

MITCHEL LONDON catering

279 church street . nyc . 347 865 0841 . mitchellondoncatering.com

preheat oven to 375°

let food come to room temperature before warming

salad + starters

roasted mushroom galette *with* parmesan + gruyère

Heat in a pre-heated 375° oven for 7-8 minutes, uncovered.

cream of tomato basil soup

Bring soup to a boil on stovetop, lower heat and simmer for 5-7 minutes, stirring, until very hot.

Can also be heated in the microwave, loosely covered, pausing + stirring once in the middle of heating time.

Garnish each bowl of soup with a dollop of **crème fraîche**.

tuscan kale + romaine caesar salad

Toss chilled greens with a little **caesar dressing**. Sprinkle generously with **grated parmesan** and top with **croutons**.

***small* arugula with cherry tomatoes**

Toss chilled salad with a little **balsamic vinaigrette**.

mains

***individual* chicken pot pie**

Tent ALUMINUM FOIL **loosely** over pot pie.

Heat on the middle rack of a pre-heated 375° oven until filling is bubbling (about 10 – 12 minutes).

skillet fried chicken cutlets *with* lemon butter

Heat in a pre-heated 375° oven for 8-10 minutes, uncovered (lemon butter sauce will liquefy in oven).

panko herb crusted salmon

Heat in a pre-heated 375° oven for 6-8 minutes, uncovered. Serve with **creamy salsa verde** on the side.

steak tagliata *with* chimichurri

Serve sliced steak at room temperature, drizzled with **rosemary olive oil**.

jumbo lump crab cakes

Remove lemon wedges from pan and heat in well-pre-heated 375° oven for 8-9 minutes.

Serve with **tartar sauce** + **lemon wedges** on the side.

sides

couscous pilaf *with* currants, parsley + toasted almonds

Drizzle a little **water** over couscous. Heat in a pre-heated 375° oven for 7-8 minutes, COVERED with foil.

Can also be transferred to a microwaveable container and warmed BRIEFLY in microwave, LOOSELY covered.

mashed potatoes

Heat in saucepan over low heat, stirring, adding a little milk if necessary, or put in oven-safe dish and heat 15 minutes in a pre-heated 375° oven, loosely tented with **aluminum foil**.

Can also be heated in microwave, loosely covered, pausing + stirring once in the middle of heating time.

rigatoni al forno *with* tomato sauce, mozzarella + parmesan

Heat for 10-15 minutes in a pre-heated 375° oven, uncovered, until heated through.

Serve with **grated parmesan** on the side.

haricots verts + fennel *with* kalamata olives + sautéed almonds

Serve at room temperature or heat BRIEFLY in a pre-heated 375° oven for 5 minutes, **loosely tented** with ALUMINUM FOIL,

or transfer to microwavable platter + heat VERY BRIEFLY (15-20 seconds) in microwave.

spinach sautéed *with* mushrooms, olive oil + garlic

Heat in a pre-heated 375° oven for 7-8 minutes. Can also be transferred to a microwaveable container and BRIEFLY heated in the microwave, LOOSELY covered.

beluga lentils *with* kale, roasted carrots + pumpkin seeds

Serve at COOL room temperature.

simply grilled + roasted vegetables

Heat in a pre-heated 375° oven for 8-9 minutes, uncovered or serve at room temperature,

sweets

individual chocolate cream pie

Keep covered + refrigerated until ready to serve. Serve chilled.

individual crème brûlée

Keep covered + refrigerated until ready to serve. Serve chilled.

cupcakes

Keep covered until ready to serve. If refrigerated, let come to room temperature before serving.