

MITCHEL
LONDON

at

twiggy
food to

private + corporate catering

BOXES individually packaged meal boxes

breakfast boxes—20 person minimum

MINI 6.50

mini muffins (2 pc) with a piece of fruit + strawberries

SIMPLE 10.50

mini breakfast pastries: danish, scones *or* muffins (2 pc), fruit + berry salad

PLUS 19.50

quichette, mini bagel with house cured salmon + cream cheese, mixed berry greek yogurt

HEALTH 13.50

mini banana oat muffin, hard-cooked furikake egg, fresh fruit + muesli greek yogurt

lunch boxes—6 person minimum

COMPLETE LUNCH BOX 32.50 chicken 35.50 salmon 30.50 vegetarian

main course tray + seasonal side grain + veg' side + dessert

PANINI 12.50 assorted *or* vegetarian

small brioche sandwiches (2 pc) + seasonal side grain *or* veg' side

SALAD 17.50 chicken 20.50 salmon 14.50 vegetarian

main course salad with grilled chicken paillard *or* grilled salmon filet

PROTEIN 19.50 chicken 21.50 salmon

sliced *bricked* chicken *or* grilled salmon filet + seasonal side grain *or* veg' side

snack boxes—6 person minimum

SWEETS 8.50

chocolate chip *or* palmier cookies, mini brownies + fruit

CRUDITÉS + CRISPS 12.50 add 3 cocktail shrimp 21.50

assortment of snacking vegetables with herb *or* hummus dip + spicy cheese crisps

CHEESE 12.50

cheese + nibbles tray with crackers

add freshly squeezed orange juice 7.00 12oz bottle 18.00 32oz bottle

spring water 2.00 16oz bottle

Aqua Panna still water 4.00 16oz bottle

Lurisia sparkling water 4.50 16oz bottle

bag of chocolate chip cookies *or* brownie brick 5.00 ea

SANDWICHES

sandwich platter with cucumber dill salad 11.00 per person—6 person minimum

for 6-12 people, choose 4 types; for over 12 people, choose 5 types

RUSTIC CHICKEN SALAD with arugula on brioche

GRILLED CHICKEN PAILLARD with arugula + roasted red peppers on ciabatta *

CURRIED CHICKEN BREAST with arugula on brioche

ROASTED TURKEY BREAST with bacon, arugula, tomato + mayo on brioche *

HAM + GRUYÈRE with sweet butter + dijon mustard on sourdough baguette

TUNA SALAD with arugula + cucumber on brioche

DILLED EGG SALAD on 7 grain

HOUSE CURED SALMON with cream cheese + fresh dill on 7 grain

ROASTED VEGETABLES with MOZZARELLA + salsa verde on ciabatta *

* not available as English Tea Sandwiches

add a bowl of HOUSE-MADE POTATO CHIPS 20.00 serves 6-10

mini sandwiches

BABY BRIOCHE PANINI on our mini brioche rolls

36.00 dz on platter: 18 pc—choose 3 types **54.00**

TRADITIONAL ENGLISH TEA SANDWICHES on sliced white + whole wheat breads

30.00 dz on platter: 25 pc—choose 2 types **60.00**

MAIN COURSE SALADS 6 person minimum

select

MAIN COURSE SALAD 14.50 per person

add

GRILLED CHICKEN PAILLARD 17.50 pp

GRILLED SALMON PAILLARD 20.50 pp

COBB romaine, avocado, bacon, eggs, cherry tomatoes, cucumber, roquefort + dijon vinaigrette

CÆSAR romaine with parmesan croutons + cæsar dressing

GREEK cherry tomatoes, cucumber, green bell pepper, radishes, romaine, red onion, feta, olives + red wine vinaigrette

NİÇOISE arugula, haricots verts, fingerling potatoes, hard-cooked egg, grape tomatoes, cucumber, radishes + dijon vinaigrette (with classic tuna at 17.50 pp)

CITRUS MIXED GREENS arugula, frisée + shaved fennel or shaved asparagus, with orange segments, cucumber, crumbled chèvre + toasted almonds

SIDE SALADS, PASTA + GRAINS

5.25 per person—6 person minimum

ARUGULA, FRISÉE + SHAVED FENNEL SIDE SALAD

add crumbled chèvre *or* shaved parmesan additional **2.00** pp add seasonal fruit, nuts + chèvre *or* parmesan additional **4.00** pp

TRE COLORI SALAD with shaved parmesan + toasted almonds

CLASSIC CAESAR SIDE SALAD with parmesan croutons

KALE + SHAVED BRUSSELS SPROUTS SALAD with shredded parmesan + toasted almonds

CHUNKY CHOPPED GREEK SIDE SALAD with feta, olives + fresh dill

CHERRY TOMATOES, CILIEGINE MOZZARELLA + BASIL (1.00 pp supplement)

SIMPLY GRILLED + ROASTED VEGETABLES

GRILLED ASPARAGUS with charred lemon

HARICOTS VERTS with lemon zest infused olive oil

MARINATED FRIED ZUCCHINI ROUNDS

BELUGA LENTIL SALAD with carrots, spinach + toasted pumpkin seeds

LIGURIAN POTATOES with basil, haricots verts, cherry tomatoes + pignoli

BASMATI RICE PILAF with GOLDEN RAISINS + TOASTED ALMONDS

LEMONY PEARL COUSCOUS with CUCUMBER, FETA + MINT

QUINOA with HARICOTS VERTS, BLUEBERRIES + PECANS

ROASTED MOROCCAN VEGETABLE COUSCOUS with chickpeas + currants

PENNE with roasted cherry tomatoes, basil, chopped mozzarella + shaved parmesan

GEMELLI with cauliflower, caramelized onion, parmesan, golden raisins + toasted pignoli

and MEDITERRANEAN VEGETABLE + GRAINS PLATTER assortment of 5 types (10 person minimum) **15.75** pp add grilled chicken paillard **22.50**

BUFFET PLATTERS 6 person minimum

GRILLED, MARINATED CHICKEN PAILLARD MEDALLIONS with blistered cherry tomatoes + charred lemon + with side of a grain **14.50** pp

BRICKED, SLICED LEMON SAGE CHICKEN BREASTS with side of a grain + salsa verde **14.50** pp

SAUTÉED LEMON CHICKEN MEDALLIONS with FRESH OREGANO + side of a grain **14.50** pp

HONEY LEMON GLAZED ROASTED SALMON with side of a grain + fresh herb mayo *or* tzatziki **15.00** pavé **19.00** full portion

TERIYAKI GLAZED ROASTED SALMON with side of a grain **15.00** pavé **19.00** full portion

ROASTED PROVENÇAL VEGETABLE SALMON with side of grain + fresh herb mayo *or* tzatziki **15.00** pavé **19.00** full portion

ROASTED BRANZINO FILETS with side of grain **18.00** filet **30.00** full portion

and whole HERB ROASTED TURKEY BREAST **85.00** one side—serves 6-8

sliced and served with seasonal roasted vegetable garnish + red pepper aioli

plus whole HONEY LEMON GLAZED ROASTED SALMON *or* POACHED SALMON **85.00** half side—serves 4-5 **170.00** full side—serves 8-10

served with dilled cucumbers + choice of sauce: fresh herb mayo *or* cucumber dill tzatziki

... see our weekly rotating DINNER + SWEETS menu for weekly specials!

COCKTAIL HORS D'OEUVRES

brochettes + picks

- CHICKEN TIKKA MASALA SATAY with sweet sour chutney dip **34.00 dz**
- COCONUT CRUNCH FRIED CHICKEN STICKS with honey mango dip **34.00 dz**
- SPICY GRILLED SHRIMP COCKTAIL BROCHETTES with sriracha cocktail sauce **46.00 dz**
- RARE SEARED SESAME-CRUSTED TUNA SKEWERS with lemon ponzu dip **46.00 dz**
- MINI MOROCCAN SPICED LAMB MEATBALL PICKS with tzatziki dip **38.00 dz**

bites served at room temperature

- BABY WONTON CUPS with choice of: crab picadillo *or* Thai chicken mango **38.00 dz** tuna tartare *or* salmon tartare **39.00 dz**
- MINI BUTTERMILK BISCUITS with COUNTRY HAM + HONEY MUSTARD **36.00 dz**
- HOUSE-CURED SALMON PROFITEROLES with dill cream cheese **39.00 dz**
- BABY SLIDERS **beef burgers** with tomato relish **36.00 dz** **cheeseburgers** **38.00 dz** **southern fried chicken sliders** with honey aioli **38.00 dz**
- HOUSE-CURED SMOKED SALMON CANAPÉS with dill butter **38.00 dz**
- FILET of BEEF CROSTINI with chimichurri *or* horseradish cream **48.00 dz**
- SLICED SHRIMP + CUCUMBER CANAPÉS with dill butter **39.00 dz**
- RARE SEARED SESAME-CRUSTED TUNA ON CUCUMBER with pickled ginger + wasabi aioli **46.00 dz**
- CHÈVRE CROSTINI with honeyed grapes + pistachios **34.00 dz**
- PUFF PASTRY CORNETS with chili-tomato confit + sesame seeds **30.00 dz**

bites to be warmed

- MINI QUICHES classic lorraine (ham + gruyère), seasonal vegetable *or* chèvre-tomato **32.00 dz**
- SAVORY VEGETABLE TARTELETTES caramelized tarts à l'onion *or* mushroom-shallot **32.00 dz**
- MINI QUESADILLAS grilled chicken *or* shiitake, black bean + avocado with chimichurri crema **34.00 dz**
- PIGLETS IN PUFF PASTRY BLANKETS with grainy mustard dip **30.00 dz**
- PETIT CRAB CAKES with cayenne rémoulade dip **38.00 dz**
- MUSHROOM ASPARAGUS + PARMESAN RISOTTO COINS **34.00 dz**
- GRUYÈRE GOUGÈRES (aka cheese puffs) **30.00 dz**

cocktail crates

- crate of CRUDITÉS with fresh herb dip *or* hummus dip serves 8-10 **65.00** with parmesan crisps **78.00**
- crate of CUBED CHEESE + FRUIT 3 cubed firm cheeses with fresh + dried fruits, grape tomatoes, almonds + crackers serves 8-10 **85.00**
- crate of CHERRY TOMATO, CILIEGINE MOZZARELLA + BASIL SKEWERS with basil pesto dip 30 pieces **85.00**
- crate of SPICY PARMESAN + GRUYÈRE CRISPS 40 pieces **55.00**
- crate of CLASSIC SHRIMP COCKTAIL with cocktail sauce + aioli 36 pieces **135.00**
- and** crate of CHOCOLATE CHIP COOKIES, MINI PALMIERS + MINI BROWNIES serves 8-10 **55.00**
- plus** mini DESSERT TARTELETTES mixed berry, lemon meringue *or* fresh fruit tarts **40.00 dz**
- also** mini CARAMELIZED CREAMPUFFS **42.00 dz**

FULL SERVICE CATERING

menu planning

Mitchel London Catering at Twiggy can customize menus to meet the specific needs of any occasion, be it a simple drop off meal *or* a full service event.

staffing / event management

We strive to make each event as effortless as possible by providing the most experienced, professionally trained + insured event managers, captains, waiters, bartenders + chefs.

rental coordination

Mitchel London Catering *at* Twiggy can coordinate all rental needs for any event. Please call to find out more about our full service catering + party planning services.

bar service

We can provide a full range of bar service packages including wine, beer, full bar + top shelf liquor.

delivery

Monday to Friday 10 am - 5 pm

Saturday + Sunday 11 am - 5 pm

Delivery out of these windows can be arranged with 72 hours' notice. Delivery charge is determined based on delivery location.

orders

Orders must be placed at least 24 hours in advance. Some items may require 48 hours notice.

cancellation

24 hours' notice is required to cancel any order. 48 hours' notice is required to cancel staff + rentals.

disposables

Quality disposable plates, napkins + utensils can be supplied upon request, at a per person charge.

contact

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