

MITCHEL LONDON catering

salad + savory tarts

quiche lorraine or broccoli cheddar—v

roasted tomato, gruyère + basil seeded galette—v

arugula + watermelon salad with feta, fennel + pistachios—v, gf



13.50 ea 5"

13.50 ea for 2

11.50 pp

mains

served with cumin coriander rice, mashed potatoes or small arugula salad

chicken enchiladas verde with tomatillo salsa

34.00 ea for 2

pan seared chicken breast with roasted fennel + lemon zest—gf

19.50 pp

skillet fried chicken cutlet with lemon butter

18.50 pp

honey bbq glazed roasted salmon with spicy corn salsa—gf

25.50 pp

jumbo lump crab cakes with tartar sauce + slaw

31.00 pp

eggplant parmigiana stacks with tomato sauce + mozzarella—v

19.50 pp

sides

simple grilled asparagus—v, gf

12.50 half pan ½ lb 25.00 pan 1 lb

roasted broccoli with lemon zest + shaved parmesan—v, gf

12.00 half pan ½ lb 24.00 pan 1 lb

roasted rainbow carrots with honey, lime + cumin—v, gf

12.50 half pan ½ lb 25.00 pan 1 lb

spicy sautéed marinated zucchini rounds—v

12.00 half pan ½ lb 24.00 pan 1 lb

dessert

individual caramelized apple tarte tatin with crème fraîche—v

9.75 ea

individual lemon meringue + fresh blueberry tart—v

9.75 ea

cupcakes vanilla, chocolate or carrot cake—v

4.75 ea

For delivery on Tuesday June 24, Thursday June 26 + Sunday July 6

MITCHEL LONDON CATERING • 347 865.0841 • carmela@mitchellondonfoods.com