

at home *by*

MITCHEL LONDON catering



savory tarts + salad

quiche	poached salmon + spinach <i>or</i> asparagus	10.00 ea 5" quiche
<i>side</i>	cæsar salad with focaccia parmesan croutons	5.25 pp
<i>main</i>	cæsar salad with grilled chicken paillard + focaccia parmesan croutons	17.50 pp

mains

lamb shank ragoût with grilled polenta	29.00 pp
filet of beef tournedos steaks with horseradish cream	26.00 ea
herb roasted chicken with roasted garlic + veg' garnish	22.00 ea—serves 2 to 3
sautéed lemon chicken medallions with fresh oregano	13.50 pp
teriyaki glazed roasted salmon	15.50 ea
honey-balsamic glazed bbq ribs with julienned green onion	38.00 rack—serves 2 to 3
pan of chicken pot pie	25.00 ea—serves 2

sides

basmati fried rice with chicken, ham, egg + green peas	5.25 pp
pearl couscous <i>niçoise</i> with haricots verts, tomato, cucumber, radish + olives	5.25 pp
haricots verts with lemon + mint	5.25 pp
parmesan roasted asparagus	5.25 pp
spinach sautéed shiitake mushrooms	5.25 pp
purée of cauliflower with chives	16.00 pt—serves 3 to 4
pan of provençal vegetables: thinly sliced tomato, zucchini + eggplant	20.00 ea—serves 4

Also available: excellent FRESH BREADS from Grandaisy Bakery + our breakfast pastries!

Order by 4 pm, the day before requested Monday – Friday delivery.

Minimum is 2 servings for main dish, 4 servings per side dish.

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