

MITCHEL LONDON catering



salad + savory tarts

quiche lorraine or summer vegetable gruyère v	13.50 ea 5"
marché pizza with tomato, gruyere, olives + herbs de provence v	11.50 ea for 2
chunky chopped greek salad with tre colori salad, marinated zucchini, feta + olives v	11.50 pp

mains

served with fresh corn salad, roasted fingerlings or small mixed greens salad

bricked chicken breast with lemon + sage gf	20.50 pp
coconut crunch fried chicken cutlet with honey mango dip gf	19.50 pp
sake marinated filet of salmon with baby bok choy	25.50 pp
beef bulgogi with gochujang noodles, cucumber + pickled carrots	21.00 pp
char sui pork + fried rice with egg, snap peas + bok choy	20.00 pp

sides

haricots verts + nectarines with lemon zest infused olive oil v, gf	12.50 half pan ½ lb	25.00 pan 1 lb
ginger scallion broccoli v, gf	12.00 half pan ½ lb	24.00 pan 1 lb
simply grilled vegetables 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

individual	nectarine + blueberry pie v	9.75 ea
individual	slice of cheesecake with red berry sauce v	9.75 ea
individual	lemon meringue + blueberry tart v	9.75 ea
cupcakes	vanilla or chocolate with vanilla buttercream or chocolate ganache frosting v	4.75 ea

For delivery on Wednesday July 29 only ...