verts, fingerling potatoes, hard-cooked egg, grape tomatoes, cucumber, radishes + dijon vinaigrette (with albacore tuna **21.50** pp)

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

SIDE SALADS, PASTA + GRAINS **6.50 per person–6 person minimum**

ARUGULA, RADICCHIO + SHAVED FENNEL SIDE SALAD with balsamic, lemon, dijon *or* citrus vinaigrette

add chèvre *or* parmesan—plus **1.50 pp** **add** almonds, walnuts *or* pecans—plus **1.00 pp** **add** seasonal fruit—plus **1.50 pp**

ARUGULA CAPRESE SIDE SALAD arugula-basil salad with cherry tomatoes, baby mozzarella + balsamic vinaigrette—plus **3.50 pp**

CLASSIC CAESAR SIDE SALAD with parmesan croutons

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

MEDITERRANEAN CHOPPED SALAD with chickpeas, grape tomatoes, cucumber, olives + fresh oregano

CHUNKY CHOPPED GREEK SIDE SALAD with feta, olives + fresh dill—plus **1.50 pp** **add** salad greens—plus **3.00 pp**

CHERRY TOMATO, CILIEGINE MOZZARELLA + BASIL SALAD—plus **1.50 pp**

SIMPLY GRILLED + ROASTED VEGETABLES—plus **1.00 pp**

SIMPLY GRILLED ASPARAGUS—plus **1.00 pp**

HARICOTS VERTS with lemon zest infused olive oil

ROASTED BROCCOLI + CAULIFLOWER with cumin, garlic + lemon

MARINATED FRIED ZUCCHINI ROUNDS

BELUGA LENTIL SALAD with carrots, kale + toasted pumpkin seeds

TUSCAN WHITE BEAN SALAD with rosemary + sage

LIGURIAN POTATOES with haricots verts, grape 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, mozzarella + shaved parmesan

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

also MEDITERRANEAN VEGETABLE + GRAINS PLATTER assortment of 6 types (10 person min) **19.50 pp** **add** grilled chicken paillard **27.50 pp**

BUFFET PLATTERS **6 person minimum**

GRILLED, MARINATED CHICKEN PAILLARD MEDALLIONS with blistered grape tomatoes, charred lemon + side of a grain **18.50 pp**

SAUTÉED LEMON CHICKEN MEDALLIONS with FRESH OREGANO + side of a grain **18.50 pp**

BRICKED, SLICED LEMON + FRESH SAGE CHICKEN BREASTS with side of a grain + salsa verde **19.50 pp**

STEAK TAGLIATA marinated steak, roasted to medium rare + sliced thinly with side of a grain + chimichurri *or* rosemary olive oil **22.00 pp**

HONEY LEMON GLAZED ROASTED SALMON with side of a grain + fresh herb mayo *or* tzatziki full portion **25.00 pp** *pavé* half portion **15.50 pp**

TERIYAKI GLAZED ROASTED SALMON with side of a grain full portion **25.00 pp** *pavé* half portion **15.50 pp**

ROASTED PROVENÇAL VEGETABLE SALMON with side of a grain + fresh herb mayo *or* tzatziki full portion **25.00 pp** *pavé* half portion **15.50 pp**

ROASTED BRANZINO FILETS with herbed olive oil + side of a grain **19.00 filet** **36.00** full dinner portion: 2 filets

and whole HERB ROASTED TURKEY BREAST sliced + served with red pepper aioli *or* creamy salsa verde **96.00** one lobe—serves 6-8

or whole HONEY LEMON GLAZED ROASTED SALMON *or* POACHED SALMON with fresh herb mayo *or* tzatziki **98.00** half side—serves 4

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

COCKTAIL HORS D'OEUVRES

brochettes + picks

CHICKEN TIKKA MASALA SATAY with mango chutney dip **39.00 dz**

COCONUT CRUNCH FRIED CHICKEN PICKS with sweet chili dip **39.00 dz**

SPICY GRILLED SHRIMP COCKTAIL BROCHETTES with sriracha cocktail sauce **49.00 dz**

RARE SEARED SESAME CRUSTED TUNA SKEWERS with lemon ponzu dip **49.00 dz**

mini TERIYAKI GLAZED BEEF MEATBALLS **39.00 dz**

mini MOROCCAN SPICED LAMB MEATBALL PICKS with tzatziki *or* harissa aioli **42.00 dz**

bites served at room temperature

BABY WONTON CUPS with choice of: thai shredded chicken salad *or* thai chili crab salad **40.00 dz** tuna tartare *or* salmon tartare **42.00 dz**

mini BUTTERMILK BISCUITS with COUNTRY HAM + HONEY MUSTARD **40.00 dz**

mini CHEDDAR BISCUIT CANDIED BACON BLT'S **40.00 dz**

BABY SLIDERS **beef** burgers with tomato relish **40.00 dz** **cheddar** burgers **42.00 dz** **southern fried chicken** sliders with honey aioli **40.00 dz**

FILET of BEEF CROSTINI with chimichurri *or* horseradish cream **49.00 dz**

SLICED SHRIMP + CUCUMBER CANAPÉS with dill butter **42.00 dz**

HOUSE-CURED SMOKED SALMON CROSTINI with horseradish-dill cream cheese **39.00 dz**

RARE SEARED SESAME-CRUSTED TUNA ON CUCUMBER with pickled ginger + wasabi aioli **49.00 dz**

CHÈVRE CROSTINI with shiitake mushrooms + candied cherry tomatoes **34.00 dz**

with seasonal fruit compote + pistachios **34.00 dz**

bites to be warmed

mini QUICHES classic lorraine (ham + gruyère) *or* chèvre-tomato **34.00 dz**

SAVORY VEGETABLE TARTELETTES

mushroom-shallot *or* caramelized onion **34.00 dz**

cheesy spinach artichoke tarts **36.00 dz**

mini QUESADILLAS shiitake *or* chicken, black bean + avocado **39.00 dz**

blackened shrimp *or* chili beef, black bean + avocado **42.00 dz**

PIGLETS IN SEEDED PUFF PASTRY BLANKETS with grainy mustard dip **34.00 dz**

petit CRAB CAKES with cayenne rémoulade dip **45.00 dz**

petit SHRIMP CAKES with honey aioli dip **40.00 dz**

MUSHROOM, ASPARAGUS + PARMESAN RISOTTO COINS **39.00 dz**

cocktail crates

crate of CRUDITÉS with fresh herb dip *or* hummus dip **80.00** serves 8-10

crate of CUBED CHEESE + FRUIT 3 firm cheeses with seasonal fresh + dried fruits, grape tomatoes + crackers **88.00** serves 8-10

crate of GRAPE TOMATO, CILIEGINE MOZZARELLA + BASIL SKEWERS with basil pesto dip **88.00** 30 pcs

crate of CLASSIC SHRIMP COCKTAIL with *playero* cocktail sauce **150.00** 36 pcs **200.00** 54 pcs

crate of SPICY PARMESAN GRUYÈRE CRISPS **68.00** 36 pcs

crate of SPICY CHEDDAR CHEESE COINS **78.00** 48 pcs

crate of GRUYÈRE GOUGÈRES (cheese puffs) **68.00** 36 pcs

crate of PUFF PASTRY CORNETS with chili-tomato confit **78.00** 48 pcs

and crate of CHOCOLATE CHIP COOKIES, PALMIERS + mini BROWNIES serves 8-10 **65.00** *or* mini BROWNIES + mixed BERRIES serves 8-10 **65.00**

also mini DESSERT TARTELETTES lemon meringue, mixed berry, fudge marble brownie *or* fresh seasonal fruit tartelettes **40.00 dz**

mini CARAMELIZED CREAMPUFFS **42.00 dz**

mini CHOCOLATE TRUFFLES: chocolate raspberry *or* chocolate grand Marnier **40.00 dz**

VANILLA COCONUT MACAROONS **36.00 dz**

chocolate dipped VANILLA COCONUT MACAROONS **40.00 dz**

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

breakfast trays—35 tray minimum

MINI tray 8.50

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

SIMPLE tray 14.50

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

HEALTH tray 16.50

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

PLUS tray 21.50

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

lunch box trays—10 tray minimum

SALAD tray 19.50 chicken 25.50 salmon 15.50 vegetarian

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

PROTEIN tray 19.50 chicken 25.50 salmon

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

MEDITERRANEAN VEG' tray 19.50

seasonal assortment of vegetable + grain salads—choice of 5

PANINI tray 15.50 assorted *or* vegetarian

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

COMPLETE lunch box 36.50 chicken 39.50 salmon 36.50 vegetarian

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

mini snack trays—10 tray minimum

mini SWEETS tray 7.50

chocolate chip *or* palmier cookies + mini brownies

mini CRUDITÉS + CRISPS tray 15.50 **add** 3 cocktail shrimp 27.50

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

mini CHEESE tray for 2 17.50

mini CHEESE tray for 1 8.50

cheese + nibbles tray with crackers

add freshly squeezed orange juice 10.00 12oz bottle 28.00 32oz bottle

spring water 2.50 16oz bottle

Fiji still water 4.00 16oz bottle

Perrier sparkling water 4.50 11oz bottle

soft drinks 3.00 12oz can

bag of chocolate chip cookies *or* fudge marble brownie brick 6.50 ea

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.

rentals 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. 72 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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