

CHEF MIKKO CATERING

COCKTAIL BITE MENUS

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



MENU 1:

(\$19/person + tax)

Salmon-Egg Salad Wraps
Grilled Chicken Sliders
with Spicy Turmeric Sauce
Butternut Squash Arancini
with Cranberry Dipping Sauce
Mushroom Quiche
Brownie Bites with Hazelnut Cream

MENU 2:

(\$25/person + tax)

Gravlax on Rye Bread
with Mustard Sauce and Pickled Cucumber
Trout Salad on Toast
Beef Meatballs with Cranberry Dipping Sauce
Beetroot Salad on Seed Bread
with Spicy Microgreens
Mushroom Ragu with Potato Rösti
Cranberry Sour Cream Tart
Chocolate Oat Balls

MENU 3:

(\$30/person + tax)

Seared Tuna on Seed Crackers with Wasabi and Soy
Smoked Salmon Salad Sliders
Grilled Shrimp Skewers with Tarragon Dip
Chicken Salad on Pastry Cups
Beef Pastries with Mustard
Roasted Fall Vegetable Skewers
Mushroom Ragu on Seed Bread
Potato Blinis with Sautéed Onion Cream
Apple Tart with Calvados Cream
Cranberry Almond Tart with Chocolate Cream



*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:

(\$28/person + tax)

Small Gravlox Sandwiches with Pickled Cucumber and Mustard Sauce
Trout-Shrimp Salad Wraps
Chicken Piccata with Mushrooms and Rice
Roasted Cauliflower and Broccoli with Sesame
Smoked Potato Salad
Green Salad with Lingonberry Dressing
Brownie Trifle with Berries

BUFFET MENU 2:

(\$34/person + tax)

Gravlox with Mustard Sauce and Rye Bread
Shrimp Salad Skagen Style
Fish Sliders with Tartar Sauce
Chicken Skewers with Tomato Coulis
Lamb Meatballs with Lentils and Gravy
Roasted Potatoes with Garlic and Rosemary
Butternut Squash Quiche
Kale Caesar Salad with Blue Cheese
Apple Crumble with Vanilla Sauce
Chocolate Panna Cotta with Lingonberry Cream

BUFFET MENU 3:

(\$44/person + tax)


House-Smoked Salmon with Tartar Sauce
Seared Tuna with Potato Rösti
Grilled Prawns with Garlic Aioli
Loin of Beef Striploin with Mushroom Sauce
Chicken Schnitzel with Browned Butter Sauce
Duck Pâté with Cranberry Sauce
Broccoli and Shiitake Salad
Spicy Lentil and Bean Salad
Beetroot and Goat Cheese Salad
Green Salad with Lingonberry Dressing
Brownie with Hazelnut Cream
Poached Apple Salad with Sabayon
Macarons



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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)

Fall Mushroom Tart with Salad

Monkfish Stew with Mashed Potatoes and Vegetables

Chocolate Panna Cotta

LUNCH MENU 2:

(\$44/person + tax)

Roasted Beetroot Soup with Goat Cheese Mousse

Lightly Smoked Salmon, Potato Puree, Vegetables, Dill Sauce

Flan with Berries

LUNCH MENU 3:

(\$50/person + tax)

Smoked Duck with Apple and Arugula Salad

Pan-Seared Halibut with Brown Butter Hollandaise, Roasted Potatoes, and Fall Vegetables

Crème Brûlée



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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:

(\$42/person + tax)

Smoked Mushroom Soup with Crabmeat

Stripe Bass with Pea and Potato Puree, Roasted Beets, Lemon Grass Sauce

Hazelnut-Chocolate Brownie, Citrus Salad

DINNER MENU 2:

(\$49/person + tax)

Seared Trout with Tomato Coulis

Beef Striploin, Mushroom Croquettes, Fall Vegetables, and Pink Peppercorn Sauce

Poached Pear Salad with Champagne Sabayon

DINNER MENU 3:

(\$56/person + tax)

Grilled Prawns with Lobster Sauce and Mushrooms

Rack of Lamb with Curried Eggplant Puree and Salt-Roasted Potatoes
Fall Vegetables with Roasted Garlic Sauce

Apple Tart Tatin with Vanilla Ice Cream and Berries



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PLATED 3-COURSE DINNER MENUS

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DINNER MENU 4:

(\$70/person + tax)

Porcini Cappuccino

Wild Mushroom Tart with Lobster Salad

Beef Tenderloin with Truffled Sauce, Potato Croquettes, Fall Vegetables, and
Roasted Cauliflower Puree

Princess Cake Dessert

MIKKO

NORDIC



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BREAKFAST MENUS

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BREAKFAST MENU 1

(\$20/person + tax)

Small Gravlax Sandwich with Pickled Cucumber and Mustard Sauce
Vegetable Quiche
Two Kinds of Savory Pastries
Two Kinds of Sweet Pastries
Fruit Skewers
Yogurt with Granola

BREAKFAST MENU 2

(\$26/person + tax)

Assortment of 2 Sandwiches, Gravlax, and Cheese Sandwich
Omelette Roll
Bacon or Chicken Sausages
Assortment of Cheese and Cold Cuts
Tomato, Cucumber, Lettuce
Bread Assortments
Cinnamon or Cardamom Buns
Croissants
Fruit Salad
Orange Juice



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SAUNA MENU

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SAUNA MENU

(\$30/person + tax)

Assortment Of Sausages with Mustard

(Bratwurst, Hot Dog Style Sausage, Chicken Apple Sausage, Vegetarian Sausage)

Smoked Potato Salad

Baked Side of Salmon With Tartar Sauce

Cheese Tortellini -Vegetable Salad

Egg-Rice Pastries

Fruits

Cranberry Sour Cream Tart

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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:

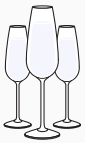
- 1 wine (your choice of red, white, or sparkling)
- Beer (your choice of lager, IPA, or light beer)
- Selection of sodas & sparkling water



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!

