

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 tomato chèvre—v	10.00 ea—5"
soup	chicken soup with chunks of chicken, carrots + fresh dill	10.00 pt—serves 1-2
salad	mixed greens + fennel salad with roasted pears, roquefort + walnuts—v	9.00 pp—min 2

mains

filet of beef tournedos <i>with</i> creamy wild mushroom sauce	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
panko herb salmon with creamy salsa verde	19.00 pp
maple glazed boneless pork chops with roasted pear + shallot wedges	19.00 pp
house cured sliced salmon + rösti potatoes with crème fraîche	20.00 pp
old fashioned fried chicken with cole slaw	14.50 pp
and ... classic sticky bbq ribs with cole slaw	39.00 rack—for 2 to 3

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

lemony pearl couscous with feta, cucumber + mint—v	20.00 ea
basmati rice with spinach, radish + lemon—v	20.00 ea
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
grilled japanese eggplant with a light ginger soy glaze—v	20.00 ea
simply grilled vegetables with lemon vinaigrette—v	22.00 ea

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

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