



# CHEF MIKKO CATERING

## COCKTAIL BITE MENUS

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



### MENU 1:

*(\$19/person + tax)*

House Gravlax on Bagel Chips  
with Mustard Sauce & Chive  
Smoked Chicken Salad Wraps  
Grilled Tomato, Pesto Cheese Sandwich  
Lemon & Dill Hummus on Pita

#### Sweets:

Strawberry Sour Cream Tart  
with Berry Cream

### MENU 3:

*(\$33/person + tax)*

Blackened Salmon on Toast with Tartar  
Tuna on Seed Cracker with Soy and Wasabi  
Jumbo Prawns with Lime Saffron Dip  
Beef Loin on Toast with Herb Cream Cheese & Apple  
Chicken Skewer & Tomato Dipping Sauce  
Sesame Tofu with Chili Sauce  
Falafel Bites with Tahini Sauce

#### Sweets:

Elderflower Panna Cotta & Chocolate  
Rhubarb Sour Cream Tart

### MENU 2:

*(\$26/person + tax)*

Smoked Salmon Mousse on  
Rye Toast & Capers  
Mustard Shrimp Salad on Toast  
Beef Meatballs with Lingonberry Dip  
Spinach Quiche  
Butter Bean & Basil Butter on Toast

#### Sweets:

Chocolate Brownie  
with Chocolate Cream  
Strawberry Roll Cake Bites  
with Strawberry Cream



*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)*

Lemon Baked Salmon with Dill & Lemon Remoulade  
Shrimp Salad Skagen Style Romaine  
Beef Meatballs with Lingonberry Demi-Glace  
Chicken Salad Country Style  
Green Salad with Fruits, Berries, Nuts & Lingon Vinaigrette  
Roasted Squash Salad  
Bread Assortment

#### Sweets:

Buttermilk Panna Cotta with Strawberry Salad  
Chocolate Brownie

### **BUFFET MENU 3:**

*(\$43/person + tax)*

Seared Tuna Asian Slaw, Soy & Wasabi  
Jumbo Prawns & Saffran-Lime Sauce  
Smoked Salmon Pate, Pickled Cucumbers & Rye Bread  
Lamb Meatballs & Turmeric Cream Sauce  
Teriyaki Beef Skewers & Lentil Stew  
Broccoli-Cauliflower-Shiitake Salad  
Tomato-Melon Salad  
Roasted Squash with Thyme & Honey  
Assortment of Bread & Butter

#### Sweets:

Strawberry Cake & Strawberry Sauce  
Apple Tart Calvados Cream  
Chocolate Chip Cookie Whoopie Pies  
Fruits

### **BUFFET MENU 2:**

*(\$39/person + tax)*

House Smoked Salmon, Tartar Sauce &  
Pickled Cucumber  
Herring Potato Salad  
Mustard Shrimp Salad  
Roasted Beef with Mushroom Sauce  
Chicken Skewers with Lemon-Capers Sauce  
Roasted Vegetables with Thyme and Honey  
Lentil-Wild Rice Salad & Orange Vinaigrette  
Roasted Baby Potatoes with Rosemary  
Green Salad with Tomatoes & Cucumber

#### Sweets:

Meringue Cake with Strawberries  
Chocolate Pot the Creme & Orange




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*Thank you.*

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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!*

