

mitchel's easter 2026



STARTERS + BRUNCH

SMOKED SALMON CANAPÉS with dill butter	40.00 dz
mini ASPARAGUS, SHIITAKE + PARMESAN RISOTTO COINS	39.00 dz
cheesy SPINACH ARTICHOKE TARTELETTES	38.00 dz
classic QUICHE LORRAINE <i>or</i> SPRING VEGETABLE QUICHE	39.00 ea serves 4-6
DEEP GREENS, RADICCHIO + FENNEL SALAD with chèvre, lemon zest + candied pecans	40.00 bowl serves 4
purée of ASPARAGUS + SWEET PEA SOUP with dill crème fraîche	22.00 qt

MAIN COURSE

center cut FILET of BEEF Tournedos with herb shallot compound butter	49.75 ea 5 oz
herb stuffed roasted BONELESS LEG of LAMB with pan juices + minted walnut pesto	199.00 ea serves 6-8
spiral cut BAKED GLAZED HAM with honey mustard + mango coriander salsa	160.00 ea serves 10
roasted all natural herbed TURKEY BREAST with salsa verde <i>or</i> classic turkey gravy	99.00 lobe serves 6-8
honey citrus glazed ROASTED SALMON with tzatziki	99.00 half side serves 4

SIDES

creamy MASHED POTATOES	17.00 pt serves 2-3
HARICOTS VERTS with olive oil + lemon-parmesan gremolata	24.00 lb serves 4
ASPARAGUS VINAIGRETTE with dijon mousseline	25.00 lb serves 4
ROMAN SPINACH with golden raisins, lemon zest + pignoli	25.00 lb serves 4
BABY CARROTS roasted with citrus, cumin + thyme	25.00 ea serves 4
CHEDDAR SCALLION BUTTERMILK BISCUITS	18.00 ½ dz

DESSERT

NY style CHEESECAKE	40.00, 6" serves 6
flourless CHOCOLATE DOUBLE SOUFFLÉ CAKE with chocolate mousse + whipped cream	52.00, 6x8" serves 6
classic STRAWBERRY SHORTCAKE	49.00, 7" serves 6
VANILLA MERINGUE LAYER CAKE	49.00, 7" serves 6
LEMON MERINGUE TART with a chocolate cookie crust	39.00, 8" serves 6

Please place your order by Wednesday April 1 for delivery on Saturday April 4.

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