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BREAKFAST 10-person minimum

RISE AND SHINE

\$8.00 per person

An Assortment of Freshly Baked Goods
Preserves, Butter, Seasonal Fresh Fruit Salad
Regular Coffee, Decaf Coffee
English and Herbal Teas
Assorted Fruit Juices
V8 Vegetable Juice
Tomato juice
Bottled Water

add \$2.25 per person
add \$2.25 per person
add \$2.00 per person
add \$2.00 per person
add \$2.00 per person
add \$1.45 each

THE EIFFEL TOWER **GF**

\$10.50 per person

Bountiful Platter of Brie, Vintage Cheddar, Chevre Cheese
Ham, Salami, Gluten Free Crackers, Gourmet Crackers
Mustard, Seasonal Fresh Grapes

SMOKED SALMON PLATTER

\$13.50 per person

Sliced Smoked Salmon, Sliced Red Onion Rings,
Tomatoes and Cucumbers, Bagels, Cream Cheese

FRUIT KEBABS

\$4.25 each

Fresh Fruit Kebabs with Yogurt Mint Dip

QUICK AND EASY

\$5.50 each

Eggs & Cheese on a Freshly Baked Croissant
Egg Whites on a Freshly Baked Croissant
Eggs, Spinach, Cheese in A Flour Tortilla Wrap

CASSEROLES

\$49.00 each (serves 8-10 persons)

Garden Vegetables Herbs, Potatoes, Egg Custard Casserole **GF**
Spinach, Tomatoes, Cheese, Potatoes, Egg Custard, Casserole **GF**
Kale, Brie & Tomato Potatoes, Egg Custard, Casserole **GF**

INSTYE FRENCH TOAST

\$4.95 per person

Served with Syrup, Fresh Seasonal Berries

BREAKFAST ON THE GO IN A BAG

\$7.95 per person

Bagel (Cream Cheese Spread) or Muffin
Bottled Orange or Cranberry Juice
Apple or Banana

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

VE- Vegan

BREAKFAST ADDITIONS

Bacon Strips - 2 pieces GF	\$3.25 per person
Turkey Bacon Strips - 2 pieces GF	\$3.25 per person
Pork Sausage Links - 2 pieces GF	\$3.25 per person
Turkey Sausage Links - 2 pieces GF	\$3.25 per person
Breakfast Potatoes GF V VE	\$3.00 per person
Farm Fresh Scrambled Eggs - 2 eggs GF	\$3.90 per person
Tofu Scramble	\$4.45 per person
Hard Boiled Eggs DF GF	\$1.35 each
Seasonal Fruit Salad GF V VE	\$4.25 per person
Whole Fruit GF V VE	\$1.50 each
Fresh Baked Breads & Pastries	\$3.25 per person
Yogurt Parfaits with Granola & Fresh Berries	\$4.65 each
Individual Yogurt Cups	\$1.95 each
Chia Pudding DF GF	\$4.75 each
Breakfast Bars	\$2.45 each
Gluten Free Breakfast Bars	\$3.35 each
Gluten Free Muffins (Min order 3)	\$4.65 each

*OATMEAL BAR

Steel Cut Oats, Brown Sugar, Chocolate Chips, Walnuts Dried Cranberries, Chia Seeds, Flaxseed Meal, Blueberries Choose five toppings	\$6.25 per person
Additional toppings	\$1.00 per person
Coconut, Soy or Almond Milk	\$4.75 per quart

*QUINOA BAR GF

All fixins same as for Oatmeal Bar	\$6.75 per person
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*BREAKFAST BURRITO BAR

Scrambled Eggs, Egg Whites, Hard Boiled Eggs, Turkey Sausage Turkey Bacon, Mashed Avocado, Salsa, Sweet Peppers, Diced Onions Soft Flour Tortillas, Corn Tortillas	\$10.25 per person
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*ALL AMERICAN BREAKFAST

Farm Fresh Scrambled Eggs, Breakfast Potatoes, Bacon Strips Breakfast Breads	\$11.95 per person
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*BREAKFAST SAUSAGE BLEND

Sautéed Kielbasa Breakfast Sausage, Onion, Sweet Peppers	\$5.95 per person
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*Chafer required

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BREAKFAST 10-person minimum

Frittata Cupcakes	\$3.75 each
Ham and Swiss Cheese Pinwheels	\$3.75 each

GLUTEN FREE BREAD

Banana or pumpkin	\$21.25 per loaf
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QUICK AND EASY

	\$5.25 each
<ul style="list-style-type: none">Eggs & Cheese on CiabattaEgg Whites on CiabattaFlorentine WrapSpinach, Eggs, Shredded Cheese	

SANDWICH COMBINATION 10-person minimum

SANDWICHES / WRAPS

CLASSIC SANDWICH SELECTIONS

GLUTEN FREE BREAD	Add \$1.75 per sandwich
Includes one or two salads, cookie or brownie platter	
1 salad	\$11.95 per person
2 salads	\$14.95 per person

SIGNATURE SANDWICH SELECTIONS

Includes one or two salads, cookie or brownie platter	
1 salad	\$13.15 per person
2 salads	\$15.65 per person

WRAP SELECTIONS

Includes one or two salads, cookie or brownie platter	
1 salad	\$13.00 per person
2 salads	\$15.55 per person

ALL THE CLASSICS

	\$7.00 each
<ul style="list-style-type: none">Roast Top Round of Beef with Swiss cheese, Lettuce & TomatoBlack Forest Ham & Swiss Cheese with Lettuce & TomatoChicken Salad with Lettuce & TomatoTuna Salad with Lettuce & TomatoRoasted Vegetable in a Pita Pocket with Herbed Cream Cheese VHoney Roasted Turkey & Swiss CheeseEgg Salad with Lettuce & Tomatoes V	

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SANDWICHES: 3 Selections Per Order 10-person minimum

SIGNATURE SANDWICHES Minimum 3 sandwiches per selection \$8.25 each

All sandwiches are served on freshly baked breads with leaf lettuce & sliced tomatoes

THE MONUMENT

Oven Roasted Turkey, Apple and Watercress on a Brioche Roll

SMOKED TURKEY SANDWICH WITH ROSEMARY MARMALADE

On Multigrain Bread

TURKEY BANH MI

Turkey, Pickled Carrots, Cucumbers, Cilantro with Sriracha on a Soft White 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, Wasabi Aioli, on a Kaiser Roll

CHEF'S DELIGHT

Roasted Chicken Salad, Cranberry Chutney on a Buttery Croissant

GRILLED TANDOORI CHICKEN BREAST IN NAAN BREAD

Chicken Breast Marinated in Tandoori Spices, Cilantro Slaw, Mango Salsa

INSTYLE GRILLED CHICKEN

Herb Marinated Chicken, Roasted Portobello Mushrooms, Shredded Cheese, Roasted Onions, Drizzled with House Sauce on an Onion Roll

VEGETARIAN SELECTONS

SIMPLICITY

Smoked Gouda and Pepper Jack Cheese, House Made Pickles, Vidalia Onion Aioli on Wheat & Oat Roll

THE OXFORD

Goat Cheese, Red Peppers, Fig Preserves, Cucumber Slices on Ciabatta Roll

CLASSIC CAPRESE

Sliced Mozzarella, Tomatoes, Fresh Basil Drizzled with Balsamic Vinaigrette on French Baguette

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GLUTEN FREE SANDWICHES OPTIONS

\$8.75 each

SIGNATURE SANDWICHES

Whole Grain Gluten Free Bread, Leaf Lettuce and Sliced Tomatoes

ROASTED TURKEY AND AVOCADO GF

Sliced Turkey, Black Cherry and Red Onion Compote, Mayonnaise

THE ORIGINAL ROAST BEEF GF

Shaved Beef with Chipotle Lime Mayonnaise

DC CLUB GF

Turkey, Ham, Bacon, Swiss Cheese, Red Onion, Honey Dijon (Organicville) Dressing

THE GULF COAST GF

Shrimp Salad

CHEF'S DELIGHT GF

Roasted Chicken Salad, Cranberry Chutney

ROASTED VEGGIES GF V

Zucchini, Yellow Squash, Sweet Peppers, Garden Cheese Spread

INSTYLE GRILLED CHICKEN GF

Herb Marinated Chicken, Roasted Portobello Mushrooms, Shredded Cheese, Roasted Onions, Drizzled with House Sauce

THE CLASSICS

\$8.95 each

Whole Grain **GLUTEN FREE** Bread, Leaf Lettuce and Sliced Tomatoes

ROAST BEEF WITH SWISS CHEESE GF

BLACK FOREST HAM AND SWISS CHEESE GF

CHICKEN SALAD GF

TUNA SALAD DF GF

ROASTED VEGETABLES WITH HERBED CREAM CHEESE GF V

HONEY ROASTED TURKEY AND SWISS CHEESE GF

EGG SALAD DF GF V

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ALL WRAPPED UP 3 Selections Per Order 10-person minimum \$7.95 each

HONEY TURKEY

Sliced Roasted Turkey with Cranberry Aioli, Lettuce, Sliced Tomato, Garlic Herb Tortilla

ROASTED TURKEY AND AVOCADO

Sliced Turkey, Black Cherry and Red Onion Compote, Lettuce, Sliced Tomato, Spinach Tortilla

FIG AND BEEF

Sliced Roast Beef, Fig Preserves Drizzled with Chunky Blue Cheese Dressing, Lettuce, Sliced Tomato, Whole Wheat Tortilla

AMAZING ANTIPASTI

Honey Ham, Salami, Cheese, Lettuce, Sliced Tomato, drizzled with Italian Vinaigrette, Sundried Tomato Tortilla

FROM THE SOUTH

Fried Chicken Breast Strips, Lettuce, Sliced Tomato, drizzled with Honey Mustard Dressing Mixed Lettuce, Sliced Tomato, White Flour Tortilla

THE CAESAR

Chicken Strips, Romaine Lettuce, Sliced Tomato, Parmesan Cheese, Caesar Dressing, White Flour Tortilla

THE POTOMAC

Chicken Salad with Dried Cranberries, Caramelized Onions, Lettuce, Sliced Tomato, Garlic Herb Tortilla

THE WATERFRONT

Chef's Delightful Tuna Salad, Lettuce, Sliced Tomato, Honey Wheat Tortilla

VEGETARIAN SELECTONS

THE ATHENS

Hummus, Feta Cheese, Roasted Red Peppers, Pepperoncini, Lettuce, Sundried Tomato Tortilla **V**

ROASTED VEGGIES **V**

Zucchini, Yellow Squash, Sweet Peppers, Garden Cheese Spread, Whole Wheat Tortilla

NEW YORK DELI

\$14.00 per person

Sliced Turkey, Honey Ham, Roast Beef, Tuna Salad
Potato Salad, Coleslaw, American and Swiss Cheeses, Lettuce,
Sliced Tomatoes, Breads, Condiments, Cookies

SALAD TRIO **GF**

\$9.95 per person

Tuna Salad, Chicken Salad, Egg Salad
Offered with Sliced Tomatoes, Lettuce, Onions, Lettuce, Pickle Spears, White and Wheat Rolls

BREAD CHOICES

Croissant, Wheat, White, Rye, Kaiser Roll, Ciabatta, Brioche

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EXTRA! EXTRA!

Regular Potato Chips GF	\$1.25 each
Kettle Chips	\$1.75 each
Pickle Spears	\$0.50 each

BOX LUNCH

Classic Sandwich, Chips, Water	\$9.50 each
Classic Sandwich, Chips, Water, Cookie	\$10.75 each
Classic Sandwich, Chips, Water, Potato Salad Or Cole Slaw, Cookie	\$12.00 each

SIDE SALADS **10-person minimum**

GREEN SALADS \$3.50 per person

HARBOR SALAD **GF V**

Mixed Greens, Crumbled Blue Cheese, Dried Cranberries, Sugared Pecans, Sliced Red Onions

CAESAR SALAD **V**

Crisp Romaine Lettuce, Parmesan Cheese, Garlic Croutons

SIMPLY FRESH GARDEN SALAD **GF**

Mixed Greens, Tomatoes, English Hot House Cucumbers

ORANGE ALMOND SALAD **GF V VE**

Spinach, Mandarin Oranges, Chopped Celery, Green Onions, Toasted Almonds

POTATO SALADS

\$3.50 per person

ROASTED GARLIC VINAIGRETTE POTATO SALAD **GF**

Potatoes, Bacon, Green Onion Tossed in a Roasted Garlic Dressing

EVERYONE'S FAVORITE POTATO SALAD **V**

Yukon Gold, Asian Sweet Potato and Jewel Yam Salad Amish Style

VEGETABLE SALADS

\$3.50 per person

MARINATED CARROT SALAD **V VE**

Carrots, Green Peppers, Red Onions, Tomato Tarragon Dressing

COLE SLAW WITH TOMATO BASIL AIOLI

Shredded Cabbage, Matchstick Carrots, Shredded Red Cabbage, Tomato Basil Aioli

THAI GREEN BEAN SALAD **GF VE**

Green Beans, Grape Tomato Halves, Thai Cilantro Ginger Dressing

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Create Your Own Salad Bar 10-person minimum \$6.75 per person

Green Leaves

Select 1

Romaine	Mesclun	Romaine + Spinach + Kale
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Fixins

Select 5

Shredded Carrots	Red Onions	Cucumbers	Shredded Cabbage
Celery	Black Beans	Cheddar Cheese	Croutons
Parmesan Cheese	Sunflower Seeds	Sweet Peppers	Bacon

Dressings

Select 2

Caesar Dressing	Ranch Dressing	Honey Dijon	Raspberry Vinaigrette
Blue Cheese Dressing	Italian Dressing	Olive Oil & Vinegar	

Breads

Select 1

Assorted Rolls	Pita	Corn Muffin	Naan
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Upgrades

\$3.95 per person

Select 3

Chick Pea Salad	Charred Corn	Olives	Portobello Mushrooms
Beets	Green Onions	Blue Cheese	Walnuts
Almonds	Dried Cranberries	Feta Cheese	Mandarin Oranges
	Chopped Eggs		

Proteins

Grilled Chicken	+ \$6.50 per person	Chicken + Steak	\$7.00 per person
Flank Steak	+ \$ 8.00 per person	Chicken + Salmon	\$7.85 per person
Grilled Salmon	+ \$9.00 per person		
Grilled Shrimp	+ \$ 8.50 per person		
Falafel	+ \$5.25 per person		

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GOURMET PASTA SALAD

\$3.50 per person

ORZO, ASPARAGUS, OLIVES & FETA CHEESE SALAD V

Orzo Pasta, Chopped Asparagus, Kalamata Olives, Crumbled Feta Cheese, Dijon Mustard Vinaigrette

GARDEN PASTA SALAD V

Penne Pasta, Shredded Cabbage, Sweet Corn Kernels, Celery, Onions, Fresh Herbs, French Creole Dressing

ASIAN NOODLE SALAD V

Egg Noodles, Matchstick Carrots, Sweet Peppers, Snow Peas, Green Onions, Shredded Cabbage, Kale, Ginger Soy Dressing

GOURMET BEANS & GRAINS SALADS

\$3.50 per person

BLACK BEAN & CORN SALAD GF V VE

Black Beans, Sweet Corn Kernels, Celery, Herbs, Honey Cilantro Lime Dressing

ZESTY QUINOA SALAD GF V VE

Quinoa, Dried Cranberries, Apricots, Diced Avocados, Green Onions, Lemon Cumin dressing

MEDITERRANEAN CHICKPEA SALAD GF V VE

Chickpeas, Kalamata Olives, Red Onions, Grape Tomato Halves, Green Peppers, Garlic, Fresh Herbs

TASTY TEMPTATIONS

10-person minimum

LUNCH DISPLAYS

Are Served Room Temperature with Freshly Baked Rolls and Butter Cookies,

Add a Garden-Fresh Salad for just \$2.00 Per Person

INSTYLE SALMON DF GF

\$12.75 per person

Baked Side of Salmon Marinated with Chef's Seasoning Blend, Presented on a Bed of Lettuce, Potato Salad, Sweet Onion Dressing

CHICKEN CAESAR

\$9.75 per person

Grilled Chicken, Crisp Romaine Lettuce, Garlic Croutons, Parmesan Cheese, Tortellini with Tomato and Pesto, Caesar Dressing.

TEXMEX CHICKEN DF GF

\$9.75 per person

Roast Chicken Breast Loin on a Bed of Greens
Sweet Corn, Pinto Beans, Green Peppers and Onion, Cilantro and Chipotle Dressing

HERB CHICKEN SALAD

\$9.75 per person

Chicken Breast Sliced on a Bed of Greens, Red Bliss Potatoes
Olives, Parsley, Grape Tomato Halves, Classic Italian Dressing.

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10



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THAI BEEF SALAD DF GF \$11.50 per person

Chilled Beef Strips Marinated in a Thai dressing
Sesame Noodles, Sweet and Sour Cabbage Slaw, Red Pepper Ginger Vinaigrette

ASIAN NOODLE SALAD V \$8.00 per person

Asian Style Egg Noodles, Carrots, Celery, Onions, Shredded Cabbage
Sweet Corn, Snow Peas, Sweet Pepper Strips, Sesame Ginger Dressing

SOUP MINIMUM PURCHASE -2 QUARTS PER SELECTION \$16.95 per quart

Served with Freshly Baked Rolls, Butter Or Crackers
1 QUART SERVES 3-4 PERSONS

HEARTY CHICKEN NOODLE

Noodles, Chicken, Carrots, Celery, Herbs,
Crackers.

BUTTERNUT SQUASH V

Nutmeg Scented Crème Fraiche, Crackers

HOT SELECTIONS 10-person minimum

Buffet entrees offered with freshly baked rolls and butter

CHICKEN

MEDITERRANEAN CHICKEN

\$10.50 per person

Chicken in a Mediterranean Sauce
Served with Cinnamon Raisin Cous Cous

TERIYAKI CHICKEN GF

\$10.50 per person

Chicken Thighs with Vegetables in a Teriyaki Sauce
Vegetable Fried Rice

INSTYLE CHICKEN

\$10.50 per person

Chef's own Blend of Herbs and Spices, Tomato Sauce
Accompanied by Home Style Potato Salad

PENNE WITH CHICKEN

\$10.50 per person

Chicken Breast in A Fire Roasted Red Pepper Sauce
Chicken, Penne, Fire Roasted Pepper Sauce

BEEF

MARINATED FLANK STEAK GF

\$ 12.50 per person

Herb Marinated Flank Steak with Bourbon Sauce
Roasted Potatoes, Spicy Brown Mustard Aioli

MOROCCAN SPICED FLANK STEAK GF

\$12.50 per person

Flank Steak in a Moroccan Spices, Cous Cous with Roasted Tomatoes
Honey Orange Sauce

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SEAFOOD

BAKED SALMON IN A COCONUT GINGER SAUCE GF \$11.50 per person
Roasted Sweet Potatoes

SALMON WITH MEDITERRANEAN SAUCE GF \$13.65 per person
Baked Salmon Fillets, Fresh Herbs, Mashed Potatoes

PASTA / VEGETARIAN

CURRIED CHICKPEAS WITH BUTTERNUT SQUASH GF V VE \$8.50 per person
Basmati Rice with Roasted Cumin

BAKED ZITI V \$8.50 per person
Ziti Pasta, Ricotta, Mozzarella and Parmesan Cheeses
Garlic Tomato Sauce

VEGETABLE LASAGNA V \$91.50 per tray (serves 8-10 persons)
Vegetable Blend in a Creamy Sauce, Ricotta and Mozzarella cheese

MACARONI AND CHEESE V \$91.50 per tray (Serves 8-10 persons)
Baked Elbow Pasta, Triple Cheese Custard

PASTA BOLOGNESE A LA INSTYLE \$12.00 per person
Elbow Pasta Noodles with Bolognese Style Beef Topped with
Mozzarella Cheese

PESTO FARFALLE WITH CHICKEN \$12.25 per person
Pesto Farfalle with Chicken and Roasted Tomatoes

CLASSIC LASAGNA \$91.50 per tray (Serves 8-10 persons)
Traditional Lasagna Layered with Tomato Sauce, Meat,
Ricotta and Mozzarella Cheeses

DO IT YOURSELF 10-person minimum

FAJITAS

Soft Flour or Corn Shells, Chopped Lettuce, Tomatoes, Shredded Cheese
Sour Cream, Salsa

Grilled Chicken Fajitas **DF** \$13.95 per person

Grilled Flank Steak Fajitas **DF** \$14.95 per person

Grilled Vegetables **V** \$12.25 per person

Grilled Steak and Chicken **DF** \$15.50 per person

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DESSERTS 10-person minimum

MINIMUM PURCHASE 3 dozen

ASSORTED COOKIES

\$1.60 each

Red Velvet, Chocolate Chip, Oatmeal and Raisin
Reese's Peanut Butter

GLUTEN FREE COOKIES

\$1.85 each (minimum 1 dozen)

Chewy Chocolate Chip, Raisin Walnut Coconut, Almond Cookies
Cranberry Walnut, Almond Coconut

WHOOPI PIES

\$2.85 each

Red Velvet with Chocolate Filling
Chocolate with Mint Filling

CUPCAKES

\$2.75 each

Chocolate Cupcake, Raspberry Cream Cheese Frosting
Chocolate Cupcake, Coffee Cream Cheese Frosting
Vanilla Cupcake, Blackberry Preserves Vanilla Cream Cheese Frosting

WHOLE CAKES

\$42.00 each (12-14 slices)

Double Chocolate, Red Velvet, Carrot Walnut
New York Style Cheesecake

BAR AND BROWNIES

\$2.85 per person (1.5 per person)

Lemon, Pecan, Oreo Bar
Blondie, Double Fudge Brownie, Cheesecake Brownie

ASSORTED DESSERTS

TARTS

\$2.35 each

Lemon, Key Lime Mousse, Raspberry, Chocolate Mousse
Banana Cream, Passion Fruit, Vanilla Cheesecake

MINIATURE PASTRIES

\$2.85 each

Apricot and Almond, Cherry Pistachio, Chocolate Cup
Praline Chocolate, Cranberry Cheesecake, Lemon Almond Cake
Mini Chocolate Cupcake

BREAKS 10-person minimum

SWEET & SALTY

\$6.95 per person

Pretzels, Peanuts, Mini Candy Bars

SWEET ESCAPE

\$5.25 per person

Freshly Baked Cookies, Bite Sized Double Fudge Chocolate Brownies

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BREAKS

10-person minimum

TRAIL MIX

\$2.85 each

DIPS N THINGS

- Corn & Jalapeno, Tortilla Chips \$3.95 per person
- Salsa, Tortilla Chips \$2.50 per person
- Spinach, Tortilla Chips \$2.50 per person
- Roasted Garlic Hummus, Pita Triangles \$2.50 per person

CARNIVAL

\$7.95 per person

Funnel Cake Bites, Chocolate Sauce, Powdered Sugar,
Strawberry Fruit Compote, Popcorn

FRUIT AND NUT

\$ 8.95 per person

Seasonal Fruit Salad, Dried Fruits, Hazelnut Truffles, Salted Peanuts

RECEPTION DISPLAYS 10-person minimum

CHICKEN TENDERS DISPLAY

\$3.30 per person (2 pieces)

InStyle Flavor, Curry Masala, Hoisin
Served with Honey Mustard, Raita or Mango Sauces

TRADITIONAL CHEESE BOARD

\$4.50 per person

Cheddar, Swiss and Pepper Jack, Crackers, Grapes

FRESH FRUIT DISPLAY DF GF

\$3.95 per person

Pineapple, Honeydew and Cantaloupe, Grapes,
Seasonal Berries

SEASONAL CRUDITES GF V

\$3.75 per person

Grape Tomatoes, Sweet Peppers, Broccoli and Cauliflower Florets
Carrots, Celery, Mushrooms, Ranch and Herb Onion Dips

MEDITERRANEAN DISPLAY

\$8.95 per person

Hot Sausage, Olives, Tomatoes, Marinated Artichokes, Cubed Feta
Roasted Red Pepper & Creamy Hummus
Cucumbers, Grapes, Bell Pepper Strips, Smoked Paprika Pita Chips

CHARCUTERIE & CHEESE DISPLAY

\$7.45 per person

Domestic and International Cheeses
Sliced Cured Meats, Dried Fruits, Nuts, Olives, Grapes
Sliced French Bread, Gourmet Crackers

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AFTER FIVE!!!

Design Your Own Reception. Choose 5 Items from Categories Below
Minimum 25 persons

LET'S GET HAPPY

\$14.50 per person

VEGETARIAN SPRING ROLLS V

Served with Mustard & Duck Sauce

CHICKEN OR BEEF EMPANADAS

Flaky Turnovers Filled with Spicy Chicken Filling

SAMOSAS V

Spinach and Cheese **OR** Potato and Peas
Tamarind **OR** Cilantro Chutney

MEATBALLS

Marinara **OR** Spicy and Sweet **OR** BBQ

ASSORTED SAVORY CUSTARD TARTS

Spinach & Cheese, Bacon & Cheese

CORN, BACON & JALAPENO DIP

Tortilla Chips

PETITE FILLED SANDWICHES

Turkey With Cranberry Aioli
Sliced Ham & Cheese On Sweet Rolls

SPINACH & CHEESE POUCHES

Spinach & Cheese in Phyllo Pockets

ROASTED RED PEPPER HUMMUS

Smoked Paprika Pita Chips

TRADITIONAL CHEESE BOARD

Cheddar, Swiss & Pepper Jack, Crackers, Grapes

CHICKEN TENDERS DISPLAY

InStyle Flavor **OR** Curry Masala **OR** Hoisin
Honey Mustard **OR** Raita **OR** Mango Sauces

SEASONAL CRUDITES

Grape Tomatoes, Sweet Peppers, Broccoli and
Cauliflower Florets, Carrots, Celery, Mushrooms
Ranch and Herb Onion Dips

TORTILLA CHIPS WITH SALSA FRESCA VE GF

ASSORTED COOKIES

NETWORKING TIME

\$16.95 per person

CORNBREAD CUPCAKES

Savory Cupcake, Triple Cheese Frosting
Topped with Bacon Jam

BAYOU BISCUITS

Bite Size Biscuits, Grilled Andouille Sausage
Cajun Remoulade Sauce

PETITE SANDWICHES

BLTs with Sun-Dried Tomato Mayonnaise

CRANBERRY CHICKEN SALAD BOUCHEE

Filled Phyllo Cups

SHRIMP GF

Grilled Jumbo Thai Shrimp, Coconut Ginger Aioli
Cumin Grilled Jumbo Shrimp, Mango Chili Salsa

GINGER SHRIMP CANAPE

Orange cream mousse on Wheat Rounds

PROSCIUTTO PINWHEELS

Prosciutto, Swiss Cheese, Puff Pastry

BEEF CROSTINI

Shaved Sirloin Drizzled, Horseradish Aioli

CRAB BALLS

SEASONAL CRUDITES

Grape Tomatoes, Sweet Peppers, Broccoli and
Cauliflower Florets, Carrots, Celery,
Mushrooms, Ranch and Herb Onion Dips

TRADITIONAL CHEESE BOARD

Cheddar, Swiss & Pepper Jack, Crackers, Grapes

STUFFED BABY POTATOES GF V

Dill Crème Fraiche

CHICKEN KEBABS CHOOSE 1

Harissa Spice **OR** Teriyaki **OR** Curry Masala
Plum **OR** Tzatziki **OR** Tamarind Sauce

BROWNIE BITES

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orders@InStyleCaterers.com 301-486-0300 www.InStyleCaterers.com

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COLD HORS D'OEUVRES

2 dozen minimum per selection

We offer a full line of hors d'oeuvres, please ask your account executive about other selections

CORNBREAD CUPCAKES

\$27.00 per dozen

Savory Cupcake with Triple Cheese Frosting
Topped with Bacon Jam

BAYOU BISCUITS

\$27.00 per dozen

Bite Size Biscuits, Grilled Andouille Sausage
Cajun Remoulade Sauce

PETITE SANDWICHES

\$27.00 per dozen

- BLT Tea Sandwiches with Sun-Dried Tomato Mayonnaise
- Black Forest Ham with Fresh Dill and Orange Butter on Rye Round
- Mini croissants filled with Chicken Salad, Shrimp Salad, and Tuna Salad

CRANBERRY CHICKEN SALAD BOUCHEE

\$24.00 per dozen

SHRIMP

\$29.00 per dozen

- Grilled Jumbo Thai Shrimp, Coconut Ginger Aioli **GF**
- Cumin Grilled Jumbo Shrimp, Mango Chili Salsa **GF**
- Jumbo Shrimp Cocktail, Red Onion Jalapeno Cocktail Sauce

GINGER SHRIMP CANAPE

\$29.00 per dozen

Orange cream mousse on Wheat Rounds

SHRIMP DEVEILED EGG **DF GF**

\$29.00 per dozen

PROSCUITTO PINWHEELS

\$21.00 per dozen

APRICOT and RICOTTA STUFFED CELERY **GF**

\$18.00 per dozen

BEEF CROSTINI

\$25.00 per dozen

STUFFED BABY POTATOES **GF V**

\$22.00 per dozen

Dill Crème Fraiche

STUFFED BABY POTATOES **GF**

\$23.00 per dozen

Vegetables & Herbs, Mascarpone Cheese

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

DF- Dairy Free

GF – Gluten Free

V- Vegetarian

VE- Vegan

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HOT HORS D'OEUVRES

2 dozen minimum per selection

MINI CRAB BALLS

Spicy Tomato Aioli

\$27.00 per dozen

CHICKEN EMPANADAS

Flaky Turnovers Filled with Spicy Chicken Filling

\$18.00 per dozen

BEEF EMPANADAS

Flaky Turnovers Filled with Spicy Beef Filling

\$18.00 per dozen

KEBABS

Harissa Spice, Teriyaki Chicken, Curry Masala Chicken
Plum Sauce **OR** Greek Yogurt **OR** Herbed Tamarind Sauce

\$22.00 per dozen

SAMOSAS

Spinach and Cheese **OR** Potato and Peas
Tamarind **OR** Cilantro Chutney

\$18.00 per dozen (2 dozen minimum)

MEATBALLS

Marinara, Spicy and Sweet or BBQ

\$17.00 per dozen (2 dozen minimum)

SPANAKOPITA

\$19.00 per dozen

ASSORTED SAVORY CUSTARD TARTS

\$21.00 per dozen

WINGS! WINGS! DF GF

Choose 2 Flavors and 2 Sauces
BB **OR** Teriyaki **OR** Harissa Glazed
Ranch **OR** Sweet Onion **OR** Greek Yogurt Herbed Sauces

\$21.00 per dozen

THIRST QUENCHERS

10-person minimum

BOTTLED JUICES

Orange, Cranberry, Apple

\$ 2.00 each

ICED TEA

Lemon **OR** Peach **OR** Raspberry

\$13.95 per gallon

LEMONADE

Classic Lemonade
Half & Half Iced Tea Lemonade

\$13.95 per 96 ounces

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THIRST QUENCHERS 10-person minimum

BOTTLED WATER

Bottled Water	\$1.45 each
Sparkling Water	\$1.75 each

SODA

Coke, Diet Coke, Sprite, Ginger Ale	\$1.35 each
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COFFEE / TEA AIRPOT 10-12 CUPS

Regular, Decaffeinated Or Hot Water	\$22.00 each
Sugar, Sweeteners, Creamers	

COFFEE / TEA TO GO

Regular, Decaffeinated or Hot Water in Disposable Carrier	\$14.50 each (serves 8-10 persons)
Sugar, Sweeteners, Creamers	

WASHINGTON DC LIQUOR LICENSED

Full bar including Rail to Premium Liquor setups available

OTHER NECESSITIES

EQUIPMENT

Disposable Chafer Set with fuel	\$10.00 each
Serving Pieces	\$1.00 each
Disposables Package (Plates, Cups, Cutlery, Napkins)	\$1.45 per person
Eco-friendly Package	\$2.25 per person
Ice Bucket & Tongs	\$5.50 each
Ice	\$7.00 per bag

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

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WHY INSTYLE CATERERS?

InStyle Caterers since 1990 has provided distinctive cuisine and exceptional services for business and social clients throughout the Metropolitan Area. Unsurpassed commitment to quality and consistency, exceptional attention to detail and impeccable service are the driving forces behind InStyle Caterers many years of success.

- Started with events almost exclusively within the diplomatic community,
- Other events include corporate meetings of all types including galas
- Social events including weddings, birthday parties, anniversaries, bar and bat mitzvahs
- Well trained staff with many years of experience,
- Is a preferred or approved caterer at many area event locations

If you are looking for extraordinary taste for your office, wedding, entertaining at home, or for that celebratory occasion at the venue of your choice, InStyle Caterers is your answer.

DETAILS

HOURS OF OPERATION

We deliver breakfast, lunch and dinner from 7:00 am to 6:00 pm.

ORDERING

Online: www.InStyleCaterers.com

Phone: Call us at 301-486-0300 and speak with a catering associate

Via Fax: 301-560-7916

Same Day Orders are available from our special menu. Orders must be placed by 9:30 am via phone.

Guest count is due 2 business days prior to your event; guest count may increase but not decrease

Each time you place a lunch order with InStyle Caterers you are eligible to get a FREE Bag Lunch!

Two ways to receive an awesome free lunch:

1. Log on to instylecaterers.com. Place a lunch order for the office (two business days advance notice please for online orders). At the bottom of the form, just tell us what sandwich you want
2. Call us! Just like the good ol' days

CANCELLATIONS AND CHANGES

We will always accommodate head count and menu changes to the best of our ability and will accept cancellations in writing up to 24 hours prior to your event. Orders cancelled less than 24 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 offer half hour delivery windows for all types of orders throughout the day .

The fee for all deliveries within the Beltway is \$25.00.

Please call for delivery pricing outside the Beltway.

For set up and pick up of equipment price, please call 301-486-0300.



DETAILS

FOOD PRESENTATION

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

FOOD ALLERGIES AND INTOLERANCES

In today's world food allergies and food intolerances have become a very serious concern. InStyle Caterers does have experience in the preparation of cuisine catering to food allergies. Whether it is a gluten free, or dairy free or some other type menu request, 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.

CHEF'S CHOICE

From time to time the chef will make minor substitutions due to the fact an ingredient might be deemed unsatisfactory or unavailable. Client will be notified ahead of time if this is being done.

PAYMENT

- Payment is expected at time of placing orders.
- Corporate charge accounts are welcomed, terms are net 30 days.
- Please contact your Account Executive to open a corporate account
- InStyle Caterers accept MasterCard, Visa, and American, Express.
- Invoices can be customized to reflect purchase order numbers or department cost centers

PRICING

Prices are subject to change without notice due to market conditions. Substitutions or additional may incur additional charges.

TAXES

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

ADDITIONAL SERVICES

- InStyle Caterers is your one stop shop for full service catering needs.
- We also offer lots of options for your event including equipment rentals, linens, event décor, staff and more

WASHINGTON DC LIQUOR ABRA LICENSED

- InStyle Caterers offers a wide array of alcohol, wine and beer for your event.
- Set ups available