

MITCHEL LONDON catering



salad + savory tarts

quiche lorraine or mushroom gruyère—v	13.50 ea 5"
marché pizza with tomato, gruyère, olives + herbs de provence—v	11.50 ea serves 2
winter greens salad with maple roasted delicata squash, roquefort, bacon + walnuts—gf	11.50 pp

mains

served *with* black bean + lime rice, mashed potatoes or small caesar salad

chicken enchiladas verde with tomatillo salsa + mexican crema	36.00 pan serves 2
half or whole roasted chicken with pan gravy—gf	17.50 half chicken 29.00 whole
southern fried chicken cutlet with hot honey dip	18.50 pp
provençal roasted vegetable salmon with fresh herb mayo—gf	25.50 pp
maple glazed boneless pork chop with roasted apples + sage—gf	22.00 pp
fried filet of flounder with tartar sauce + cole slaw	29.00 pp

sides

haricots verts with shaved fennel + toasted almonds—v, gf	12.00 half pan ½ lb	24.00 pan 1 lb
sautéed zucchini + yellow squash with lemon + mint—v, gf	12.00 half pan ½ lb	24.00 pan 1 lb
spinach sautéed with olive oil + light garlic—v, gf	12.50 half pan ½ lb	25.00 pan 1 lb
simply grilled vegetables with lemon vinaigrette—v, gf	12.50 half pan ½ lb	25.00 pan 1 lb

dessert

<i>individual</i>	apple caramel crumb pie—v	9.75 ea 4"
<i>x-large</i>	sugar dusted cream puffs—v	9.75 pair
<i>cupcakes</i>	vanilla, chocolate or carrot cake—v	4.75 ea

For delivery on Wednesday Jan 7 + Friday Jan 9 ...

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