

MITCHEL LONDON  
CATERING  
*at* BUTTERFIELD

drop-off menu

# BREAKFAST

## PACKAGES

*Serving size as follows: small 8-10, medium 12-15, large 18-22*

### CLASSIC BREAKFAST

Miniature breakfast pastries, fruit and berries, freshly squeezed orange juice or grapefruit juice, and coffee (add decaf coffee or tea for 25.00 per pot)  
*small 130.00 medium 205.00 large 285.00*

### PREMIER BREAKFAST

Miniature breakfast pastries, miniature breakfast sandwiches, fruit & berries, freshly squeezed orange juice or grapefruit juice coffee (add decaf coffee or tea for 25.00 per pot)  
*small 185.00 medium 280.00 large 355.00*

### HEALTHY BREAKFAST

Blueberry-banana oatmeal muffins, Greek yogurt bar, fruit & berries, organic pressed juices, coffee (add decaf coffee or tea for 25.00 per pot)  
*small 200.00 medium 300.00 large 415.00*

## FRUIT & YOGURT

### PLATTER OF FRESH FRUIT & BERRIES

(mini serves 5-7, small serves 12-16, large serves 18-22)  
*mini 38.00 small 55.00 large 100.00*

### FRUIT & BERRY SALAD

*bowl for 8-12 38.00*

### GREEK YOGURT BAR

10 person minimum. Two or zero percent yogurt. Choice of 4 toppings: granola, seasonal fruit purée, ground flax seeds, chia seeds, chopped walnuts, honey (add mixed berries for 1.00 per person)  
**8.50 per person**

### GREEK YOGURT INDIVIDUAL PARFAIT

Two or zero percent yogurt with mixed berries, sliced oranges and granola  
**6.50 each 8.50 in glass mason jar**

## PLATTERS

### MINIATURE BREAKFAST PASTRIES

Assorted muffins, scones, fruit danish, tarts, and croissants. (small serves 8-10, medium serves 12-15, large serves 18-22)  
*small 54.00 medium 75.00 large 95.00*

### SMOKED SALMON & ASSORTED MINI BAGELS

with sliced tomato, capers, sweet onion, cream cheeses & lemon wedges. (mini serves 4-6, small serves 8-10, medium serves 12-15, large serves 18-22)  
*mini 75.00 small 135.00 medium 205.00 large 265.00*

### TEA SCONES & BERRIES

Served with mascarpone, preserves & strawberries  
*24 pieces 55.00*

### 2" QUICHETTES

Choose from: Lorraine, seasonal vegetable, poached salmon with spinach, chèvre tomato. (small includes 15 pieces, large includes 36 pieces. For small platters, choose up to 2 varieties, for large platters choose up to 3 varieties) Other quiche sizes available upon request. Disposable chafing dish with sterno, additional \$6.50  
*individual 4.50 small 68.00 large 160.00*

### BABY BREAKFAST SANDWICHES

Choose from: egg salad with dill, smoked salmon & cream cheese, smoked whitefish salad, veggie cream cheese & cucumber, ham, Swiss & sweet butter, bacon, lettuce & tomato, cheesy egg scramble, herbed chèvre with candied tomato

### on HOUSE MADE BABY BRIOCHE ROLLS

(small: 18 pieces, choose 2; medium: 32 pieces, choose 3; large: 49 pieces, choose up to 4)  
*small 50.00 medium 80.00 large 120.00*

### on PETITE CROISSANTS

(small: 12 pieces, choose 2; medium: 20 pieces, choose 3; large: 30 pieces, choose 4)  
*small 40.00 medium 65.00 large 95.00*

## BASKETS

### MINIATURE CROISSANT BASKET

Served with butter, orange marmalade, and strawberry jam (small includes 12 pieces, large includes 24 pieces)

### MINIATURE BAGEL BASKET

Served with plain and veggie cream cheese, butter, and preserves (small includes 12 pieces, large includes 24 pieces)

## WARM

### MINI OMELET WRAPS

Choose two: whole egg, ham & cheddar or egg white, spinach, cheddar & tomato or egg white, black bean & avocado, bacon and Swiss with whole egg. Disposable chafing dish with sterno, additional \$6.50.  
*pan of 20 48.00*

### SCRAMBLED EGGS

Served with hash brown potatoes, mini bagels, cream cheese & butter. 12 person minimum.  
*per person 11.00*

### CHALLAH FRENCH TOAST

Served with seasonal fruit & maple syrup. 12 person minimum.  
*per person 8.50*

### ELAINE'S PANCAKES

Served with maple syrup and berries. 12 person minimum.  
*per person 8.50*

*and...*

### APPLEWOOD SMOKED BACON

Three strips per person. 12 person minimum.  
*per person 4.00*

### TURKEY BACON

Three strips per person. 12 person minimum.  
*per person 4.00*

### TURKEY BREAKFAST SAUSAGE

Three links per person. 12 person minimum.  
*per person 4.00*

## Beverages

### COFFEE & TEA SERVICE

Box of coffee (serves 10-12) 25.00

Stainless steel dispenser (serves 10-12) 27.00

Larger containers available upon request.

### HOT CHOCOLATE or HOT SPICED APPLE CIDER

Stainless steel dispenser (serves 10-12) 30.00

### FRESH SQUEEZED ORANGE JUICE or GRAPEFRUIT JUICE

Serves 4-6 people. 16.00 per quart

### TROPICANA ORANGE JUICE

6.50 quart, 11.00 half gallon

### BOTTLED INDIVIDUAL WATER

Spring water 2.25 per bottle  
Evian 3.25 per bottle  
Sparkling water 3.50 per bottle

## Organic Pressed Juices

Serves 4-6 people. 24.00 per quart.

**Green Goodness:** spinach, kale, celery, cucumber, parsley, green pear, lime

**Detox:** carrots, beets, celery, lemon, parsley, grapefruit, kale

**Mind Booster:** beets, celery, parsley, carrots, spinach, cucumber

**Energy:** carrots, oranges, apples

# SANDWICHES & SIDES

PLEASE ASK ABOUT OUR

## SEASONAL SPECIALS

Mixed Greens & Frisée Salad  
Panzanella Salads, Pasta,  
Vegetables, Grain & Rice Salads

## BOXES & BUFFETS

Choose up to 3 varieties for 6-9 people, up to 4 varieties for 10-14 people, up to 5 varieties for 15 people or more.

**BUFFET NO.1** . . . . . *per person* **17.50**  
Full size sandwich or wrap, 1 side salad, dessert bars

**BUFFET NO.2** . . . . . *per person* **21.50**  
Full size sandwich or wrap, 2 side salads, dessert bars

**PANINO BOX** . . . . . *per person* **16.00**  
Panino sandwich (petite sandwich on brioche), 1 side salad or bag of chips, dessert & bottled water

**LUNCH BOX** . . . . . *per person* **19.50**  
Full size sandwich or wrap, 1 side salad or bag of chips, dessert & bottled water

## Side Salads, Pasta & Grains (4.75 per person, 6 person minimum)

**MIXED GREENS SALAD**  
with cherry tomatoes, cucumbers & endive.  
Add crumbled chèvre or shaved parmesan,  
additional \$2 per person

**TRE COLORI SALAD**  
with shaved parmesan & toasted almonds

**CLASSIC CAESAR SIDE SALAD**  
with parmesan croutons

**CITRUS MIXED GREENS**  
with dried cranberries, orange wedges  
& candied pecans. Add crumbled chèvre or  
shaved parmesan, additional \$2 per person

**KALE & SHAVED  
BRUSSELS SPROUTS SALAD**  
with sliced almonds & parmesan

**CHUNKY CHOPPED  
GREEK SIDE SALAD**  
with feta, olives & fresh dill  
Additional \$1.00 per person

**CUCUMBER DILL SALAD**  
with minced red onion

**CHERRY TOMATOES with  
CILIEGINE MOZZARELLA & BASIL**  
Additional \$1.00 per person

**GRILLED & ROASTED VEGETABLES**  
with fresh thyme

**CRUDO OF SHAVED  
ASPARAGUS & ZUCCHINI**  
with flaked parmesan

**GRILLED ASPARAGUS**

**HARICOTS VERTS  
with LEMON & MINT**

**GREEN BEANS**  
with hearts of palm, cherry tomatoes & basil

**ROASTED BROCCOLI  
& CAULIFLOWER**  
with grilled lemon, garlic & cumin

**FENNEL SALAD  
with SHAVED PARMESAN  
& lemon vinaigrette**

**LENTIL SALAD**  
with lemon-thyme vinaigrette

**LIGURIAN POTATOES**  
with basil, haricots verts, tomato & pignoli

**ORZO ASPARAGUS SALAD**

**QUINOA**  
with green beans, blueberries & pecans

**INDONESIAN NOODLES**  
Vegetarian, with asparagus,  
bok choy & shiitake mushrooms

With chicken, ham & shrimp:  
Additional \$2.25 per person

**GEMELLI**  
with cauliflower, onions, golden raisins  
& toasted pignoli

**PENNE**  
with roasted tomato, basil, garlic & parmesan

## SANDWICH & WRAP PLATTERS (10.00 per sandwich/wrap.) Add large bowl of homemade potato chips for \$19.

Choose up to 3 varieties for 6-9 people, up to 4 varieties for 10-14 people, up to 5 varieties for 15 people or more.

## Sandwiches

**POACHED CHICKEN BREAST**  
with avocado, radish & mayo

**TARRAGON CHICKEN SALAD**  
with grannysmith apple & baby arugula

**GRILLED CHICKEN PAILLARD**  
with arugula, tomato & pickled red onion

**TUNA SALAD**  
with tomatoes & cucumber

**PAN BAGNAT “FRENCH TUNA SALAD”**  
with crudités & hard-boiled egg (no mayo)

**ROAST TURKEY & DILL HAVARTI**  
with roasted tomato, mesclun & mayo

**ROAST TURKEY & CRANBERRY**  
with grannysmith apple & honey mustard

**HONEY ROASTED TURKEY & BRIE**  
with arugula & honey mustard

**ROAST BEEF with WATERCRESS**  
& horseradish cream

**ROAST BEEF with FONTINA**  
roasted peppers & arugula

**PROSCIUTTO DI PARMA**  
with mozzarella & basil

**HAM & GRUYÈRE**  
with arugula & dijon mustard

**COUNTRY HAM & BRIE**  
with arugula & sweet sour chutney

**DILLED EGG SALAD**  
with lettuce & tomato

**SMOKED SALMON**  
with cream cheese

**SLICED TOMATO,  
MOZZARELLA & BASIL**  
with basil infused olive oil

**ROASTED EGGPLANT,  
ARUGULA & PARMIGIANO**  
with roasted tomato

## Beverages

### BOTTLED INDIVIDUAL WATER

Spring water 2.25 per bottle  
Evian 3.25 per bottle  
Sparkling water 3.50 per bottle

### HARNEY & SONS

Black tea, green tea, lemonade 3.25

### ASSORTED SODAS

Coke, Diet Coke, Sprite, Diet Sprite,  
Ginger Ale, Seltzer 2.25 each

*Full service bar, beer and wine  
are available—inquire for details*

## Wraps

**BLACK FOREST HAM,  
ROASTED TURKEY & BACON**  
with provolone & honey mustard

**ROAST TURKEY BREAST**  
with lettuce, tomato & Russian dressing

**ROAST TURKEY BREAST with  
ROASTED VEGETABLES & CHÈVRE**

**GRILLED CHICKEN CAESAR WRAP**  
with romaine, parmesan & caesar dressing

**CHICKEN FAJITA**  
with roasted peppers, grilled onion & guacamole

**TUNA SALAD**  
with capers & romaine

**HUMMUS**  
with Moroccan carrot salad,  
cucumber & romaine

**ROASTED VEGETABLES  
& MOZZARELLA**  
with pesto

**ROAST BEEF & COLE SLAW**  
with Russian dressing

**HAM & GRUYÈRE WRAP**  
with lettuce & honey mustard

# MINI SANDWICHES

## BABY BRIOCHE SANDWICHES

on house made baby brioche rolls.  
(small: 18 pieces, choose 3; medium: 32 pieces, choose 3; large: 49 pieces, choose up to 4)

*small 50.00 medium 80.00 large 122.00*

## SMALL SANDWICHES

on brioche rolls or buttermilk biscuits.  
(small: 15 pieces, choose 3; medium: 21 pieces, choose 3; large, 30 pieces, choose up to 4)

*small 55.00 medium 77.00 large 110.00*

## ENGLISH TEA SANDWICHES

on freshly sliced breads. (small: 25 pieces, choose 3; medium 38 pieces, choose 3; large, 56 pieces, choose up to 4)

*small 50.00 medium 70.00 large 108.00*

(\* not available for Tea Sandwich selection)

## Choose from:

### ROASTED VEGGIES, MOZZARELLA & PESTO\*

### TOMATO, MOZZARELLA & BASIL

### CHICKEN BREAST, AVOCADO, RADISH & MAYO\*

### TUNA SALAD with CUCUMBER

### ROAST BEEF, WATERCRESS & HORSERADISH CREAM

### VEGGIE CREAM CHEESE & CUCUMBER

### HERBED CHÈVRE WITH ROASTED TOMATO

### SMOKED SALMON with BUTTER & CHIVES

### PROSCIUTTO DI PARMA WITH ARUGULA & BUTTER

### DILLED EGG SALAD

### HAM with SWISS & SWEET BUTTER

### TRADITIONAL CHICKEN SALAD

### TURKEY with MANCHEGO & QUINCE PASTE

### CANDIED BACON, LETTUCE & TOMATO

# MAIN COURSE SALADS

(6 Person Minimum)

## Choose:

**MAIN COURSE SALAD with HOUSE MADE FOCACCIA**  
*12.50 per person*

## With:

**GRILLED CHICKEN BREAST**  
*15.50 per person*

**SLICED STEAK**  
*18.50 per person*

**GRILLED or BLACKENED SALMON**  
*18.50 per person*

### COBB

romaine, avocado, bacon, diced ham, cucumber, roquefort cheese & dijon vinaigrette

### TUSCAN GRILLED VEGETABLE

grilled radicchio, asparagus, shiitake mushrooms, chèvre & balsamic vinaigrette

### CAESAR

romaine with parmesan croutons & caesar dressing

### GREEK

cherry tomatoes, cucumber, green pepper, romaine, red onion, feta, kalamata olives & red wine vinaigrette

### SEASONAL PANZANELLA

greens, tomatoes, seasonal vegetables, croutons, crispy bacon & seasonal vinaigrette

### NIÇOISE

mesclun, new potato, hard-boiled egg, veg', anchovies & dijon vinaigrette (also with **classic tuna** at 14.75)

### PAILLARD

baby arugula, tomato, pickled red onion & lemon vinaigrette

### CAPRESE

tomato, mozzarella, roasted peppers & basil on baby arugula with reduced balsamic & basil oil

### CLEAN THAI

romaine, shredded cabbage, cucumber, cherry tomatoes, mint, lime, & cilantro with Thai dressing

# PLATTERS

## Carved

Requires 48 hrs notice.  
Includes house-made focaccia bread.

**SLICED ROASTED FILET OF BEEF TENDERLOIN** . . . . . *250 each*  
Sliced with roasted garlic, thyme & horseradish cream. Serves 10-12.

**SPIRAL CUT BAKED GLAZED HAM** . . . . . *155 whole*  
with seasonal fruit chutney, honey mustard & our buttermilk biscuits. Serves 10-12.

**SLICED HERBED ROASTED TURKEY BREAST** . . . . . *78 half 155 whole*  
with seasonal vegetable garnish & red pepper aioli. Half breast serves 5-6, whole breast serves 10-12.

**WHOLE POACHED OR HONEY GLAZED SALMON** . . . . . *80 half 160 whole*  
with dilled cucumbers & choice of sauce: fresh herb mayo or cucumber dill tzatziki.  
Half size serves 4-5, whole size serves 8-10.

## Buffet

(6 person minimum. Includes house-made focaccia. Requires 48 hrs notice)

### STEAK TAGLIATA

medium rare, thinly sliced steak with pink peppercorns & rosemary olive oil

*18.00 per person with baby arugula salad*

*20.50 per person with grilled asparagus*

### SWEET & SPICY SLICED STEAK

with gingered veggies on jasmine rice pilaf

*21.00 per person*

### PAN SEARED GARLIC SLICED CHICKEN BREAST

garnished with grilled fennel, tomato, & lemon; with side of jasmine rice pilaf & herbed salsa verde

*15.50 per person*

### PAN SEARED LEMON SAGE SLICED CHICKEN BREAST

with side of roasted baby carrots & sage salsa verde

*15.50 per person*

### PARMESAN CRUSTED CHICKEN BREAST

with side of seasonal orzo salad

*15.50 per person*

### SAUTÉED LEMON CHICKEN BREAST with FRESH OREGANO

with side of jasmine rice pilaf

*15.50 per person*

### DAILY FRESH FISH FILETS

GRILLED with chilies & cilantro, on baby lettuces with lime cilantro vinaigrette

or

PAN ROASTED with olives & oregano, on jasmine-asparagus rice

*Market Price*

### GRILLED CHICKEN BREAST on SOBA NOODLES

with sugar snaps, cucumber, bell pepper & gingered soy dip

*15.50 per person 23.50 with added grilled shrimp*

### POACHED or GRILLED FILET OF SALMON

with side of dilled cucumbers & choice of sauce: fresh herb mayo or cucumber dill tzatziki

*11.00 pavé 18.50 full portion*

### HONEY LEMON GLAZED ROAST SALMON

with side of dilled cucumbers & choice of sauce: fresh herb mayo or cucumber dill tzatziki

*11.00 pavé 18.50 full portion*

### ROASTED SALMON PROVENÇAL

topped with layered slices of tomato, yellow squash & zucchini. Served with jasmine rice pilaf & choice of sauce: fresh herb mayo or cucumber dill tzatziki

*11.00 pavé 18.50 full portion*

### GRILLED TERIYAKI SALMON

with braised baby bok choy on udon noodles or gingered edamame rice

*11.00 pavé 18.50 full portion*

### 6 MEDITERRANEAN VEGETABLE & GRAIN SALADS

Seasonal assortment of 6 types (8 person minimum)

*15.50 per person*

*21.50 with grilled chicken*

*24.00 with grilled salmon paillard*

# COCKTAIL HORS D'OEUVRES

## Brochettes (Skewers)

### GRILLED CHICKEN SATAY

with Thai peanut dip  
30.00 *per dozen*

### PAN ROASTED LEMON-SAGE CHICKEN SKEWERS

with sage salsa verde  
30.00 *per dozen*

### MALAYSIAN SHRIMP COCKTAIL

with gingered soy dip  
42.00 *per dozen*

### SPICY GRILLED SHRIMP COCKTAIL

with sriracha cocktail sauce  
42.00 *per dozen*

### TAMARIND GLAZED BBQ CHICKEN STICKS

with grilled mango  
30.00 *per dozen*

### SEARED SESAME CRUSTED AHI TUNA SKEWERS

with lemon ponzu dip  
33.00 *per dozen*

### TERIYAKI GLAZED FILET OF BEEF SKEWERS

with hot & sweet gingered chilies  
33.00 *per dozen*

## Bites

### BABY WONTON CUPS

choice of: crab picadillo, Thai chicken mango,  
or salmon tartare  
33.00 *per dozen*

### BABY BEEF BURGER SLIDERS

33.00 *per dozen*

### CHERRY TOMATOES STUFFED with FRESH MOZZARELLA & BASIL

30.00 *per dozen*

### MUSHROOM CAPS STUFFED with PROVENÇAL VEGETABLES & TAPENADE

30.00 *per dozen*

### ENDIVE PETAL with ROQUEFORT MOUSSE, FIG & WALNUTS

30.00 *per dozen*

### SAVORY VEGETABLE & CHEESE TARTELETTES

asparagus with queso-pepita relish  
or cherry tomato-chevre & olive  
30.00 *per dozen*

### MINI BUTTERMILK BISCUITS with COUNTRY HAM

& honey mustard  
33.00 *per dozen*

### MINI PEPPER BISCUITS with GLAZED ROAST DUCK

& plum chutney  
33.00 *per dozen*

## Canapés & Crostini

### SMOKED NORWEGIAN SALMON CANAPÉS

with dill butter  
33.00 *per dozen*

### FILET OF BEEF CANAPÉS

with mustard horseradish cream  
33.00 *per dozen*

### SLICED SHRIMP & CUCUMBER CANAPÉS

with dill butter  
33.00 *per dozen*

### RARE SEARED TUNA ON CUCUMBER CRISPS

with wasabi aioli & pickled ginger  
33.00 *per dozen*

### ROAST BEEF CROSTINI

with confited onions & honey dijonaise  
30.00 *per dozen*

### PROSCIUTTO CROSTINI

with fig-onion conserve & candied lemon  
30.00 *per dozen*

### CHÈVRE CROSTINI

with honeyed grape & pistachio  
30.00 *per dozen*

### MINI BRUSCHETTA

roasted pepper-tomato with parmesan pesto or  
shiitake mushrooms, arugula, robiola & truffle oil  
30.00 *per dozen*

## Heat & Eat

### SAVORY VEGETABLE TARTELETTES

caramelized tartes a l'union or  
wild mushroom-shallot  
30.00 *per dozen*

### MINI QUICHES

lorraine, seasonal vegetable, chèvre-tomato  
30.00 *per dozen*

### MINI GRILLED CHICKEN or SHIITAKE-AVOCADO QUESADILLAS

with mango & tomatillo salsas  
30.00 *per dozen*

### KATAIFI WRAPPED CURRIED CHICKEN or SEASONAL VEGETABLE PARCELS

30.00 *per dozen*

### BABY DEEP DISH PIZZA BITES

30.00 *per dozen*

### PIGLETS IN PUFF PASTRY BLANKETS

with grainy mustard  
24.00 *per dozen*

### PETIT CRAB CAKES

with cayenne rémoulade  
33.00 *per dozen*

### BEGGARS' PURSES

filled with spinach, feta, pignoli & golden raisins  
30.00 *per dozen*

### TRUFFLED MUSHROOM RISOTTO BALLS

30.00 *per dozen*

### SWEET AND SPICY KOREAN FRIED CHICKEN PICKS

30.00 *per dozen*

### POLENTA COINS with ASIAGO THYME CRUMBLE

30.00 *per dozen*

# COCKTAIL PLATTERS

## MEDITERRANEAN SPREADS WITH ANTIPASTI & PITA TRIANGLES

Choice of: hummus, taramasalata, baba-ghannouj, eggplant caponata, green olive tapenade (small: choose 2 spreads, serves up to 10; large: choose 3 spreads, serves up to 16)  
*small 68.00 large 132.00*

## GUACAMOLE WITH HOUSE MADE TORTILLA CHIPS

(small: 1 pint for 5-7; medium: 2 pints for 10-12; large: 3 pints for 18-20)  
*small 35.00 medium 60.00 large 90.00*

## GUACAMOLE, SALSA & BLACK BEAN DIP

Served with tortilla chips (small serves up to 10, large serves up to 16)  
*small 55.00 large 85.00*

## CLASSIC SHRIMP COCKTAIL

Served with cocktail sauce & aioli (small: 2 dozen, medium: 4 dozen, large: 8 dozen)  
*small 65.00 medium 138.00 large 275.00*

# CHEESE & CRUDITÉS

## CLASSIC CHEESE PLATTER

An assortment of artisanal cheeses offered with a basket of crackers & sliced baguette, garnished with fresh & dried fruit (small serves 6-10, medium serves 12-18, large serves 20-30)  
*small 70.00 medium 115.00 large 155.00*

## CHEESE & PATÉ PLATTER

Our classic cheese platter served with vegetable mousse, country style pate & truffled mousse paté (serves 25-30)  
*185.00 each*

## CUBED CHEESE & FRUIT CRATE

A selection of firm cheeses served with assorted flatbreads & crackers, garnished with fresh & dried fruits (serves 6-10)  
*70.00 each*

## FRIED CHICKEN FINGERS

with bbq sauce & honey mustard (small: 2 dozen, medium: 4 dozen, large: 8 dozen)  
*small 45.00 medium 90.00 large 170.00*

## COCONUT CRUNCH FRIED CHICKEN STRIPS

with honey mango dip (small: 2 dozen, medium: 4 dozen, large: 8 dozen)  
*small 45.00 medium 90.00 large 170.00*

## ASIAN BITES

Lemon edamame pods, tuna maki rolls, yakitori chicken skewers, cucumber maki rolls, teriyaki beef skewers, california rolls, soy sauce, pickled ginger, wasabi, basket of Japanese nuts & crackers (serves 10-20)  
*240.00 each*

## TUSCAN ANTIPASTO

Vegetable picks (grilled zucchini, peppers & artichoke), soppressata, prosciutto di parma, eggplant caponata, house made pesto, parmesan reggiano, genoa salami, caprese picks (ciliegine mozzarella & tomato), citrus herb olives, basket of herbed bruschetta (small serves up to 10, large serves up to 20)  
*small 148.00 large 205.00*

## CRUDITÉS CRATE

Choice of dips: fresh herb dip, watercress dip or roquefort dip (serves 8-12)  
*60.00 each*

## CHERRY TOMATO, CILIEGINE MOZZARELLA & BASIL SKEWER CRATE

with fresh basil pesto dip  
*30 pieces 60.00 with prosciutto wrapped asparagus, add 15.00*

## CHEESY CRISPS CRATE

cheddar cheese twists, parmesan-gruyère focaccia toast & spicy cheese coins  
*54 pieces 75.00*

# SWEETS

SMALL FOR

**6-10**

MEDIUM FOR

**12-16**

LARGE FOR

**18-22**

*people*

**ASSORTED COOKIES & MINI BROWNIES** . . . . . *small 55 medium 90 large 120*  
chocolate chunk, oatmeal currant, vanilla thumbprint, ginger snap, chocolate butter cookies

**BISCOTTINI BUTTER COOKIES** . . . . . *small 55 medium 90 large 120*  
chocolate, lemon, raspberry

**CHOCOLATE CHIP COOKIES & RICE KRISPY TREATS** . . . . . *small 55 medium 90 large 112*

**ASSORTMENT OF CHOCOLATE BITES** . . . . . *small 60 medium 95 large 125*

**ASSORTMENT OF DESSERT BARS** . . . . . *small 40 medium 55 large 90*  
brownies, blondies, raspberry bars, lemon squares

**PLATTER OF FRESH FRUIT & BERRIES** . . . . . *mini 38 small 55 large 100*

**FRUIT & BERRY SKEWERS** . . . . . *small 40 medium 80 large 116*  
(small: 20 pieces, medium: 40 pieces, large: 60 pieces)

**MINI DESSERT TARTELETTES** . . . . . *36 per dozen*  
lemon meringue, glazed fruit, berry, fudge marble brownie, seasonal fruit crumble

**CUPCAKES** . . . . . *dozen 45 baby 30*  
Choose from: vanilla-vanilla buttercream, vanilla-chocolate ganache, chocolate-vanilla buttercream, chocolate-chocolate ganache, red velvet-cream cheese, carrot cake-cream cheese coconut

**TIRAMISU** . . . . . *8.50 each*  
Served in individual glass mason jars. Minimum of 6.

**STRAWBERRY SHORTCAKE** . . . . . *8.50 each*  
Served in individual glass mason jars. Minimum of 6.

**CRÈME BRÛLÉE** . . . . . *8.50 each*  
Served in individual ceramic ramekins. Minimum of 6.

## FULL SERVICE CATERING SERVICES

### **MENU PLANNING**

Mitchel London Catering can customize menus to meet the specific needs of any occasion.

### **STAFFING/EVENT MANAGEMENT**

Mitchel London Catering makes each event as effortless as possible by providing the most experienced and professionally trained event managers, captains, waiters, bartenders and chefs.

### **RENTAL COORDINATION**

Mitchel London Catering coordinates all rental needs for each event. Please call to find out more about our full service catering and party planning services.

### **LIQUOR & BAR SERVICE**

Mitchel London Catering provides a full range of bar service packages including wine and beer, full bar and top shelf liquor.

### **CONTACT**

Office: (212) 206 1196

Mobile: (347) 865 0841

[carmela@mitchellondonfoods.com](mailto:carmela@mitchellondonfoods.com)

### **DELIVERY HOURS**

Monday – Friday: 6 to 6

Saturday: 8 to 5

Sunday: 8 to 4

### **ORDERS**

Orders must be placed at least 24 hours in advance. Some items may require 48 hours notice.

### **CANCELLATION**

24 hours notice is required to cancel any order. Menu and prices are subject to change. Delivery charges will be determined based on delivery location.

### **DISPOSABLES**

Eco-friendly plates, napkins and utensils can be supplied upon request. Clear plastic or Deluxe Service disposables are available as well.

*All prices subject to change*