

dinner at home *by*

MITCHEL LONDON *foods + catering*



savory tarts, soup + salad etc

tart	roasted tomato basil galette	11.00 ea—6"
quiche	lorraine or mushroom shallot—v	10.00 ea—5"
soup	tuscan white bean soup with kale + sweet sausage	10.00 pt—serves 1-2
salad	kale + shaved brussels sprouts salad with parmesan, almonds + pomegranate—v	8.00 pp—min 2

mains

classic beef stew with pearl onions, carrots, turnips + green beans	27.00 pp
chicken pot pie	14.50 ea
pan seared <i>bricked</i> chicken breasts with baby carrots + pan juices	14.50 pp
classic chicken parmigiana	18.00 pp
honey lemon glazed roasted salmon with tzatziki	19.00 pp
pan roasted stuffed pork chops with applesauce	19.00 pp
house cured sliced salmon + rösti potatoes with crème fraîche	20.00 pp
pan seared salmon cakes with cayenne remoulade	16.00 pp
<i>and ...</i> honey balsamic glazed bbq ribs with red cabbage slaw	39.00 rack—for 2 to 3

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

basmati rice pilaf with golden raisins + almonds—v	20.00 ea
maple butter mashed sweet potatoes—v	15.00 pt
haricots verts with lemon zest infused olive oil—v	20.00 ea
roasted broccoli + cauliflower with lemon, garlic + cumin—v	20.00 ea
spinach sautéed with sweet onion + horseradish—v	20.00 ea
<i>rue de buci</i> cubed potatoes with clarified butter, garlic + thyme—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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