

mitchel's easter 2026



STARTERS + BRUNCH

SMOKED SALMON CANAPÉS with dill butter	40.00 dz
mini ASPARAGUS, MUSHROOM + PARMESAN RISOTTO COINS	39.00 dz
cheesy SPINACH ARTICHOKE TARTELETTES	38.00 dz
classic QUICHE LORRAINE or SPRING VEGETABLE QUICHE	38.00 ea serves 4-6
ARUGULA, RADICCHIO + shaved FENNEL SALAD with chèvre + candied pecans	39.00 bowl serves 4
purée of SWEET PEA + LEEK SOUP with crème fraîche	22.00 qt

MAIN COURSE

coming soon!

center cut FILET of BEEF Tournedos with herb shallot compound butter	49.75 ea 5 oz
roasted BONELESS LEG of LAMB with pan juices + mint-walnut pesto	198.00 ea serves 6-8
spiral cut BAKED GLAZED HAM with honey mustard	160.00 ea serves 10
roasted all natural herbed TURKEY BREAST with salsa verde or classic turkey gravy	98.00 lobe serves 6-8
honey citrus glazed ROASTED SALMON with tzatziki	98.00 half side serves 4

SIDES

creamy MASHED POTATOES	16.00 pt serves 2-3
HARICOTS VERTS with lemon-parmesan gremolata	24.00 lb serves 4
ASPARAGUS VINAIGRETTE with dijon mousseline	25.00 lb serves 4
ROMAN SPINACH with golden raisins, lemon zest + pignoli	25.00 lb serves 4
BABY CARROTS roasted with citrus, cumin + thyme	25.00 ea serves 4
CHEDDAR CHIVE BUTTERMILK BISCUITS	16.00 ½ dz

DESSERT

NY style CHEESECAKE	40.00, 6" serves 6
flourless CHOCOLATE DOUBLE SOUFFLÉ CAKE with chocolate mousse + whipped cream	52.00, 6x8" serves 6
STRAWBERRY SHORTCAKE	49.00, 6" serves 6
VANILLA MERINGUE LAYER CAKE	49.00, 6" serves 6
LEMON MERINGUE TART with a chocolate cookie crust	39.00, 8" serves 6

Please place your order by Wednesday April 1 for delivery on Saturday April 4.

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