# **CHEF MIKKO CATERING**

## PLATED LUNCH MENUS

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

### **MENU 1:**

Spinach Soup

Pan Seared Salmon/Lemon Sauce/Potato Pure/Seasonal Vegetables

Sweets:

Strawberry Roll Cake with Berry Cream

### **MENU 2:**

Roasted Green Asparagus with Hollandaise Sauce
Stripe Bass/Seasonal Vegetables/Potato Hash/Mushroom Sauce

<u>Sweets:</u> Lemon Cream Brule

#### **MENU 3:**

Sunchoke Soup with Crab Meat and Dill Oil

Pan Seared Duck Breast/Wild Rice Risotto/Seasonal Vegetables/Portwine Sauce

<u>Sweets:</u>

Berries/Fruits/Sabayon Sauce/Cookies

# **CHEF MIKKO CATERING**

## PLATED DINNER MENUS

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

### **MENU 1:**

Roasted Asparagus with Crab Cake/Hollandaise Sauce

Beef Tenderloin with Mushrooms/Roasted Potatoes/Seasonal Vegetables/Truffled Sauce

Sweets:

Apple Tart with Vanilla Sauce

### **MENU 2:**

Sunchoke Soup with Jumbo Prawns

Pan Seared Black Sea Bass/Potato Pure/Seasonal Vegetables/Vendace Caviar Sauce

Sweets:

Hot Chocolate Cake with Berries

### **MENU 3:**

Lobster Bisque with Dill Foam

Halibut/Dill Foam/Seasonal Vegetables/Potato Croquettes

Sweets:

Berry /Sabayon Cream Napoleon

### **MENU 4:**

Sunchoke Cappuccino/Green Oil

Grilled Asparagus Salad with Hollandaise/Black Sea Bass

Loin of Lamb/ Demi-Glacé with Rosemary/Roasted Potatoes/Seasonal Vegetables

Sweets:

Hot Chocolate Cake /Berries/Coffee Sauce

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