

MITCHEL LONDON catering



salad, savory tart + soup

roasted mushroom galette with parmesan + gruyère-v	13.00 ea	serves 2
cream of tomato basil soup-v, gf	11.00 pt	serves 1-2
tuscan kale + romaine caesar salad with parmesan croutons	7.50 pp	

mains

served with couscous pilaf, mashed potatoes or small arugula salad

classic chicken pot pie-gf	18.50 ea	
skillet fried chicken cutlets with lemon butter-gf	17.50 pp	
panko-herb crusted roast salmon with creamy salsa verde	22.00 ea	
steak tagliata with chimichurri-gf	21.00 pp	
jumbo lump cakes with tartar sauce	30.00 pp	2 pc pp

sides

rigatoni al forno <i>bolognese</i> with mozzarella + parmesan	30.00 pan	serves 2-4
haricots verts + fennel with sautéed almonds + olives-v, gf	23.00 pan	1 lb
spinach sautéed with mushrooms, olive oil + garlic-v, gf	23.00 pan	1 lb
beluga lentils with tuscan kale, roasted carrots + pumpkin seeds-v, gf	23.00 pan	1 lb
simply grilled + roasted vegetables-v, gf	24.00 pan	1 lb

dessert

individual chocolate cream pie-v	9.50 each	4"
individual crème brûlée-v	9.50 each	
chocolate or vanilla cupcakes with buttercream or chocolate ganache frosting-v	4.00 each	

For delivery on Wednesday February 1 + Thursday February 2 only ...