dinner at home by

MITCHEL LONDON foods + catering

Savory	taits, soup	· Sala	iu ett		3		
				Section 1	And the Land	P. Carlotte	

tart	mushroom, leek + gruyère tart-v	To be a second	9.00 ea

quiche	lorraine o <i>r</i>	potato, spinach + onion	10.00-serves	and the same of th	28.00 ea-serves 3-4
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soup p	purée of butternut squash soup	10.00 pt-serves 1-2	20.00 qt-serves 3-4
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salad	mesclun + fennel salad with cranberries + candied pecans—v	8.00 pp-min 2
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mains

classic beef stew with pearl onions, carrots, green beans + turnips	27.00 pp
teriyaki glazed roasted salmon	18.00 pp
sautéed filet of sole medallions with fresh oregano	24.50 pp
skillet fried chicken cutlets with lemon butter	14.50 pp
turkey pot pie	14.50 ea
grilled boneless pork chops with lemon, garlic + sage	19.00 pp
pan seared salmon cakes with cayenne rémoulade	16.00 pp-2 pc pp
and herb roasted whole chicken with pan juices	22.00 ea
pasta al forno with tomato sauce, sweet sausage, mozzarella + basil	25.00 ea-serves 2

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

basmati rice with haricots verts, green onion + lemon-v	20.00 ea
indonesian noodles with chicken, ham + shrimp	28.00 ea
lightly creamed spinach with nutmeg-v	20.00 ea
classic creamy mashed potatoes-v	15.00 ea-serves 2-3
roasted green beans with candied cherry tomatoes-p	20.00 ea
roasted delicata squash with butter + sage—v	20.00 ea
simply grilled vegetables with lemon vinaigrette-v	22.00 ea

order by 4 pm for next day delivery from Mon-Fri in Manhattan; by 12 noon Fri for Saturday delivery!