



**mitchel london's**

# **NEW YEARS eve 2019**

## **to celebrate!**

<b>mini</b> POTATO LATKES, plain	<b>30.00 dz</b>
<b>mini</b> BLINIS, plain	<b>16.00 dz</b>
American WILD HACKLEBACK CAVIAR—medium dark grey pearls	<b>36.00 oz—serves 2</b>
Italian ROYAL SIBERIAN CAVIAR—small shiny black pearls	<b>95.00 oz—serves 2</b>
Italian CLASSIC OSETRA CAVIAR—medium brown to black pearls	<b>110.00 oz—serves 2</b>
Italian SEVRUGA CAVIAR—medium to small, light to dark grey pearls crème fraîche	<b>155.00 oz—serves 2</b> <b>10.00—half pint</b>
<b>grilled</b> CHICKEN SATAY with thai peanut dip	<b>34.00 dz</b>
<b>seared</b> SESAME CRUSTED AHI TUNA SKEWERS with lemon ponzu dip	<b>37.00 dz</b>
TERIYAKI GLAZED FILET OF BEEF KABOBS with hot + sweet gingered chilies	<b>37.00 dz</b>
SALMON TARTARE in baby wonton cups	<b>36.00 dz</b>
<b>mini</b> ASPARAGUS TARTLETS with queso-pepita relish	<b>34.00 dz</b>
SLICED SHRIMP + CUCUMBER CANAPÉS with dill butter	<b>35.00 dz</b>
PROSCIUTTO CROSTINI with fig-onion conserve + candied lemon	<b>34.00 dz</b>
TRUFFLED MUSHROOM RISOTTO CROQUETTES	<b>34.00 dz</b>
BEGGARS PURSES filled with spinach, feta, golden raisins + pignoli	<b>34.00 dz</b>
<b>petit</b> CRAB CAKES with cayenne rémoulade	<b>37.00 dz</b>
PIGLETS IN BLANKETS with deli mustard dip	<b>28.00 dz</b>
<b>classic</b> SHRIMP COCKTAIL with cocktail sauce	<b>48.00 dz</b>
BAKED BRIE EN CROUTE with apple compote + water crackers	<b>38.00—serves 6 to 8</b>
CRUDITÉS CRATE with fresh herb dip	<b>68.00—serves 8 to 12</b>
CUBED CHEESE + FRUIT CRATE with crackers	<b>80.00—serves 6 to 10</b>

## **and a little sweet...**

<b>mini</b> DESSERT PASTRIES mini fruit, mousse + lemon meringue tarts	<b>40.00 dz</b>
<b>baby</b> NEW YEARS' EVE CUPCAKES	<b>38.00 dz</b>
CHOCOLATE DOUBLE SOUFFLÉ CAKE with chocolate mousse + whipped cream	<b>38.00—serves 6</b>
<b>classic</b> APPLE GALETTE TART	<b>42.00—serves 6 to 8</b>
<b>individual</b> RASPBERRY-BLUEBERRY TARTS	<b>10.00</b>
<b>crate of</b> HOLIDAY COOKIES + MINI BROWNIES	<b>80.00</b>

**NEW YEAR'S EVE delivery 8 am – 11 am 10 am – 1 pm 1 pm – 4 pm 3 pm – 6 pm \$20 - \$60**

**mitchel london foods & catering • nyc • 212 206 1196 • mitchellondonfoods.com**