



In-Style Catering

Chef Kim Warner

651-770-7734

Kimberly_kay@comcast.net

Platinum

Shrimp Martinis

Marinated shrimp tossed gently with tomatoes, avocado, ripe olives and red onion with a light herb dressing.

*Miniature Beef Wellingtons with Madeira Wine Sauce
Beef tenderloin wrapped with puff pastry served with sauce on the side.*

Double Stuffed Baby Red Potatoes with Crème Fraîche & Caviar.

Italian Cheese Tapenade –

Green & black olives, onions and cream cheese spread. Served with pretzels and celery sticks.

Caesar Dip with Vegetable Crudités

Chef's Choice Dessert

\$28.5 pp

Gold

*Shrimp Vietnamese Spring Rolls with Hoisin Dipping Sauce
Rice paper egg rolls filled with shrimp and fresh julienned vegetables (made with chicken upon request).*

Yakitori

Skewered, grilled chicken, pineapple and bell pepper brushed with teriyaki glaze.

Baked Pita Chips with Tropical Salsa

Asian Slaw Lettuce Wraps

*Finely shredded vegetables and a hint of mint served in bibb lettuce leaves
drizzled with peanut sauce and garnished with roasted peanuts.*

Chef's Choice Dessert

\$27 pp

Silver

Crab Mousse

Light & refreshing, made with real crab meat, served with assorted crackers.

Fondue Cheese Cake Bites with Red Grape Relish

These savory little bites pack a lot of flavor. Served at room temperature.

*Meatball Sliders Homemade meatballs with Italian spices coated with marinara sauce and
stuffed in a bite sized bun.*

Melon Slices wrapped with Smoked Mountain Ham

Chef's Choice Dessert

\$25.5 pp

