

# CHEF MIKKO CATERING

## PLATED 3-COURSE LUNCH MENUS

*Lunch menus are available until 3pm, with a minimum order for 10 people*



### LUNCH MENU 1:

*(\$34/person + tax)*

Spinach Soup with Boiled Egg

Light Smoked Salmon, Mushrooms & Mashed Dill Potatoes

Strawberry Roll Cake, Berries & Cream

### LUNCH MENU 2:

*(\$40/person + tax)*

Roasted Asparagus & Shrimp Salad

Seared Duck, Asparagus Risotto, Port Wine Sauce & Seasonal Vegetables

Chocolate Pot the Cream & Berries

### LUNCH MENU 3:

*(\$45/person + tax)*

Crab Cake with Hollandaise Sauce, Asparagus & Tomato

Pan-seared Striped Bass, Creamy Mushrooms, Roasted Vegetables & Potato Pure

Meringue Cake with Berries



**Chef MIKKO Catering:** [Catering@ChefMikko.com](mailto:Catering@ChefMikko.com) | 202 525 3919 | 1636 R St. NW, D.C. 20009

*The menu pricing is for food only and does not include staff or rentals. Please refer to the Chef Mikko Catering Logistics document or email us at [Catering@Chefmikko.com](mailto:Catering@Chefmikko.com) Thank you. Please also note that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

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## PLATED 3-COURSE DINNER MENUS

*All menus are set and the minimum order is for 10 people  
Add Chef Mikko's selection of cocktail bites to any menu for \$5/person*



### DINNER MENU 1:

*(\$43/person + tax)*

Lobster Soup & Bread  
Pan-Seared Mahi Mahi, Tomato Coulis, Potato Pure & Seasonal Vegetables  
Chocolate Roll Cake, Cream & Berries

### DINNER MENU 2:

*(\$49/person + tax)*

Wild Mushroom Tart, Arugula Salad & Smoked Duck  
Beef Tenderloin, Rosepepper Sauce, Seasonal Vegetables & Roasted Potatoes  
Berry Salad with Champagne Sabayon

### DINNER MENU 3:

*(\$54/person + tax)*

Crab Cake, Gojuchang Sauce & Asian Slaw  
Seared Halibut, Dill Lemon Sauce, Squash Rosti & Seasonal Vegetables  
Chocolate-Hazelnut Brownie, Orange Salad & Orange Sabayon

### DINNER MENU 4:

*(\$60/person + tax)*

Sunchoke Soup with Jumbo Prawns  
Roasted Asparagus & Smoked Duck  
Lamb Loin, Rosemary Demi-Glace, Yellow Beet-Potato Rosti & Seasonal Vegetables  
Rhubarb Creme Brulee, Berries & Cookies



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## LOGISTICS



### STAFF:

If you wish to have help serving at your event, Chef Mikko Catering can help you book staff. Our normal staff hour rules for catering events are:

- Waiter \$45/h, with a minimum of 4 hours
- Bartender \$45/h, with a minimum of 4 hours
- Captain \$50/h, invoiced per actual hours
- Chef \$50/h, invoiced per actual hours

On special days (e.g. Christmas and New Year's) Chef Mikko Catering has the right to charge extra staff hours, which will be communicated to you in advance.



### DELIVERY:

If you wish to have your food delivered to you, we can definitely do that. Our delivery fee in the DC area is \$50



### RENTALS:

Need rentals? We've got you covered!

Chef Mikko Catering uses Rentals to Remember, a full-house rental company, as our main service provider. Let us know if you need:

- Tables and chairs
- Plates and utensils
- Glassware for the bar etc.

We will handle your rental needs as part of the service. Chef Mikko Catering will provide you with an estimate of the total in advance and add a 25% service fee to the final rental cost. Chef Mikko Catering does not provide linens, tablecloths, or decorations for special events. However, when requested early enough, these items can also be rented from the rental service provider. Thank you.



### CONTACT:

**Jasmine Mutya**

Catering Manager

Jasmine@ChefMikko.com and Catering@chefmikko.com

MIKKO, 1636 R St, NW, D.C. 20009, 202 525 3919

*THANK YOU!*

