

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 tomato, gruyère + basil seeded galette

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

nectarine, feta + arugula salad *with* cherry tomatoes + basil

Serve sliced nectarines + blueberries, cherry tomatoes, feta + basil on a bed of chilled **arugula**.

Just before serving, drizzle a little **balsamic vinaigrette** over salad.

small arugula salad *with* cherry tomatoes

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

mains

penne rigate *with* grilled shrimp, cherry tomato confit + basil

Combine **pasta** + **shrimp** with **sautéed cherry tomato confit** in a microwaveable bowl. Heat **BRIEFLY** in the microwave, **LOOSELY COVERED**, pausing + stirring once in the middle of heating time. Can also be served at room temperature. After heating, sprinkle with **basil leaves**.

roasted chicken breasts, legs + thighs *with* a creamy tomato mustard sauce

Heat 8-9 minutes in a pre-heated 375° oven, uncovered. Serve with warmed **creamy tomato mustard sauce** on the side.

creamy tomato mustard sauce: Heat in the microwave, loosely covered, pausing + stirring once in the middle of heating time.

skillet fried chicken cutlet *with* lemon butter

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

honey lime glazed roasted salmon *with* corn + black bean salsa

Heat in a pre-heated 375° oven for 6-8 minutes, uncovered. Serve with room temperature **corn** + **black bean salsa** on the side.

roasted branzino filet *with* roasted fennel + herbed olive oil

Heat branzino in a pre-heated 375° oven for 4 - 5 minutes, uncovered.

After heating, drizzle with briefly warmed *or* room temperature **herbed olive oil** + sprinkle with **toasted pignoli**.

seared shrimp + corn cakes

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

Serve with **slaw**, **cayenne rémoulade** + **lemon wedges** on the side.

sides

cumin 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* sweet corn

Heat asparagus + corn in a pre-heated 375° oven for 7-9 minutes, uncovered. Can also be served at room temperature or be transferred to a microwaveable platter + heated BRIEFLY in the microwave, uncovered.

haricots verts *with* nectarines, lemon zest + pickled red onion

Heat haricots verts BRIEFLY in a pre-heated 375° oven for 5 minutes, LOOSELY tented with **aluminum foil**, or transfer to a microwavable platter + heat VERY BRIEFLY (15-20 seconds) in the microwave.

Just before serving, toss with **nectarine wedges**. Can also be served at room temperature.

parmesan roasted baby carrots

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

white bean caprese: cherry tomatoes, tuscan white beans, baby mozzarella + basil

Serve at COOL room temperature. **Just before serving**, toss the **basil leaves** with the cherry tomatoes + mozzarella.

sweets: reduce oven temp to 350°

individual peach blueberry pie

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

individual chocolate mousse mezzaluna *with* vanilla bean crème anglaise

Keep mezzaluna covered + refrigerated until ready to serve. Serve chilled, with room temperature **crème anglaise** spooned around mezzaluna.

cupcakes

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