



# InStyle

CATERERS

## Celebrate At Home Catering Menu

## HORS D'OEUVRES BY THE DOZEN 3 DOZEN MINIMUM • 72 HOURS NOTICE PLEASE

### Cold Hors D' Oeuvres No Reheating Required

SMOKED SALMON CANAPÉS  
Smoked Salmon | Diced Red Onion | Dill

CHILLED JUMBO SHRIMP  
Spicy Garlic Aioli

CHICKEN AND DRIED CRANBERRY SALAD  
Pastry Cups | Diced Red Peppers

TENDERLOIN BRUSCHETTA  
Beef | Horseradish Aioli

CUCUMBER CHILLS  
Pickled Cucumber Slices | Rye Rounds | Dill Mayonnaise

GINGER SHRIMP CANAPÉS  
Shrimp | Orange Cream | Pumpnickel Rounds

CORNBREAD CUPCKAES  
Three Cheese Frosting | Bacon Jam

SHRIMP AND LOBSTER ROLLS

CHEVRE CROSTINI  
Goat Cheese | Sundried Tomato Pesto

GARLIC THYME LAMB ON  
POTATO MEDALLIONS  
Lemon Aioli

GOAT CHEESE CROSTINI WITH FIG COMPOTE

VEGETABLE SHOTS  
Grape Tomatoes | Celery Sticks | Baby Carrots  
Ranch Dip

SHRIMP DEVEILED EGGS

### Hot Hors D' Oeuvres Reheating Required

MARYLAND STYLE CRAB CAKES  
Cajun Remoulade Sauce

MINIATURE REUBEN PUFFS  
Puff Pastry | Corned Beef | Sauerkraut

HARISSA SPICED CHICKEN SKEWERS

VEGETABLE SAMOSAS  
Tamarind Chutney

CRAB CAKE SLIDERS

BEEF SLIDERS

CHICKPEA FRITTERS  
Passion Fruit Raita

WINGS THREE WAYS  
BBQ | Jerk | Char Sui

JERK CHICKEN SKEWERS

SPANAKOPITA

GRILLED THAI SHRIMP  
Coconut Ginger Aioli

MACARONI AND CHEESE BITES

SHRIMP CAKES  
Tomato Relish

BLACK BEAN CAKES  
Chili Crème Fraiche

CRAWFISH BEIGNETS  
New Orleans Creole Sauce

FIG AND HAM PINWHEELS

GARLIC THYME LAMB ON POTATO MEDALLIONS  
Lemon Aioli

CODFISH FRITTERS  
Habanero Mango Sauce

## 10 PERSON MINIMUM

### DISPLAYS

HOT SPINACH AND ARTICHOKE DIP  
Jumbo Style restaurant Tortilla chips

HOT CRAB DIP  
Sliced French Bread

ASSORTED TORTES  
• Smoked Salmon And chives  
• Roasted Red Pepper  
• Three Cheese  
Crackers| Toasted Naan| Garlic Crostini

ARTISAN & DOMESTIC CHEESE DISPLAY  
Aged Cheddar| Saga Blue | Smoked Gouda  
Chevre| Boursin |Gouda | Grapes | Seasonal  
Berries |Nuts | Crackers

GRILLED VEGETABLE DISPLAY  
Yellow Squash | Zucchini | Carrots| Asparagus  
Sweet Peppers  
Balsamic Dressing

MEDITERRANEAN MEZE PLATTER  
Roasted Red Pepper Hummus| Classic  
Hummus| Meze Crostini  
Feta Cheese, Olive & Sundried Tomato Spread  
Baba Ghanoush |Smoked Paprika Pita Points  
Marinated Olives

CHEESE AND CHARCUTERIE DISPLAY  
Assorted Cheeses| Salami| Summer Sausage  
Sliced Turkey |Prosciutto| Soppressata | Ham  
Dried Fruits| Nuts | French Bread

CHICKEN BREAST LOIN DISPLAY  
InStyle Flavor| Curry Masala |Harissa  
Honey Mustard | Raita | Mango Sauces  
(Choose 2)

### ENTREES

BEEF SHORT RIBS WITH CINNAMON ORANGE JUS

ANDOUILLE SAUSAGE STUFFED  
BEEF TENDERLOIN  
Roasted Garlic Madeira Sauce

POMEGRANATE GLAZED PORK CHOPS

PAN SEARED DUCK WITH ORANGE GASTRIQUE

CHICKEN BREAST IN A CREAMY TOMATO SAUCE

LEMON CHICKEN  
Chicken | Parsley Lemon Sauce

HARISSA SPICED CHICKEN BROCHETTES

CHAR SUI CHICKEN BROCHETTES

BBQ CHICKEN

MAPLE GRILLED SALMON

BAKED SALMON  
Coconut Cilantro Sauce| Tomato Onion Compote

FILLET OF COD  
Lemon Vodka Sauce

EASTERN SHORE STYLE CRAB CAKES

COCONUT RICE MEDLEY  
Chicken| Gandules |Shrimp| Sausage | Herbs

BROCCOLI, FETA & ALMOND BAKLAVA

CHEESY PENNE WITH ROASTED  
RED PEPPER SAUCE

CURRIED BUTTERNUT SQUASH AND CHICKPEAS

CUBAN BLACK BEANS  
Saffron Infused Rice

PALAK TOFU  
Coconut Milk | Spinach | Spices

## 10 PERSON MINIMUM

### SALADS

ARUGULA, FRISEÉ, ROMAINE AND WATERCRESS  
Blue Cheese Vinaigrette | Candied Pecans

ITALIAN CHOPPED SALAD  
Arugula | Mixed Greens | Gorgonzola Cheese  
Red Wine Vinaigrette

MARINATED TOMATO SALAD  
Onions | Ginger | Spices  
Balsamic Ginger Vinaigrette

BRAZILIAN KALE, AVOCADO, TOMATO SALAD  
Orange Wine Vinaigrette

SPINACH AND BLUEBERRY SALAD  
Baby Spinach | Blueberries | Bacon | Pecans  
Crumbled Blue Cheese | Mustard Vinaigrette

GARDEN FRESH SALAD  
Mesclun Mix | English Cucumbers | Summer  
Tomatoes

### SIDES

RED QUINOA AND VEGETABLE PILAF

STEAMED ASPARAGUS

GREEN BEANS AND CAROTS

BROCCOLI, FETA AND ALMOND BAKLAVA

ROASTED HONEY GINGER CARROTS

KOLKATA SPICED CABBAGE

CHINCOTEAGUE CORN PUDDING

TRUFFLE YUKON GOLD POTATOES

COCONUT BASIL RICE PILAF

CARROT GINGER RICE

TRUFFLED MASHED POTATOES

ROASTED YUKON &  
KOREAN SWEET POTATO MEDLEY

### PASTA

ASIAN NOODLE SALAD  
Vegetables | Egg Noodles | Scallions | Roasted Peanuts | Sesame Garlic Vinaigrette

MEDITERRANEAN SALAD  
Pearl Couscous | Orzo | Garbanzo Beans Red Quinoa | Feta Cheese | Basil Lemon Vinaigrette

ORZO, ASPARAGUS, OLIVE AND FETA CHEESE SALAD  
Lemon Dijon Vinaigrette

MARINATED CARROT, SWEET PEPPER AND RED ONION SALAD  
Tomato Tarragon Vinaigrette

### SOUPS

COLD MANGO AND BRANDY SOUP

WATERMELON GAZPACHO  
Feta Crema

CAULIFLOWER SOUP WITH ALMONDS  
Potato | Turmeric | Milk

CURRIED SUMMER SQUASH SOUP

## DESSERTS

MINI PIES  
Sweet Potato  
Apple

CUPCAKES\*\*  
Vanilla  
Or  
Chocolate

WHITE CHOCOLATE  
BANANA PUDDING

WHITE CHOCOLATE BREAD  
PUDDING

KAHLUA CHOCOLATE TRIFLE  
Almond Brittle  
Chocolate Cake

LEMON BUNDT CAKE

VANILLA CARAMEL BREAD  
PUDDING

FLUFFY PEANUT BUTTER  
CHOCOLATE SHOTS

COCONUT MACAROON GF  
Almonds

STRAWBERRY SHORTCAKE  
TRIFLE

STRAWBERRY SHORTCAKE  
SHOTS

COCONUT MACAROON  
Dark Chocolate

CHEESECAKE BITES

RUM BALLS  
Nuts

ADULT CAKE POPS

ALMOND COOKIES GF

ALMOND COCONUT GF  
COOKIES

STRAWBERRY SOUP SHOTS

MINI PASSION FRUIT TARTS

COCONUT ROLLS  
Almonds  
Puff Pastry

MINI MANGO TARTS

PEANUT BUTTER GF  
COOKIES

GF- Gluten Free

V- Vegetarian