

CHEF MIKKO CATERING

COCKTAIL BITE MENUS

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



MENU 1:

(\$20/person + tax)

Gravlax Spring Onion Salad Wraps

Salmon Mousse in Pastry Cups

Beef Meatballs with Tomato Dipping Sauce

Spinach/Asparagus Quiche

Vegetable Spring Rolls with

Chili Dipping Sauce

Sweets:

Strawberry Sour Cream Tart

MENU 3:

(\$29/person + tax)

Blackened Salmon on Toast with Tartar Sauce

Lime-Sautéed Shrimp with Saffron-Lime Sauce

Seared Tuna with Avocado Mousse on Seed Crackers

Spring Lamb Skewers with Garlic Aioli

Chicken and Spring Onion Meatballs

with Pineapple Dipping Sauce

Cauliflower Curry Wraps

Butterbean-Basil Mousse on Toast

Spring Pea and Mushroom Arancini

with Garlic Dipping Sauce

Sweets:

Rhubarb & Strawberry Sour Cream Tart

Chocolate Pot de Crème with Orange Salad

MENU 2:

(\$26/person + tax)

Potato Rösti with Gravlax & Pickled Cucumber

Toast with Shrimp Salad Skagen

Smoked Beef Skewers

with Spicy Dipping Sauce

Chicken and Spring Onion Meatballs &

Pineapple Dipping Sauce

Mushroom Ragu on Seed Bread

with Chive Cream

Spinach Quiche

Sweets:

Strawberry Chocolate Roll Cake

Elderflower Panna Cotta with Berries



The menu pricing is for food only and does not include staff, rentals, or delivery. Please refer to the Chef Mikko Catering Logistics document below or email us at Catering@Chefmikko.com
Thank you.

Chef MIKKO Catering: 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, 202 525 3919

CHEF MIKKO CATERING

BUFFET MENUS

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



BUFFET MENU 1:

(\$27/person + tax)

Smoked Salmon with Tartar Sauce
Chicken Salad Sliders
Beef Meatballs with Stir-Fried Vegetables
Roasted Small Potatoes and Vegetables
with Horseradish and Peas
Spring Mixed Salad with Fruits and Nuts
Spinach Quiche

Sweets:

Strawberry Roll Cake
Brownie with Nutella Cream

BUFFET MENU 3:

(\$41/person + tax)

Crab Cakes with Gochujang Sauce
Herb-Baked Salmon with Tartar Sauce
Lime-Saffron Sautéed Prawns with Lime Sauce
Chicken Skewers with Turmeric Sauce
Spring Lamb Sliders
Roasted Beef Striploin with Sautéed Mushrooms
Roasted Vegetables
Potato and Spring Onion Gratin
Spring Mix Salad with Berries and Lingon Dressing

Sweets:

Brita Cake with Strawberries and Cream
Elderflower Panna Cotta
Chocolate Mousse with Nuts

BUFFET MENU 2:

(\$36/person + tax)

Rye Crust Salmon Filet with Tartar Sauce
Shrimp and White Fish Curry with Rice Pilaf
Lamb Sliders with Turmeric Sauce
Country Style Spring Chicken Salad
Roasted Vegetables with Honey and Thyme
Lentil and Broccoli Salad
Roasted Potatoes with Horseradish and Peas
Spring Mix with Lingonberry Dressing
Assortment of Bread

Sweets:

Rhubarb Strawberry Sour Cream Tart
Chocolate Brownies with Lingonberry 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:

(\$38/person + tax)

Spring Pea Soup

Seared Salmon with Horseradish Mashed Potatoes, Seasonal Vegetables
& Browned Butter

Rhubarb & Strawberry Sour Cream Tart

LUNCH MENU 2:

(\$43/person + tax)

Seared Tuna with Spring Salad and Avocado

Beef Striploin with Sautéed Creamy Mushrooms, Pea Purée & Seasonal Vegetables

Berries and Elderflower Sabayon

LUNCH MENU 3:

(\$48/person + tax)

Spring Mushroom Tart with Arugula Salad and Shallot Vinaigrette

Pan-Seared Striped Bass with Tomato Coulis, Sautéed Spinach,
Seasonal Vegetables & Potato Purée

Brita Cake with Berries & Cream



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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)

Spring Asparagus Soup

Pan-Seared White Trout with Tomato-Mango Coulis, Potato Rösti & Seasonal Vegetables

Strawberry Salad with Vanilla Sauce

DINNER MENU 2:

(\$45/person + tax)

Spring Mushroom Tarts with Smoked Duck Breast & Ricotta Cheese

Seared Salmon with Sautéed Leeks and Peas, Seasonal Vegetables
& Chive Potato Purée

Chocolate Panna Cotta with Berries

DINNER MENU 3:

(\$50/person + tax)

Seared Tuna with Roasted Asparagus and Spring Salad with Tarragon Dressing

Beef Striploin With Truffled Demi-Glace, Glazed Carrots & Roasted Potatoes

Rhubarb Crème Brûlée



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PLATED 3-COURSE DINNER MENUS

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DINNER MENU 4:

(\$58/person + tax)

Seared Scallops with Carrot Purée, Browned Butter, Grapes & Capers

Halibut with Miso Crust, Miso Butter Blanc Sauce, Roasted Spring Vegetables
& Potato Rösti

Pavlova with Berry-Rhubarb Salad and Vanilla Custard

DINNER MENU 5:

(\$75/person + tax)

Lobster Salad with Boston Lettuce

Spring Pea Soup with Crab Meat

Rack of Lamb with Wild Garlic Demi Glace, Roasted Carrots and Asparagus
& Cracked Small White Potatoes

Coconut Flan with Citrus Salad & Chocolate

MIKKO

NORDIC



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CHEF MIKKO CATERING

BREAKFAST MENUS

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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

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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 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:

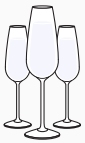
- 1 wine (your choice of red, white, or sparkling)
- Beer (your choice of lager, IPA, or light beer)
- Selection of sodas & sparkling water



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 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 and Catering@chefmikko.com

MIKKO, 1636 R St, NW, D.C. 20009, 202 525 3919

THANK YOU!

