

mitchel's passover 2024



to START and for a traditional SEDER

SMOKED SALMON ON CUCUMBER with horseradish cream cheese	39.00 dz
our CHOPPED LIVER	21.00 pt
traditional GEFILTE FISH	18.00 cont 4 small pc
house made HORSERADISH + FRESH BEETROOT RELISH	9.00 half pt
CHICKEN SOUP with chunks of chicken, carrots + fresh dill	21.00 qt for 4
MATZO BALLS	8.00 cont 2 pc
apple walnut HAROSET—contains kosher red wine	20.00 pt
SEDER PLATE hard-boiled egg, fresh herbs, haroset, horseradish + shank bone	38.00 ea

MAINS

all natural Murray's HERB ROASTED CHICKEN with pan gravy, roasted carrot garnish	28.00 ea for 2-4
mitchel's first cut BRISKET OF BEEF braised with carrots + onions	49.00 lb for 2
roasted all natural herbed TURKEY BREAST with salsa verde or turkey gravy	96.00 lobe for 6-8
honey citrus glazed ROASTED SALMON with tzatziki	98.00 half side for 4

SIDES

POTATO PANCAKES—made with matzo meal	3.75 ea
add fresh applesauce 16.00 pint or sour cream 4.75 half pint	
creamy MASHED POTATOES	16.00 pt for 2-3
HARICOTS VERTS with lemon zest infused olive oil	24.00 lb for 4
grilled ASPARAGUS + BABY CARROTS	24.00 lb for 4
SPINACH sautéed with green fava, olive oil + garlic	24.00 lb for 4
roasted ROOT VEGETABLE TZIMMES with carrots, sweet potatoes, prunes + apricots	18.00 pt for 4

SWEETS

NY style CHEESECAKE—dusted with cinnamon matzo meal	36.00, 6" for 6
flourless CHOCOLATE DOUBLE SOUFFLÉ CAKE with chocolate mousse + whipped cream	49.00, 6x8" for 6
flourless CHOCOLATE MOUSSE MEZZALUNA CAKE	36.00, 6" for 6
flourless COCONUT MACAROONS	vanilla 36.00 dz chocolate dipped vanilla 40.00 dz

Please place your order by Thursday April 18 for delivery on Mon April 22 or Tue April 23.

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