

CHEF MIKKO CATERING

PLATED 3-COURSE LUNCH MENUS

Lunch menus are available until 3pm, with a minimum order for 6 people



LUNCH MENU 1: (\$38/person + tax)

Cold Summer Pea Soup with Whipped Sour Cream

Seared Salmon, Mushrooms, Potato Puree & Seasonal Vegetables

Strawberry Roll Cake with Cream & Berries

LUNCH MENU 2: (\$38/person + tax)

Summer Salad with Smoked Salmon

Slow-Cooked Chicken Breast, Seasonal Vegetables, Roasted Potatoes & Pink Peppercorn Sauce

Peach Cobbler & Vanilla Sauce

LUNCH MENU 3: (\$42/person + tax)

Lobster Bisque

Beef Striploin, Mushroom Ragu, Roasted Potatoes & Seasonal Vegetables

Strawberry Red Wine Salad

LUNCH MENU 4: (\$44/person + tax)

Melon & Corn Salad with Smoked Duck Breast

Seared Mahi-mahi, Tomato Saffron Coulis, Potato Puree & Seasonal Vegetables

Blueberry Short Cake



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PLATED 3-COURSE DINNER MENUS

*All menus are set and the minimum order is for 6 people
Add Chef Mikko's selection of cocktail bites to any menu for \$5/person*



DINNER MENU 1:

(\$47/person + tax)

Smoked Lamb Loin with Peach, Corn Salsa & Green Salad
Seared Halibut, Mushrooms, Seasonal Vegetables & Lemon Sauce
Rhubarb Crème Brûlée

DINNER MENU 2:

(\$51/person + tax)

Seared Scallops, Celery Puree & Browned Butter
Beef Tenderloin, Pink Peppercorn Sauce, Seasonal Vegetables & Potato Rosti
Poached Peach Salad with Sabayon and White Chocolate

DINNER MENU 3:

(\$60/person + tax)

Summer Greens with Lobster Salad
Loin of Lamb, Seasonal Vegetables, Truffled Sauce & Potato Croquettes
Strawberry & Lemon Mille Feuille

