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1121 Jackson Street NE
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Full Service Catering
 True Private Dining
 Wine + Cheese



BUTLER PASSED HORS D'OEUVRES

COLD

TUNA TARTARE — AVOCADO/ RED CHILI/ MICRO CILANTRO/ RICE CRISP	\$3.50
STEAK TARTARE — GAUFRETTE POTATO/ DIJON MUSTARD/ OUR PICKLES	\$3.25
LOBSTER COCKTAIL — MAINE LOBSTER/ MEYER LEMON/ TOMATO CONSERVE	\$3.75
SMOKED SALMON "CLUB" — SOCKEYE SALMON/ FRESH HORSERADISH/ TOMATO/ APPLEWOOD BACON/ FOCACCIA	\$3.25
CHIPS N' GUAC — KING CRAB GUACAMOLE/ TORILLA CHIP/ PICO DE GALLO	\$3.25
SEARED AHI TUNA — SWEET & SOUR CUCUMBER/ SAFFRON AIOLI/ SPICE CRACKER	\$3.50
SMOKED TROUT MOUSSE — LOCAL TROUT/ HOUSE SMOKED/ ENDIVE/ PINK PEPPERCORN	\$3.50
DEVILLED EGGS — LOCAL, ORGANIC EGGS/ TRUFFLE OIL/ SMOKED PAPRIKA	\$1.50
SHRIMP COCKTAIL — WILD GULF SHRIMP/ COCKTAIL SAUCE/ EN FOURCHETTE	\$2.50
DUCK RILLETE — LOCAL DUCK/ POTTED/ FIG MOSTARDA/ REGGIANO	\$2.75
OLIVE OIL POACHED SHRIMP — WILD GULF SHRIMP/ TOMATO-TRUFFLE RELISH/ GARLIC TOAST	\$3.00

WARM

THE STUDIO PIZZA — LAMB-FENNEL SAUSAGE/ GRAPE TOMATO/ MARJORAM/ SWEET ONION/ FOUR CHEESES	\$1.00
THE REGULAR PIZZA — RED ONION/ BASIL/ FOUR CHEESES/ ROMA TOMATO	\$1.00
ANY NUMBER OF PIZZAS — WE HAVE MADE HUNDREDS OF VARIETIES	\$1.00 AND UP
RISOTTO TOTS — ARBORIO RICE/ PARMESANO REGGIANO/ THYME/ FLAME GRAPES	\$2.00
MD CRABCAKES — BACKFIN BLUE CRAB/ A LITTLE BINDER/ THAT'S IT!	\$4.00
BASIL GNOCCHI & LOBSTER — STUDIO MADE GNOCCHI/ MAINE LOBSTER/ WHITE WINE/ BUTTER	\$3.50
OXTAIL MINIS — RED WINE BRAISED OXTAIL/ BRIOCHE BUN/ SMOKED BLUE CHEESE/ OVEN DRIED TOMATO	\$3.75
KOBE BUTTER BURGERS — BRIOCHE BUN/ KOBE BEEF/ SWEET PICKLES/ DIJON/ TOMATO CONSERVE	\$3.25
TWICE BAKED FINGERLINGS — LOCAL FINGERLING POTATOES/ FOUR YEAR CHEDDAR/ CHIVES	\$2.75
LAMB SATAY — CURRIED/ MINT/ MANGO DRIZZLE	\$2.75
GOAT CHEESE TARTLET — SERRANO HAM/ LOCAL GOAT CHEESE/ MICRO TARRAGON/ RED WINE CARAMEL	\$3.50
HOISIN GLAZED BACON — LOCAL APPLE WOOD SMOKED BACON/ CILANTRO	\$2.00
SEARED DUCK — GARLIC CRISP/ CRANBERRY RELISH/ TARRAGON	\$3.00



We make everything from scratch with as much local, organic goods we can get our hands on.