

# mitchel's passover 2025



## to START and for a traditional SEDER

SMOKED SALMON ON CUCUMBER with horseradish cream cheese	40.00 dz
our CHOPPED LIVER	22.00 pt
traditional GEFILTE FISH	19.00 cont 4 small pc
house made HORSERADISH + FRESH BEETROOT RELISH	9.50 half pt
CHICKEN SOUP with chunks of chicken, carrots + fresh dill	22.00 qt for 4
MATZO BALLS	9.00 cont 2 pc
apple walnut HAROSET—contains kosher red wine	22.00 pt
SEDER PLATE hard-boiled egg, fresh herbs, haroset, horseradish + shank bone	40.00 ea

## MAINS

all natural Murray's HERB ROASTED CHICKEN with pan gravy + roasted carrot garnish	28.00 ea for 2-4
mitchel's first cut BRISKET OF BEEF braised with carrots + onions	52.00 lb for 2
roasted all natural herbed TURKEY BREAST with salsa verde or classic turkey gravy	98.00 lobe for 6-8
honey citrus glazed ROASTED SALMON with tzatziki	98.00 half side for 4

## SIDES

POTATO PANCAKES—made with matzo meal	4.50 ea
add fresh applesauce 16.00 pint or sour cream 4.75 half pint	
creamy MASHED POTATOES	16.00 pt for 2-3
HARICOTS VERTS + BABY CARROTS with lemon zest infused olive oil	24.00 lb for 4
ASPARAGUS VINAIGRETTE with dijon mousseline	25.00 lb for 4
ROMAN SPINACH sautéed with golden raisins, lemon zest + pignoli	25.00 lb for 4
roasted ROOT VEGETABLE TZIMMES with carrots, sweet potatoes, prunes + apricots	20.00 pt for 4

## SWEETS

NY style CHEESECAKE—dusted with cinnamon matzo meal	40.00, 6" for 6
flourless CHOCOLATE DOUBLE SOUFFLÉ CAKE with chocolate mousse + whipped cream	52.00, 6x8" for 6
flourless CHOCOLATE MOUSSE MEZZALUNA CAKE	40.00, 6" for 6
flourless COCONUT MACAROONS	vanilla 39.00 dz chocolate dipped vanilla 42.00 dz

Please place your order by Wednesday April 9 for delivery on Sat April 12 or Sun April 13.

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