



CHEF MIKKO CATERING

COCKTAIL BITE MENUS

All menus are set, with a minimum order for 10 people



MENU 1:

(\$19/person + tax)

Smoked Salmon Mousse on Toast with Pickled Cucumber

Salmon Shrimp Quiche

Beef Meatballs with Lingonberry Dipping Sauce

Beetroot Falafels with Gochujang Sauce

Cauliflower Hummus on Pita Bread

Sweets:

Brownie Cranberry Trifle

MENU 2:

(\$24/person + tax)

Gravlax on Rye

Shrimp Salad Skagen on Toast

Chicken Meatballs with Spinach Sauce

Beef Striploin Mini Sandwiches with Mushroom Salad

Yellow Beetroot Salad on Seed Bread

Potato Rosti with Corn Sauce

Sweets:

Cranberry Sour Cream Tart

Chocolate Brownie with Almond Cream

MENU 3:

(\$31/person + tax)

Salmon Shrimp Balls & Gochujang Dipping Sauce

Herring on Rye with Egg Salad

Gravlax on Toast with Mustard Sauce

Lamb Meatballs with Roasted Garlic Sauce

Beef Striploin on Toast with Spicy Apple Coulis

Vegetable Quiche

Beetroot Falafel with Beet Dipping Sauce

Yellow Beetroot Salad on Seed Bread

Sweets:

Sour Cream Cranberry Tart

Brownie Cranberry Trifle





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BUFFET MENUS

All menus are set, with a minimum order for 10 people



BUFFET MENU 1:

(\$27/person + tax)

Salmon Lettuce Tomato Sandwich, *SLT*

Mustard Shrimp Salad

Beef Meatballs with Lingonberry Demi-Glace

Chicken Fricassee & Rice

Kale Caesar Salad

Roasted Vegetables

Sweets:

Apple/Strawberry Roll Cake

Brownies with Caramel Cream

BUFFET MENU 3:

(\$42/person + tax)

Side of Herb Baked Salmon with Pickled Cucumbers &
Tartar Sauce

Lemon Saffron Baked Shrimp

Salmon Tomato Lettuce Sandwiches

Roasted Beef Striploin with Roasted Potatoes
& Demi-Glace

Baked Chicken Breast with Lemon Sauce and Pilaf
Vegetable Quiche

Mushroom Mac and Cheese

Roasted Vegetables

Green Salad with Lingonberry Dressing

Sweets:

Cloudberry Roll Cake

Carrot Cake

Chocolate Mousse



BUFFET MENU 2:

(\$37/person + tax)

Smoked or Baked Salmon with Tartar Sauce

Shrimp Salad Skagen on Toast Sandwich

Lamb Vegetable Ragu with Couscous Salad

Beef Striploin with Smoked Potato Salad

Fall Squash Gratin

Broccoli Mushroom Salad

Kale Caesar Salad

Vegetable Quiche

Sweets:

Chocolate Mousse with Berries

Cranberry Sour Cream Tart

