

MITCHEL LONDON catering



salad + savory tarts

quiche lorraine or broccoli cheddar—v

13.50 ea 5"

roasted provençal vegetable pizza—v

14.00 ea for 2

cucumber, fennel + arugula salad with orange, asparagus + avocado—v, gf

10.50 pp

mains

served with sweet corn basmati rice, mashed potatoes or small arugula salad

cheesy chicken quesadillas with beans + avocado

21.00 pp 2 pc

coq au vin blanc: chicken legs + thighs with mushrooms, pearl onions + lardons

22.50 pp

skillet fried chicken cutlet with lemon butter

18.50 pp

sweet chili glazed salmon with baby bok choy—gf

25.50 pp

pan seared moroccan lamb meatballs with hummus + harissa tzatziki

24.00 pp

first cut sliced brisket of beef braised with carrots + onions—gf

28.00 pp

sides

roasted cauliflower steaks with lemon tahini vinaigrette—v, gf

12.00 half pan ½ lb 24.00 pan 1 lb

haricots verts with roasted fingerling potatoes + pearl onions—v, gf

12.00 half pan ½ lb 24.00 pan 1 lb

spicy sautéed zucchini rounds with red onion, garlic + chilis—v, gf

12.00 half pan ½ lb 24.00 pan 1 lb

gratin of eggplant + tomatoes—v, gf

14.00 half pan 28.00 full pan

dessert

individual nectarine blueberry crumble—v

9.75 ea

individual chocolate mousse mezzaluna—v, gf

9.75 ea

cupcakes vanilla, chocolate or carrot cake—v

4.75 ea

For delivery on Wednesday Sept 3 + Friday Sept 5

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