

sweets at home *by*

MITCHEL LONDON foods + catering



breakfast pastries

fresh blueberry cornbread loaf	8.00 loaf—serves 2-3
marble pound cake loaf	8.00 loaf—serves 2-3
orange glazed or lemon tea cake loaf	8.00 loaf—serves 2-3
rustic apple tarts	3.75 ea—min 6 pc
chocolate cinnamon pecan danish	3.75 ea—min 6 pc
cheese danish	3.75 ea—min 6 pc

sweets

<i>individual</i> apple mille-feuille	8.00 ea
Valrhona chocolate mousse with raspberry coulis	15.00 pt—serves 2
peach cobbler	11.00 ea—5"
peach blueberry pie	9.50 ea—4"
lemon meringue pie	9.50 ea—4"
<i>half-pint</i> layer cake	30.00 ea—5" serves 2-4
chocolate cake + vanilla buttercream or vanilla cake + chocolate ganache	

bread

Grandaisy Bakery Pane Pugliese... mild sourdough rustic oval loaf	7.50 ea—500 gr
Grandaisy Bakery Pane Integrale...100% whole wheat boule	8.50 ea—500 gr
Grandaisy Bakery Noci e Uve Boule...raisin walnut boule	15.50 ea—500 gr
Grandaisy Bakery Pane Stirato...mild sourdough baguette	5.00 ea—250 gr, 23"

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

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