



Buffet Menu

DINE IN STYLE CATERERS
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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
DINE IN STYLE
CATERERS



About Us

EASY OPTION BUFFETS

A small selection of our buffets

MENU C - £5.95 per head

- Assorted bridge rolls
- Puff pastry bites
- Chicken drumsticks
 - Pork pies
 - Quiche
 - Pizza
- Crisps and nuts



MENU D - £7.95 per head

- Platters of assorted Sandwiches
- Vegetable spring rolls
 - Puff pastry bites
- Indian savoury selection
 - Breaded Chicken
 - Vol au vents
 - Fish sticks
 - Crisps and nuts

MENU E - £9.95 per head

- Platters of assorted sandwiches
- Vegetable spring rolls
 - Puff pastry bites
 - Scampi tartare
- Breaded Chicken
- Mini assorted quiche
 - Sausage rolls
 - Mini pastries
- Crisps and nuts

Please ask us if you require information on the allergen information of our dishes.

Finger Buffets

Our best selling buffets.

Menu A - £10.95 per head

- Scampi pieces with lemon mayonnaise
- Mini Kievs and spare ribs
 - Dim sum selection
 - Assorted Danish open sandwiches
 - Crudities with dips
- Mini cocktail sausages
- Mini assorted quiche Pizza
 - Assorted mini pastries



Menu B - £12.95 per head

Platters of assorted sandwiches
Sausage rolls and puff pastry bites
Lemon Chicken
Scotch eggs
Seafood tartar
Spare ribs
Breaded vegetables and dips
Mini assorted quiche
Mini assorted pastries
Crisps and nuts

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FORK BUFFET
MENU F – £19.95 per head

For something a little bit different

Avocado and Prawn salad

Honey baked Ham

Roast Norfolk Turkey

Cheese and broccoli quiche

Selection of salads:
 Rice, Waldorf, Russian,
 Indian and Mixed leaf

Minted new potatoes

Profiteroles

Selection of British and Continental cheeses

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Glamorous Fork Buffet
Menu G - £22.50 per person

Freshly poached salmon garnished with lemon and parsley
 and served with a lemon mayonnaise

Fillet of beef glazed with Dijon mustard, rolled in cracked
 black pepper, roasted and served medium rare

Slices of chicken breast in a blue cheese dressing, topped
 with crispy bacon and avocado

Gammon ham glazed with honey and grain mustard, and
 roasted garlic

Potato salad with whole grain mustard and sour cream

Tomato, feta and olive salad with a fresh basil dressing

Mixed leaf and herb salad with a traditional French
 dressing.

Carrot, orange and chick pea salad dressed in a ginger
 vinaigrette and garnished with poppy seeds

A salad of sautéed garlic mushrooms in sour cream

A selection of fresh breads and butter

White chocolate roulade filled with Strawberries or
 Raspberries and fresh cream or Traditional summer
 pudding with fresh cream

**The Traditional Fork Buffet
Menu H - £20 per person**

Salmon fillet with spinach, wrapped in filo pastry and served with a light hollandaise and dill sauce

Chicken breast stuffed with a herb and prune forcemeat, wrapped in bacon

Leek and Pork sausage with apple chutney

Prawn and mayonnaise salad

Tomato and avocado salad with a garlic and chive vinaigrette

Mixed bean salad with a garden herb dressing

Apple coleslaw

Mixed leaf and fresh herb salad with a French dressing.

Lemon and kiwi cheesecake or
Fruits of the forest trifle



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Bowl Food

Small but perfectly formed, bowl food dishes are a perfect middle way between canapés and a full meal.

Served in ceramic bowls and designed to eat standing up, they are both a substantial and stylish alternative to canapés.

We have made our bowl food easy to order at a set price of £15 per person for three bowls. Simply choose your menu. Additional bowls per person are simply priced at £5 each:



Hot Dishes

- Salmon slivers with herb cous cous
- Ratatouille with Beef, Chicken or King Prawn
- Seafood paella
- Smoked Haddock crumble
- Coq au vin
- Thai Chicken curry and saffron rice
- King prawn korma and lime rice
- Lamb tagine
- Char sui Pork with egg noodles
- Tuna and sliced new potatoes with sweet peppers
- Bangers and mash with onion gravy
- Mexican style chilli and rice
- Beef casserole and mini dumplings

Vegetarian

- Ratatouille
- Wild Mushroom risotto
- Vegetable madras with herb rice
- Quorn pieces in lemon sauce with new potatoes
- Wild Mushroom Stroganoff with saffron rice
- Roasted vegetable and sun blush tomato pasta
- Stir fried vegetables with sweet and sour glaze and vermicelli noodles
- Stuffed pepper with courgette and tofu

Cold

- Coronation Chicken with herb salad
- Spiced Salmon with rocket
- Beef slivers with sliced potatoes
- Duck and spring onion tossed in noodles with a hoi sin glaze
- Greek salad
- Prawn cocktail
- Caesar salad

Dessert

- Fruit salad with Greek yoghurt and honey
- Tiramisu
- Sherry trifle
- Sticky toffee pudding

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