



# CHEF MIKKO CATERING

## COCKTAIL BITE MENUS

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



### MENU 1:

*(\$18/person + tax)*

Gravlax & Corn Salad Wraps  
Beef Meatballs with Blue Cheese Dip  
Summer Spinach Quiche  
Tomato Bruschetta Crostini

#### Sweets:

Strawberry Sour Cream Tart

### MENU 3:

*(\$29/person + tax)*

Aquavit Gravlax on Rye Bread with Pickled Cucumber  
and Mustard Sauce  
Grilled Shrimp Skewers with Dill-Lemon Dip  
Herring Gubbrora on Potato  
Small Swedish Style Hot Dogs with Condiments  
Beef Striploin on Toast with Lingonberry-Apple Coulis  
Vegetable Spring Rolls with Chili Dip  
Summer Squash Quiche  
Roasted Summer Vegetable Skewers

#### Sweets:

Elderflower Panna Cotta with Strawberries  
Chocolate Brownie with Mint Cream  
Berries with Champagne Sabayon

### MENU 2:

*(\$24/person + tax)*

House-Smoked Salmon Salad  
on Potato Pancake  
Shrimp, Dill, and Lemon Salad on Toast  
Chicken Salad Sliders  
Grilled Bratwurst with Horseradish Mustard  
Summer Squash Quiche

#### Sweets:

Brownie with Mint Cream  
Strawberry Salad with Cream



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or delivery. Please refer to the  
Chef Mikko Catering Logistics  
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[Catering@Chefmikko.com](mailto:Catering@Chefmikko.com)  
Thank you.*

**Chef MIKKO Catering:** [Catering@ChefMikko.com](mailto:Catering@ChefMikko.com) | 202 525 3919 | 1636 R St. NW, D.C. 20009

*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 LLC, [Catering@Chefmikko.com](mailto:Catering@Chefmikko.com), 202 525 3919*



# CHEF MIKKO CATERING

## BUFFET MENUS

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



### BUFFET MENU 1:

*(\$26/person + tax)*

Blackened Salmon with Tartar Sauce  
Small Gravlox Sandwich with Mustard Sauce  
Beef Meatballs with Gravy and Lingonberries  
Smoked Chicken Salad  
Horseradish Roasted Potatoes  
Summer Squash Quiche  
Green Salad with Seasonal Tomatoes and  
Cucumbers & Lingonberry Dressing

#### Sweets:

Berry Sour Cream Tart  
Fruits

### BUFFET MENU 3:

*(\$41/person + tax)*

Crab Cake Sliders with Gochujang Sauce  
Smoked Salmon with Porcini Sauce  
Herring Tartare on Rye Bread  
Beetroot Salad  
Smoked Potato Salad  
Green Salad with Honey-Mustard Dressing  
& Heirloom Tomatoes  
Mushroom Quiche  
Lamb Meatballs with Horseradish Sauce  
Grilled Flank Steak with BBQ Sauce  
Bratwurst with Condiments and Buns

#### Sweets:

Chocolate Strawberry Roll Cake  
Berry Salad with Champagne Sabayon  
Elderflower Panna Cotta

### BUFFET MENU 2:

*(\$31/person + tax)*

Dill and Rye Crusted Roasted Salmon  
& Lemon-Dill Sauce  
Mustard Shrimp Salad  
Roasted Beef Strip Loin  
& Creamy Mushrooms  
Chicken Sliders with Spicy Tomato Sauce  
Rosemary Roasted Potatoes  
Green Salad with Berries & Croutons  
Baked Cauliflower with Olive Oil and Curry  
Cucumber Salad with Sour Cream & Red Onion

#### Sweets:

Strawberry Cream Cake  
Chocolate Pot de Crème & Mint Cream



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# CHEF MIKKO CATERING

## PLATED 3-COURSE LUNCH MENUS

*Lunch menus are available until 3pm, with a minimum order for 10 people*



### LUNCH MENU 1:

*(\$37/person + tax)*

Cold Smoked Tomato Soup

Pan-Seared Trout with Tomato Salsa and Summer Vegetables

Chocolate Pannacotta with Strawberries

### LUNCH MENU 2:

*(\$43/person + tax)*

Crab Cake with Asparagus and Hollandaise

Duck Breast with Barley Risotto, Seasonal Vegetables, and Port Wine Sauce

Brita Cake with Rhubarb and Strawberries

### LUNCH MENU 3:

*(\$49/person + tax)*

Smoked Duck Breast with Arugula and Heirloom Tomatoes

Poached Cod with Potato Purée, Summer Vegetables, and Dill Sauce

Elderflower Panna Cotta



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# 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 \$6/person*



### DINNER MENU 1:

*(\$40/person + tax)*

Seared Salmon with Apple and Celery & Browned Butter

Beef Striploin with Mushroom Sauce, Summer Vegetables, and Roasted Potatoes

Thin Pancakes with Berries and Cream

### DINNER MENU 2:

*(\$48/person + tax)*

Pan-Seared Scallops with Celery Puree and Browned Butter

Stripe Bass with Lojrom, Potato Puree, Summer Vegetables  
& White Wine Beurre Blanc

Hazelnut Chocolate Brownie with Orange Salad

### DINNER MENU 3:

*(\$54/person + tax)*

Cold Pea Soup with Crab Salad

Rack of Grilled Lamb with Rosemary Sauce, Roasted Potatoes, and Summer Vegetables

Rhubarb Cream Brûlée with Cookies



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# CHEF MIKKO CATERING

## BREAKFAST MENUS

*All menus are set, and the minimum order is for 10 people  
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### 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

# MIKKO

# NORDIC



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# CHEF MIKKO CATERING

## SAUNA MENU

*All menus are set, and the minimum order is for 10 people  
Add Chef Mikko's selection of cocktail bites to any menu for \$6/person*



## 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

# MIKKO

# NORDIC



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# CHEF MIKKO CATERING

## COFFEE, TEA & PASTRIES

**Please note:** Coffee is brewed at the venue, using the client's coffee maker(s) and filters. The same goes for tea. MIKKO brings ground coffee, assortments of teas, and other coffee condiments listed. If you need coffee makers or coffee cups for your event, please ask for a rental quote. Disposable eco-friendly coffee cups are \$1/person.



### COFFEE & TEA | \$6/PERSON

- Drip coffee / Ground Coffee
- Hot Water & Assortment of Teas (Black, green, and herbal)
- Creamers (Whole milk, oat milk & almond milk)
- Sugar & Sweeteners
- Coffee Napkins & Stirrers



### SODA, JUICE & WATER | \$5/PERSON

- Select 2 beverages: Coke, Diet Coke, Sprite, Sparkling water, Still water bottles
- Select 2 juices: OJ, Lingonberry, cranberry, apple (in 1-liter containers)



### SWEET ITEMS | \$5/PERSON

Selection of cookies (s-cookies, sugar cookies, gingersnap, chocolatechip)

OR

Selection of mini pastries (brownies, cinnamon rolls, cardamom buns)



### SAVORY ITEMS | \$5/PERSON

Choose 1 option:

- Selection of savory pastries (e.g., meat pies and savory muffins)
- Veggie, fish OR meat quiche
- Mini pretzels
- Mini croissants

### RENTALS:

Need coffee makers or cups? Need glasses for juice? Please ask for a rental quote:

Catering@chefmikko.com

### DISPOSABLES:

Want cups on the go? Our eco friendly disposable cups are \$1/person

Need a special order? Please email [catering@chefmikko.com](mailto:catering@chefmikko.com) for a quote.

Cheers!





# CHEF MIKKO CATERING

## BAR OPTIONS

*Bar packages include ice, cocktail napkins, lemon, lime, and stirrers (when needed for cocktails).*



### BAR 1 | \$18/PERSON

Includes:

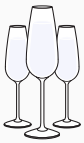
- 1 wine (your choice of red, white, or sparkling)
- Beer (your choice of lager, IPA, or light beer)
- Selection of sodas & sparkling water



### BAR 2 | \$20/PERSON

Includes:

- 2 wines (your choice of red, white, or sparkling)
- Beer (your choice of lager, IPA, or light beer)
- Selection of sodas & sparkling water



### BAR 3 | \$22/PERSON

Includes:

- 2 wines (red and/or white) and 1 sparkling wine
- Beer (your choice of lager, IPA, or light beer)
- Selection of sodas & sparkling water



### BAR 4 = FULL BAR | \$30/PERSON

Full Bar includes:

- Hard liquors & mixers
- Red and white wine
- Sparkling wine
- Selection of beers
- Sodas & sparkling water



### BAR EXTRAS | \$2/PERSON

*When you do not need a bar from us but need ice, napkins, and lemon & lime.*

Bar extras include:

- Ice
- Lemon & lime
- Cocktail napkins

Need a special bar? Please email [catering@chefmikko.com](mailto:catering@chefmikko.com) for a quote.

*Cheers!*





# CHEF MIKKO CATERING

## LOGISTICS



### STAFF:

If you wish to have service at your event, Chef Mikko Catering can help you book staff. Our standard hourly rates for catering personnel are as follows:

- Waiters and Bartenders: \$45/h
- Captain: \$50/h
- Chef: \$50/h

All staff will be invoiced per actual hours.

Chef Mikko Catering has the right to raise the hourly charge for holidays (e.g., Christmas and New Year's), which will be communicated to you in advance.



### DELIVERY:

Need it delivered? Our delivery fee in the DC area is \$50. For deliveries outside DC, please ask for a quote.



### RENTALS:

Need rentals? We've got you covered!

Chef Mikko Catering collaborates with full-house rental companies in the D.C. area to supply you with your needs:

- *Tables and chairs*
- *Plates and utensils*
- *Glassware for the bar, etc.*

As part of our service, we will manage your rental needs. Chef Mikko Catering will provide an estimate of the total costs in advance and will include a 25% service fee on the final rental amount. Please note that we do not supply linens, tablecloths, or decorations for special events. However, if requested in advance, these items can be arranged through our rental service provider. Thank you.



### CONTACT:

**Jasmine Mutya**

Catering Manager

[Jasmine@ChefMikko.com](mailto:Jasmine@ChefMikko.com) and [Catering@chefmikko.com](mailto:Catering@chefmikko.com)

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THANK YOU!

