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1121 Jackson Street NE
Studio 145
Mpls, MN 55413

Full Service Catering
Instruction
Wine + Cheese



True Private Dining

Create Catering and The Dining Studio Passed Hors D'Oeuvres Sample Menu

Cold

- Foie Gras Torchon – grilled Brioche / seasonal mostarda
- Hamachi Tartare – avocado / micro cilantro / rice crisp
- Steak Tartare – grass fed beef / gaufrette / mustard oil / capers / egg
- Lobster Cocktail – Maine lobster / meyer lemon / tomato conserve
- Smoked Salmon “Club” – lox / horseradish / tomato / bacon / focaccia
- Lobster “Club” – Maine Lobster / horseradish / tomato / bacon / focaccia
- Tuna “Club” – seared ahi / lemon aioli / bacon / greens / tomato
- Devilled Eggs – local, organic eggs / truffle oil / smoked paprika (V)
 - Add poached shrimp
 - Add salmon caviar
 - Add sterling caviar
- Shrimp Cocktail – poached wild gulf shrimp / cocktail sauce
- Salmon Rillete – wild salmon / potted / preserved lemon / shortbread
- Beet Napoleon – roasted beets / blue cheese pesto / balsamic / crushed walnuts (V)
- SalAmi Canapé – saucisson sec / cheddar / fig mostarda
- Lavender Crisps – chevre / candied orange / micro chives (V)
- Oysters on the Half Shell – East coast oysters / mignonette / lemon / rock salt

Small Sandwiches and Sliders

- Lamburger – black olive tapenade / rosemary focaccia / cucumber tzatziki
- Lamb Juicy Lucy – chevre stuffed / tomato conserve / brioche bun
- Oxtail Sliders – red wine braised / brioche / blue cheese / oven dried tomato
- Butter Burgers – brioche Bun / MN beef / our pickles / Dijon / conserve
- Butter Cheeseburger – brioche bun / MN beef / our pickles / Dijon / conserve / American cheese
- Mini Mi's – banh mi style sandwich -- soy glazed pork / cucumbers / cilantro / sri racha mayo / bun
- Shrimp Mini Mi's – banh mi style sandwich – soy glazed shrimp / cucumbers / cilantro / sri racha mayo / bun
- Beef Tenderloin – horseradich aioli / over dried tomato / brioche roll
- Chicken Fried Steak – black pepper white gravy / hot sauce / biscuit bun
- Turkey Burger – secret sauce / tomato / lettuce / sesame seed focaccia
- Grilled Cheese Triangles – pullman / tomato jam / five cheeses
- Lobster Rolls – brioche bun / lobster salad / tarragon / Vidalia
- Taleggio Grilled Cheese – La Quercia prosciutto / Pullman / red wine caramel



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- BLTA – bacon / tomato / brioche bun / lemon aioli / avocado / lettuce

Warm

- The Studio Pizza – lamb sausage / tomato / marjoram / onion / four cheeses
- The Regular Pizza – red onion / basil / four cheeses / roma tomato (V)
- Summer Pizza – lemon chevre / arugula / thyme / grilled Vidalia / peaches (V)
- Risotto Tots – arborio rice / parmesanoreggiano / thyme / flame grapes (V)
- Crabcakes – backfin blue crab / a little binder / old bay / panko
- Twice Baked Potatoes – fingerling potatoes / four year cheear / chives (V)
- Lamb Satay – curried / mint / mango drizzle
- Lamb Meat Balls – spicy / cucumber yogurt raita
- Onion Tartlet – caramelized sweet onion/ red wine caramel (V)
- Vietnamese Style Egg Rolls – hand rolled/ pork/ mushroom/ vegetables/ nuoc cham gel
- Vegetarian Samosas – grilled vegetables/ curried raita (V)
- Chimichurri Shrimp – crispy plantain/ avocado
- Achiote Grilled Beef – crispy plantain/ orange oil
- Teriyaki Steak – grilled/ pickled carro
- Stuffed Mushroom – criminis/ brandade/ parmesan crisp/ bacon powder
- Asparagus – Artichoke Tartlet – reggiano / roasted pappers / mascarpone (V)
- Poutine – twice baked potatoes / cheese curd / gravy

Spoons

- Nettle & Chevre Gnudi - studio-made / lobster / white wine / garlic / tomato (V)
- Truffle Oil Mac N' Cheese – fresh pasta / hazelnut dust / spoon (V)
- Green Bean “Casserole” – mushrooms / cream / crispy shallot (V)
- Beef Tartare – crispy anchovy / lemon aioli / parsley
- Shrimp & Scallop Ceviche – citrus / micro cilantro / fresh chili / avocado