



InStyle
CATERERS

INSTYLE CATERERS AT WORK MENU

Menu

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Good to Know

Mission: Our mission is to nourish teams and strengthen workplace culture by delivering fresh, exceptional food - supporting productivity, collaboration, and meaningful business connections.

HOURS OF OPERATION :

Mon- Fri : 8:00 am – 4:30 pm

ORDERING :

Online: www.InStyleCaterers.com

Phone: Call us at 301-486-0300

Orders must be placed a minimum of 72 hours prior to your event

Guest count is due 3 business days prior to your event; guest count may increase but not decrease

CANCELLATIONS / CHANGES :

Head count and menu changes and cancellations will be accepted in writing up to 72 hours prior to your event. Orders cancelled less than 72 hours prior to your event including due to inclement weather must be in writing and will be charged in full.

DELIVERY/ SET UP/ PICK UP/ DELIVERY WINDOWS :

We deliver lunches, dinners, and receptions

Delivery hours from 8:00 am and 6:00 pm, Monday through

Friday. Please inquire about deliveries outside of

these times. Our delivery fees, which include setup,

begin at \$45 and are determined by number of guests, event location, load in and out process.

Please allow a 30-minute window, with 15 minutes on each side of your anticipated delivery time. For set up and pick up of equipment price, please call or email: contact@InStyleCaterers.com or call 301-486-0300.

REWARDS:

Please ask you Account Executive about our rewards program.

FOOD PRESENTATION:

All orders are delivered on disposable platters; hot foods are presented in disposable pans and require chafers.

PAYMENT:

- Payment is expected at time of placing orders.
- Corporate charge accounts are welcomed; terms are net 10 days, please contact your Account Executive about setting up a corporate account
- InStyle Caterers accept MasterCard, Visa, and American, Express.
- Invoices can be customized to reflect purchase order numbers or department cost centers.

TAXES :

Local sales taxes will be applied to your order. For the tax exempt client, a tax exempt certificate must be provided.

FOOD ALLERGIES & RELIGIOUS DIETARY NEEDS :

In today's world food allergies and food intolerances have become a very serious concern. InStyle Caterers have experience in the preparation of cuisine catering to food allergies and religious customs. Whether it is gluten or dairy free, Halal or Kosher or some other menu or dietary need, InStyle Caterers will work very closely with the client to bring about the best possible solution(s); just tell us the details and collaboratively, we will come up with a plan.

ADDITIONAL SERVICES :

InStyle Caterers a full service catering company; our sister company is your one stop shop for your full service catering needs. Please ask your Account Executive for details.

BREAKFAST

C O L D B R E A K F A S T S E L E C T I O N S

BREAKFAST DELIGHTS

\$7.00 per person minimum 10

Our freshly baked muffins, croissants, danish & breakfast breads, butter, jelly and preserves.

BREAKFAST DELIGHTS PLUS

\$7.00 per person minimum 10

Our freshly baked muffins, croissants, scones, danish, bagels & breakfast breads, butter, cream cheese, jelly and preserves.

BREAKFAST SUPREME

\$12.95 per person minimum 10

Freshly baked muffins (may include cranberry, blueberry streusel, raisin bran, apple cinnamon, cinnamon streusel, chocolate chip, and banana chocolate chip yogurt), almond or chocolate filled or plain buttery croissants, bagels, butter, preserves & cream cheese, assorted fruit juices, seasonal fresh fruit salad.

LOX & BAGELS PLATTER

\$150.00 per tray serves 10-12

Lox, capers, red onion rings, sliced cucumbers, sliced tomatoes, cream cheese, bagels

SEASONAL FRESH FRUIT SALAD

\$7.25 each minimum 6

Seasonal fresh fruit served with a lemon yogurt sauce.

CRUNCH PARFAIT

\$6.95 each minimum 6

Housemade granola, berry compote, honey vanilla greek yogurt.

BREAKFAST BARS

\$4.95 each minimum 6

Assortment of breakfast bars to include gluten free options.

BREAKFAST LOAVES / CAKES v

\$7.00 per person

Lemon zest cake, french vanilla yogurt loaf, marble loaf.

CHOCOLATE ALMOND CHIA PUDDING (gf)

\$6.95 per cup minimum 6

Chocolate milk, honey, vanilla yogurt, sliced almonds.

MILK & HONEY PUDDING (gf)

\$6.95 each minimum 6

Chia, oats, milk(may substitute plant based milk).

BREAKFAST POWER BOWLS (gf)

\$8.95 each minimum 6 per son

Quinoa, chia, coconut milk, blueberries, sliced almonds, cocoa nibs.

BOXES

THE EIFFEL TOWER BOX

\$14.95 each minimum 6

Bountiful platter of brie, vintage cheddar, chevre cheese ham, salami, gluten free crackers, gourmet crackers mustard, seasonal fresh grapes.

THE VEGAN BOX

\$13.95 each minimum 6

Yukon, baby kale, spinach and cannellini bean cake with red pepper coulis

THE VEGETARIAN BOX

\$13.95 each minimum 6

Garden herbed vegetable and herbs frittata, roasted potatoes Seasonal berries.

H O T B R E A K F A S T S E L E C T I O N S

BREAKFAST SANDWICHES / WRAPS

MINIMUM 10

WRAPS

TEXAS BORDER WRAP

\$8.95 each

Sausage crumbles, onions, tomatoes, cheese, fresh herbs, tortilla shell.

QUICK AND EASY

\$7.95 each

Egg ham & cheese on a flaky croissant

Egg sausage & cheese muffin

Egg white muffin

ALL AMERICAN BREAKFAST

\$14.95 per person

Farm fresh scrambled eggs, breakfast potatoes, chicken sausage patties or bacon strips.

If request both bacon and sausage, + \$2.50 per person.

FRITATTA MINIS

\$5.50 (2 pieces) (gf)

Lacinato kale, roasted vegetables, parmesan and sweet peppers.

Ham, quinoa & cheese.

BREAKFAST TACO BAR

\$15.95 per person

Scrambled eggs, cheese, breakfast sausage crumbles, chorizo sausage, potatoes, black beans, Pico de gallo, diced tomatoes, salsa, cilantro, jalapenos, hot sauce, soft four/ corn tortillas.

INSTYLE FRENCH TOAST

\$9.00 per person

Housemade French toast, syrup, whipped, whipped cream, fresh seasonal berries.

MINIMUM 10

A LA CARTE

BACON STRIPS

\$5.00 2 pieces per person (gf)

SCRAMBLED EGGS

\$5.00 per person (gf)

PORK SAUSAGE PATTIES

\$5.00 2 pieces per person (gf)

CHICKEN PATTIES

\$5.00 2 pieces per person

BREAKFAST SAUSAGE BLEND

\$7.95 per person (gf)

Blend of Kielbasa sausage tossed with onions and sweet peppers.

BREAKFAST POTATOES

\$5.00 per person (gf)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

gf – Gluten Free df- Dairy Free v- Vegetarian vg- Vegan

nf – Nut Free

L U N C H

S I G N A T U R E S A N D W I C H E S / W R A P S

MINIMUM ORDER of 10
\$11.00 each Sandwich or Wrap
Maximum Selection of 4

SANDWICHES

THE MONUMENT

Oven roasted turkey, apple and watercress on a brioche roll.

THE ORIGINAL ROAST BEEF

Shaved beef with chipotle lime mayonnaise on a soft wheat hoagie style roll.

DC CLUB

Turkey, ham, bacon, swiss cheese, red onion, honey dijon dressing on a soft white roll.

THE GULF COAST

Shrimp salad, on a kaiser roll.

CHEF'S DELIGHT

Roasted Chicken Salad, Cranberry Chutney on a Buttery Croissant.

INSTYLE GRILLED CHICKEN

Herb marinated chicken, onion compote, onions, on an onion roll.

CLASSIC CAPRESE (v)

Sliced mozzarella, tomatoes, fresh base, drizzled with balsamic reduction.

WRAPS

FIG AND BEEF

Sliced roast beef, fig preserves drizzled with blue cheese dressing, lettuce, sliced tomato.

AMAZING ANTIPASTI

Honey ham, salami, cheese, lettuce, sliced tomato, drizzled with house vinaigrette.

THE CAESAR

Chicken strips, romaine lettuce, sliced tomato, parmesan cheese, caesar dressing.

THE WATERFRONT

Chef's delightful tuna salad, lettuce, sliced tomato.

THE ATHENS (v)

Hummus, feta cheese, roasted red peppers, pepperoncini, lettuce, tomatoes.

HONEY TURKEY

Sliced roasted turkey with cranberry aioli, lettuce, sliced tomatoes.

THE REUBEN

First cut pastrami sliced, tomato basil slaw, lettuce, tomatoes.

PACKAGES

MINIMUM 10

SANDWICH / BUFFET PACKAGE

Includes cookie, or brownie

1 side **\$18.95 per person**

2 sides **\$21.95 per person**

**YOU MAY OPT FOR A SANDWICH
OR A WRAP ONLY BUFFET**

BENTO BOXES

Starts at \$24.00 each

Please ask your Account Executive about our bento boxes

CHIPS

\$2.50 each

S I D E S

MINIMUM 10 \$6.00 per person

HARBOR SALAD (gf v)

Mixed greens, crumbled blue cheese, dried cranberries, sugared pecans, sliced red onions, sweet dijon vinaigrette.

CAESAR SALAD (v)

Crisp romaine lettuce, parmesan cheese, garlic croutons, classic caesar dressing.

SIMPLY FRESH GARDEN SALAD (gf)

Mixed greens, tomatoes, English hot house cucumbers, Italian dressing.

CHIPOTLE CAESAR SALAD (gf)

Mixed greens, grape tomatoes, crumbled bacon, shaved parmesan, creamy chipotle dressing.

CHOPPED GREEK SALAD (v gf)

Romaine lettuce, grape tomato diced cucumbers, sweet pepper strips, olives, feta cheese, greek salad dressing.

EVERYONE'S FAVORITE POTATO SALAD (v)

Yukon gold, Japanese sweet potato, jewel yam salad prepared Amish style.

HERBED POTATO SALAD (gf, df)

Yukon gold, fresh herbs, dijon shallot vinaigrette.

LENTIL & BULGUR WHEAT SALAD

(v ve df nf)

Lentils, bulgur wheat, fresh herbs, mint radishes, cumin, simple vinaigrette.

SOBA NOODLE SALAD (ve v df)

Carrots, cucumbers, sweet peppers, radish slices, green onions, snipped cilantro sesame ginger dressing

MEDITERRANEAN CHICKPEA

SALAD (gf v vg)

Chickpeas, kalamata olives, red onions, grape tomato, green peppers, fresh herbs.

GARDEN PASTA SALAD (v)

Penne pasta, shredded cabbage, sweet corn kernels, celery, onions, fresh herbs, french creole dressing.

ROASTED-PEPPER PASTA SALAD (v)

Rigatoni, roasted red peppers, basil, mozzarella cheese, roasted garlic dressing.

ORZO, ASPARAGUS, OLIVES & FETA CHEESE SALAD (v)

Orzo pasta, chopped asparagus, kalamata olives, crumbled feta cheese dijon mustard vinaigrette.

TEXAS COWBOY SALAD (gf df nf v vg)

Diced tomatoes, diced red onion, black beans, black eyed peas, corn, pepper, jalapeno pepper, and cilantro.

PEARL PASTA SALAD (v nf)

Acini di pepe pasta, corn, sundried tomatoes, parmesan cheese, herbs & spices, pesto dressing.

ROASTED TOMATO & PESTO PASTA

(v)

Farfalle, roasted tomatoes, basil, grated parmesan cheese.

vg- Vegan **nf-**Nut Free **gf** – Gluten Free

df- Dairy Free **v-** Vegetarian

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N O U R I S H I N G B O W L S

T A S T Y T E M P T A T I O N S

TASTY TEMPTATIONS

PRESENTED ON TRAYS

MINIMUM 10

Add a Garden-Fresh Salad for just \$4.00 per person

INSTYLE SALMON (df gf)

Baked salmon marinated with chef's seasoning blend, grilled garlic chicken presented on a bed of lettuce, potato salad, sweet onion dressing orange chipotle. **\$26.00 per person**

CHICKEN CAESAR

Grilled chicken, crisp romaine lettuce, garlic croutons, parmesan cheese, tortellini with tomato and pesto, caesar dressing. **\$23.00 per person**

TEXMEX CHICKEN (df gf)

Roast chicken breast loin on a bed of greens sweet corn, pinto beans, green peppers and onion, cilantro and chipotle dressing. **\$23.00 per person**

HERB CHICKEN SALAD (df gf)

chicken breast sliced on a bed of greens, red bliss potatoes olives, parsley, tomato, classic Italian dressing. **\$24.00 per person**

THAI BEEF SALAD (df gf)

Chilled beef strips marinated in a Thai dressing sesame noodles, sweet and sour cabbage slaw, red pepper ginger vinaigrette. **\$24.00 per person**

ASIAN NOODLE SALAD (v)

Asian style egg noodles, carrots, celery, onions, shredded cabbage sweet corn, snow peas, sweet pepper strips, sesame ginger dressing. **\$18.00 per person**

NOURISHING BOWLS

MINIMUM 10

\$18.00 each – Up to 4 Selections

GRAIN-FREE BURRITO BOWL (gf df nf)

Shredded Mexican chicken, black beans, sweet potatoes, sweet peppers, diced red onions, cauliflower rice, honey chipotle dressing

TOFUMANIA (vg v)

Roasted mushroom blend mix, oven roasted tofu, shredded cabbage, cucumbers, basil, roasted almonds, cauliflower coconut rice blend, organic shredded baby kale and sesame ginger vinaigrette

INSTYLE RICE BOWL (v vg)

Lettuce, coconut rice, lentil salad, carrots, roasted cauliflower, shredded cabbage, apple chipotle vinaigrette

MEDITERRANEAN BOWL (v vg)

Lettuce, roasted vegetables (cauliflower, carrots), hummus, cabbage slaw, tomato, pickled onions, cucumbers, lemon tahini dressing

QUINOA AND FARRO SALAD (gf v)

Quinoa, farro, feta cheese. chickpea salad, cucumber, red onion, sundried tomato, diced sweet peppers, herbs, greek salad dressing

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H O T

E N T R E E S

HOT BUFFETS

MINIMUM 10

SIMPLY YUMMY

\$27.00 per person

- Honey garlic chicken (nf df gf)
- Sesame ginger salmon (df)
- Pasta pomodoro (v vg)
- Herb roasted potatoes (v gf df nf vg)
- Whiskey glazed carrots (df nf)
- Simple green salad (gf vg)
- Italian vinaigrette, ranch dressing

THE BUFFET 1

\$25.00 per person

- InStyle chef's seasoning blend chicken (gf df nf)
- Savory beef pasta
- Penne with a fire roasted pepper sauce (v)
- Green beans with red pepper confetti (v vg gf df nf)
- Roasted herbed potatoes (gf nf df v vg)
- Simple garden salad with red wine vinaigrette (v gf df nf)

THE BUFFET 2

\$27.00 per person

- Spiced salmon with tomato butter
- Grilled herbed chicken (gf df nf)
- Herb roasted potatoes (v gf df nf vg)
- Oven roasted vegetables with herbs & spices (v gf df nf vg)
- Buttered green beans with caramelized shallots (v gf df nf vg)
- Simple garden salad, lemon vinaigrette (v df nf)

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HOT BUFFETS

MINIMUM 10

LATIN FARE

\$35.00 per person

- Ancho Chili Glazed Salmon
- Peruvian Beef (gf df nf)
- Chimichurri Chicken
- Spanish Rice with Carrots & Corn
- Sweet Plantains
- Garlicky Green Beans
- Mixed Greens Salad with Red Wine Vinaigrette

THAT'S ITALIAN

\$25.00 per person

- Spinach ravioli tossed in a light pesto sauce (v)
- Meat lasagna with ground beef, triple cheese blend (nf)
- Garlic bread (nf)
- Caesar salad with classic Caesar dressing

SOUTHERN SOUL

\$26.00 per person

- Southern style fried chicken (mixed parts only) (nf df)
- BBQ beef skillet (df nf)
- Cajun spiced potatoes and onions toss (v, df nf, gf)
- Mac & triple cheese (v, nf)
- Steamed cabbage with carrots and corn (v, df nf, gf)
- Cornbread
- Marinated cucumber, onion & tomato salad (df nf v vg)

vg- Vegan nf-Nut Free gf – Gluten Free df- Dairy Free v- Vegetarian

HOT BUFFETS

MINIMUM 10

FROM THE MEDITERRANEAN

\$26.00 per person

- Chicken souvlaki (gf nf)
- Beef meatballs in Greek inspired tomato sauce (df nf)
- Lemon rice (df nf gf v)
- Tzatziki sauce (gf nf)
- Mediterranean chickpea salad (v)
- Greek Salad with sliced cucumbers, tomatoes, green bell pepper, red onion, olives, and feta cheese with Greek dressing

INTERNATIONAL FARE

\$27.50 per person

- Harissa spiced chicken (gf df nf)
- Brazilian beef (gf df nf)
- Cinnamon almond cous cous (v vg df)
- Roasted Yukon gold potatoes (v gf df nf vg)
- Bourbon glazed carrots (v vg df nf)
- Ethiopian green salad :- mixed greens, sliced red onion, tomatoes, diced jalapeno peppers with red wine vinaigrette

TRIP TO CHINATOWN

\$26.85 per person

- Honey sesame chicken with a Cantonese inspired sauce
- Orange beef with onions and sweet peppers stir fry
- Seasonal vegetable toss (gf df)
- Vegetable Spring Rolls with Sweet Chilli Sauce (vg v)
- Steamed White Rice (gf df nf v vg)
- Asian Salad with shredded carrots, cucumber strips, lettuce blend (gf df nf v vg)
- Ginger Sesame Dressing

SUMMER'S COMING

\$23.95 per person

- BBQ pulled beef with potato buns
- BBQ pulled chicken with potato buns
- Baked mac & cheese (v)
- Creamy coleslaw (gf nf)

SOUTH OF THE BORDER

\$27.50 per person

- Mexican inspired Chicken creamy jalapeno sauce (df nf)
- Fajita Carne with sweet peppers (gf df nf)
- Tortilla chips, charred corn salsa (gf df nf)
- Cilantro rice (gf, df, nf, v, vegan)
- Mexican Caesar salad - lettuce, black beans, corn, parmesan cheese, tomatoes (gf, nf)

ROCKIN' TACOS

\$30.00 per person

- Korean BBQ beef
- Tandoori chicken - Indian spices (gf)
- Panko crusted fish strips
- Spanish yellow rice (gf v vg)
- Sides- Kachumber salad (cucumbers, tomatoes, onions), creamy lakeside slaw, Nappa cilantro slaw (gf nf)
- Toppings – cucumber cilantro raita (yogurt sauce), San Diego crème sauce, Pico de gallo, sour cream, tomato salsa, diced red onions, lettuce, shredded cheese, lime wedges
- Fixins – flour and corn tortillas, tortillas chips

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HOT BUFFETS

MINIMUM 10

PHILLY CHEESE STEAK BAR

\$25.00 per person

- Seasoned Grilled Steak Strips (gf, df, nf)
- Grilled Chicken Strips (gf, df, nf)
- Toppings:- Charred Red & Green Bell Peppers, Charred Jalapeños, Caramelized Onions, Sauteed Mushrooms, Provolone Cheese, hot sauce
- Cheese Steak Rolls (v)
- Mayonnaise packs, vegan mayo
- Harbor Salad with mixed greens, crumbled blue cheese, dried cranberries, sliced red onions, sugared pecans (gf)
- sweet dijon vinaigrette

HOUSE SPECIAL

\$27.50 per person

- InStyle chicken marinated with house seasoning (gf df nf)
- Lemon herb butter seabass (gf df nf)
- Parslied potatoes (gf df nf v vg)
- Garlicky green beans (gf df nf v vg)
- Simple green salad (gf df nf v vg)
- Italian vinaigrette, ranch dressing

Protein Quantities are 5 ounces total for all buffets

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VEGETARIAN -VEGAN SELECTIONS

INDIAN TREAT

\$19.00 per person

- Chickpea Masala – Indian inspired spices
- Lemon cashew rice
- Simple green salad with mixed greens, tomatoes, cucumbers,
- Lemon cumin vinaigrette

ROASTED TOFU WITH BUTTERNUT SQUASH

\$19.00 per person

- Cubes of tofu, butternut squash, herbs, spices, tomato coconut reduction
- Simple green salad with an oil and vinegar dressing

SPICY HAVANA BLACK BEANS

\$19.00 per person

- Black beans prepared in a special Cuban sauce
- Cumin rice
- Sweet Plantains
- Simple Green salad with cumin lime dressing

CHIPOTLE STYLE TEX MEX BAR

\$24.00 per person minimum 10

- Roasted cauliflower with Tex mex seasoning
- Mexican style pinto beans, shredded lettuce, vegan cheese
- Lime wedges, vegan sour cream, sweet pepper & onion sauté tomato salsa, charred corn salsa, corn OR flour tortillas
- Honey chipotle salad dressing
- Tossed green salad with oil and vinegar dressing

CRISPY ASIAN TOFU

\$19.00 per person

- Oven toasted tofu, sweet peppers and onions tossed with in a hoisin ginger sauce, steamed rice

H O R S D' O E U V R E S

R E C E P T I O N D I S P L A Y S

H O R S D D' O E U V R E S

CORNBREAD CUPCAKES

\$3.25 per piece Minimum 2 doz

Savory cupcake with triple cheese frosting topped with bacon jam

CARIBBEAN STYLE BEEF PATTIES

\$2.95 per piece Minimum 2 doz

Seasoned beef in a flaky pastry

CARIBBEAN STYLE CHICKEN PATTIES

\$2.95 per piece Minimum 2 doz

Seasoned chicken in a flaky pastry

BAYOU BISCUITS

\$2.95 per piece Minimum 2 doz

Bite size biscuits, honey ham cajun remoulade sauce

THAI SHRIMP

\$2.95 per piece Minimum 2 doz

Grilled Thai shrimp, coconut ginger aioli

GINGER SHRIMP CANAPE

\$2.95 per piece Minimum 2 doz

Orange cream mousse on rye rounds

STUFFED BABY POTATOES (gf v)

\$2.95 per piece Minimum 2 doz

Dill crème fraiche

PETITE CRAB CAKES

\$3.25 per piece Minimum 2 doz

Spicy tomato aioli

SAMOSAS

\$2.50 per piece Minimum 2 doz

Potato and Peas, Sweet Tamarind Chutney

SPANAKOPITA

\$2.75 per piece Minimum 2 doz

Spinach & cheese in phyllo pastry

MEATBALLS Choose 1

Marinara, Spicy and Sweet or BBQ

\$2.50 per piece Minimum 2 doz

MAC & CHEESE BITES

\$ 2.75 per piece Minimum 2 doz

ASSORTED SAVORY CUSTARD TARTS

\$2.45 per piece Minimum 4 doz

Spinach & cheese, bacon & cheese (combo)

KEBABS

\$3.50 per piece Minimum 2 doz each

Harissa Spice **OR** Teriyaki **chicken**

Plum sauce **OR** Greek yogurt sauce select sauce to match selection

CODFISH FRITTERS

\$3.00 per piece Minimum 2 doz

Salted codfish, habanero mango sauce

CHICKPEA BEIGNETS

\$2.95 per piece Minimum 2 doz

Lentil batter with cumin, garam masala, deep fried served with spicy mango sauce

FRIED CHICKEN SLIDERS

\$3.75 per piece Minimum 2 doz

Chicken, housemade pickles, Nashville hot honey drizzle

JERK CHICKEN SKEWERS

\$2.95 per piece Minimum 2 doz

Chicken morsels in a spicy island paste on skewers , mango drizzle

CAPRESE SKEWERS

\$3.25 per piece Minimum 2 doz

Fresh mozzarella balls skewered with tomatoes and fresh basil drizzled with balsamic reduction

CLASSIC SPRING ROLLS

\$3.00 per piece 2 doz Minimum

Spring rolls deep fried, sweet chili sauce

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df- Dairy Free **v-** Vegetarian



R E C E P T I O N D I S P L A Y S

MINIMUM 10 Persons

TRADITIONAL CHEESE BOARD

\$8.50 per person

Cheddar, swiss and pepper jack, crackers, grapes.

SEASONAL CRUDITES (gf v)

\$5.75 per person

Grape tomatoes, sweet peppers, broccoli and cauliflower florets carrots, celery, mushrooms, ranch and herb onion dips.

MEDITERRANEAN DISPLAY

\$12.95 per person

Hot sausage, olives, tomatoes, marinated artichokes, cubed feta roasted red pepper & creamy hummus, caponata, cucumbers, grapes, bell pepper strips, smoked paprika pita chips.

CHARCUTERIE & CHEESE DISPLAY

\$9.45 per person

domestic and international cheeses, sliced cured meats, dried fruits, nuts, olives, grapes, sliced french bread, gourmet crackers.

GRAZING STATION

\$11.75 per person

Prosciutto, soppressata, honey ham, dried fruits, nuts, marinated olives, artichoke hearts, blue cheese, creamy brie drizzled with lavender honey, aged cheddar, honey chevre, triple cheese torte, grapes, cornichons, whole grain mustard, fig preserves, guava paste grapes, grilled baguette, gourmet crackers, and crackers.

TEXAS COWBOY CAVIAR

\$8.00 per person

dice tomatoes, diced red onion, black beans, black eyed peas, corn, pepper, jalapeno pepper, and cilantro, tortilla chips.



D E S S E R T S

S N A C K S

T H I R S T Q U E N C H E R S

N E C E S S I T I E S

DESSERTS

MINIMUM 10

ASSORTED COOKIES

\$3.00 per piece

oatmeal & cranberry with white chocolate chips, chocolate chip, double chocolate fudge, oatmeal.

BROWNIES

\$4.00 per piece

Double fudge brownies, blondies, lemon bars.

DESSERT SHOTS

\$4.25 per piece Minimum 1 doz

Strawberry shortcake, peanut butter fantasy, Kahlua chocolate

FLAN

\$4.00 per cup Minimum 1 doz

COOKIE & BAR SELECTION

\$4.00 per 2 pieces minimum 10 persons

FLOURLESS CHOCOLATE CAKE

\$5.00 per piece

RICE KRISPY SQUARE TREATS

\$4.15 per piece Minimum 1 doz

DESSERT TRAY ASSORTMENT

\$7.00 per person Minimum 10 persons

A delicious array of desserts may include mini eclairs, cream puffs, truffles and other creations; selections change often

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SNACKS

MINIMUM 10

SWEET & SALTY

\$4.95 per person

Potato chips, pretzels, salty nuts and mini chocolate candies

POWER BREAK

\$7.25 per person

Granola bars, fruit cups, assorted salty nuts, protein energy bites, cheese balls with crackers, crispy chick peas

SEASONAL CRUDITE CUPS

\$5.50 each

Crudité cups filled with seasonal vegetables, ranch dip

SPINACH DIP

\$7.00 per person

Served with restaurant style tortilla chips

CORN JALAPENO & BACON DIP

\$6.00 per person

Tortilla chips

ASSORTED CHIPS & DIP

\$3.95 per person

Potato & tortilla chips

Onion dip, charred corn & tomato salsa

ROASTED GARLIC HUMMUS

\$5.00 per person

Housemade smoked paprika chips

TRAIL MIX

\$3.50 per bag

KIND BARS

\$3.85 each

THIRST QUENCHERS

MINIMUM 10

BOTTLED JUICES

\$2.85 each

Orange, cranberry

SODAS

\$2.35 each

Coca-Cola, diet coke, ginger ale, sprite

LA CROIX

\$2.50 each

REGULAR OR DECAF COFFEE

\$26.00 per airpot - 10-12 cups

includes creamers, sugar, splenda, equal, and airpot rental

ICED TEA

\$25.00 per gallon

Sweetened or unsweetened

OTHER NECESSITIES

DISPOSABLE CHAFER SET WITH FUEL

\$12.00 each

WATER PAN AND FUEL ONLY

\$8.00 per set

SERVING PIECES

\$2.00 each

DISPOSABLES PACKAGE

\$2.95 per person

Plates, Cups, Cutlery, Napkins

vg- Vegan nf- Nut Free gf- Gluten Free
df- Dairy Free v- Vegetarian





Instyle Caterers Thank You

And Appreciate Your Business

www.InstyleCaterers.com

contact@InStyleCaterers.com

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