

MITCHEL LONDON catering

for hanukkah

mini potato latkes—v, gf	34.00 dz	with house cured salmon + sour cream	48.00 dz
full size potato latkes—v, gf			3.75 ea
pan fried noodle kugel squares			6.00 ea
add fresh applesauce	15.00 pt	sour cream	4.50 half-pint

mains with basmati rice pilaf, mashed potatoes or cucumber dill salad

whole herb roasted chicken with roasted carrots, garlic + pan gravy—gf	28.00 ea
<i>bricked</i> chicken breasts with roasted fennel + lemon zest—gf	18.50 pp
first cut sliced brisket of beef braised with carrots + onions—gf	46.00 lb serves 2
moroccan spiced roasted salmon with tzatziki—gf	22.00 pp
individual meatloaf with tomato sauce	16.00 each

sides

autumnal pearl couscous with butternut squash, cranberries + pecans—v	23.00 pan 1 lb
roasted butternut squash with brown butter + sage—v, gf	23.00 pan 1 lb
pan roasted haricots verts with candied cherry tomatoes—v, gf	23.00 pan 1 lb
spinach sautéed with sweet onion + horseradish—v, gf	24.00 pan 1 lb
purée of glazed carrots with fresh ginger—v, gf	18.00 pt serves 3-4

dessert

mini <i>sufganiyot</i> jelly donuts	34.00 dz
mini maple glazed french crullers	34.00 dz
<i>individual</i> apple cranberry crumb pie	9.50 each 4"
chocolate or vanilla cupcakes with buttercream or chocolate ganache frosting	4.00 each

For delivery on Sunday December 18 + Monday December 19 *only* ...

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