

MITCHEL LONDON catering

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preheat oven to 375° - 400°

let food come to room temperature before warming

starters

quiche

Heat in a pre-heated 375° oven for 8-9 minutes, uncovered.

roasted spring vegetable + gruyère strip

Heat in a pre-heated 375° oven for 6-8 minutes, uncovered.

arugula, asparagus + chevre salad *with* blackberries + walnuts

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

Top salad with **chilled blackberries, chèvre, asparagus + toasted walnuts**.

small arugula salad *with* cherry tomatoes + fennel

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

mains

steak tagliata *with* crispy leaf potatoes + chimichurri

Keep covered until ready to serve.

Serve sliced steak at room temperature, with room temperature *or* briefly warmed **leaf potatoes** (375° for 6 minutes) + **chimichurri** on the side.

chicken enchiladas verde

Spoon **tomatillo salsa** over and around enchiladas. Drizzle with a little **mexican crema**.

Heat in a pre-heated 375° oven, uncovered, for 12-15 minutes, or until heated through + cheese is hot and melty.

After heating, serve with extra **mexican crema** on the side.

pan roasted chicken breast *with* mushroom shallot velouté

Heat chicken in a pre-heated 375° oven for 8-9 minutes, uncovered.

Heat **velouté sauce** in a saucepan on stovetop over LOW heat to a simmer, stirring *or* heat briefly in the microwave LOOSELY covered, pausing + stirring once in the middle of heating time. Plate chicken and spoon **sauce** generously over *or* around chicken.

chicken parmigiana

Heat 15-18 minutes in a pre-heated 375° oven, uncovered, until mozzarella is hot + melty.

teriyaki glazed roasted salmon

Heat in a pre-heated 375° oven for 6-8 minutes, uncovered.

seared shrimp cakes

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

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

sides

black bean lime + coriander rice

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

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

mashed potatoes

Heat in saucepan over low heat, stirring, adding a little milk if necessary (wait for butter to liquify before adding any liquid), 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 the microwave, loosely covered, pausing and stirring once in the middle of the heating time.

grilled asparagus *with* shaved parmesan

Heat asparagus in a pre-heated 375° oven for 7-9 minutes, uncovered, until parmesan is soft + melty.

After heating squeeze some **lemon** over asparagus.

haricots verts + baby carrots *with* lemon zest infused olive oil

Heat haricots verts 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 the microwave.

Can also be served at room temperature.

spinach sautéed *with* edamame, 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.

kale + shaved brussels sprouts salad *with* parmesan + lemon

Salad is already lightly dressed with **lemon vinaigrette**. Serve chilled.

Just before serving, if desired, sprinkle chilled salad with **toasted almonds**.

sweets: reduce oven temp to 350°

individual strawberry crumb pie

Warm pie in a pre-heated 350° oven for 7-8 minutes. Can also be served at room temperature.

individual banana cream + chocolate tart

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.