

dinner at home *by*

MITCHEL LONDON **foods + catering**



savory tarts + salad etc

tart	roasted tomato gruyère tart–v	9.00 ea–5"
quiche	lorraine or mushroom shallot–v	10.00 ea–5"
soup	chicken soup with chunks of chicken + dill–v	20.00 qt
salad	classic caesar salad with parmesan croutons–v	11.00 pp

mains—minimum 2 portions per item

center cut filet of beef tournedos with jammy shallots	36.00 pp
<i>bricked</i> chicken breasts with fennel + lemon	14.50 pp
classic chicken parmigiana	18.00 pp
pan seared cod cakes with honey aioli	16.00 pp–2 pc pp
house cured salmon gravlax with potatoes rösti + crème fraîche	20.00 pp
filets of branzino <i>meunière</i>	30.00 pp
and ... whole herb roasted chicken with roasted carrot + garlic garnish	22.00 ea–for 3 to 4
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 golden raisins + almonds–v	20.00 ea
crispy leaf potatoes with fresh thyme–v	18.00 ea
indonesian noodles with chicken + shrimp–v	26.00 ea
purée of spinach with nutmeg–v	20.00 pt
simply roasted delicata squash–v	20.00 ea
haricots verts with lemon zest infused olive oil–v	20.00 ea
grilled early fall ratatouille–v	20.00 ea

order by 3 pm for next day delivery from Monday-Friday in Manhattan; on Thursday to the Hamptons.

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