



CHEF MIKKO CATERING

HOLIDAY BUFFET MENUS

All menus are set with minimum order 10 people. Prices are per person + tax.



BUFFET MENU 1: (\$30/person + tax)

Gravlax, Mustard Sauce & Pickled Cucumber

Shrimp Pâté

Beef Meatballs with Lingonberry Gravy

Roasted Chicken Breast & Ginger Sauce

Roasted Potatoes and Root Vegetables

Butternut Squash Gratin

Kale Caesar Salad

Sweet Rye Bread (Svenksa Limpa) & Butter

Gingerbread Cookie Mousse

Chocolate Cranberry Brownies

BUFFET MENU 2: (\$42/person + tax)

Herb Roasted Salmon File with Saffran Tartar Sauce

Smoked Old Bay Prawns with Old Bay Aioli

Striploin with Port Wine Sauce

Root Vegetable Medley

Assortment of Pork Meatballs & Prince Sausages with

Sauteed Onions

Winter Greens with Lingonberry dressing

Butternut squash quiche

Green bean casserole

Scalloped potatoes

Christmas Log

Gingerbread Panna Cotta

Caramel Tart

Happy
Holidays



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CHEF MIKKO CATERING

HOLIDAY COCKTAIL BITE MENUS

All menus are set with minimum order 10 people. Prices are per person + tax.



MENU 1: (\$26/person + tax)

Gravlax with Mustard Sauce and Pickled Cucumber on Rye
Shrimp Pâté

Duck Confit Cranberry Coulis and Cornichons
Beef Strip Loin with Apple Cinnamon Chutney
Small Caramelized Potatoes with Pimento Sauce
Priest Cheese Quiche

Holiday Panna Cotta with Lingonberry



MENU 2: (\$33/person + tax)

House Smoked Salmon on Rye with Tartar Sauce
House Marinated Herring on Potatoes with Dijon Sauce
Saffron Prawns on Toast with Saffron-Lime Sauce

Beef Meatballs with Lingonberry Dipping Sauce
Smoked Duck Salad on Toast
Mini Lamb Sliders

Potato Rosti with Red Cabbage Salad
Yellow Beet Salad in Pastry Cups

Linzer Tart with Cream
Mini Pumpkin Pies
Chocolate Panna Cotta

