# mitchel london's EASTER 2020

# **STARTERS + BRUNCH**

CLASSIC QUICHE LORRAINE with ham + gruyère 60.00 ea 10" for 8

SPRING VEGETABLE QUICHE 60.00 ea 10" for 8

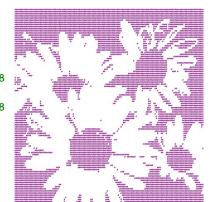
purée of SWEET PEA + LEEK SOUP with crème fraîche + chives 20.00 qt

crate of CRUDITÉS CRATE with fresh herb dip 65.00 ea

MIXED GREENS + FRISÉE SALAD

with orange, pomegranate, toasted almonds + citrus vinaigrette

add crumbled chèvre



# **MAIN COURSE**

rosemary roasted BONELESS LEG of LAMB with mint-walnut pesto		48.00 lb serves 2-3
spiral cut BAKED GLAZED HAM with honey mustard		135.00 ea for 10-12
roasted FILET OF BEEF TENDERLOIN with herb chimichurri or horseradish cream		260.00 full for 10
HERB ROASTED TURKEY BREAST with creamy salsa verde	85.00 half for 5-6	172.00 full for 10-12
HONEY LEMON GLAZED ROASTED SALMON with cucumber dill tzatziki	85.00 half for 4-5	172.00 full for 8-10

39.00 sm for 5-6 65.00 lg for 10-12

80.00 lg

48.00 sm

### **SIDES**

creamy MASHED POTATOES	14.00 pt serves 3
purée of CAULIFLOWER with chives	15.00 pt serves 4
TUSCAN ROASTED POTATOES with lemon + rosemary	16.00 lb serves 4
HARICOTS VERTS AMANDINE	19.00 lb serves 4
GRILLED ASPARAGUS with charred lemon	18.00 lb serves 4
ROASTED BABY CARROTS with preserved lemons + niçoise olives	18.00 lb serves 4
LEMONY PEARL COUSCOUS with haricots verts, green onion + lemon zest	16.00 lb serves 4
our BUTTERMILK BISCUITS	12.00 per half dozen

# **DESSERT**

NY style CHEESECAKE	35.00	serves 6
CHOCOLATE DOUBLE SOUFFLÉ CAKE piped with chocolate mousse + whipped cream	40.00	serves 6
individual STRAWBERRY SHORTCAKES in glass mason jars	9.50	each

Please place your orders by Thursday April 9 for delivery on Saturday April 11.