

mitchel london's ROSH HASHANAH 2024



STARTERS

our CHOPPED LIVER	21.00 pt
all beef PIGLETS IN SEEDED BLANKETS with deli mustard	34.00 dz
traditional GEFILTE FISH	18.00 4 small pieces
house made HORSERADISH + fresh BEETROOT RELISH	9.00 half pt
grandaisy bakery's ROUND CHALLAH	15.50 ea
	plain or raisin
CHICKEN SOUP with chicken breast, carrots + fresh dill	21.00 qt for 4
MATZO BALLS	8.00 2 pieces

MAIN COURSE

all natural Murray's HERB ROASTED CHICKEN with pan gravy + roasted carrot garnish	28.00 ea for 2-4
mitchel's first cut sliced BRISKET of BEEF braised with carrots + onions	49.00 lb for 2
ROASTED TURKEY BREAST with honey roasted apples + sage	96.00 lobe for 6-8
add turkey gravy 10.00 pt	
HONEY LEMON GLAZED ROASTED SALMON with tzatziki	98.00 half side for 4

SIDES

mitchel's mom's NOODLE KUGEL	23.00 ea for 4
POTATO PANCAKES	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
PURÉE of PARSNIPS + TURNIPS	18.00 pt for 3-4
HARICOTS VERTS with lemon zest infused olive oil	24.00 lb for 4
ROASTED CAULIFLOWER with lemon, tuscan kale + pomegranate	24.00 lb for 4
ROASTED CARROTS with cumin + citrus	25.00 lb for 4
SPINACH sautéed with herbed button mushrooms	25.00 lb for 4

DESSERTS

CHOCOLATE DOUBLE SOUFFLÉ CAKE	49.00 ea for 6
classic APPLE GALETTE TART	38.00 ea for 6
orange SPONGE CAKE with strawberry purée	25.00 ea for 6
mitchel's NY STYLE CHEESECAKE	38.00 ea for 6

Please place your order by 5pm on Sept 28 for delivery on Wednesday Oct 2 or Thursday Oct 3

MITCHEL LONDON CATERING • 347 865 0841 • carmela@mittchellondonfoods.com