

dinner at home *by*

September 23 – 28

MITCHEL LONDON CATERING

at BUTTERFIELD



savory tarts

caramelized onion & gorgonzola pizza with garlic	11.00 indiv
roasted tomato-gruyère tart with parmesan & basil	8.00 3" ea
quiche lorraine <i>or</i> autumn vegetable	10.00 4" ea

mains

classic coq au vin with pearl onions, mushrooms & carrots	16.50 pp
grilled branzino with lemon & rosemary	18.00 filet
herb roasted pork loin with stone fruit	16.50 pp
ricotta & sausage cannelloni with tomato sauce—rec 2 pc per person	7.00 piece
sautéed lemon chicken with fresh oregano	12.50 pp
grilled <i>or</i> poached salmon with fresh herb mayo	15.50 ea

sides

wild rice salad with orange, cranberries & pecans	6.00 pp
harvest grain salad: farro with butternut squash, apple & kale	5.00 pp
jasmine rice with english peas & lemon	5.00 pp
grilled asparagus with charred lemon	5.00 pp
roasted fingerling potatoes with rosemary & sea salt	5.00 pp
roasted ratatouille	5.00 pp

Order by 4 pm, 48 hours before requested delivery time. Minimum is 3 servings per item.

MITCHEL LONDON FOODS & CATERING • 212 206.1196 • carmela@mitchellondonfoods.com