

CHEF MIKKO CATERING

PLATED 3-COURSE LUNCH MENUS

Lunch menus are available until 3pm, with a minimum order for 8 people



LUNCH MENU 1:

(\$36/person + tax)

Butternut Squash Soup

Seared Cod with Mushroom Sauce, Seasonal Vegetables & Salt Roasted Potatoes

Brownie with Cranberry Caramel Coulis

LUNCH MENU 2:

(\$38/person + tax)

Roasted Mushroom and Goat Cheese & Fall Salad

Duck Breast, Cranberry Risotto, Port Wine Sauce & Seasonal Vegetables

Lemon Bar with Lemon Cream

LUNCH MENU 3:

(\$44/person + tax)

Shrimp Spring Roll with Salad

Seared Branzino with Brown Butter Sauce, Seasonal Vegetables & Potato Purée

Apple Tart with Calvados Cream



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PLATED 3-COURSE DINNER MENUS

*All menus are set and the minimum order is for 8 people
Add Chef Mikko's selection of cocktail bites to any menu for \$5/person*



DINNER MENU 1:

(\$44/person + tax)

Smoked Porcini Soup

Blackened Arctic Char with Shrimp Sauce, Seasonal Vegetables & Dill Potatoes

Crème Brûlée

DINNER MENU 2:

(\$48/person + tax)

Mushroom Tart with Salad

Mahi Mahi, Dill Sauce, Potato Purée & Seasonal Vegetables

Chocolate Hazelnut Cake, Citrus Salad

DINNER MENU 3:

(\$52/person + tax)

Crawfish Soup

Beef Tenderloin, Peppercorn Sauce, Roasted Potatoes & Seasonal Vegetables

Pear Tart Tatin

DINNER MENU 4:

(\$60/person + tax)

Seared Scallops & Browned Butter Sauce

Lamb Loin, Potato Rosti, Seasonal Vegetables & Porcini Sauce

Cloudberry Napoleon & Berry Salad

