

MITCHEL LONDON  
CATERING  
*at* BUTTERFIELD

CATERING MENU  
*private & corporate*

# BREAKFAST

## PACKAGES

*Serving size as follows: small 8-10, medium 12-15, large 18-22*

### CLASSIC BREAKFAST

Miniature breakfast pastries, fruit and berries, freshly squeezed orange juice or grapefruit juice, and coffee (add decaf coffee or tea for 32.00 per pot)  
*small 142.00 medium 228.00 large 312.00*

### PREMIER BREAKFAST


Miniature breakfast pastries, miniature breakfast sandwiches, fruit and berries, freshly squeezed orange juice or grapefruit juice, and coffee (add decaf coffee or tea for 32.00 per pot)  
*small 205.00 medium 305.00 large 390.00*

### HEALTHY BREAKFAST

Blueberry, granola, banana and cinnamon muffins, Greek yogurt bar, fruit and berries, organic pressed juices and coffee (add decaf coffee or tea for 32.00 per pot)  
*small 220.00 medium 330.00 large 445.00*

## FRUIT & YOGURT

### SEASONAL FRUIT PLATTER <sup>GF-V</sup>

(mini serves 5-7, small serves 12-16, large serves 18-22)   
*mini 43.00 small 62.00 large 110.00*

### FRUIT & BERRY SALAD <sup>GF-V</sup>

*bowl for 8-12 45.00*

### GREEK YOGURT BAR <sup>GF</sup>

10 person minimum. Two or zero percent yogurt. Choice of 4 toppings: granola, ground flax seeds, chia seeds, chopped walnuts, honey, dried fruits (add mixed berries for 1.00 per person)

*10.50 per person*

### GREEK YOGURT INDIVIDUAL PARFAIT <sup>GF</sup>

Two or zero percent yogurt with mixed berries and granola

*8.00 each 9.50 in glass mason jar*

## PLATTERS

### MINIATURE BREAKFAST PASTRIES

Assorted muffins, scones, fruit danish, tarts, and croissants. (small serves 8-10, medium serves 12-15, large serves 18-22)  
*small 62.00 medium 84.00 large 105.00*

### SMOKED SALMON & ASSORTED MINI BAGELS

with sliced tomato, capers, sweet onion, cream cheeses & lemon wedges. (mini serves 4-6, small serves 8-10, medium serves 12-15, large serves 18-22)  
*mini 85.00 small 150.00 medium 230.00 large 290.00*

### TEA SCONES & BERRIES

Served with mascarpone, preserves & strawberries

*24 pieces 64.00*

### 2" QUICHETTES

Choose from: ham & Swiss, seasonal vegetable, poached salmon with spinach, chèvre tomato. (small: 15 pieces, choose 2; large: 36 pieces, choose 3) Other quiche sizes available upon request. Disposable chafing dish with sterno, additional \$7.00  
*small 76.00 large 180.00*

### BABY BREAKFAST SANDWICHES

Choose from: egg salad with dill *or* smoked salmon & cream cheese *or* smoked whitefish salad *or* veggie cream cheese & cucumber *or* ham, Swiss & sweet butter *or* bacon, lettuce & tomato *or* cheesy egg scramble *or* herbed chèvre with candied tomato

### on HOUSE MADE BABY BRIOCHE ROLLS

(small: 18 pieces, choose 2; medium: 32 pieces, choose 3; large: 49 pieces, choose 4)  
*small 56.00 medium 89.00 large 130.00*

### on PETITE CROISSANTS

(small: 12 pieces, choose 2; medium: 20 pieces, choose 3; large: 30 pieces, choose 4)  
*small 48.00 medium 76.00 large 115.00*

## BASKETS

### MINIATURE CROISSANT BASKET

Served with butter, orange marmalade, and strawberry jam  
(small includes 12 pieces, large includes 24 pieces) *small 30.00 large 58.00*

### MINIATURE BAGEL BASKET

Served with plain and veggie cream cheese, butter, and preserves  
(small includes 12 pieces, large includes 24 pieces) *small 30.00 large 58.00*

## WARM

### MINI OMELET WRAPS

Choose two: whole egg, ham & cheddar *or* egg white, spinach, cheddar & tomato *or* egg white, black bean, avocado, pepper jack cheese *or* whole egg, bacon & Swiss. Disposable chafing dish with sterno, additional \$7.00. *pan of 20 53.00*

### CHALLAH FRENCH TOAST

Served with seasonal fruit & pure maple syrup. 6 sticks per person. 12 person minimum. *per person 10.00*

### PANCAKES

Silver dollar sized pancakes served with pure maple syrup & fresh berries. 12 person minimum. *per person 10.00*

*and...*

### APPLEWOOD SMOKED BACON <sup>GF</sup>

Three strips per person. 12 person minimum. *per person 4.75*

### TURKEY BACON <sup>GF</sup>

Three strips per person. 12 person minimum. *per person 4.75*

### TURKEY BREAKFAST SAUSAGE <sup>GF</sup>

Three links per person. 12 person minimum. *per person 4.75*

## Beverages

### COFFEE & TEA SERVICE

Stainless steel dispenser (serves 10-12) 32.00

Box of coffee (serves 10-12) 29.00

Larger containers available upon request.

### HOT CHOCOLATE *or* HOT SPICED APPLE CIDER

Stainless steel dispenser (serves 10-12) 34.00

### FRESH SQUEEZED ORANGE JUICE *or* GRAPEFRUIT JUICE

18.00 per quart

### TROPICANA ORANGE JUICE

8.00 quart, 13.00 half gallon

### BOTTLED INDIVIDUAL WATER

Spring water 2.75 per bottle  
Evian 3.75 per bottle  
Sparkling water 3.75 per bottle

## Organic Pressed Juices

26.00 per quart.

**Green Goodness:** spinach, kale, celery, cucumber, parsley, green pear, lime

**Detox:** carrots, beets, celery, lemon, parsley, grapefruit, kale

**Mind Booster:** beets, celery, parsley, carrots, spinach, cucumber

**Energy:** carrots, oranges, apples

# SANDWICHES & SIDES

PLEASE ASK ABOUT OUR

## SEASONAL SPECIALS

Mixed Greens & Frisée Salad  
Panzanella Salads, Pasta,  
Vegetables, Grain & Rice Salads

## BOXES & BUFFETS

Choose up to 3 varieties for 6-9 people, up to 4 varieties for 10-14 people, up to 5 varieties for 15 people or more.

**BUFFET NO.1** . . . . . *per person* **19.50**  
Full size sandwich or wrap, 1 side salad, dessert bars

**BUFFET NO.2** . . . . . *per person* **23.25**  
Full size sandwich or wrap, 2 side salads, dessert bars

**PANINO BOX** . . . . . *per person* **18.00**  
Panino sandwich (petite sandwich on brioche), 1 side salad or bag of chips, dessert & bottled water

**LUNCH BOX** . . . . . *per person* **24.00**  
Full size sandwich or wrap, 1 side salad, potato chips, dessert & bottled water

## Side Salads, Pasta & Grains (5.25 per person, 6 person minimum)

**MIXED GREENS SALAD** <sup>GF</sup>  
with cherry tomatoes, cucumbers, julienne carrots & endive. Add crumbled chèvre or shaved parmesan, additional \$2 per person

**TRE COLORI SALAD** <sup>GF</sup>  
with shaved parmesan & toasted almonds

**CLASSIC CAESAR SIDE SALAD**  
with parmesan croutons

**CITRUS MIXED GREENS** <sup>GF</sup>  
with dried cranberries, orange wedges & candied pecans. Add crumbled chèvre or shaved parmesan, additional \$2 per person

**KALE & SHAVED BRUSSELS SPROUTS SALAD** <sup>GF</sup>  
with sliced almonds & parmesan

**CHUNKY GREEK VEGETABLE SALAD** <sup>GF</sup>  
with feta, olives & fresh dill  
Additional \$1.00 per person

**CHERRY TOMATOES with CILIEGINE MOZZARELLA & BASIL** <sup>GF</sup>  
Additional \$1.00 per person

**GRILLED & ROASTED VEGETABLES** <sup>GF-V</sup>  
with fresh thyme

**GRILLED ASPARAGUS** <sup>GF-V</sup>

**HARICOTS VERTS** <sup>GF-V</sup>  
with hearts of palm, cherry tomatoes & basil

**ROASTED BROCCOLI & CAULIFLOWER** <sup>GF-V</sup>  
with grilled lemon, garlic & cumin

**PASTA PRIMAVERA**  
with market vegetables & parmesan

**SEASONAL GRAIN SALAD**

**FRENCH LENTIL SALAD** <sup>GF-V</sup>  
with lemon-thyme vinaigrette

**LIGURIAN POTATOES** <sup>GF-V</sup>  
with basil, haricots verts, tomato & pignoli

**ORZO ASPARAGUS SALAD** <sup>V</sup>

**QUINOA TABBOULEH** <sup>GF-V</sup>  
with herbs, cucumber, tomato & crispy chickpeas

**GEMELLI**  
with cauliflower, onions, parmesan, golden raisins & toasted pignoli

**PENNE**  
with roasted tomato, basil, garlic & parmesan

**CHOPPED KALE SALAD** <sup>GF</sup>  
with currants, freshly grated parmesan & toasted pignoli

**BLACK BEAN & CORN SALAD** <sup>GF-V</sup>  
with roasted red pepper, cilantro, jalapeno & pickled red onion

## SANDWICH & WRAP PLATTERS (11.00 per sandwich/wrap. Gluten-free wraps available upon request, add \$1.50 per person.) Add large bowl of homemade potato chips for \$20.

Choose up to 3 varieties for 6-9 people, up to 4 varieties for 10-14 people, up to 5 varieties for 15 people or more.

## Sandwiches

**CHICKEN BREAST**  
with avocado, radish & mayo

**TARRAGON CHICKEN SALAD**  
with grannysmith apple & baby arugula

**GRILLED CHICKEN PAILLARD**  
with arugula, tomato & pickled red onion

**ROAST TURKEY & CRANBERRY**  
with grannysmith apple & honey mustard

**HONEY ROASTED TURKEY & BRIE**  
with arugula & honey mustard

**TURKEY CLUB**  
applewood smoked bacon,  
tomato & avocado

**ROAST BEEF with WATERCRESS**  
& horseradish cream

**ROAST BEEF with FONTINA**  
roasted peppers & arugula

**PROSCIUTTO DI PARMA**  
with mozzarella & basil

**HAM & GRUYÈRE**  
with arugula & dijon mustard

**COUNTRY HAM & BRIE**  
with arugula & sweet sour chutney

**DILLED EGG SALAD**  
with lettuce & tomato

**SMOKED SALMON**  
with cream cheese

**SLICED TOMATO, MOZZARELLA & BASIL**  
with basil infused olive oil

**ROASTED EGGPLANT, ARUGULA & PARMIGIANO**  
with roasted tomato

**TUNA SALAD**  
with tomatoes & cucumber on brioche

**PORTOBELLO MUSHROOM BANH MI** <sup>V</sup>  
with teriyaki tofu, pickled carrot, cucumber,  
cilantro, radish, peanuts & spicy vegan mayo

## Beverages

### BOTTLED INDIVIDUAL WATER

Spring water 2.75 per bottle  
Evian 3.75 per bottle  
Sparkling water 3.75 per bottle  
Pellegrino 5.00 liter bottle

**HARNEY & SONS**  
Black tea, green tea, lemonade 3.75

**ASSORTED SODAS**  
Coke, Diet Coke, Sprite, Diet Sprite,  
Ginger Ale, Seltzer  
2.75 each, 4.50 liter bottle

*Full service bar, beer and wine  
are available—inquire for details*

## Wraps

**GRILLED SALMON, CORN & BLACK BEANS**  
with romaine & spicy aioli

**BLACK FOREST HAM, ROASTED TURKEY & BACON**  
with provolone & honey mustard

**ROAST TURKEY BREAST**  
with lettuce, tomato & Russian dressing

**ROAST TURKEY BREAST with ROASTED VEGETABLES & CHÈVRE**

**GRILLED CHICKEN CAESAR WRAP**  
with romaine, parmesan & Caesar dressing

**CHICKEN FAJITA**  
with roasted peppers, grilled onion & guacamole

**TUNA SALAD**  
with capers & romaine

**HUMMUS** <sup>V</sup>  
with Moroccan carrot salad,  
cucumber & romaine

**ROASTED VEGETABLES & MOZZARELLA**  
with pesto

**ROAST BEEF & COLE SLAW**  
with Russian dressing

**HAM & GRUYÈRE WRAP**  
with lettuce & honey mustard

**GF:** GLUTEN-FREE; **V:** VEGAN

# MINI SANDWICHES

## BABY BRIOCHE SANDWICHES

on house made baby brioche rolls.  
(small: 18 pieces, choose 2; medium: 32 pieces, choose 3; large: 49 pieces, choose up to 4)

*small 56.00 medium 89.00 large 130.00*

## SMALL SANDWICHES

on brioche rolls or buttermilk biscuits.  
(small: 15 pieces, choose 2; medium: 21 pieces, choose 3; large, 30 pieces, choose up to 4)

*small 61.00 medium 89.00 large 120.00*

## ENGLISH TEA SANDWICHES

on freshly sliced breads. (small: 25 pieces, choose 2; medium 38 pieces, choose 3; large, 56 pieces, choose up to 4)

*small 56.00 medium 80.00 large 123.00*

(\* not available for Tea Sandwich selection)

## Choose from:

### ROASTED VEGGIES, MOZZARELLA & PESTO\*

### TOMATO, MOZZARELLA & BASIL

### CHICKEN BREAST, AVOCADO, RADISH & MAYO\*

### ROAST BEEF, WATERCRESS & HORSERADISH CREAM

### VEGGIE CREAM CHEESE & CUCUMBER

### HERBED CHÈVRE WITH ROASTED TOMATO

### SMOKED SALMON with BUTTER & CHIVES

### PROSCIUTTO DI PARMA WITH ARUGULA & BUTTER

### DILLED EGG SALAD

### HAM with SWISS & SWEET BUTTER

### CHICKEN SALAD

### TURKEY with MANCHEGO & QUINCE PASTE

### ROASTED TURKEY, LETTUCE, TOMATO, RUSSIAN DRESSING

### CANDIED BACON, LETTUCE & TOMATO

### TUNA SALAD with CUCUMBER

# MAIN COURSE SALADS

(6 Person Minimum)

## Choose:

### MAIN COURSE SALAD with HOUSE MADE FOCACCIA

*14.00 per person*

## With:

### GRILLED CHICKEN BREAST <sup>GF</sup>

*17.25 per person*

### SLICED STEAK <sup>GF</sup>

*19.50 per person*

### GRILLED or BLACKENED SALMON <sup>GF</sup>

*20.00 per person*

### COBB <sup>GF</sup>

romaine, avocado, bacon, eggs, tomatoes, cucumber, blue cheese & dijon vinaigrette

### TUSCAN GRILLED VEGETABLE <sup>GF</sup>

grilled radicchio, asparagus, shiitake mushrooms, mixed greens, chèvre & balsamic vinaigrette

### CAESAR

romaine with parmesan croutons & Caesar dressing

### GREEK <sup>GF</sup>

cherry tomatoes, cucumber, green pepper, romaine, stuffed grape leaves, red onion, feta, kalamata olives & red wine vinaigrette

### SEASONAL PANZANELLA

greens, tomatoes, seasonal vegetables, croutons, crispy bacon & red wine vinaigrette

### NIÇOISE <sup>GF</sup>

mesclun, new potato, hard-boiled egg, haricots verts & carrots, tomatoes & olives, anchovies & dijon vinaigrette (also with **classic tuna** at 20.00)

### PAILLARD <sup>GF,V</sup>

baby arugula, tomato, pickled red onion & lemon vinaigrette

### CAPRESE <sup>GF</sup>

tomato, mozzarella, roasted peppers & basil on baby arugula with reduced balsamic & basil oil

### THAI <sup>V</sup>

romaine, cabbage, peppers, shiitake mushrooms, haricots verts, cucumber, cherry tomatoes, peanuts, mint & cilantro with sesame vinaigrette

# PLATTERS

## Carved

Requires 48 hrs notice.  
Includes house-made focaccia bread.

**DELICATESSEN PLATTER** . . . . . **150 small 235 large**

Roast beef, fresh turkey breast, baked ham, Swiss cheese & provolone with deli mustard, mayonnaise, Russian dressing, cornichons, lettuce, sliced tomatoes. Served with fresh sliced breads & house made focaccia. *Small serves 10, Large serves 15 people.*

**SLICED ROASTED FILET OF BEEF TENDERLOIN <sup>GF</sup>** . . . . . **260 each**

Sliced with roasted garlic, thyme & horseradish cream. *Serves 10-12.*

**SPIRAL CUT BAKED GLAZED HAM <sup>GF</sup>** . . . . . **172 whole**

with seasonal fruit chutney, honey mustard & our buttermilk biscuits. *Serves 10-12.*

**SLICED HERBED ROASTED TURKEY BREAST <sup>GF</sup>** . . . . . **89 half 172 whole**

with seasonal vegetable garnish & red pepper aioli. *Half breast serves 5-6, whole breast serves 10-12.*

**WHOLE POACHED or POMEGRANATE GLAZED SALMON <sup>GF</sup>** . . . . . **90 half 172 whole**

with dilled cucumbers & choice of sauce: fresh herb mayo or cucumber dill tzatziki. *Half size serves 4-5, whole size serves 8-10.*

## Buffet

(6 person minimum. Includes house made focaccia. Requires 48 hrs notice. Pavé portions do not include sides.)

### STEAK TAGLIATA <sup>GF</sup>

medium rare, thinly sliced steak with chimichurri sauce

*20.00 per person with baby arugula salad*

*22.50 per person with grilled asparagus*

### SWEET & SPICY SLICED STEAK

with gingered edamame rice

*23.00 per person*

### PAN SEARED GARLIC SLICED CHICKEN BREAST <sup>GF</sup>

garnished with grilled fennel, tomato & lemon; with side of a seasonal grain & herbed salsa verde

*17.50 per person*

### SAUTÉED LEMON CHICKEN BREAST

with fresh oregano and pepper flakes offered with side of jasmine rice pilaf

*17.50 per person*

### ISRAELI CHICKEN KEBABS <sup>GF</sup>

with yogurt and cucumber dill tzatziki offered with side of seasonal rice

*17.50 per person*

### PARMESAN CRUSTED CHICKEN BREAST

and fresh lemon wedges with side of orzo asparagus salad

*17.50 per person*

### KOREAN BBQ CHICKEN BREAST

with gingered edamame rice

*17.50 per person*

### POACHED or GRILLED FILET OF SALMON <sup>GF</sup>

with side of dilled cucumbers & choice of sauce: fresh herb mayo or cucumber dill tzatziki

*11.00 pavé 20.50 full portion*

### POMEGRANATE GLAZED ROAST SALMON <sup>GF</sup>

with grilled lemons and roasted garlic aioli served with baby arugula and cherry tomatoes

*11.00 pavé 20.50 full portion*

### ROASTED SALMON PROVENÇAL <sup>GF</sup>

topped with tomato and summer squash. Served with seasonal grain & choice of sauce: fresh herb mayo or cucumber dill tzatziki

*11.00 pavé 20.50 full portion*

### GRILLED TERIYAKI SALMON

with gingered edamame rice

*11.00 pavé 20.50 full portion*

### MEDITERRANEAN VEGETABLE & GRAIN SALADS

Seasonal assortment of 6 types (8 person minimum)

*17.50 per person  
23.50 with grilled chicken  
26.25 with grilled salmon paillard*

**GF: GLUTEN-FREE; V: VEGAN**

# COCKTAIL HORS D'OEUVRES

## Satays & Brochettes (Skewers)

### GRILLED CHICKEN SATAY

with Thai peanut dip  
34.00 per dozen

### MALAYSIAN SHRIMP COCKTAIL

with gingered soy dip  
46.00 per dozen

### LEMON-SAGE CHICKEN SKEWERS GF

with sage salsa verde  
34.00 per dozen

### SWEET & SPICY KOREAN FRIED CHICKEN

35.00 per dozen

### SPICY GRILLED SHRIMP COCKTAIL GF

with sriracha cocktail sauce  
46.00 per dozen

### TUSCAN GRILLED SHRIMP GF

with lemon, thyme, celery & fennel  
46.00 per dozen

### TAMARIND GLAZED BBQ CHICKEN STICKS GF

with grilled mango  
34.00 per dozen

### SEARED SESAME CRUSTED AHI TUNA SKEWERS

with lemon ponzu dip  
37.00 per dozen

### TERIYAKI GLAZED FILET OF BEEF SKEWERS

with hot & sweet gingered chilies  
37.00 per dozen

## Bites

### BABY WONTON CUPS

choice of: crab picadillo, Thai chicken mango,  
tuna tartare or salmon tartare  
36.00 per dozen

### CHERRY TOMATOES STUFFED with FRESH MOZZARELLA & BASIL GF

34.00 per dozen

### ENDIVE PETAL with ROQUEFORT MOUSSE, FIG & WALNUTS GF

34.00 per dozen

### SAVORY VEGETABLE & CHEESE TARTLETS

asparagus with queso-pepita relish  
or cherry tomato-chèvre & olive  
34.00 per dozen

### MINI BISCUITS

cheddar biscuits with country ham & honey  
mustard or mini rosemary biscuits with beef  
tenderloin, horseradish cream & tapenade  
35.00 per dozen

### SMOKED SALMON & CREAM CHEESE PROFITEROLES

37.00 per dozen

### RICE PAPER SUMMER ROLLS GF-V

arugula, cucumber, carrot, red pepper & cilantro,  
served with Thai sweet chile sauce  
34.00 per dozen

### TORTILLA ESPAÑOLA OF POTATO & EGG

red pepper - almond romesco sauce  
32.00 per dozen

## Crostini & Bruschette

### NORWEGIAN SMOKED SALMON CANAPÉS

with dill butter  
36.00 per dozen

### FILET OF BEEF CROSTINI

with mustard horseradish sauce  
36.00 per dozen

### SLICED SHRIMP & CUCUMBER CANAPÉS

with dill butter  
36.00 per dozen

### RARE SEARED TUNA GF

with pickled ginger, wasabi aioli on cucumber  
36.00 per dozen

### ROAST BEEF CROSTINI

with confited onions & honey dijonnaise  
36.00 per dozen

### PROSCIUTTO CROSTINI

with fig-onion conserve & candied lemon  
36.00 per dozen

### ROASTED PEPPER & TOMATO BRUSCHETTA

with parmesan pesto  
33.00 per dozen

### TRUFFLED SHIITAKE MUSHROOM BRUSCHETTA

with robiola & arugula  
33.00 per dozen

## Heat & Eat

### FRIED CHICKEN SLIDERS ON BRIOCHE

with maple aioli  
35.00 per dozen

### SAVORY VEGETABLE TARTLETS

caramelized tartes a l'union or  
wild mushroom-shallot  
34.00 per dozen

### MINI QUICHES

ham & Swiss, seasonal vegetable, chèvre-tomato,  
salmon & spinach  
34.00 per dozen

### MINI GRILLED CHICKEN or SHIITAKE-AVOCADO QUESADILLAS

with tomatillo crema  
34.00 per dozen

### BABY BEEF BURGER SLIDERS

36.00 per dozen +2.00 add cheese

### KATAIFI WRAPPED VEGETABLE PARCELS

with asparagus and chèvre  
34.00 per dozen

### DEEP DISH PIZZA BITES

34.00 per dozen

### PIGLETS IN PASTRY BLANKETS

with classic deli mustard  
28.00 per dozen

### PETIT CRAB CAKES

with cayenne rémoulade  
37.00 per dozen

### BEGGARS' PURSES

filled with spinach, feta, pignoli & golden raisins  
34.00 per dozen

### TRUFFLED MUSHROOM RISOTTO CROQUETTES

34.00 per dozen

# COCKTAIL PLATTERS

### ASIAN BITES

Lemon edamame pods, tuna maki rolls, yakitori chicken skewers, cucumber maki  
rolls, teriyaki beef skewers, California rolls, soy sauce, pickled ginger, wasabi, basket of  
Japanese nuts & crackers (serves 10-20)  
260.00 each

### TUSCAN ANTIPASTO

Vegetable picks (grilled zucchini, peppers & artichoke), soppressata, prosciutto di  
parma, eggplant caponata, house made pesto, parmesan reggiano, genoa salami,  
caprese picks (ciliegine mozzarella & tomato), citrus herb olives, basket of herbed  
bruschetta (small serves up to 10, large serves up to 20)  
small 162.00 large 225.00

### CLASSIC SHRIMP COCKTAIL GF

Served with cocktail sauce & aioli (small: 2 dozen, medium: 4 dozen, large: 8 dozen)  
small 90.00 medium 180.00 large 360.00

### PIZZA BITES

Flatbread pizza cut into bite size squares served room temperature.  
(Serves 10-12 people)

*Margherita: fresh mozzarella, tomato & basil 62.00*

*White: ricotta, fresh mozzarella & garlic 62.00*

*Provencal: zucchini, mushroom, olive, peppers, yellow squash, eggplant, gruyere  
66.00*

### FRIED CHICKEN FINGERS

with bbq sauce & honey mustard (small: 2 dozen, medium: 4 dozen, large: 8 dozen)  
small 50.00 medium 100.00 large 190.00

### COCONUT CRUNCH FRIED CHICKEN STRIPS

with honey mango dip (small: 2 dozen, medium: 4 dozen, large: 8 dozen)  
small 50.00 medium 100.00 large 190.00



# CHEESE & CRUDITÉS

## CLASSIC CHEESE PLATTER

An assortment of artisanal cheeses offered with flatbreads & crackers, garnished with fresh & dried fruit (small serves 6-10, medium serves 12-18, large serves 20-30)

*small 80.00 medium 125.00 large 175.00*

## CHEESE & PATÉ PLATTER

Our classic cheese platter served with vegetable mousse, country style paté & truffled mousse paté. (serves 25-30) **200.00 each**

## CHARCUTERIE & CHEESE PLATTER

A selection of cured meat including prosciutto, salami and saucisson paired with manchego, brie, parmesan & Swiss. Served with cornichons, olives, crispy baguette, dijon & fruit. (serves 25-30) **230.00 each**

## CUBED CHEESE & FRUIT CRATE

A selection of firm cheeses served with assorted flatbreads & crackers, garnished with fresh & dried fruits. (serves 6-10) **CRATE 80.00**

## CRUDITÉS CRATE <sup>GF</sup>

Choice of dips: hummus, fresh herb dip or cucumber-dill tzatziki. (serve 8-12)

**CRATE 68.00**

## CHERRY TOMATO, CILIEGINE MOZZARELLA & BASIL SKEWER CRATE <sup>GF</sup>

with fresh basil pesto dip

*30 pieces 85.00 half-crate with prosciutto wrapped asparagus, add 15.00*

## CHEESY CRISPS CRATE

cheddar cheese twists, parmesan-gruyère focaccia toast & spicy cheese coins *54 pieces 85.00*

# SPREADS & DIP PLATTERS

## MEDITERRANEAN SPREADS WITH ANTIPASTI & PITA TRIANGLES

Choice of: hummus, taramasalata, baba-ghannouj, eggplant caponata, green olive tapenade, cucumber dill tzatziki.

(small: choose 2 spreads, serves up to 10; large: choose 3 spreads, serves up to 16)

*small 75.00 large 147.00*

## GUACAMOLE WITH HOUSE MADE TORTILLA CHIPS <sup>GF-V</sup>

(small: 1 pint for 5-7; medium: 2 pints for 10-12; large: 3 pints for 18-20)

*small 40.00 medium 68.00 large 100.00*

## GUACAMOLE, SALSA & BLACK BEAN DIP <sup>GF-V</sup>

Served with tortilla chips. (small serves up to 10, large serves up to 16)

*small 61.00 large 95.00*

## HOMEMADE POTATO CHIPS <sup>GF</sup>

Served with cucumber dill tzatziki. (serves 8-10)

**36.00 each**

**GF: GLUTEN-FREE; V: VEGAN**

# SWEETS

## ASSORTED COOKIES . . . . . *small 60 medium 100 large 132*

An assortment of our house made cookies including chocolate chip cookies, thumb prints, palmier & lemon, chocolate & raspberry biscottini

## BISCOTTINI BUTTER COOKIES . . . . . *small 60 medium 100 large 132*

chocolate, lemon, raspberry

## CHOCOLATE CHIP COOKIES & RICE KRISPY TREATS . . . . . *small 60 medium 100 large 132*

## ASSORTMENT OF CHOCOLATE BITES . . . . . *small 65 medium 105 large 142*

## ASSORTMENT OF DESSERT BARS . . . . . *crate: 36 pieces 80*

brownies, blondies, raspberry bars, lemon squares.

## SEASONAL FRUIT PLATTER <sup>GF-V</sup> . . . . . *small 62 large 110*

## FRUIT & BERRY SKEWERS <sup>GF-V</sup> . . . . . *small 44 medium 88 large 128*

(small: 20 pieces, medium: 40 pieces, large: 60 pieces)

## MINI DESSERT TARTLETS . . . . . *40 per dozen*

## CHOCOLATE DIPPED STRAWBERRIES . . . . . *40 per dozen*

## MINI FRENCH MACARONS <sup>GF</sup> . . . . . *34 per dozen*

## CUPCAKES . . . . . *dozen 56 baby 36*

Choose from: vanilla-vanilla buttercream, vanilla-chocolate ganache, chocolate-vanilla buttercream, chocolate-chocolate ganache, red velvet-cream cheese

## TIRAMISU . . . . . *9.50 each*

Served in individual glass mason jars. Minimum of 6.

## STRAWBERRY SHORTCAKE . . . . . *9.50 each*

Served in individual glass mason jars. Minimum of 6.

## CRÈME BRÛLÉE . . . . . *9.50 each*

Served in individual ceramic ramekins. Minimum of 6.

## CHOCOLATE MOUSSE CAKE . . . . . *9.50 each*

Served individually. Minimum of 6.

## INDIVIDUAL LEMON MERINGUE TARTS . . . . . *9.50 each*

Minimum of 6.

## INDIVIDUAL BERRY CHEESECAKE TARTS . . . . . *9.50 each*

Minimum of 6.

SMALL FOR  
**6-10**  
MEDIUM FOR  
**12-16**  
LARGE FOR  
**18-22**  
*people*

## FULL SERVICE CATERING SERVICES

### **MENU PLANNING**

Mitchel London Catering can customize menus to meet the specific needs of any occasion.

### **STAFFING/EVENT MANAGEMENT**

Mitchel London Catering makes each event as effortless as possible by providing the most experienced and professionally trained event managers, captains, waiters, bartenders and chefs.

### **RENTAL COORDINATION**

Mitchel London Catering coordinates all rental needs for each event. Please call to find out more about our full service catering and party planning services.

### **LIQUOR & BAR SERVICE**

Mitchel London Catering provides a full range of bar service packages including wine and beer, full bar and top shelf liquor.

### **CONTACT**

Office: (212) 206 1196  
Mobile: (347) 865 0841  
carmela@mitchellondonfoods.com

### **DELIVERY HOURS**

Monday – Friday: 6:00 AM - 6:00 PM  
Saturday: 8:00 AM - 5:00 PM  
Sunday: 8:00 AM - to 4:00 PM  
Delivery charges will be determined based on delivery location.

### **ORDERS**

Orders must be placed at least 24 hours in advance. Some items may require 48 hours notice.

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Orders must be placed at least 24 hours in advance. Some items may require 48 hours notice.

### **CANCELLATION**

24 hours notice is required to cancel any order.

### **DISPOSABLES**

Eco-friendly plates, napkins and utensils can be supplied upon request. High End Service disposables are available as well.

*All prices subject to change*

*Fall 2019*