

dinner at home *by*

# MITCHEL LONDON *foods + catering*



## savory tarts, soup + salad etc

tart	ham + gruyère mille-feuille	12.00 ea—6" serves 2
quiche	lorraine or potato, spinach + onion—v	10.00 ea—5"
soup	purée of butternut squash with crème fraîche + toasted pumpkin seeds	10.00 pt—serves 1-2
salad	mixed greens + fennel salad with orange segments, chèvre + almonds—v	9.00 pp—min 2

## mains

filet of beef tournedos <i>au poivre</i>	36.00 pp
lamb shepherd's pie	17.00 ea—serves 1
<i>bricked</i> chicken breasts with roasted fennel + lemon	14.50 pp
parmesan crusted fried chicken cutlets	14.50 pp
teriyaki glazed roasted salmon	19.00 pp
maple glazed boneless pork chops with roasted pear + shallot wedges	19.00 pp
pan seared shrimp cakes with cayenne rémoulade	22.00 pp—2 pc pp
old fashioned fried chicken with cole slaw + biscuits	14.50 pp
and ... classic sticky bbq ribs with cole slaw + biscuits	39.00 rack—for 2 to 3

## sides—sent in 1 lb containers serving up to 4 as a side dish

pearl couscous with feta, cucumber + mint—v	20.00 ea
indonesian noodles with chicken + shrimp	28.00 ea—for 2 as main
mashed potatoes—v	15.00 pt
roasted broccoli + cauliflower with lemon + garlic—v	20.00 ea
roasted brussels sprouts with cranberries + walnuts—v	20.00 ea
haricots verts + baby carrots with citrus + cumin—v	20.00 ea
grilled winter ratatouille with delicata squash + basil—v	20.00 ea

order by 4 pm for next day delivery from Monday–Friday in Manhattan!

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