

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 27.00 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 27.00 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)
small 26.00 large 49.00

MINIATURE BAGEL BASKET

Served with plain and veggie cream cheese, butter, and preserves
(small includes 12 pieces, large includes 24 pieces)
small 26.00 large 49.00

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 2; 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 2; 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 2; 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 LEMON 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*

**CHERRY TOMATOES STUFFED
with FRESH MOZZARELLA & BASIL**
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*

**MUSHROOM CAPS STUFFED with
PROVENÇAL VEGETABLES &
TAPENADE**
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 dijonnaise
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'onion 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 tomatillo crema
30.00 *per dozen*

BABY BEEF BURGER SLIDERS
33.00 *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 75.00 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 120*

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 & PASTRIES *36 per dozen*

CHOCOLATE DIPPED STRAWBERRIES *36 per dozen*

MINI FRENCH MACARONS *30 per dozen*

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

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