

MITCHEL LONDON NEW YEAR'S EVE 2019: Monday 12/31

Client Name

Nº

Order #

pg 1 of 2

CAVIAR

<input type="checkbox"/>	Mini Potato Latkes—plain _____	30.00 dozen
<input type="checkbox"/>	Traditional Mini French Blinis _____	16.00 dozen
<input type="checkbox"/>	American Wild Hackleback Caviar—Medium Dark Grey Pearls _____	36.00 ounce serves 2
<input type="checkbox"/>	Italian Royal Siberian Caviar—Small Shiny Black Pearls _____	95.00 ounce serves 2
<input type="checkbox"/>	Italian Osetra—Medium Brown to Black Pearls _____	110.00 ounce serves 2
<input type="checkbox"/>	Italian Sevruga—Medium to Small, Light to Dark Grey Pearls _____	155.00 ounce serves 2
<input type="checkbox"/>	Creme Fraiche _____	10.00 8 ounces serves 6-8

HORS D'OEUVRES

<input type="checkbox"/>	Grilled Chicken Satay with Thai Peanut Dip _____	34.00 dozen
<input type="checkbox"/>	Seared Sesame Crusted Ahi Tuna Skewers with Lemon Ponzu Dip _____	37.00 dozen
<input type="checkbox"/>	Teriyaki Glazed Filet of Beef Kabobs with Hot & Sweet Gingered Chilies _____	37.00 dozen
<input type="checkbox"/>	Salmon Tartare in Baby Wonton Cups _____	36.00 dozen
<input type="checkbox"/>	Mini Asparagus Tartlets with Queso Pepita Relish _____	34.00 dozen
<input type="checkbox"/>	Sliced Shrimp + Cucumber Canapés with Dill Butter _____	35.00 dozen
<input type="checkbox"/>	Prosciutto Crostini with Fig-Onion Conserve + Candied Lemon _____	34.00 dozen
<input type="checkbox"/>	Truffled Mushroom Risotto Croquettes _____	34.00 dozen
<input type="checkbox"/>	Beggars' Purses filled with Spinach, Feta, Golden Raisins + Pignoli _____	34.00 dozen
<input type="checkbox"/>	Petit Crab Cakes with Cayenne Rémoulade Dip _____	37.00 dozen
<input type="checkbox"/>	Piglets in Blankets with Deli Mustard Dip _____	28.00 dozen
<input type="checkbox"/>	Classic Shrimp Cocktail with Cocktail Sauce _____	48.00 dozen

COCKTAIL PLATTERS

<input type="checkbox"/>	Baked Brie en Croute with Apple Compote + Water Crackers _____	38.00 each serves 6-8
<input type="checkbox"/>	Crudités Crate with Fresh Herb Dip _____	68.00 serves 8-12
<input type="checkbox"/>	Cubed Cheese Crate with Fruit + Crackers _____	80.00 serves 8-12

DESSERT

<input type="text"/>	Miniature Dessert Pastries: Mini Fruit Tarts, Mousse Tarts & Lemon Curd Tarts	40.00 dozen
<input type="text"/>	Chocolate Double Soufflé Cake with Chocolate Mousse + Whipped Cream	38.00 each serves 6
<input type="text"/>	Classic Apple Galette Tart	42.00. 10" serves 6-8
<input type="text"/>	Individual Raspberry + Blueberry Tart with Fresh Pastry Cream	10.00 each serves 1
<input type="text"/>	Assorted Mini Cupcakes–Holiday Themed: NEW YEAR'S	38.00 dozen
<input type="text"/>	Crate of Holiday Cookies + Mini Brownies: NEW YEAR'S	80.00 each
<input type="text"/>		

MISC

Delivery Tip

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 31

Delivery Window	Pick-Up	9AM–7PM Tuesday Dec 31
8 AM–11 AM	1 PM–4 PM	Butterfield Kitchen: 346 E 92 nd Street
10 AM–1 PM	3 PM–6 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 CW (Security Code) Full Billing Address Zip Code