# 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 cauliflower, caramelized onion + gruyère pizza with golden raisins + pignoli

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

## crispy mixed greens with veg', feta + chickpeas

Top salad greens with cherry tomatoes, crumbled feta, assorted vegetables + chickpeas.

Drizzle with a little dijon vinaigrette and toss gently.

## small cæsar salad

Toss chilled romaine with a little cæsar dressing + croutons.

#### mains

#### bricked honey miso chicken breast

Heat in a pre-heated 375° oven for 8-9 minutes, uncovered. Serve with thai cucumber salad on the side.

# sautéed lemon chicken medallions with fresh oregano

Heat in a pre-heated 375° oven for 8-10 minutes, uncovered.

#### moroccan spiced roasted salmon with tzatziki

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

# eggplant parmigiana stacks

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

Serve with grated parmesan on the side.

## salisbury steak with caramelized onion glaze

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

#### classic beef stew

Heat in a heavy pot, on stovetop, over medium heat. Bring to a boil, then reduce heat + let simmer for 8-10 minutes, uncovered. Can also be heated in a pre-heated 375° oven, covered, for 10-15 minutes, until hot and bubbling. Can also be transferred to a microwaveable container and warmed in the microwave, LOOSELY covered, pausing and stirring once in the middle of heating time.

#### sides

## basmati rice pilaf

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.

## roasted broccoli + cauliflower with cumin, garlic + lemon

Heat in a pre-heated 375° oven for 7-8 minutes. Can also be served at room temperature.

# blistered sugar snap peas, roasted baby carrots + fingerling potatoes

Heat a pre-heated 375° oven for 7-8 minutes, uncovered. After heating, drizzle with lemon vinaigrette.

## pan roasted haricots verts with cranberries + almonds

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

## gratin of eggplant + tomato

Heat in a pre-heated 375° oven for 15-20 minutes, uncovered, until cheese is bubbling + gratin is heated through.

# sweets: reduce oven temp to 350°

## individual pear cranberry crumb pie

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

## caramel apple pecan 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.