



CHEF MIKKO CATERING

HOLIDAY COCKTAIL MENUS

Minimum order 10 people. Prices are per person + tax.



AMERICAN COCKTAIL: (\$30/person + tax)

Smoked salmon on toast with tartar sauce
Turkey salad wraps with apple and nuts
Jumbo prawns with saffron, lime
Meatballs with mustard dip
Crab Cakes with spicy dipping sauce
Mushroom arancini with garlic dip
Squash quiche
Roasted beet salad on pastry cups
Pumpkin pannacotta with pecan crust
Apple crumble cake vanilla cream

EUROPEAN COCKTAIL: (\$30/person + tax)

Aquavit gravlax on rye toast, mustard sauce, cucumbers
Shrimp salad Skagen on toast
Patee on toast with spicy black currant sauce
Ham salad wraps
Beef meatballs with cranberry dip
Mushroom quiche
Beetroot salad on seed bread
Smoked duck on toast with spicy walnuts and raisins
Chocolate pannacotta with cardamom
Cranberry sour cream tart





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HOLIDAY BUFFET MENUS

Minimum order 10 people. Prices are per person + tax.



AMERICAN BUFFET: (\$35/person + tax)

Side of smoked salmon with tartar sauce

Roasted turkey breast with turkey gravy

Baked ham/roasted potatoes

Vegetable stuffing

Green beans, shallots

Candied sweet potatoes

Green salad with cranberries and nuts

Gingerbread mousse

Sugar cookies

Pie of your choice: Pumpkin, Pecan, or Apple & Cream (Pick 1)

EUROPEAN BUFFET: (\$35/person + tax)

Gravlax with mustard sauce

Shrimp salad with Saffron

Baked Swedish ham & mustard

Beef meatballs with demi-glace and lingonberries

Roasted rutabagas with maple syrup

Brussels sprouts

Creamy potato casserole

Green salad with winter greens, nuts, cranberries

Date cake with cream

Gingerbread pannacotta

Sweet rice porridge

