

MITCHEL
LONDON
catering

private + corporate

November 2020

BOXES individually packaged meal boxes–6 person minimum

breakfast boxes

MINI

Mini muffins (2 pc) with a piece of fruit + strawberries

6.50

SIMPLE

Mini breakfast pastries: croissants, danish *or* muffins (2 pc), fruit + berry salad

10.50

PLUS

Quichette, mini bagel with house cured salmon + cream cheese, mixed berry greek yogurt

19.50 each

HEALTH

Mini banana oat muffin, hard-cooked furikake egg, fresh fruit + house-made muesli greek yogurt

13.50

lunch boxes

COMPLETE LUNCH BOX

Main course tray + seasonal side grain + veg' side + dessert

35.50 each

PANINI

Small brioche sandwiches (2 pc) + seasonal side grain *or* veg' side

12.50 each

SALAD

Main course salad with grilled chicken *or* grilled salmon paillard

19.50 each

PROTEIN

Sliced chicken *or* salmon filet + seasonal side grain *or* veg' side

21.50 each

snack boxes

TEA TRAY

English tea sandwiches (3 pc), currant scone with crème fraîche + preserves, mini dessert tartelette

12.50 each

CRUDITÉS + CRISPS

Assortment of snacking vegetables with herb *or* hummus dip + spicy cheese crisps

15.50 each add 3 cocktail shrimp 24.50

CHEESE, FRUIT + BITES

Cheese + fruit tray with crackers, 2 types of hors d'oeuvres bites

25.50 each

CLASSIC BREAKFAST

fruit + yogurt

SEASONAL FRUIT PLATTER small serves 10-14 **65.00** large serves 18-22 **105.00**

FRUIT + BERRY SALAD BOWL small serves 4-6 **30.00** large serves 8-10 **48.00**

MIXED BERRY BOWL small serves 4-6 **45.00** large serves 8-10 **90.00** add **greek yogurt** or **whipped cream** **15.00** qt

GREEK YOGURT INDIVIDUAL PARFAIT greek yogurt with mixed berries + our house-made muesli **9.50** in 8oz glass mason jar

platters

MINIATURE BREAKFAST PASTRIES small 24 pc **58.00** large 36 pc **86.00**

mini muffins, scones, danish, rustic apple tarts + croissants

HOUSE-CURED SALMON + MINI BAGELS small serves 6-8 **105.00** large serves 10-12 **175.00**

with sliced kumato tomato, sweet red onion, lemon, plain + veggie cream cheeses

2" QUICHETTES small 8 pc **40.00** large 15 pc **75.00**

choose 2 types: classic lorraine (ham + gruyère), seasonal vegetable, salmon-spinach or chèvre-tomato

BABY BRIOCHE BREAKFAST PANINI small 18 pc—choose 2 types **54.00** large 32 pc—choose 3 types **96.00**

choose 2 types:

dilled egg salad, house-cured salmon + cream cheese, ham, swiss + sweet butter, herbed chèvre + roasted tomato, cheesy egg scramble, candied bacon blt's

baskets

MINIATURE CROISSANT BASKET small 12 pc **30.00** with **mini pains au chocolat** small 12 pc **36.00**

with whipped butter + preserves

MINIATURE MUFFIN BASKET 12 pc **30.00**

MINIATURE BAGEL BASKET 12 pc **30.00**

with plain + veggie cream cheese + preserves

warm

MINI OMELET WRAPS pan of 24 **52.00**

whole egg: ham + cheddar or egg white: spinach, cheddar + tomato

BRIOCHE FRENCH TOAST with pure maple syrup + berries—three pieces per person **10.00** pp—10 person minimum

APPLEWOOD SMOKED BACON three strips per person **4.75** pp—10 person minimum

beverages

COFFEE + TEA stainless steel dispenser—serves 10-12 **32.00** disposable coffee box dispenser—serves 10-12 **30.00**

FRESH SQUEEZED ORANGE JUICE **18.00** quart

BOTTLED WATER spring water **1.75** 500ml bottle Evian **3.75** 500ml bottle Perrier sparkling water **3.75** 330ml bottle **5.00** 750ml bottle

BREWED ICED COFFEE **16.00** quart—2 quart minimum

BREWED ICED TEA black, green or herbal decaf **16.00** quart—2 quart minimum

SOFT DRINKS **2.75** 12oz can

seasonal **HOT CHOCOLATE** stainless steel dispenser—serves 10 **34.00** add **whipped cream** **15.00** quart

seasonal **FRESH SQUEEZED LEMONADE** **16.00** quart—2 quart minimum

SANDWICH PLATTERS

buffet sandwiches 11.00 per person

for up to 12 people, choose 4 types of sandwiches; for over 12 people, choose 5 types of sandwiches

CHICKEN BREAST with avocado, radish + mayo

RUSTIC CHICKEN SALAD with tarragon

GRILLED CHICKEN PAILLARD with arugula, tomato, pickled red onion + lemony olive oil

HERB ROASTED TURKEY BREAST + BRIE with arugula + sweet sour chutney

HAM + GRUYÈRE with honey mustard

SLICED STEAK with WATERCRESS + horseradish cream

SLICED STEAK with CARAMELIZED SWEET ONIONS + dijonnaise

TUNA SALAD with chopped hard-boiled egg + cucumber

GRILLED SALMON PAN BAGNAT with crudités, hard-boiled egg + olive tapenade

SLICED TOMATO, MOZZARELLA + BASIL with basil infused olive oil

CRUDITÉS with AVOCADO, HARD-BOILED EGG + tomatillo crema

ROASTED PROVENÇAL VEGETABLES with MOZZARELLA + pesto

add a bowl of HOUSE-MADE POTATO CHIPS 20.00 serves 6-10

mini sandwiches

BABY BRIOCHE PANINI on our mini brioche rolls

small 18 pc—choose 2 types **56.00** large 32 pc—choose 3 types **89.00**

TRADITIONAL ENGLISH TEA SANDWICHES on sliced white + whole wheat breads

small 25 pc—choose 2 types **56.00** large 38 pc—choose 3 types **80.00**

choose from

CANDIED BACON BLT *

ROASTED PROVENÇAL VEGGIES, MOZZARELLA + PESTO *

CHICKEN BREAST, AVOCADO, RADISH + MAYO *

TOMATO, MOZZARELLA + BASIL

SLICED STEAK, WATERCRESS + HORSERADISH CREAM

VEGGIE CREAM CHEESE + CUCUMBER

HERBED CHÈVRE with ROASTED TOMATO

HOUSE-CURED SALMON with SWEET BUTTER + CHIVES

DILLED EGG SALAD

HAM with GRUYÈRE + SWEET BUTTER

RUSTIC CHICKEN SALAD

TURKEY with MANCHEGO + SWEET SOUR CHUTNEY

TUNA SALAD with CUCUMBER

* not available as English Tea Sandwiches

SIDE SALADS, PASTA + GRAINS

5.25 per person–6 person minimum

MIXED GREEN, FRESH HERB + FRISÉE SALAD with shaved fennel

add crumbled chèvre, roquefort *or* shaved parmesan additional **2.00** pp

add seasonal fruit + nuts additional **2.50** pp

TRE COLORI SALAD with shaved parmesan + toasted almonds

CLASSIC CAESAR SIDE SALAD with parmesan croutons

KALE + SHAVED BRUSSELS SPROUTS SALAD with parmesan + toasted almonds

add pomegranate seeds, pickled red onion + sliced radish additional **2.50** pp

CHUNKY CHOPPED GREEK SIDE SALAD with feta, olives + fresh dill

add salad greens additional **2.50** pp

CHERRY TOMATOES, CILIEGINE MOZZARELLA + BASIL

GRILLED + ROASTED VEGETABLES with roasted garlic + fresh thyme

GRILLED ASPARAGUS with charred lemon

HARICOTS VERTS + FENNEL with lemon zest + olives

ROASTED CARROTS with niçoise olives + preserved lemons

MARINATED FRIED ZUCCHINI ROUNDS

FRENCH LENTIL SALAD with carrots, spinach + toasted pumpkin seeds

LIGURIAN POTATOES with basil, haricots verts, cherry tomatoes + pignoli

BASMATI RICE PILAF with golden raisins + toasted almonds *or* with ASPARAGUS, GREEN ONION + LEMON

ISRAELI COUSCOUS TABBOULEH with herbs, cucumber + tomato

QUINOA with HARICOTS VERTS, BLUEBERRIES + PECANS

ROASTED MOROCCAN VEGETABLE COUSCOUS with harissa

PASTA *PRIMAVERA* style—with sautéed seasonal vegetables + parmesan

GEMELLI with cauliflower, caramelized onion, parmesan, golden raisins + toasted pignoli

MEDITERRANEAN VEGETABLE + GRAINS PLATTER seasonal assortment of 5 types (10 person minimum) **15.75** pp **add** grilled chicken **22.50**

MAIN COURSE SALADS 6 person minimum

select a

MAIN COURSE SALAD **14.00** per person

add

GRILLED CHICKEN PAILLARD **17.50** pp

SLICED STEAK **19.50** pp

GRILLED SALMON PAILLARD **20.50** pp

COBB romaine, avocado, bacon, eggs, cherry tomatoes, cucumber, roquefort + dijon vinaigrette

CÆSAR romaine with parmesan croutons + cæsar dressing

GREEK cherry tomatoes, cucumber, green pepper, romaine, red onion, feta, kalamata olives + red wine vinaigrette

SEASONAL PANZANELLA greens, cherry tomatoes, mozzarella, herbed croutons, grilled seasonal vegetables + red wine vinaigrette

NIÇOISE mesclun, new potato, hard-cooked egg, haricots verts, carrots, tomatoes, olives, anchovies + dijon vinaigrette (with **classic tuna** at **17.50** pp)

GRILLED CAPRESE grilled tomato, roasted peppers, fresh mozzarella + basil on baby arugula with aged balsamic + basil oil

THAI romaine, cabbage, shiitake mushrooms, haricots verts, cucumber, cherry tomatoes, peanuts, mint, cilantro + thai vinaigrette

PLATTERS

carved

sliced ROASTED FILET OF BEEF TENDERLOIN with roasted garlic, thyme + horseradish cream **260.00** each—serves 10-12

SPIRAL CUT BAKED GLAZED HAM with seasonal fruit chutney, honey mustard + our buttermilk biscuits **172.00** each—serves 10-12

sliced HERB ROASTED TURKEY BREAST **85.00** one side—serves 6-8 **172.00** two sides—serves 12-15
with seasonal vegetable garnish + red pepper aioli

whole HONEY LEMON GLAZED ROASTED SALMON **85.00** half side—serves 4-5 **172.00** full side—serves 8-10
with dilled cucumbers + choice of sauce: fresh herb mayo or cucumber dill tzatziki

whole POACHED SALMON **85.00** half side—serves 4-5 **172.00** full side—serves 8-10
with dilled cucumbers + choice of sauce: fresh herb mayo or cucumber dill tzatziki

buffet 6 person minimum

STEAK TAGLIATA thinly sliced medium rare steak with rosemary olive oil **20.00** pp with baby arugula, tomato + pickled red onion salad
22.50 pp with grilled asparagus

GRILLED, MARINATED CHICKEN PAILLARD MEDALLIONS with blistered cherry tomatoes + charred lemon **17.50** pp

PAN SEARED LEMON-SAGE SLICED CHICKEN BREASTS with side of a grain + salsa verde **17.50** pp

PAN SEARED MOROCCAN SPICED CHICKEN BREASTS with side of a grain + chermoula **17.50** pp

SAUTÉED LEMON CHICKEN MEDALLIONS with **FRESH OREGANO** + side of a grain **17.50** pp

HONEY LEMON GLAZED ROASTED SALMON with side of a grain + choice of sauce: fresh herb mayo or tzatziki **14.50** pavé **20.50** full portion

TERIYAKI GLAZED ROASTED SALMON with side of a grain **14.50** pavé **20.50** full portion

ROASTED SALMON with **PROVENÇAL VEG'** served with side of grain + choice of sauce: fresh herb mayo or tzatziki **14.50** pavé **20.50** full portion

ROASTED BRANZINO FILETS with arugula, fennel + citrus **20.00** pavé **32.00** full portion

FRIED CHICKEN FINGERS with bbq sauce + honey mustard
small 2 dozen **50.00** medium 4 dozen **100.00** large 8 dozen **190.00**

COCONUT CRUNCH FRIED CHICKEN STRIPS with honey mango dip
small 2 dozen **50.00** medium 4 dozen **100.00** large 8 dozen **190.00**

also, classics for dinner ...

HERB ROASTED CHICKEN with roasted carrots, garlic + pan gravy **22.00** each—serves 2-4

CLASSIC MASHED POTATOES **14.00** pint—serves 2-3

LIGHTLY CREAMED SPINACH with a touch of cream + nutmeg **20.00** pint—serves 2-3

BAYADÉRE of **PROVENÇAL VEGETABLES** thinly sliced roasted zucchini, squash, eggplant + tomato **5.25** pp—minimum 4 ppl

... see our weekly rotating dinner menu

COCKTAIL HORS D'OEUVRES

brochettes + picks

- CHICKEN TIKKA MASALA SATAY** with sweet sour chutney dip **34.00** dozen
- COCONUT CRUNCH FRIED CHICKEN STICKS** with honey mango dip **34.00** dozen
- TAMARIND GLAZED BBQ CHICKEN PICKS** with grilled mango **34.00** dozen
- SPICY GRILLED SHRIMP COCKTAIL BROCHETTES** with sriracha cocktail sauce **46.00** dozen
- SEARED SESAME CRUSTED TUNA SKEWERS** with lemon ponzu dip **38.00** dozen
- MINI LAMB MEATBALL PICKS** with tzatziki dip **38.00** dozen

bites

- BABY WONTON CUPS** with choice of: crab picadillo, Thai chicken mango, tuna tartare *or* salmon tartare **38.00** dozen
- SAVORY VEGETABLE + CHEESE TARTELETTES** asparagus with queso-pepita relish *or* roasted cherry tomato, chèvre, olive + pignoli **34.00** dozen
- MINI BUTTERMILK BISCUITS** with **COUNTRY HAM + HONEY MUSTARD** **36.00** dozen
- HOUSE-CURED SALMON PROFITEROLES** with dill cream cheese **38.00** dozen
- BABY SLIDERS** **beef burgers** with tomato relish **36.00** dozen **cheese burgers** **38.00** dz **fried chicken sliders** with maple aioli **36.00** dozen
- GRUYÈRE GOUGÈRES** cheese puffs **28.00** dozen

canapés + crostini

- HOUSE-CURED SMOKED SALMON CANAPÉS** with dill butter **36.00** dozen
- FILET of BEEF CROSTINI** with chimichurri *or* horseradish cream **36.00** dozen
- SLICED SHRIMP + CUCUMBER CANAPÉS** with dill butter **36.00** dozen
- RARE SEARED TUNA ON CUCUMBER** with pickled ginger + wasabi aioli **38.00** dozen
- CHÈVRE CROSTINI** with honeyed grapes + pistachios **34.00** dozen

warmed

- SAVORY VEGETABLE TARTELETTES** caramelized tartes à l'union *or* mushroom-shallot **34.00** dozen
- MINI QUICHES** classic lorraine (ham + gruyère), seasonal vegetable, salmon-spinach *or* chèvre-tomato **34.00** dozen
- MINI QUESADILLAS** grilled chicken *or* shiitake-avocado with tomatillo crema **34.00** dozen
- PIGLETS IN PUFF PASTRY BLANKETS** with grainy mustard dip **30.00** dozen
- PETIT CRAB CAKES** with cayenne rémoulade dip **36.00** dozen
- GRILLED STUFFED DATES** with herbed chèvre + prosciutto **36.00** dozen
- BEGGARS' PURSES** filled with **spinach + feta** *or* **honeyed minced lamb**, each with golden raisins + pignoli **36.00** dozen
- TORTILLA ESPAÑOLA BUTTONS** with romesco + slivered almonds **34.00** dozen
- POLENTA COINS** with asiago thyme crumble *or* with roquefort walnut crumble **34.00** dozen
- ARRANCINI: mushroom parmesan risotto balls** with marinara dip **34.00** dozen
- PUFF PASTRY CORNETS WITH SPICY TOMATO CONFIT** **28.00** dozen
- GRUYÈRE GOUGÈRES** cheese puffs **28.00** dozen

COCKTAIL CRATES

crate of CRUDITÉS

with choice of dips: fresh herb dip, hummus or roquefort dip

serves 8-12 **65.00**

crate of CUBED CHEESE + FRUIT

A selection of firm cheeses with fresh + dried fruits, crackers + flatbreads

serves 6-10 **80.00**

crate of CHERRY TOMATO, CILIEGINE MOZZARELLA + BASIL SKEWERS with fresh basil pesto dip

36 pieces **85.00**

crate of CHEESY CRISPS

parmesan gruyère focaccia toasts, cheddar cheese coins, chili tomato cornets

54 pieces **85.00**

COCKTAIL PLATTERS

CLASSIC SHRIMP COCKTAIL with cocktail sauce + aioli

small 2 dozen **90.00** large 4 dozen **180.00**

PIZZETTE

flatbread pizza cut into small squares, to served warmed or at room temperature—each 36 squares

marché tomato, gruyère, herbs de provence + niçoise olives **62.00**

champignon mushrooms, gruyère, garlic + thyme **62.00**

provençal zucchini, mushroom, olive, peppers, yellow squash, eggplant, gruyère **66.00**

MEDITERRANEAN DIPS with antipasti + pita triangles

choice of: hummus, baba-ghannouj, taramasalata, eggplant caponata or green olive tapenade

small 2 dips **75.00** large 3 dips **145.00**

GUACAMOLE with blue + yellow tortilla chips

small 2 pints **65.00** large 3 pints **95.00**

CLASSIC CHEESE PLATTER

An assortment of cheeses with fresh + dried fruit, flatbreads + crackers

small serves 10-15 **100.00** large serves 18-20 **175.00**

CHARCUTERIE + CHEESE PLATTER

A selection of charcuterie with manchego, brie, parmesan, gruyère, cornichons, olives + crostini

small serves 10-15 **125.00** large serves 18-20 **225.00**

SWEETS

crate of ASSORTED COOKIES + MINI BROWNIES

An assortment of our cookies including chocolate chip cookies, thumb prints, palmiers, biscottini + mini brownies
serves 10-12 **70.00**

crate of BISCOTTINI BUTTER COOKIES chocolate, lemon + raspberry

serves 10-12 **70.00**

crate of CHOCOLATE CHIP COOKIES with MINI BROWNIES + MINI CRISPY TREATS

serves 10-12 **70.00**

mini DESSERT TARTELETTES mixed berry, lemon meringue, chocolate ganache + glazed fruit

40.00 dozen

mini CARAMELIZED CREAMPUFFS

42.00 dozen

CHOCOLATE DIPPED STRAWBERRIES

40.00 dozen

CUPCAKES

choose from:

vanilla-buttercream, vanilla-chocolate ganache, chocolate-buttercream, chocolate-chocolate ganache, red velvet-cream cheese, carrot cake-cream cheese

full size **54.00** dozen baby **36.00** dozen

individual STRAWBERRY SHORTCAKES in glass mason jars **9.50** each—6 piece minimum

individual CRÈME BRULÉES in ceramic ramekins **9.50** each—6 piece minimum

individual CHOCOLATE MOUSSE CAKES **9.50** each—6 piece minimum

individual LEMON MERINGUE TARTS **9.50** each—6 piece minimum

individual GLAZED FRUIT TARTS apple, apricot, pear **9.50** each—6 piece minimum

individual APPLE MILLE-FEUILLES **9.00** each—6 piece minimum

MIXED BERRY BOWL small serves 4-6 **45.00** large serves 8-10 **90.00** add **whipped cream 15.00** qt

FULL SERVICE CATERING

menu planning

Mitchel London Catering can customize menus to meet the specific needs of any occasion, be it a simple drop off meal or a full service event.

staffing/event management

We strive to make each event as effortless as possible by providing the most experienced, professionally trained + insured event managers, captains, waiters, bartenders + chefs.

rental coordination

Mitchel London Catering can coordinate all rental needs for any event.

Please call to find out more about our full service catering + party planning services.

bar service

We can provide a full range of bar service packages including wine, beer, full bar + top shelf liquor.

delivery

Monday to Friday 7 am - 6 pm

Saturday + Sunday 8 am - 5 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.

cancellation

24 hours notice is required to cancel any order.

disposables

Quality disposable plates, napkins + utensils can be supplied upon request.

contact

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