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.

spinach, artichoke + gruyère pizza

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

mixed greens with honey roasted pears, roquefort + walnuts

Serve roasted pears, roquefort, pomegranate + pecans on a bed of salad greens.

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

small cæsar salad

Toss chilled romaine with a little cæsar dressing and croutons.

mains

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 grainy mustard 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.

grilled boneless pork chops with lemon, garlic + sage

Heat 7-8 minutes in a pre-heated 375° oven, uncovered. Serve drizzled with a little herbed olive oil.

panko herb crusted salmon

Heat in a pre-heated 375° oven for 6-8 minutes, uncovered. Serve with lemon aïoli on the side.

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 5 minutes) + **chimichurri** on the side.

individual chicken pot pie

LOOSELY tent aluminum foil over pot pie. Heat on the middle rack of pre-heated 375° oven until filling is bubbling (10-12 minutes).

sides

basmati rice with black beans, lime, cumin + coriander

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, 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 heating time.

haricots verts with roasted fingerling potatoes + pearl onions

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

simply grilled asparagus

Heat asparagus in a pre-heated 375° oven for 7-9 minutes, uncovered. If desired, after warming, drizzle with **lemon juice**.

Can also be served at room temperature or be transferred to a microwaveable platter + heated BRIEFLY in the microwave, uncovered.

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.**

roman spinach with golden raisins, lemon zest + pignoli

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.

sweets: reduce oven temp to 350°

individual pear apple crumb pie

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

individual peach 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.