

mitchel's easter 2023



STARTERS + BRUNCH

SMOKED SALMON CANAPÉS with dill butter	39.00 dz
classic QUICHE LORRAINE or SPRING VEGETABLE QUICHE	30.00 ea for 4-6
mini ASPARAGUS PARMESAN RISOTTO COINS	36.00 dz
purée of SWEET PEA + LEEK SOUP with crème fraîche	21.00 qt

MAIN COURSE

center cut FILET of BEEF Tournedos with chive compound butter	49.00 ea
LOIN of PORK stuffed with herbs + parmesan	60.00 ea for 4
spiral cut BAKED GLAZED HAM with honey mustard	160.00 ea for 10
roasted all natural herbed TURKEY BREAST with salsa verde or turkey gravy	95.00 3lb lobe for 6-8
HONEY LEMON GLAZED ROASTED SALMON with tzatziki	98.00 half side for 4

SIDES

creamy MASHED POTATOES	15.00 pt for 2-3
HARICOTS VERTS with lemon zest infused olive oil	23.00 lb for 4
ASPARAGUS VINAIGRETTE with dijon mousseline	24.00 lb for 4
SPINACH sautéed with candied red + yellow cherry tomatoes	24.00 lb for 4
BABY CARROTS roasted with citrus, cumin + thyme	24.00 ea for 4
our BUTTERMILK BISCUITS	15.00 ½ dz

DESSERT

NY style CHEESECAKE	32.00, 6" for 6
flourless CHOCOLATE DOUBLE SOUFFLÉ CAKE with chocolate mousse + whipped cream	49.00, 6x8" for 6
flourless CHOCOLATE MOUSSE MEZZALUNA CAKE	32.00, 6" for 6
STRAWBERRY SHORTCAKE	48.00, 6" for 6
VANILLA MERINGUE CAKE	48.00, 6" for 6
LEMON MERINGUE TART	32.00, 7" for 6

Please place your order by Tuesday April 4 for delivery on Saturday April 8.