

CHEF MIKKO CATERING

COCKTAIL BITE MENUS

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

MENU 1:

Lemon Gravlax with Mustard Sauce on Rye
Bread/Dill/Pickled Cucumber

Beef Meatballs with Dijon Mustard Dipping
Sauce

Fava Bean-Arugula Pesto Crostini

Vegetable-Goat Cheese Quiche

Sweets:

Apple Tart with Calvados Cream

MENU 2:

Charred Salmon on Rye with Saffron-Dill Sauce

Spicy Shrimp Salad Skagen on Toast

Spring Lamb Meatballs with Garlic Dipping Sauce

Sauteed Spinach Cream on Toast with Pickled
Radish

Yellow Beetroot Hummus with Sesame Seeds on
Pita

Sweets:

Chocolate Roll Cake

Buttermilk Panna Cotta with Berries

MENU 3:

House Smoked Salmon on Toast with Spicy Tartar Sauce

Crab-Salmon Croquettes with Lemon Dipping Sauce

Blackened Trout with Cucumber Salad on Toast

Spring Pea Butter with Shallots on Crostinis

Spring Vegetable Quiche

Sautee Mushrooms on Seed Bread with Chive Cream

Beef Striploin Skewers Toasted Sesame Dip

Lamb Meatballs with Garlic Dip

Sweets:

Berry Salad with Sabayon Sauce

Rhubarb Sour Cream Tart

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BUFFET MENUS

*All menus are set, with a minimum order for 10 people
Add selection of Cocktail Bites to start for \$6/person*

MENU 1:

Lemon Herb Crusted Salmon Filé /Tartar Sauce
Mustard Shrimp Salad
Beef Meatballs with Lingonberry Sauce
Chicken Skewers with Sesame Dipping Sauce
Roasted Potatoes with Rosemary and Spring Garlic
Green Salad with Fruits and Nuts /Lingonberry Dressing
Vegetable Goat Cheese Quiche

Sweets:

Strawberry Sour Cream Tart with Lemon Cream

MENU 2:

Lemon Gravlax with Mustard Sauce, Pickled Cucumber, Rye Bread
Mustard Pickled Jumbo Shrimp/Asia Cole Slaw
Beef Roast with Roasted Vegetables/Demi-Glace
Lamb Sliders with Mint Sauce
Arugula Salad with Arugula Pesto Sauce
Deviled Eggs
Spinach Quiche
Sautee Asparagus/Fava Beans with Mint and Green Onion

Sweets:

Strawberry Roll Cake with Berry Cream
Chocolate Brownie with Orange Cream