



# CHEF MIKKO CATERING

## COCKTAIL BITE MENUS

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



### MENU 1:

*(\$19/person + tax)*

Smoked Salmon on Bagel Toast  
with Dill Cream Cheese  
Shrimp Quiche  
Smoked Chicken Salad Wraps  
Spicy Lentils Purée on Toast

#### Sweets:

Almond Cake with Almond Cream

### MENU 3:

*(\$33/person + tax)*

Salmon Salad Wraps  
Old Bay Prawns with Old Bay Dipping Sauce  
Seared Tuna on Sesame Crackers with Wasabi  
Beef Skewers with Teriyaki Dipping Sauce  
Chicken Turmeric Meatballs  
& Tomato-Olive Dipping Sauce  
Butter Bean Spread Crostinis  
Vegetable Quiche  
Mushroom Arancini with Garlic

#### Sweets:

Apple Bread Pudding Muffins with Calvados Cream  
Pumpkin Panna Cotta  
Oat Chocolate Balls

### MENU 2:

*(\$26/person + tax)*

Gravlax on Rye Bread with  
Dill Mustard Sauce & Pickles  
Lemon Seasoned Shrimp &  
Lemon Dipping Sauce  
Chicken Skewers with Turmeric Sauce  
Beef Mushroom Meatballs & Mustard Dipping  
Sauce  
Red Pepper Hummus on Bagel  
Cheese Quiche

#### Sweets:

Brownie Bites with Cream  
Lingonberry Panna Cotta & Caramel



*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.*

**Chef MIKKO Catering:** [Catering@ChefMikko.com](mailto: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](mailto: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:

*(\$30/person + tax)*

Baked Salmon with Dill Tartar Sauce & Rye Toast  
Shrimp Salad with Mustard Sauce  
Smoked Chicken Salad Wraps  
Beef Meatballs & Cranberry Demi-Glace  
Kale Caesar Salad  
Onion-Cheese Quiche  
Mushroom Fall Vegetable Pasta

#### Sweets:

Brownies with Hazelnut Cream  
Cranberry Sour Cream Tart

### BUFFET MENU 2:

*(\$39/person + tax)*

House-Smoked Salmon with Creamy Spinach  
Lime-Saffron Prawns with Saffron Sauce  
Curried Fish Stew and Rice  
Beef Strip Loin with Demi-Glace  
Lamb Meatballs with Spicy Lentil Sauce  
Roasted Potatoes with Rosemary  
Roasted Fall Vegetables  
Kale Mix Green Salad  
Squash Quiche

#### Sweets:

Chocolate Pot de Crème & Cranberries  
Apple Cobbler  
Date Cake with Date Cream



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# CHEF MIKKO CATERING

## 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!

