

MITCHEL LONDON catering



salad + savory tarts

quiche lorraine <i>or</i> asparagus, mushroom gruyère v	13.50 ea 5"
artichoke, spinach + gruyère galette v	13.00 ea serves 2
little gem salad with caramelized pears, roquefort + walnuts gf	12.50 pp

mains

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

meatballs + penne alla vodka	20.00 pp
old fashioned fried chicken with cole slaw	19.50 pp 4 pc
classic chicken parmigiana	20.50 pp
teriyaki salmon kabobs with cucumber + green onion	25.50 pp
pan roasted boneless pork chop with lemon, garlic + sage gf	22.00 pp
seared shrimp cakes with honey aioli dip	28.00 pp 2 pc

sides

asparagus <i>vinaigrette</i> v, gf	12.50 half pan ½ lb	25.00 pan 1 lb
sweet chili glazed roasted baby carrots v, gf	12.50 half pan ½ lb	25.00 pan 1 lb
roman spinach with golden raisins, lemon zest + pignoli v, gf	12.50 half pan ½ lb	25.00 pan 1 lb
kale + shaved brussels sprouts with parmesan + lemon v, gf	12.00 half pan ½ lb	24.00 pan 1 lb

dessert

<i>individual</i> lemon meringue tart with a chocolate cookie crust v	9.75 ea
<i>individual</i> chocolate mousse mezzaluna v, gf	9.75 ea
<i>cupcakes</i> vanilla, chocolate <i>or</i> carrot cake v	4.75 ea

For delivery on Wednesday Jan 21 + Friday Jan 23 ...