

mitchel london's

CHRISTMAS + NEW YEAR's 2025!



for STARTERS

PIGLETS in SEEDED PUFF PASTRY BLANKETS with grainy mustard dip		34.00 dz
MUSHROOM, ASPARAGUS + PARMESAN RISOTTO COINS		39.00 dz
petit lump CRAB CAKES with cayenne rémoulade dip		45.00 dz
COCONUT CRUNCH FRIED SHRIMP with sweet chili dip		49.00 dz
mini SAVORY VEGETABLE TARTS spinach artichoke • wild mushroom shallot • tartes à l'union		36.00 dz
mini CHEDDAR BISCUITS with CANDIED BACON, ARUGULA + CRANBERRY		43.00 dz
baked BRIE EN CROUTE with fig-rosemary jam + whole grain crackers	serves 6	49.00 ea
purée of BUTTERNUT SQUASH SOUP with crème fraîche + toasted pumpkin seeds	serves 4	22.00 qt

the MAIN COURSE

classic BEEF BURGUNDY with mushrooms + pearl onions		36.00 pp
boneless SHELL STEAK ROAST with compound herb shallot butter	serves 4	165.00 ea
spiral cut BAKED GLAZED HAM with honey mustard + cranberry jalapeño salsa	serves 10	160.00 ea
citrus + pomegranate glazed ROASTED SALMON with tzatziki	serves 4	99.00 ea
herb roasted ALL-NATURAL TURKEY BREAST with cornbread mushroom pecan dressing + turkey gravy	serves 6-8	149.00 ea

on the SIDE

creamy MASHED POTATOES	serves 3	16.00 pt
POTATOES DAUPHINOISE	serves 4-6	38.00 pan
pan roasted HARICOTS VERTS with shaved fennel + toasted almonds	serves 4	24.00 lb
grilled ASPARAGUS with parmesan gremolata	serves 4	25.00 lb
roasted DELICATA SQUASH with brown butter + sage	serves 4	24.00 lb
lightly CREAMED SPINACH with nutmeg	serves 4	20.00 pt

and for DESSERT

CHOCOLATE BÛCHE DE NOËL	BÛCHETTE serves 3	32.00	BÛCHE serves 6	64.00 ea
GÂTEAU SAINT-HONORÉ: pâte à choux, caramel + whipped cream			serves 6	50.00 ea
APPLE CRANBERRY GALETTE TART			10" for 8	39.00 ea
caramelized APPLE TARTE TÂTIN with crème fraîche	7" for 4	32.00	10" for 8	67.00 ea

for Christmas Eve, please order by Sunday Dec 21; for New Year's Eve, order by Saturday Dec 27

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