

# 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)*

Smoked Butternut Squash Soup

Seared Mahi-mahi, Dill Sauce, Seasonal Vegetables & Mashed Potatoes

Apple Cobbler & Vanilla Sauce

### LUNCH MENU 2:

*(\$40/person + tax)*

Seared Tuna with Asian Slaw

Beef Strip Loin, Cranberry Demi-Glace, Roasted Potatoes & Seasonal Vegetables

Chocolate brownies with chocolate ganash

### LUNCH MENU 3:

*(\$45/person + tax)*

Mushroom Tart with Arugula Salad & Apples

Smoked Salmon, Herb Risotto, Seasonal Vegetables & Tomato Coulis

Cranberry Sour Cream Tart & 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.*

# 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:

*(\$43/person + tax)*

Crawfish Soup  
Pan Seared Striped Bass, Creamy Potatoes, Seasonal vegetables & Saffron Sauce  
Crème Brûlée

### DINNER MENU 2:

*(\$49/person + tax)*

Crab-Salmon Cake with Maximilian Sauce & Salad  
Beef Shortrib, Roasted Potatoes, Seasonal Vegetables & Pink Peppercorn Sauce  
Apple Upside-down Cake and Vanilla Sauce

### DINNER MENU 3:

*(\$54/person + tax)*

Porcini Arancini, Smoked Duck Breast and Roasted Garlic Sauce  
Pan Seared Halibut, Crawfish Sauce, Seasonal Vegetables & Chive Potato Purée  
Poached Pear Salad with Sabayon, Berries & Cookies

### DINNER MENU 4:

*(\$60/person + tax)*

Seared Tuna with Wasabi and Soy, Salad  
Smoked Butternut Squash Soup  
Loin of Lamb, Roasted Potato, Seasonal Vegetables & Truffled Demi-Glace  
Chocolate Pot de Crème & Berries



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# CHEF MIKKO CATERING

## BREAKFAST & SAUNA 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*



### 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 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!*

