



CHEF MIKKO CATERING

COCKTAIL BITE MENUS

All menus are set, with a minimum order for 10 people



MENU 1:

(\$20/person + tax)

Salmon Cakes with Tartar Sauce
Smoked Shrimp Salad Wrap
Curried Chicken & Currant Salad Sandwich
Butter Bean Purée on Crostini

Sweets:

Brownie with Lingonberry Cream

MENU 2:

(\$26/person + tax)

Buckwheat Mini Blinis with Salmon Salad
Shrimp-fish Cakes with Gochujang Sauce
Beef Meatballs
with Spicy Mustard Dipping Sauce
Mushroom Arancini with Tahini Dipping Sauce
Spicy Lentil Salad on Crostinis

Sweets:

Apple Tart with Calvados Cream
Sautéed Pineapple Skewers with Caramel

MENU 3:

(\$31/person + tax)

Aquavit Gravlax on Rye Toast with Mustard Sauce
Mini Crab Cakes with Ginger & Gochujang Sauce
Prawn Skewer with Lime Dipping Sauce
Teriyaki Beef Skewers
Chicken Meatballs with Pesto Sauce
Sautéed wild Mushrooms Spring Rolls & Dipping Sauce
Blue Cheese Quiche
Butterbean Purée with Pesto on Toast

Sweets:

Cranberry Brownies
Buttermilk Panna Cotta with Banana Cream



*The menu pricing is for food only and does not include staff, rentals, or delivery. Please refer to the Chef Mikko Catering Logistics document below or email us at Catering@Chefmikko.com
Thank you.*

Chef MIKKO Catering: Catering@ChefMikko.com | 202 525 3919 | 1636 R St. NW, D.C. 20009

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Chef MIKKO LLC, Catering@Chefmikko.com, 202 525 3919

CHEF MIKKO CATERING

BUFFET MENUS

All menus are set, with a minimum order for 10 people



BUFFET MENU 1:

(\$26/person + tax)

Baked salmon with Creamy Spinach-Mushroom Sauce
Beef-Vegetable Stirfry with Rice Pilaf
Roasted Vegetables with Quinoa
Ceasar Salad
Squash Quiche
Assortment of House Bread & Butter

Sweets:

Seasonal Fruit with Sour Cream Sauce
Almond Cake

BUFFET MENU 2:

(\$36/person + tax)

Shrimp Curry with Rice
Beef Sliders with Condiments
Chicken with Piccata Sauce
Cauliflower-Onion Pizzettas
Winter Green Salad with Dried Fruits & Nuts
Green Bean Casserole

Sweets:

Chocolate Roll Cake with Coconut Cream
Vanilla Panna Cotta with Fruits

BUFFET MENU 3:

(\$40/person + tax)

Smoked Salmon with Tartar Sauce
Shrimp Salad with Mustard Sauce
Herring Tartar on Rye Toast & Pickled Red Onion
Chicken Skewers with Mango Curry Sauce
Beef Striploin with Mushroom Sauce
Roasted Cabbage with Cumin and Caraway
Quinoa-Wild Rice Salad
Butternut Squash Quiche
Winter Green Salad with Dried Fruits & Nuts

Sweets:

Coconut Cake Danish Style
Mango Panna Cotta
Chocolate Pot de Cremè



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CHEF MIKKO CATERING

PLATED 3-COURSE LUNCH MENUS

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



LUNCH MENU 1:

(\$36/person + tax)

Seared Tuna with Winter Greens and Gochujang Soy

Chicken Piccata with Seasonal Vegetables and Wild Rice Pilaf

Sautéed Pineapple Salad with Sabayon

LUNCH MENU 2:

(\$42/person + tax)

Smoked Mushroom Soup with Crab Meat

Pan-Seared Salmon, Pink Peppercorn Sauce, Seasonal Vegetables & Potato Purée

Chocolate Panna Cotta with Coconut Cream and Banana

LUNCH MENU 3:

(\$48/person + tax)

Wild Mushroom Spring Rolls with Smoked Duck & Ginger Vinaigrette

Seared Stripe Bass, Potato Rosti, Seasonal Vegetables, Tomato-Pepper Sauce

Apple Tart, Cherries & Cardamom Cream



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CHEF MIKKO CATERING

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:

(\$38/person + tax)

Butternut Squash Soup & Bread Assortment

Crab & Salmon Cake with Tomato Gochujang Sauce, Seasonal Vegetables & Potato Purée

Alexander Tart & Strawberry Salad

DINNER MENU 2:

(\$44/person + tax)

Seared Tuna with Soy and Wasabi, Arugula and Papaya Salad

Beef Striploin with Mushrooms, Demi-Glace, Seasonal Vegetables, Roasted Potatoes

Coconut Cream Crème Brûlée

DINNER MENU 3:

(\$49/person + tax)

Seared Scallops with Celery Purée & Browned Butter

Miso Crusted Halibut with Miso-Lemon Sauce, Crispy Potato Pancakes
& Seasonal Vegetables

Chocolate Napoleon with Berries and Fruits



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DINNER MENU 4:

(\$56/person + tax)

Buckwheat Blini with Vendace Caviar, Sour Cream, Red Onion, Mushroom Salad

Beef Tenderloin, Creamy Potato Gratin, Truffle Sauce, Seasonal Vegetables

Pear Tart Tatin, Cardamon Cream & Berries

DINNER MENU 5:

(\$70/person + tax)

Lobster Bisque, Sesame Tuile

Miso-Crusted Halibut with Mushroom Foam & Asparagus tips

Loin of Lamb with Pink Peppercorn Sauce, Potato Croquettes &
Seasonal Vegetables

Citrus Cream Brulé Tart with Chocolate Ganache

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CHEF MIKKO CATERING

BREAKFAST & SAUNA MENUS

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BREAKFAST MENU 1

(\$18/person + tax)

Selection of 3 Small Savory Sandwiches and Pastries
Selection of 3 Sweet Pastries
Fruit Skewers
Yogurt Cups with Granola

BREAKFAST MENU 2

(\$25/person + tax)

Mushroom Omelet Roll
Turkey OR Regular Bacon OR Sausages
Tomato, Cucumber, Lettuce
Breakfast Cheese
Cold Cuts
Assortment of Bread and Butter
Assortment of Sweet Pastries

SAUNA MENU

(\$28/person + tax)

Assortment of 3 Sausages (1 Vegetarian Option)
Potato Salad
Beef Meatballs with Lingonberry
Green Salad with Nuts and Fruits
Smoked Salmon with Tartar Sauce
Lentil & Bean Salad
Brownie & Fruits



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LOGISTICS



STAFF:

If you wish to have service at your event, Chef Mikko Catering can help you book staff. Our standard standard hourly rates for catering personnel are as follows:

- Waiters and Bartenders: \$45/h
- Captain: \$50/h
- Chef: \$50/h

All staff will be invoiced per actual hours.

Chef Mikko Catering has the right to raise the hourly charge for holidays (e.g. Christmas and New Year's), which will be communicated to you in advance.



DELIVERY:

Need it delivered? Our delivery fee in the DC area is \$50. For deliveries outside DC, please ask for a quote.



RENTALS:

Need rentals? We've got you covered!

Chef Mikko Catering collaborates with full-house rental companies in DC area to supply you with your needs:

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

As part of our service, we will manage your rental needs. Chef Mikko Catering will provide an estimate of the total costs in advance and will include a 25% service fee on the final rental amount. Please note that we do not supply linens, tablecloths, or decorations for special events. However, if requested in advance, these items can be arranged through our 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!

