

# MITCHEL LONDON catering



## salad + savory tarts

quiche lorraine or asparagus chèvre—v	13.50 ea 5"
grilled summer vegetable + gruyère strip—v	11.50 ea
peach, feta + arugula salad with cherry tomatoes + basil—v, gf	11.50 pp

## mains

served *with* basmati rice pilaf, mashed potatoes or small arugula salad

penne rigate with sautéed cherry tomato confit, grilled shrimp + basil	28.00 ea
honey bbq glazed chicken: <i>breast, leg + thigh</i> with fresh corn salad—gf	19.50 pp
panko, herb + parmesan crusted chicken cutlet with spicy tomato jam	18.50 pp
moroccan spiced roasted salmon with tzatziki—gf	25.50 pp
jumbo lump crab + corn cakes with tartar sauce + cole slaw	31.00 pp
sweet + spicy asian spare ribs with japanese cucumber salad	25.00 pp

## sides

grilled asparagus with sweet corn—v, gf	12.50 half pan ½ lb	25.00 pan 1 lb
gratinéed sicilian cauliflower	12.00 half pan ½ lb	24.00 pan 1 lb
sautéed zucchini + yellow squash with garlic + mint—v, gf	12.00 half pan ½ lb	24.00 pan 1 lb
tuscan white beans with rosemary + sage—v, gf	12.00 half pan ½ lb	24.00 pan 1 lb

## dessert

<i>individual</i> peach blueberry pie—v	9.75 ea
<i>individual</i> chocolate mousse mezzaluna with vanilla bean crème anglaise—v, gf	9.75 ea
<i>cupcakes</i> vanilla, chocolate or carrot cake—v	4.75 ea

For delivery on Tuesday July 8, Wednesday July 9, Tuesday July 15 + Thursday July 17

MITCHEL LONDON CATERING • 347 865.0841 • [carmela@mitchellondonfoods.com](mailto:carmela@mitchellondonfoods.com)