

# MITCHEL LONDON catering



## salad + starters

|   |               |
|---|---------------|
| quiches lorraine <i>or</i> asparagus chèvre quiche–v        | 11.00 each–5" |
| watermelon, peach + feta salad–v, gf<br>with arugula + mint | 11.00 pp      |

## mains

with basmati rice pilaf, cucumber dill salad *or* small arugula salad

|  |                   |
|--|-------------------|
| skillet fried chicken cutlets with lemon butter                        | 17.50 pp          |
| <i>bricked</i> chicken breast with lemon + sage–gf                     | 18.50 pp          |
| honey bbq glazed roasted salmon–gf                                     | 22.00 pp          |
| penne with sautéed greenmarket cherry tomatoes, grilled shrimp + basil | 23.00 pp          |
| classic baked littleneck clams oreganata                               | 23.00 per ½ dozen |

## sides

|  |                |
|--|----------------|
| farmers' market fresh corn salad–v, gf                                 | 23.00 pan–1 lb |
| broccolini with lemon zest infused olive oil + pickled red onion–v, gf | 23.00 pan–1 lb |
| grilled asparagus with shaved parmesan + lemon vinaigrette–v, gf       | 24.00 pan–1 lb |
| cherry tomato, fresh nectarine + basil salad–v, gf                     | 23.00 pan–1 lb |

## dessert

|  |           |
|--|-----------|
| fresh peach blueberry pies                         | 9.50 each |
| blueberry pound cake loaves                        | 8.50 each |
| vanilla cupcakes with vanilla buttercream frosting | 4.00 each |
| classic brownie bricks                             | 5.50 each |

For delivery on Tuesday Aug 23 *only* ...