## MITCHEL LONDON CHRISTMAS EVE 2019: Tuesday 12/24

Client Name		o	Order#	pg 1 of 2
STARTERS				
	Petit Crab Cakes with Cayenne Rémoulade		37.00 dozen	
	Pigs in Blankets with Deli Mustard		28.00 dozen	
	Jumbo Shrimp Cocktail with house cocktail sauce		45.00 dozen	
	Kataifi Wrapped Parcels with Butternut Squash, Chèvre	+ Herbs	34.00 dozen	
	Truffled Mushroom Risotto Croquettes		34.00 dozen	
	Baked Brie en Croute with Apple Compote + Water Cracker	rs	38.00 each serves 6-8	
	Crudités Crate with Fresh Herb Dip		70.00 serves 8-12	
	Cubed Cheese Crate with Fruit + Crackers		80.00 serves 6-10	
	Butternut Squash Bisque with crème fraîche + toasted pum	pkin seeds	20.00 quart serves 4	
	Mixed Greens + Frisée Salad: roast pears, pecans + roquefo	ort–pear vinaigrette	43.00 SM serves 6-8	
	Mixed Greens + Frisée Salad: roast pears, pecans + roquefo	ort–pear vinaigrette	70.00 LG serves 10-12	
MAIN COURSE				
	Classic Beef Burgundy		67.00 quart serves 2-3	
	Roast Filet of Beef with garlic + thyme–horseradish cream o	n side	260.00 LG serves 10 RARE, NC	T CUT
	Honey Lemon Glazed Roasted Salmon with tzatziki sauce	on side	90.00 HALF side serves 5	
	Honey Lemon Glazed Roasted Salmon with tzatziki sauce	on side	172.00 FULL side serves 10	
	Herb Roasted Loin of Pork with fruit chutney stuffing		40.00 pound serves 2-3	
	Glazed Spiral Ham with honey mustard on the side		135.00 each serves 10-12	
	Roasted, Free Range Turkey: 14-16 lbs		135.00 serves 8-10	
	Whole Roasted All Natural Turkey Breast		90.00 side serves 6-8	
	Thick Cut All Natural Turkey Breast		30.00 pound serves 2-3	
	Homemade Turkey Gravy		14.00 pint	
SIDES				
	Creamy Mashed Potatoes		14.00 pint serves 3	
	Purée of Cauliflower with chives (Caulflower Mash)		17.00 pint serves 4	
	Sautéed Haricots Verts with sliced almonds		19.00 pound serves 4	
	Asparagus Grilled with Lemon Rounds		18.00 pound serves 4	
	Creamed Spinach with nutmeg		18.00 pound serves 4	
	Wild + Jasmine Rice Dressing with cranberries + pine nuts		17.00 pound serves 2-3	
	Corn Bread Mushroom Pecan Stuffing		17.00 pound serves 2-3	

**BREAD** 

Parker House Rolls-Soft White Pull-Apart\_\_\_\_\_\_\_\_12.00 dozen

Traditional Buttermilk Biscuits 14.00 per Half Dozen

Country Corn Bread 14.00 loaf serves 6-8

**DESSERT** 

Bûche de Noël-Chocolate Ganache with Whipped Cream 54.00 each serves 8

Chocolate Double Soufflé Cake with Chocolate Mousse + Whipped Cream\_\_\_\_ 38.00 each serves 6

Classic Apple Galette Tart 42.00 each-10" serves 6-8

Assorted Mini Cupcakes – Holiday Themed: CHRISTMAS 36.00 dozen

Crate of Holiday Cookies + Mini Brownies: CHRISTMAS 80.00 each

MISC

DeliveryTip Rentals: please call 212 206-1196 Staff: please call 212 206-1196

chef + server(s) arriving at

**CLIENT INFORMATION** 

First Name Last Name

Email Address Phone Number

Delivery Address Zip Code

Cross Streets / Special Delivery Instructions

**DELIVERY or PICKUP** 

TUESDAY December 24

Delivery Window Pick-Up 9AM-7PM Tuesday Dec 24

8 AM-11 AM 1 PM-4 PM Butterfield Kitchen: 346 E 92<sup>nd</sup> Street

10 AM-1 PM Butterfield Market: 1114 Lexington Ave

market pick up for desserts ONLY

OTHER DATE REQUESTED

Delivery or Pickup Date Del Window Pick-Up Time Pick-Up Location

PAYMENT INFORMATION

Name on Card Card Number

Expiration Date CVV (Security Code) Full Billing Address Zip Code