

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

purée of wild mushroom soup

Bring 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.

heart of romaine wedge caesar salad

Spoon **caesar dressing** over wedge salad. Sprinkle generously with **grated parmesan** + top with **croutons**. Serve chilled.

small arugula salad

Toss arugula with a little **lemon vinaigrette**. Serve chilled.

mains

Thanksgiving "Leftovers": turkey, cornbread mushroom stuffing, mashed sweet potatoes

Spoon **gravy** over turkey and loosely tent ALUMINUM FOIL over the pan. Heat in pre-heated 375° oven for 9-10 minutes.

Serve with **cranberry sauce** on the side.

pasta e fagioli

Combine **ditalini pasta** with **brothy cannellini beans**. Bring 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. Plate and sprinkle each portion with **grated parmesan**.

skillet fried chicken cutlets *with* lemon butter

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

lemony chicken moussakhan (levantine chicken)

Heat chicken moussakhan in a pre-heated 375° oven, LOOSELY covered with foil, for 9-10 minutes.

Serve chicken with sumac onions, roasted lemons + pan sauce spooned over a **flatbread**, with **harissa** on the side.

sweet + sour meatballs

Tent ALUMINUM FOIL over the meatballs. Heat on a pre-heated 375° oven for 15 minutes.

panko herb crusted salmon

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

Serve with **creamy salsa verde** on the side.

sides

basmati rice with asparagus, green onion + lemon

Drizzle a little **water** over rice. 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.

pan roasted haricots verts *with* cumin, almonds + orange zest

Heat in a pre-heated 375° oven for 7-8 minutes, uncovered *or* transfer to a microwavable platter and heat VERY BRIEFLY (15-20 seconds) in microwave.

spinach sautéed *with* shiitake mushrooms

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

roasted butternut squash *with* brown butter + sage

Heat in a pre-heated 375° oven for 7-9 minutes, uncovered.

parmesan roasted asparagus

Heat in a pre-heated 375° oven for 7-9 minutes, uncovered.

sweets: lower oven temperature to 350°

individual sweet potato pie

Serve at room temperature.

apple cranberry galette

Heat in a pre-heated 350° oven for 5 minutes.

cupcakes

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