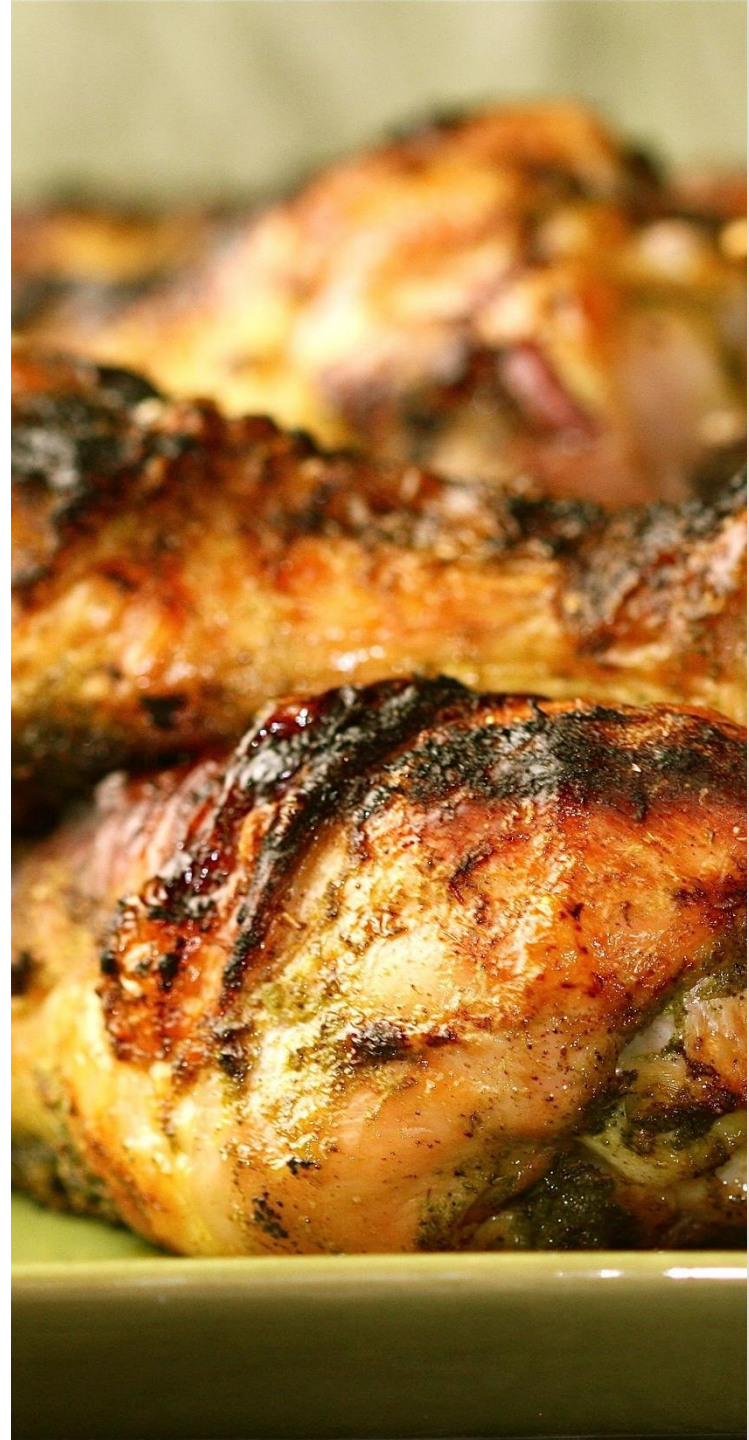




DIS
DINE IN STYLE

BBQ and Grill

DINE IN STYLE
E: info@dineinstylecaterers.com
www.dineinstylecaterers.com



Dine In Style



Dine in Style specialise in outside catering for all manner of events, no matter how big or small.

From weddings to directors' lunches, product launches to corporate dinners, we will cater at your chosen venue, whether it is a marquee, office, stately home or your own home.

We have achieved a reputation for delivering the highest quality for both our food and service.

Not only do we provide excellent cuisine but we add the finishing touch to your event with a flexible and personal management style.

From your first contact and throughout the planning process, we use our years of experience to exceed your expectations.

At Dine in Style we pride ourselves on using the very best available produce, responsibly sourced and locally supplied wherever possible, so you can rest assured that our food is of the highest quality.



DIS
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BBQ and grill individual items....

Basics items £3.50 per item:

- Burger with fresh burger bun
- Hot dog (variety of sausages or frankfurter)
- Chicken kebab with pitta bread

Gourmet items £4.50 per item:

Chicken

- Garlic and butter Chicken
- Chicken with med vegetables
- Lemon Chicken
- Thai Chicken
- Chicken with honey, mustard and garlic
- Chinese Chicken fillets
- American style BBQ Chicken fillets

Meat – Price on request

- Gourmet Angus Beef Homemade Burgers with Brioche Bun
- Variety of gourmet sausages:
 - Pork and leek sausages, Spicy Beef sausages, Chorizo
 - Tandoori Lamb kebabs
- Lamb kebabs with rosemary and honey
- Pork chops with Dijon and apple
- Shredded duck wraps with plum sauce
- Rump steak with red wine glaze
- Sirloin minute steaks with red onion
- Chinese spare ribs
- Loin chops with rosemary and garlic (add £2pp)
- Leg of Lamb steak with honey and mustard (add £2pp)





Fish – Market Prices at time of booking

- Grilled Sardines with lemon and black pepper
- Red Snapper fillet with lime and ginger
- Halibut steak with lemon and lime
- Swordfish steak with lemon grass and ginger
- Salmon steak with lemon butter
- Teriyaki Salmon steak Skewers
- Tuna steak soaked in lemon and lime
- Mixed seafood kebabs
- Tiger prawn kebabs
- Tuna steak, lime and coriander

Vegetarian

- Grilled Italian vegetables with sun blushed tomato
- Stuffed peppers with Curacao
- Wild mushroom flatbreads
- Paneer tikka kebabs
- Mushroom and sweet pepper kebabs

Salads

- Potato Salad with Shallots and Vinaigrette
- Chicken Salad with Tarragon and Grapes
- Middle Eastern Tabbouleh Salad
- Mixed-leaf Caesar Salad
- Salade Niçoise
- Broad Bean Salad with Pancetta and Sherry Vinegar
- Thai Grilled-beef Salad with Grapes
- Homemade chunky coleslaw
- Peking Duck Salad
- Wild rice salad





Full BBQ menu examples taken from our website:

Pack 2 @ £ 12.00 per head

Lamb kebabs with rosemary and honey
Tuna steak soaked in lemon and lime
Roast pepper cous cous, Caesar salad, Homemade coleslaw
Assorted breads and butter
Strawberry cheesecake
Cheese and biscuits

Pack 3 @ £ 15.00 per head

American style BBQ Chicken fillets
Pork chops with Dijon and apple
Sirloin minute steaks with red onion
Mushroom and sweet pepper kebabs
Russian salad, Salad Nicoise, Homemade coleslaw
Assorted breads and butter
Fresh fruit salad
Cheese and biscuits

Paella examples:

Chicken and Veg - £10pp
Chicken and Chorizo Paella - £12pp
Seafood - £12pp
Seafood and chicken - £12pp
Vegetarian - £10pp

*Served with lemon leafy salad, crusty bread, ali-oli

Bacon and/or sausage barm station:

Bacon on a floured roll - £2.50pp
Premium flavoured sausages on rolls/barms - £2.80pp
Mixed bacon/sausage on a variety of barms/rolls/English
Muffins- £3pp

*Served with sauces and mustards