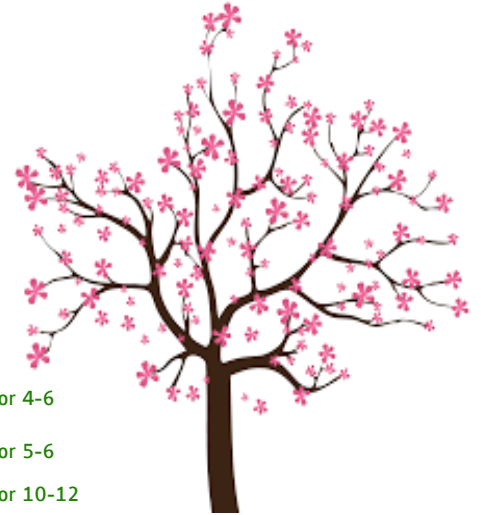


mitchel london's EASTER 2018

STARTERS + BRUNCH

SMOKED NORWEGIAN SALMON CANAPÉS with dill butter	35.00 dz
BABY ASPARAGUS-GRUYÈRE FRITTATAS	32.00 dz
BEGGARS' PURSES filled with spinach, feta, golden raisins + pignoli	32.00 dz
CRUDITÉS CRATE with fresh herb dip	65.00 ea
purée of SWEET PEA & LEEK SOUP with crème fraîche	18.00 qt
QUICHE classic quiche lorraine • spring vegetable quiche	40.00 ea for 4-6
MIXED GREENS & FRISÉE SALAD	39.00 sm for 5-6
with orange, pomegranate + toasted walnuts	65.00 lg for 10-12



MAIN COURSE

rosemary roasted BONELESS LEG of LAMB with mint-walnut pesto	48.00 lb lb serves 2-3
spiral cut BAKED GLAZED HAM with quince glaze + honey mustard	130.00 ea for 10-12
roasted FILET OF BEEF TENDERLOIN with tomato-herb chimichurri	260.00 full for 10
ROASTED ATLANTIC SALMON with cucumber dill tzatziki	85.00 half for 4-5 170.00 full for 8-10

SIDES

creamy MASHED POTATOES	14.00 pt serves 2-3
purée of CAULIFLOWER	16.00 pt serves 4
HARICOTS VERTS AMANDINE	19.00 lb serves 4
FINGERLING POTATOES roasted with rosemary, garlic + sea salt	16.00 lb serves 4
ASPARAGUS grilled with lemon rounds	18.00 lb serves 4
GLAZED BABY CARROTS with orange + ginger	18.00 lb serves 4
LEMONY PEARL COUSCOUS with cucumber, feta + mint	16.00 lb serves 4

DESSERT

NY style CHEESECAKE	30.00 for 6-8
CHOCOLATE DOUBLE SOUFFLÉ CAKE piped with chocolate mousse + whipped cream	38.00 for 6-8
STRAWBERRY SHORTCAKE	44.00, 6" for 6-8
LEMON MERINGUE TART	34.00 for 6-8
platter of FRUIT & BERRIES	40.00 mini for 5-7 58.00 sm for 10-16

Please place your orders by Sunday March 25 for delivery on Easter Sunday April 1st

MITCHEL LONDON FOODS & CATERING • 212 206 1196 • mitchellondonfoods.com