

MITCHEL LONDON catering

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preheat oven to 375°

let food come to room temperature before warming

salad + starters

roasted potato + leek galette

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

heart of romaine wedge salad *with* candied cherry tomatoes + bacon

Spoon **blue cheese dressing** over wedge salad. Sprinkle with **crumbled bacon**. Serve chilled.

small classic caesar salad

Toss chilled romaine with a little **caesar dressing**. Top with **croutons**.

coming soon...

mains

individual meatloaf *with* tomato sauce

Spoon sauce over meatloaf and loosely tent ALUMINUM FOIL over the pan. Heat at 375° for 12-15 minutes.

individual chicken pot pie

Tent ALUMINUM FOIL **loosely** over pot pie.

Heat on the middle rack of a pre-heated 375° oven until filling is bubbling (about 10 – 12 minutes).

bricked chicken breasts *with* roasted shallot-tomato fricassee

Spoon **fricassee sauce** over chicken and heat in a pre-heated 375° oven for 8-9 minutes, uncovered.

sautéed lemon chicken medallions *with* fresh oregano

Heat in a pre-heated 375° oven for 8-10 minutes, uncovered. If desired, sprinkle with **toasted almonds**.

sweet chili glazed roasted salmon *with* baby bok choy

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

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.

purée of turnips + carrots

Transfer to oven-safe dish + heat 15 minutes in a pre-heated 375° oven, LOOSELY covered with **foil**.

Can also be heated in microwave, loosely covered, pausing + stirring once in the middle of heating time.