# MITCHEL LONDON catering

## salad + savory tarts

quiche lorraine or roasted autumn vegetable—v

roasted provençal vegetable pizza-v

mixed greens salad with brie, garlic crostini, dried cranberries + walnuts-v, gf

13.50 ea 5"

13.50 ea for 2

12.50 pp

### mains

served with lemony green bean rice, mashed potatoes or small mixed greens salad

herb chèvre + spinach stuffed chicken breast with pan sauce-gf	20.50 pp
bbq chicken legs + thighs with cole slaw—gf	19.50 pp
skillet fried chicken cutlet with lemon butter	18.50 pp
sweet chili glazed salmon with baby bok choy—gf	25.50 pp
mitchel's mom's sweet + sour meatballs	18.50 pp
new england pot roast with vegetables—gf	28.00 pp

#### sides

sautéed zucchini + yellow squash with lemon, garlic + mint–v, gf	12.00 half pan ½ lb	24.00 pan 1 lb
broccoli sautéed with lemon zest infused olive oil—v, gf	12.00 half pan ½ lb	24.00 pan 1 lb
lightly creamed spinach with nutmeg—v, gf	10.00 half pt	20.00 pint
butternut squash gratin with gruyère + sage-v, gf	12.50 half pan ½ lb	25.00 pan 1 lb

#### dessert

jar of	butterscotch pudding with caramel sauce—v, gf	9.75 ea
individual	traditional apple pie-v	9.75 ea
cupcakes	vanilla, chocolate or carrot cake-v	4.75 ea

For delivery on Tuesday Oct 28, Thursday Oct 30, Wednesday Nov 5 + Saturday Nov 8