

MITCHEL LONDON catering

salad + savory tarts

quiche lorraine or mushroom chèvre—v		13.50 ea 5"
late summer vegetable + gruyère strip—v		11.50 ea
romaine wedge salad with smoked salmon, dilled potato salad + cornichons—v, gf		12.50 pp

mains

served *with* cumin coriander rice, mashed potatoes or small caesar salad

stir-fried velvet chicken with sugar snaps + ginger	19.50 pp
pan seared chicken pieces with sautéed tomatoes, shallots + grilled country bread	20.50 pp
panko, herb + parmesan crusted chicken cutlet with spicy tomato jam	18.50 pp
moroccan spiced roasted salmon with tzatziki—gf	25.50 pp
teriyaki marinated sliced steak with blistered sugar snaps + shishito peppers	22.00 pp
gratinéed chicken meatballs with penne <i>al forno</i>	21.00 pp

sides

grilled asparagus + sweet corn—v, gf	12.50 half pan ½ lb	25.00 pan 1 lb
cherry tomatoes, mozzarella + basil—v, gf	12.50 half pan ½ lb	25.00 pan 1 lb
simple sautéed spinach with olive oil + garlic—v, gf	12.50 half pan ½ lb	25.00 pan 1 lb
haricots verts with sliced nectarines—v, gf	12.00 half pan ½ lb	24.00 pan 1 lb

dessert

<i>individual</i> last of the season peach pie!—v	9.75 ea
<i>individual</i> mixed berry meringue pavlova—v, gf	9.75 ea
<i>cupcakes</i> vanilla, chocolate or carrot cake—v	4.75 ea

For delivery on Tuesday Sept 16, Wednesday Sept 17 + Thursday Sept 18

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