

mitchel london's

YOM KIPPUR Eve 2019

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HORS D'OEUVRES + STARTERS

CRUDITÉS CRATE with fresh herb dip <i>or</i> hummus dip		65.00 for 8-10
traditional GEFILTE FISH		7.50 ea
house made RED HORSERADISH + BEETROOT RELISH		8.00 ½ pt
CHALLAH	11.00 plain	12.00 honey raisin
all beef PIGLETS IN BLANKETS with deli mustard		26.00 dz
mini POTATO KNISHES with deli mustard		30.00 dz
MIXED GREENS SALAD with orange, pomegranate + candied pecans	39.00 sm for 6-8	65.00 lg for 8-10
CHICKEN BROTH		16.00 qt
MATZOH BALLS		2.75 ea min 2

MAIN COURSE

HERB ROASTED all natural CHICKEN with roasted carrots + garlic		22.00 ea for 2-4
chicken gravy	10.00 pt	
sliced BRISKET OF BEEF—first cut, braised with carrots + onions		45.00 lb for 2-3
brisket gravy	10.00 pt	
FILET OF BEEF TENDERLOIN roasted with garlic, thyme + horseradish cream		260.00 full for 10
HERB CRUSTED TURKEY BREAST with red pepper aioli	85.00 half for 6-8	165.00 full for 12-16
HONEY LEMON GLAZED ROASTED SALMON with cucumber-yogurt tzatziki	85.00 half for 4-5	170.00 full for 8-10

SIDES

mitchel's mom's NOODLE KUGEL	17.00 small for 4	34.00 large for 8
POTATO PANCAKES		3.00 ea suggested 2 pp
fresh applesauce	15.00 pt	
all natural sour cream	4.00 half pt	
creamy MASHED POTATOES		14.00 pt for 2-3
ROASTED BROCCOLI + CAULIFLOWER with grilled lemon		19.00 lb for 4
grilled GREEN ASPARAGUS with charred lemon		18.00 lb for 4
PROVENÇAL VEGETABLES thinly sliced zucchini, eggplant + tomato with garlic + thyme		19.00 lb for 4
QUINOA TABBOULEH with cucumber, tomato, lemon zest, fresh parsley + mint		16.00 lb for 4

DESSERTS

CHOCOLATE DOUBLE SOUFFLÉ CAKE		40.00 for 6-8
classic APPLE GALETTE TART		34.00 for 6-8
cinnamon + apricot RUGELACH		33.00 lb 12-14 pc
crate of assorted COOKIES + mini BROWNIES		80.00 for 10-12
crate of mini DESSERT BARS fudge marble brownies, chocolate chip blondies, lemon bars, raspberry bars		75.00 36 pc
FRUIT + BERRY platter	58.00 for 10-12	105.00 for 18-20