

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 30.00 per pot)
small 135.00 medium 215.00 large 295.00

PREMIER BREAKFAST

Miniature breakfast pastries, miniature breakfast sandwiches, fruit and berries, freshly squeezed orange juice or grapefruit juice, and coffee (add decaf coffee or tea for 30.00 per pot)
small 195.00 medium 290.00 large 370.00

HEALTHY BREAKFAST

Blueberry-banana oatmeal muffins, Greek yogurt bar, fruit and berries, organic pressed juices, coffee (add decaf coffee or tea for 30.00 per pot)
small 210.00 medium 315.00 large 430.00

FRUIT & YOGURT

PLATTER OF FRESH FRUIT & BERRIES

(mini serves 5-7, small serves 12-16, large serves 18-22)
mini 40.00 small 58.00 large 105.00

FRUIT & BERRY SALAD

bowl for 8-12 42.00

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)
10.00 per person

GREEK YOGURT INDIVIDUAL PARFAIT

Two or zero percent yogurt with mixed berries, sliced oranges and granola
8.00 each 9.50 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 58.00 medium 80.00 large 100.00

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 80.00 small 140.00 medium 215.00 large 275.00

TEA SCONES & BERRIES

Served with mascarpone, preserves & strawberries
24 pieces 60.00

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 \$7.00
individual 4.80 small 12.00 large 168.00

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 53.00 medium 85.00 large 125.00

on PETITE CROISSANTS

(small: 12 pieces, choose 2; medium: 20 pieces, choose 3; large: 30 pieces, choose 4)
small 45.00 medium 72.00 large 105.00

BASKETS

MINIATURE CROISSANT BASKET

Served with butter, orange marmalade, and strawberry jam
(small includes 12 pieces, large includes 24 pieces)
small 28.00 large 52.00

MINIATURE BAGEL BASKET

Served with plain and veggie cream cheese, butter, and preserves
(small includes 12 pieces, large includes 24 pieces)
small 28.00 large 52.00

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 \$7.00.
pan of 20 50.00

CHALLAH FRENCH TOAST

Served with seasonal fruit & maple syrup. 6 sticks per person, 12 person minimum.
per person 9.00

ELAINE'S PANCAKES

Served with maple syrup and berries. 12 person minimum.
per person 9.00

and...

APPLEWOOD SMOKED BACON

Three strips per person. 12 person minimum.
per person 4.50

TURKEY BACON

Three strips per person. 12 person minimum.
per person 4.50

TURKEY BREAKFAST SAUSAGE

Three links per person. 12 person minimum.
per person 4.50

Beverages

COFFEE & TEA SERVICE

Stainless steel dispenser
(serves 10-12) 30.00

Box of coffee (serves 10-12) 27.00

Larger containers available upon request.

HOT CHOCOLATE or HOT SPICED APPLE CIDER

Stainless steel dispenser
(serves 10-12) 32.00

FRESH SQUEEZED ORANGE JUICE or GRAPEFRUIT JUICE

Serves 4-6 people. 17.00 per quart

TROPICANA ORANGE JUICE

7.00 quart, 12.00 half gallon

BOTTLED INDIVIDUAL WATER

Spring water 2.45 per bottle
Evian 3.50 per bottle
Sparkling water 3.50 per bottle

Organic Pressed Juices

Serves 4-6 people. 24.50 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* **18.50**
Full size sandwich or wrap, 1 side salad, dessert bars

BUFFET NO.2 *per person* **22.50**
Full size sandwich or wrap, 2 side salads, dessert bars

PANINO BOX *per person* **17.00**
Panino sandwich (petite sandwich on brioche), 1 side salad or bag of chips, dessert & bottled water

LUNCH BOX *per person* **23.00**
Full size sandwich or wrap, 1 side salad, potato chips, assorted cookies, & bottled water

Side Salads, Pasta & Grains (5.00 per person, 6 person minimum)

MIXED GREENS SALAD
with cherry tomatoes, cucumbers & endive.
Add crumbled chèvre or shaved parmesan,
additional \$2.25 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

**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

SEASONAL GRAIN SALAD

LENTIL SALAD
with lemon-thyme vinaigrette

LIGURIAN POTATOES
with basil, haricots verts, tomato & pignoli

ORZO ASPARAGUS SALAD

QUINOA
with green beans, blueberries & pecans

GEMELLI
with cauliflower, onions, golden raisins
& toasted pignoli

PENNE
with roasted tomato, basil, garlic & parmesan

CHOPPED KALE SALADS
with currants and pine nuts

SANDWICH & WRAP PLATTERS (10.50 per sandwich/wrap.) Add large bowl of homemade potato chips for \$20.

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

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

TURKEY CLUB
applewood smoked bacon, tomato,
avocado, sour dough bread

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

TUNA SALAD
with tomatoes & cucumber

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

Beverages

BOTTLED INDIVIDUAL WATER

Spring water 2.45 per bottle
Evian 3.50 per bottle
Sparkling water 3.50 per bottle
Pellegrino 5.00 liter bottle

HARNEY & SONS
Black tea, green tea, lemonade 3.50

ASSORTED SODAS
Coke, Diet Coke, Sprite, Diet Sprite,
Ginger Ale, Seltzer
2.45 each, 4.00 liter bottle

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

**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 53.00 medium 85.00 large 128.00

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 58.00 medium 82.00 large 115.00

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 53.00 medium 74.00 large 114.00

(* not available for Tea Sandwich selection)

Choose from:

ROASTED VEGGIES, MOZZARELLA & PESTO*

TOMATO, MOZZARELLA & BASIL

CHICKEN BREAST, AVOCADO, RADISH & MAYO*

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

ROASTED TURKEY, GREENS, TOMATO, RUSSIAN DRESSING

CANDIED BACON, LETTUCE & TOMATO

TUNA SALAD with CUCUMBER

MAIN COURSE SALADS

(6 Person Minimum)

Choose:

MAIN COURSE SALAD with HOUSE MADE FOCACCIA
13.50 per person

With:

GRILLED CHICKEN BREAST
16.50 per person

SLICED STEAK
19.50 per person

GRILLED or BLACKENED SALMON
19.50 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 16.50)

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 *260 each*
Sliced with roasted garlic, thyme & horseradish cream. Serves 10-12.

SPIRAL CUT BAKED GLAZED HAM *165 whole*
with seasonal fruit chutney, honey mustard & our buttermilk biscuits. Serves 10-12.

SLICED HERBED ROASTED TURKEY BREAST *85 half 165 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 *85 half 170 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

19.00 per person with baby arugula salad

21.50 per person with grilled asparagus

SWEET & SPICY SLICED STEAK

with gingered veggies on jasmine rice pilaf

22.00 per person

PAN SEARED GARLIC SLICED CHICKEN BREAST

garnished with grilled fennel, tomato & lemon; with side of a seasonal grain & herbed salsa verde

16.50 per person

PAN SEARED LEMON SAGE SLICED CHICKEN BREAST

with side of roasted baby carrots & sage salsa verde

16.50 per person

PARMESAN CRUSTED CHICKEN BREAST

with side of seasonal orzo salad

16.50 per person

SAUTÉED LEMON CHICKEN BREAST with FRESH OREGANO

with side of jasmine rice pilaf

16.50 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

16.50 per person 24.00 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

14.00 pavé 19.50 full portion

HONEY LEMON GLAZED ROAST SALMON

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

14.00 pavé 19.50 full portion

ROASTED SALMON PROVENÇAL

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

14.00 pavé 19.50 full portion

GRILLED TERIYAKI SALMON

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

14.00 pavé 19.50 full portion

6 MEDITERRANEAN VEGETABLE & GRAIN SALADS

Seasonal assortment of 6 types (8 person minimum)

16.50 per person

22.50 with grilled chicken

25.00 with grilled salmon paillard

COCKTAIL HORS D'OEUVRES

Brochettes (Skewers)

GRILLED CHICKEN SATAY

with Thai peanut dip
32.00 *per dozen*

PAN ROASTED LEMON-SAGE CHICKEN SKEWERS

with sage salsa verde
32.00 *per dozen*

MALAYSIAN SHRIMP COCKTAIL

with gingered soy dip
44.00 *per dozen*

SPICY GRILLED SHRIMP COCKTAIL

with sriracha cocktail sauce
44.00 *per dozen*

TAMARIND GLAZED BBQ CHICKEN STICKS

with grilled mango
32.00 *per dozen*

SEARED SESAME CRUSTED AHI TUNA SKEWERS

with lemon ponzu dip
35.00 *per dozen*

TERIYAKI GLAZED FILET OF BEEF SKEWERS

with hot & sweet gingered chilies
35.00 *per dozen*

Bites

BABY WONTON CUPS

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

CHERRY TOMATOES STUFFED with FRESH MOZZARELLA & BASIL

32.00 *per dozen*

ENDIVE PETAL with ROQUEFORT MOUSSE, FIG & WALNUTS

32.00 *per dozen*

SAVORY VEGETABLE & CHEESE TARTELETTES

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

MUSHROOM CAPS STUFFED with PROVENÇAL VEGETABLES & TAPENADE

32.00 *per dozen*

MINI BUTTERMILK BISCUITS with COUNTRY HAM

& honey mustard
35.00 *per dozen*

MINI PEPPER BISCUITS with GLAZED ROAST DUCK

& plum chutney
35.00 *per dozen*

Canapés & Crostini

SMOKED NORWEGIAN SALMON CANAPÉS

with dill butter
35.00 *per dozen*

FILET OF BEEF CANAPÉS

with mustard horseradish cream
35.00 *per dozen*

SLICED SHRIMP & CUCUMBER CANAPÉS

with dill butter
35.00 *per dozen*

RARE SEARED TUNA ON CUCUMBER CRISPS

with wasabi aioli & pickled ginger
35.00 *per dozen*

ROAST BEEF CROSTINI

with confited onions & honey dijonaise
32.00 *per dozen*

PROSCIUTTO CROSTINI

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

CHÈVRE CROSTINI

with honeyed grape & pistachio
32.00 *per dozen*

MINI BRUSCHETTA

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

Heat & Eat

SAVORY VEGETABLE TARTELETTES

caramelized tartes a l'onion or
wild mushroom-shallot
32.00 *per dozen*

MINI QUICHES

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

MINI GRILLED CHICKEN or SHIITAKE-AVOCADO QUESADILLAS

with tomatillo crema
32.00 *per dozen*

BABY BEEF BURGER SLIDERS

35.00 *per dozen*

KATAIFI WRAPPED CURRIED CHICKEN or SEASONAL VEGETABLE PARCELS

32.00 *per dozen*

BABY DEEP DISH PIZZA BITES

32.00 *per dozen*

PIGLETS IN PUFF PASTRY BLANKETS

with grainy mustard
26.00 *per dozen*

PETIT CRAB CAKES

with cayenne rémoulade
35.00 *per dozen*

BEGGARS' PURSES

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

TRUFFLED MUSHROOM RISOTTO BALLS

32.00 *per dozen*

SWEET AND SPICY KOREAN FRIED CHICKEN PICKS

32.00 *per dozen*

POLENTA COINS with ASIAGO THYME CRUMBLE

32.00 *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 72.00 large 140.00

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 38.00 medium 65.00 large 95.00

GUACAMOLE, SALSA & BLACK BEAN DIP

Served with tortilla chips (small serves up to 10, large serves up to 16)
small 58.00 large 90.00

CLASSIC SHRIMP COCKTAIL

Served with cocktail sauce & aioli (small: 2 dozen, medium: 4 dozen, large: 8 dozen)
small 85.00 medium 165.00 large 330.00

CHEESE & CRUDITÉS

CLASSIC CHEESE PLATTER

An assortment of artisanal cheeses offered with flatbreads & crackers, garnished with fresh & dried fruit (small serves 6-10, medium serves 12-18, large serves 20-30)
small 75.00 medium 120.00 large 165.00

CHEESE & PATÉ PLATTER

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

CUBED CHEESE & FRUIT CRATE

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

FRIED CHICKEN FINGERS

with bbq sauce & honey mustard (small: 2 dozen, medium: 4 dozen, large: 8 dozen)
small 48.00 medium 95.00 large 180.00

COCONUT CRUNCH FRIED CHICKEN STRIPS

with honey mango dip (small: 2 dozen, medium: 4 dozen, large: 8 dozen)
small 48.00 medium 95.00 large 180.00

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)
250.00 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 155.00 large 215.00

CRUDITÉS CRATE

Choice of dips: hummus, fresh herb dip, watercress dip (serves 8-12)
65.00 each

CHERRY TOMATO, CILIEGINE MOZZARELLA & BASIL SKEWER CRATE

with fresh basil pesto dip
30 pieces 80.00 with prosciutto wrapped asparagus, add 15.00

CHEESY CRISPS CRATE

cheddar cheese twists, parmesan-gruyère focaccia toast & spicy cheese coins
54 pieces 80.00

SWEETS

SMALL FOR

6-10

MEDIUM FOR

12-16

LARGE FOR

18-22

people

ASSORTED COOKIES & MINI BROWNIES *small 58 medium 95 large 126*
chocolate chunk, oatmeal currant, vanilla thumbprint, ginger snap, chocolate butter cookies

BISCOTTINI BUTTER COOKIES *small 58 medium 95 large 126*
chocolate, lemon, raspberry

CHOCOLATE CHIP COOKIES & RICE KRISPY TREATS *small 58 medium 95 large 126*

ASSORTMENT OF CHOCOLATE BITES *small 63 medium 100 large 131*

ASSORTMENT OF DESSERT BARS *crate 75*
brownies, blondies, raspberry bars, lemon squares

PLATTER OF FRESH FRUIT & BERRIES *mini 38 small 58 large 105*

FRUIT & BERRY SKEWERS *small 42 medium 84 large 122*
(small: 20 pieces, medium: 40 pieces, large: 60 pieces)

MINI DESSERT TARTELETTES & PASTRIES *38 per dozen*

CHOCOLATE DIPPED STRAWBERRIES *38 per dozen*

MINI FRENCH MACARONS *32 per dozen*

CUPCAKES *dozen 48 baby 32*
Choose from: vanilla-vanilla buttercream, vanilla-chocolate ganache, chocolate-vanilla buttercream, chocolate-chocolate ganache, red velvet-cream cheese, carrot cake-cream cheese coconut

TIRAMISU *9.00 each*
Served in individual glass mason jars. Minimum of 6.

STRAWBERRY SHORTCAKE *9.00 each*
Served in individual glass mason jars. Minimum of 6.

CRÈME BRÛLÉE *9.00 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