

dinner at home *by*

MITCHEL LONDON foods + catering



savory tarts + salad etc

tart	roasted tomato basil galette—v	11.00 ea—5"
quiche	lorraine or grilled summer vegetable—v	10.00 ea—5"
salad	watermelon + feta with cherries, arugula + mint—v	11.00 pp
etc ...	spicy parmesan + gruyère focaccia toast: perfect savory bite with a cocktail!—v	18.00 dz

mains—minimum 2 portions per item

filet of beef tournedos with candied cherry tomatoes + chimichurri	26.00 pp
thai grilled pork tenderloin with romaine, tomato, cucumber, mint + cilantro	22.00 pp
panko herb crusted salmon with creamy salsa verde	18.00 pp
pan roasted malay chicken breast with cucumbers + tomato-lime sambal	14.50 pp
jumbo lump crab cakes with tartar sauce	28.00 pp—2 pc pp
parmesan crusted fried chicken cutlets	14.50 pp
old fashioned fried chicken with cole slaw	14.50 pp
simple grilled chicken paillards with blistered cherry tomatoes	13.50 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

basmati rice pilaf with peas, green onion + cumin—v	20.00 ea
lemony pearl couscous with cucumber, feta + mint—v	20.00 ea
penne tonnato with chopped heirloom tomatoes, albacore tuna + basil—v	24.00 ea
pan roasted broccoli with caramelized shallots + chili peanuts—v	20.00 ea
farmers' market fresh corn salad—v	20.00 ea
grilled summer ratatouille with basil—v	20.00 ea
haricots verts <i>amandine</i> —v	20.00 ea

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

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