

MITCHEL LONDON catering



salad + savory tart

purée of wild mushroom soup with fresh thyme— gf	11.00 pt serves 1-2
heart of romaine <i>wedge</i> caesar salad with parmesan croutons	8.50 pp

mains

thanksgiving “leftovers” ... turkey, gravy, stuffing, sweet potatoes!	18.50 pp
and, served with basmati asparagus rice, mashed potatoes or small arugula salad	
pasta e fagioli with ditalini pasta + brothy cannellini beans	17.00 pp
skillet fried chicken cutlets with lemon butter	18.50 pp
lemony chicken moussakhan with sumac, seared onions, lemon + flatbread	18.50 pp
mitchel’s mom’s sweet + sour meatballs	18.00 pp 4 pc pp
panko-herb crusted salmon with creamy salsa verde	22.00 pp

sides

haricots verts with cumin, almonds + orange zest— v, gf	23.00 pan 1 lb
spinach sautéed with shiitake mushrooms— v, gf	24.00 pan 1 lb
butternut squash with brown butter + sage— v, gf	23.00 pan 1 lb
parmesan roasted asparagus— v, gf	24.00 pan 1 lb

dessert

<i>individual</i> roasted apple cranberry galette	9.50 each 4”
<i>individual</i> sweet potato + whipped cream pie	9.50 each 4”
chocolate or vanilla cupcakes with buttercream or chocolate ganache frosting	4.00 each

For delivery on Friday December 2 + Thursday December 8 *only* ...