

CHEF MIKKO CATERING

COCKTAIL BITE MENUS

All menus are set, with a minimum order for 6 people



MENU 1:

(\$19/person + tax)

Seared Trout on Toast with Tartar Sauce
Salmon & Shrimp Cakes with Spicy Gochujang Sauce
Beef Meatballs with Cucumber Sauce
Beetroot Hummus on Rye Bread & Pickled Beet
Vegetable Quiche
Brownie with Caramel Cream

MENU 2:

(\$25/person + tax)

Gravlax on Rye with Pickled Cucumber & Mustard Sauce
Smoked Shrimp Skagen on Toast
Chicken Skewers with Spinach Sauce
Beef Striploin on Toast
Yellow Beet Falafel with Hummus Dip
Corn Fritters with Apple Dip
Rhubarb Sour Cream Tart
Chocolate Panna Cotta & Caramel Cream





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BUFFET MENUS

All menus are set, with a minimum order for 6 people



BUFFET MENU 1:

(\$30/person + tax)

Salmon Shrimp Sliders with Spicy Sauce
Seared Trout Wraps with Lettuce & Pickled Cucumbers
Beef Meatballs with Cucumber Sauce
Baked Chicken Skewers with Sautéed Spinach Sauce
Summer Corn-Tomato Salad
Melon Salad with Mozzarella
Summer Squash with Thyme and Honey Dressing

Sweets:

Strawberry Roll Cake with Cream
Chocolate Brownies

BUFFET MENU 2:

(\$40/person + tax)

Smoked Side of Salmon & Tartar Sauce
Shrimp Salad with Mustard Sauce
Lamb Meatballs with Turmeric Aioli
Slow-Cooked Beef Striploin and Roasted Potatoes
Vegetable Quiche
Tomato-Mozzarella Salad with Basil Sauce
Roasted Summer Vegetables
Green Salad with Lingonberry Dressing
Assortment of Bread & Butter

Sweets:

Chocolate Panna Cotta
Rhubarb Sour Cream Tart
Berry Salad with Sabayon

