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InStyle
CATERERS

Corporate Catering Menu

Breakfast

10-person minimum

RISE AND SHINE	\$9.95 per person
An Assortment of Freshly Baked Goods	
Seasonal Fresh Fruit Salad	
Preserves, Cream Cheese, Butter	
Fair Trade Coffee, Decaf Coffee	
English and Herbal Teas	
Assorted Fruit Juices	add \$2.00 per person
V8 Vegetable Juice	add \$2.00 per person
Tomato juice	add \$2.00 per person
Bottled Water	add \$1.45 each

THE EIFFEL TOWER GF	\$9.95 per person
Bountiful Platter of Brie, Vintage Cheddar,	
Chevre Cheese Ham, Salami,	
Gluten Free Crackers,	
Gourmet Crackers Mustard,	
Seasonal Fresh Grapes	

SMOKED SALMON PLATTER	\$9.50 per person
Sliced Smoked Salmon	
Sliced Red Onion Rings, Tomatoes and	
Cucumbers, Bagels Cream Cheese	

FRUIT KEBABS	\$3.50 per person
Fresh Fruit Kebabs with Yogurt Mint Dip	

QUICK AND EASY	\$4.50 each
Eggs & Cheese on a Croissant	
Egg Whites on a Croissant	
Florentine Wrap	

FRITTATAS AND PIE	\$49.00 each
	(serves 8-10 persons)
Garden Vegetable & Herbed Casserole GF	
Spinach, Tomatoes, Three Cheese Blend,	
Potatoes, Egg Custard GF	
Kale, Brie & Tomato Pie GF	

INSTYE FRENCH TOAST	\$3.95 per person
Served with Maple Syrup, Fresh Seasonal Berries	

BREAKFAST ON THE GO IN A BAG	\$7.50 per person
Bagel (Cream Cheese Spread) or Muffin	
Bottled Orange or Cranberry Juice	
Apple or Banana	



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
Scrambled Eggs - 2 eggs GF	\$3.50 per person
Hard Boiled Eggs DF GF	\$1.00 each
Seasonal Sliced Fruit GF V VE	\$3.95 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	\$3.95 each
Breakfast Bars	\$2.45 each
Gluten Free Breakfast Bars	\$3.00 each

*OATMEAL BAR	\$5.95 per person
Steel Cut Oats, Brown Sugar,	
Chocolate Chips,	
Walnuts Dried Cranberries,	
Chia Seeds, Flaxseed Meal, Blueberries	

Coconut Milk or Almond Milk	\$2.00 per person
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*QUINOA BAR GF	\$6.25 per person
All fixins same as for Oatmeal Bar	

*BREAKFAST BURRITO BAR	
Scrambled Eggs, Egg Whites, Hard Boiled Eggs,	
Turkey Sausages Turkey Bacon, Mashed Avocado,	
Salsa, Sweet Peppers, Diced Onions	
Soft Flour Tortillas, Corn Tortillas	

***Chafer required**

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

Sandwiches

3 Selections Per Order 10-person minimum

SIGNATURE SANDWICHES

Minimum 3 sandwiches per selection \$7.50 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

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

INSTYLE GRILLED CHICKEN

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

VEGETARIAN SELECTIONS \$6.95 each

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

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

\$6.95 each

Whole Grain Gluten Free Bread, Leaf Lettuce and Sliced Tomatoes

ROAST BEEF WITH SWISS CHEESE GF

BLACK FOREST HAM AND MUENSTER 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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DF- Dairy Free

GF – Gluten Free

V- Vegetarian

VE- Vegan

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,

VEGETARIAN

\$6.95 each

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

MAKE YOUR OWN PLATTER

\$9.95 per person

DELI: Sliced Turkey, Honey Ham, Roast Beef, Grilled Chicken American and Swiss Cheeses, Lettuce, Sliced Tomatoes, Condiments

SALAD TRIO GF

\$8.95 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

EXTRA! EXTRA!

Regular Potato Chips GF \$1.25 each

Kettle Chips \$1.75 each

Pickle Spears \$0.50 each

BOX LUNCH

\$12.95 each

Choose a Delicious Sandwich or wrap selections

Roast Beef, Oven Roasted Turkey,

Black Forest Ham, Egg Salad

Includes Side Salad of the Day, Chips, Cookies

Whole Fruit add \$1.25



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Side Salads & Soups

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

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

Add a Garden-Fresh Salad for just \$1.85 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.

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.

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Hot Selections

HOT SELECTIONS

10-person minimum

Buffet entrees offered with freshly baked rolls and butter, add a Garden Fresh Salad for just \$1.85 per person

CHICKEN

CHICKEN CHERMOULA \$10.50 per person
Chicken in a Moroccan Chermoula 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

MARNATED FLANK STEAK GF \$ 12.25 per person
Herb Marinated Flank Steak with Bourbon Sauce
Roasted Potatoes, Spicy Brown Mustard Aioli

PASTA BOLOGNESE \$12.25 per person
Elbow Pasta Noodles with Bolognese Style Beef Topped with
Mozzarella Cheese

PENNE WITH ITALIAN SAUSAGE \$12.25 per person
Penne Tossed with Italian Sausage, Onions, Peppers
Parmesan Cheese

CLASSIC LASAGNA \$90.00 per tray
(Serves 8-10 persons)
Traditional Lasagna Layered with Tomato Sauce,
Meat, Ricotta Mozzarella Cheese



SEAFOOD

BAKED TILAPIA 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 \$85.00 per tray
(serves 8-10 persons)
Vegetable Blend in a Creamy Sauce,
Ricotta and Mozzarella cheese

MACARONI AND CHEESE V \$85.00 per tray
(Serves 8-10 persons)
Baked Elbow Pasta, Triple Cheese Custard



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Do It Yourself

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 \$12.95 per person
Grilled Vegetables V \$11.95 per person

KOREAN BULGOGI BEEF TACOS \$13.25 per person

Korean BBQ Beef, Napa Cilantro Slaw
Sriracha Lime Dressing, Soft Corn & Flour Taco shells

TANDOORI CHICKEN TACOS \$13.25 per person

Chicken with Yogurt and Indian Spices, Shredded Lettuce
Kachumber Salad, Cilantro Chutney, Cucumber Raita
Soft Corn & Taco shells

FISH TACOS \$14.95 per person

Fried Fish Strips, Creamy Lakeside Slaw,
Sliced Red Onions, San Diego Crème Sauce,
Tomato Salsa, Soft Taco shells

PULLED BARBEQUE CHICKEN \$9.50 per person

Classic Cole Slaw, Rolls

PULLED BARBEQUE PORK \$9.50 per person

Classic Cole Slaw, Rolls

DELECTABLE SIDES

10-person minimum

RICE, POTATOES

BASIL RICE PILAF GF
Rice, Basil, Garlic

\$3.50 per person

ORGANIC BROWN RICE PILAF GF

OVEN ROASTED POTATOES GF

Quartered Red Potatoes, Fresh Parsley

CREAMY GARLIC MASHED POTATOES GF

Mashed Potato with Fresh Garlic and Gravy

ROASTED ASIAN SWEET POTATOES GF

VEGETABLES

\$3.50 per person

BUTTERED GREEN BEANS DF GF V

Green Beans Steamed and Lightly Buttered

HONEY GINGER CARROTS DF GF V

Carrots Tossed in a Ginger Sauce

GRILLED VEGETABLES DF GF V

Seasonal Vegetables Grilled &
Tossed with A Lite Herbed Vinaigrette

CORN ASPARAGUS & SWEET PEPPER SAUTÉ DF GF V

Corn Kernels, Sweet Peppers, Fresh Basil



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Desserts/Breaks

DESSERTS **MINIMUM PURCHASE 2 dozen**

ASSORTED COOKIES Choose 3 \$1.60 each
Red Velvet, Chocolate Chip, Oatmeal and Raisin
White Chocolate Macadamia, Reese's Peanut Butter

GLUTEN FREE \$1.75 each (minimum 1 dozen)
Peanut Butter, Raisin, Walnut, Almond & Coconut,
Almond Cookies

WHOOPI PIES \$2.45 each
Red Velvet with Chocolate Filling
Chocolate with Mint Filling

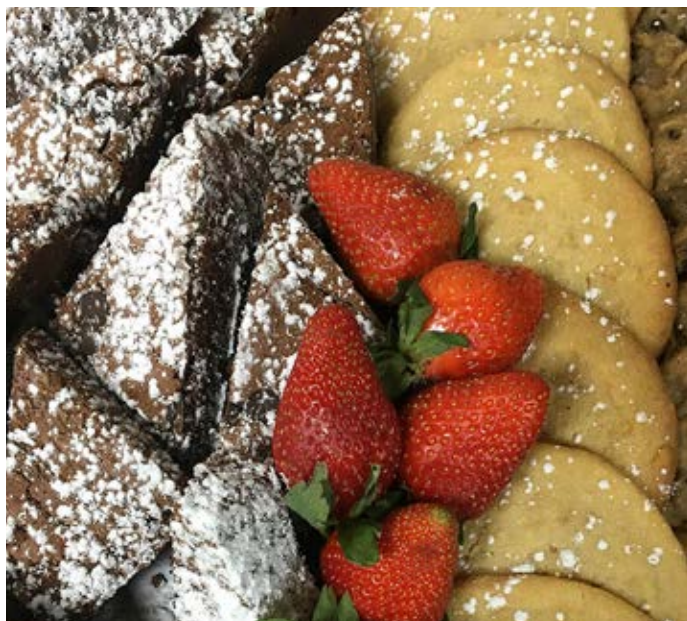
CUPCAKES \$2.75 per person (1.5 per person)
Chocolate Cupcake, Raspberry Cream Cheese Frosting
Chocolate Cupcake, Coffee Cream Cheese Frosting
Vanilla Cupcake, Blackberry Preserves Vanilla Cream
Cheese Frosting

WHOLE CAKES \$42.00 each (12-14 slices)
Double Chocolate, Red Velvet, Carrot Walnut
New York Style Cheesecake

BAR/BROWNIES Choose 3
\$2.70 per person (1.5 per person)
Lemon, Pecan, Oreo Bar Blondie,
Double Fudge Brownie, Cheesecake Brownie

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 \$3.95 per person
Pretzels, Peanuts, Mini Candy Bars

SWEET ESCAPE \$4.25 per person
Freshly Baked Cookies, Bite Sized Double Fudge
Chocolate Brownies

TRAIL MIX \$2.50 each

DIPS N THINGS

- Hot Crab Dip with Sliced French Bread
\$3.75 per person
- Guacamole & Salsa, Tortilla Chips
\$2.50 per person
- Spinach, Tortilla Chips \$2.50 per person
- Roasted Garlic Hummus, Pita Triangles
\$2.50 per person

THE CARNIVAL STAND \$7.95 per person
Funnel Cake Bites, Chocolate Sauce, Powdered Sugar,
Strawberry Fruit Compote, Popcorn, Cotton Candy



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Reception Displays

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 \$3.75 per person
Seasonal Fresh Fruits Served with Lemon Sauce

SEASONAL CRUDITES GF V \$3.25 per person
Grape Tomatoes, Sweet Peppers, Broccoli and Cauliflower Florets Carrots, Celery, Mushrooms, Ranch and Herb Onion Dips

MEDITERRANEAN DISPLAY \$4.15 per person
Hot Sausage, Olives, Tabbouleh
Roasted Red Pepper Hummus, Smoked Paprika Pita Chips

CHARCUTERIE & CHEESE DISPLAY \$5.45 per person
Domestic and International Cheeses
Sliced Meats, Dried Fruits, Nuts, Gourmet Crackers
Sliced French Bread

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 V
- Black Forest Ham with Fresh Dill and Orange Butter on Rye Round
- Mini croissants filled with Chicken Salad, Shrimp Salad and Tuna Salad

CURRIED 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 & 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
Filled with Smoked Trout

HOT HORS D'OEUVRES

2 dozen minimum per selection

MINI CRAB CAKES \$27.00 per dozen

CHICKEN EMPANADAS \$17.00 per dozen
Flaky Turnovers Filled with Spicy Chicken Fling

BEEF EMPANADAS \$17.00 per dozen
Flaky Turnovers Filled with Spicy Beef Filing

KEBABS \$22.00 per dozen
Harissa Spice, Teriyaki Chicken, Curry Masala Chicken
Plum Sauce, Greek Yogurt, Herbed Tamarind Sauce

SAMOSAS \$18.00 per dozen
Spinach and Cheese
Potato and Peas
Tamarind and Cilantro Chutney

MEATBALLS \$17.00 per dozen
Marinara, Spicy and Sweet or BBQ

SPANAKOPITA \$19.00 per dozen

ASSORTED SAVORY CUSTARD TARTS
\$21.00 per dozen

WINGS! WINGS! DF GF Choose 2 Flavors
\$21.00 per dozen
BBQ, Teriyaki, Harissa Glazed
Ranch, Sweet Onion,
Greek Yogurt Herbed Sauces

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Thirst Quenchers



THIRST QUENCHERS

BOTTLED JUICES

Orange, Cranberry, Apple

\$2.00 each

ICED TEA

Lemon, Peach

\$13.95 per gallon

LEMONADE

Classic Lemonade
Half & Half Iced Tea Lemonade

\$13.95 per 96 ounces

10 PERSON MINIMUM

BOTTLED WATER

Bottled Water \$1.45 each
Sparkling Water \$1.65 each

SODA

\$1.35 each
Coke, Diet Coke, Sprite, Ginger Ale

COFFEE / TEA AIRPOT 10-12 CUPS

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

COFFEE / TEA TO GO \$14.50 each (serves 8-10 persons)

Regular, Decaffeinated or Hot Water in Disposable Carrier
Sugar, Sweeteners, Creamers

OTHER NECESSITIES

EQUIPMENT

Disposable Chafer Set with fuel
Serving Pieces
Disposables Package
(Plates, Cups, Cutlery, Napkins)
Eco-friendly Package
Ice, Bucket & Tongs

\$10.00 each
\$1.00 each
\$1.45 per person
\$2.25 per person
\$7.50 each

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WASHINGTON DC LIQUOR LICENSED

Full bar including Rail to Premium Liquor setups available



AVAILABLE BEVERAGE SERVICE PACKAGES

Beer Wine And Sodas Service Package

Rail Bar Service Package

Call Bar Service Package

Premium Bar Service Package

Ultimate Premium Bar Service Package

Non-Alcoholic Service Package

Bar Set Ups Available

Call For Package Prices

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

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 (one-day advance 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

A delivery fee of \$25.00 for all deliveries within the Beltway.
Please call for delivery pricing outside the Beltway.
For set up and pick up of equipment price, please call 301-486-0300.

FOOD PRESENTATION

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

FOOD ALLERGIES

In today's world food allergies, have become a very serious concern. InStyle Caterers cannot guarantee full omission of allergens which is due to the physical constraints of our commercial kitchen and that of our specialist suppliers where the allergens may be present within the production environment.

Our staff is not trained on the intricacies of celiac disease, gluten intolerance, peanut allergies or any other dietary allergy or intolerance, and cannot be expected to provide recommendations or other advice on these issues. InStyle Caterers will not be liable for any illness or other conditions caused because of consumption of allergens.

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.

TAXES

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

FULL-SERVICE EVENTS

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

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