

MITCHEL LONDON catering



salad + savory tarts

quiche lorraine <i>or</i> spring vegetable + chèvre v	13.50 ea 5"
roasted asparagus, cherry tomato + gruyère tart v	14.00 ea for 2
mango, feta + arugula salad with mint + lime v, gf	12.50 pp

mains

<i>served with gingered edamame rice, mashed potatoes or small arugula salad</i>	
stir-fried velvet chicken with sugar snaps, sweet peppers, mushrooms + ginger gf	20.50 pp
teriyaki glazed roasted chicken breast	20.50 pp
sautéed lemon chicken medallions with fresh oregano	19.50 pp
sweet chili glazed salmon with baby bok choy gf	25.50 pp
spinach ricotta lasagna rollatini v	20.50 pp
pan seared cod <i>croquetas</i> with honey aioli	26.00 pp

sides

cheesy grilled zucchini with parmesan + mozzarella v, gf	12.00 half pan ½ lb	24.00 pan 1 lb
simple spinach lightly sautéed with olive oil + garlic v, gf	12.50 half pan ½ lb	25.00 pan 1 lb
roasted baby carrots with citrus + cumin v, gf	12.50 half pan ½ lb	25.00 pan 1 lb
blistered haricots verts, asparagus + fingerlings v, gf	12.50 half pan ½ lb	25.00 pan 1 lb

dessert

<i>individual</i>	meringue pavlova with mango + berries v, gf	9.75 ea
<i>individual</i>	strawberry rhubarb crumble v	9.75 ea
<i>cupcakes</i>	vanilla <i>or</i> chocolate with vanilla buttercream <i>or</i> chocolate ganache frosting v	4.75 ea

For delivery on Wednesday June 3 + Thursday June 4 ...