

MITCHEL LONDON CATERING *at* BUTTERFIELD ROSH HASHANA 2019

Client Name _____

N° _____

Order # _____

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STARTERS

Challah: PLAIN _____	11.00 each
Challah: HONEY RAISIN _____	12.00 each
Piglets in Blankets with deli mustard on the side _____	26.00 dz all beef
Mini Potato Knishes with deli mustard on the side _____	30.00 dz
Chicken Broth _____	16.00 quart serves 4 GF
Traditional Matzo Balls _____	2.75 each rec 1 per person, min 2 per order
MITCHEL LONDON Traditional Gefilte Fish _____	7.50 each rec 1 per person
House Made Red Horseradish _____	8.00 half pint serves 4-8 GF
Chopped Liver _____	19.00 lb serves 6-8 GF
Olive Oil + Sea Salt Crackers _____	8.00 box serves 6-8
Crudités Crate with Fresh Herb Dip or Hummus Dip _____	65.00 serves 8-10 GF
Mixed Greens Salad with orange, pomegranate, candied pecans + citrus vinaigrette	39.00 SMALL serves 6-8 GF
Mixed Greens Salad with orange, pomegranate, candied pecans + citrus vinaigrette	65.00 LARGE serves 10-12 GF

MAINS

MITCHEL LONDON Sliced Brisket of Beef braised with carrots + onion _____	45.00 lb serves 2-3 GF
MITCHEL LONDON Brisket Gravy _____	10.00 pint serves 4-6 GF
Roast Filet of Beef Tenderloin with horseradish cream— sent RARE, UNCUT _____	260.00 WHOLE serves 10 GF
Herb Crusted Turkey Breast with red pepper aioli _____	85.00 HALF serves 6-8 GF
Herb Crusted Turkey Breast with red pepper aioli _____	165.00 WHOLE serves 12-16 GF
Turkey Gravy _____	10.00 pint serves 4-6
Herb Roasted Chicken with roasted carrots + garlic _____	22.00 each serves 2-4 GF
Chicken Gravy _____	10.00 pint serves 4-6
Honey Lemon Glazed Roasted Salmon with cucumber-yogurt tzatziki _____	85.00 HALF serves 4-5 GF
Honey Lemon Glazed Roasted Salmon with cucumber-yogurt tzatziki _____	170.00 FULL serves 8-10 GF

TRADITIONAL SIDES

Potato Pancakes _____	3.00 each rec 2 per person
All Natural Sour Cream _____	4.00 half pint serves 4-8 GF
Fresh Applesauce _____	15.00 pint serves 4-8 GF
Noodle Kugel _____	17.00 SMALL serves 4
Noodle Kugel _____	34.00 LARGE serves 8

SIDE DISHES

Creamy Mashed Potatoes _____	14.00 pint serves 3 GF
Glazed Baby Carrots with Orange + Ginger _____	19.00 lb serves 4 GF
Haricots Verts Amandine _____	19.00 lb serves 4 GF
Grilled Green + White Asparagus with charred lemon _____	18.00 lb serves 4 GF
Spinach Sautéed with Cremini Mushrooms _____	19.00 lb serves 4 GF
Israeli Couscous with Sweet Potato, Kale + Pomegranate _____	16.00 lb serves 4
Quinoa with Zucchini, Fennel + Mint _____	16.00 lb serves 4 GF

DESSERT

Chocolate Double Soufflé Cake: Chocolate Mousse + Whipped Cream _____	40.00 each serves 6-8 GF
Apple Galette Tart, 10" _____	34.00 each serves 6-8
Cinnamon + Apricot Rugelach _____	33.00 lb 12-14 pieces per pound
Crate of Assorted Cookies + Mini Brownies _____	80.00 crate serves 10-20
Crate of Assorted Dessert Bars _____	75.00 each 36 pieces
Fruit + Berry Platter _____	58.00 SM serves up to 12 GF
Fruit + Berry Platter _____	105.00 LG serves up to 20 GF

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**SUNDAY Sep 29****MONDAY Sep 30**

Delivery

8 AM–11 AM

1 PM–4 PM

Pick-Up Time (9 AM – 4 PM) **market pick up for desserts ONLY**Butterfield Kitchen: 346 E 92nd Street

10 AM–1 PM

3 PM–6 PM

Butterfield Market: 1114 Lexington Ave

PAYMENT INFORMATION

Name on Card

Card Number

Expiration Date

CVV (Security Code)

Full Billing Address

Zip Code