

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 **90.00** 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 **99.00** half side–serves 4-5 **198.00** full side–serves 8-10

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 **30.00 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 **70.00**
- 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

(347) 865 0841 office + mobile

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