dinner at home by

quiche, soup + salad

MITCHEL LONDON foods + catering

quiche	classic lorraine o <i>r</i> asparagus chèvre—v	10.00 ea-5"	
soup	Manhattan clam chowder or Mitchel's mom's chilled ruby borscht-v	20.00 quart	
salads	mango with feta, arugula + mint-v	10.00 pp	
	classic cæsar salad with parmesan croutons-v	7.00 pp	
mains-minimum 2 portions per item			
filet of beef tournedos with shallot butter		26.00 pp	
steak t	agliata: medium rare thinly sliced flank steak with arugula	20.00 pp	
moroco	can spiced roasted salmon with tzatziki	18.00 pp	
pan ro	asted salmon cakes with rémoulade tartar sauce	16.00 pp-2 pc pp	

house cured gravlax with frisée, endive + fingerling potatoes	18.00 pp
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simple grilled chicken paillards with blistered cherry tomatoes + charred lemon 13.50 pp

old fashioned fried chicken with german slaw 14.50 pp-3 pc pp

14.50 pp

18.50 pp

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

sautéed lemon chicken medallions with fresh oregano

fried flounder with german slaw + tartar sauce

basmati rice pilaf with golden raisins + almonds—v	20.00 ea
sesame noodles with pickled carrots + cucumber-v	22.00 ea
roasted morocccan vegetable couscous-v	20.00 ea
marinated fried zucchini rounds-v	20.00 ea
baby spinach sautéed with shiitake mushrooms-v	20.00 ea
haricots verts with crushed tomato basil dressing—v	20.00 ea
simple grilled vegetables with lemony labneh-v	22.00 ea

order by 3 pm for next day delivery from Mon-Fri in Manhattan; on Tues + Thur to the Hamptons.