



Corporate Brochure 2019



Catering



DINE IN STYLE CATERERS
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www.dineinstylecaterers.com



WE ARE PASSIONATE ABOUT FOOD.

GREAT TASTES, INNOVATIVE PRESENTATION,
SERVICE PAR EXCELLENCE.

Established in 2003, Dine in Style Event Caterers 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. enjoy!



New image here

Quality food,
Stunning
presentation.
Everything you
need for your
event

Canapés

COLD SELECTION

 Rolled pancake of Marinated Duck, Spring Onion & a Plum Dressing

 Marinated Lamb with Lime, Black Pepper & Soy

 Seared Salmon, Seaweed & Pickled Ginger

 Parmesan Shortbreads, Tomato Confit & Basil Pesto

 Herb Bruschetta of Smoked Trout Pâté, Lemon & Dill

 Crisp Filo Cups with a Thai Beef Salad

 Chicken Liver Parfait on Toasted Brioche with an Onion Chutney

 Smoked Salmon & Dill Pancakes with Crème Fraiche

 Crostini topped with a Black Olive Tapenade, Sun Blushed Tomatoes
 & Buffalo Mozzarella

 Quails Eggs with Cream Cheese & Caviar

 Hand Baked Thyme Oatcakes, soft English Goats Cheese & a Red
 Onion and Chilli Pickle

 Mini Rice Cakes, Teriyaki Salmon, Sweet & Sour Cucumber

 Tartare of Smoked & Poached Salmon, Horseradish & Dill

Canapés

HOT SELECTION

Seared Cantonese Beef with an Oyster Dipping Sauce

Devils on Horseback; Aegean Prunes & Sweet Mango, wrapped in Streaky Bacon

Vegetable Won Tons with a Sweet & Sour Dip

Shot glass of Minted Pea & Pancetta Soup

Moroccan Spiced Lamb & Coriander Patties, Tomato & Chilli Salsa

Fontina Cheese & Sun Blushed Tomato Risotto Balls, Balsamic Mayonnaise

Thai Fishcakes with Sweet Chilli Sauce

Oriental Vegetable Spring Rolls, Plum & Tamarind Dip

Lamb Korma on Mini Poppadoms

Flaked Salmon & Parsley Potato Cake with Tartare Sauce

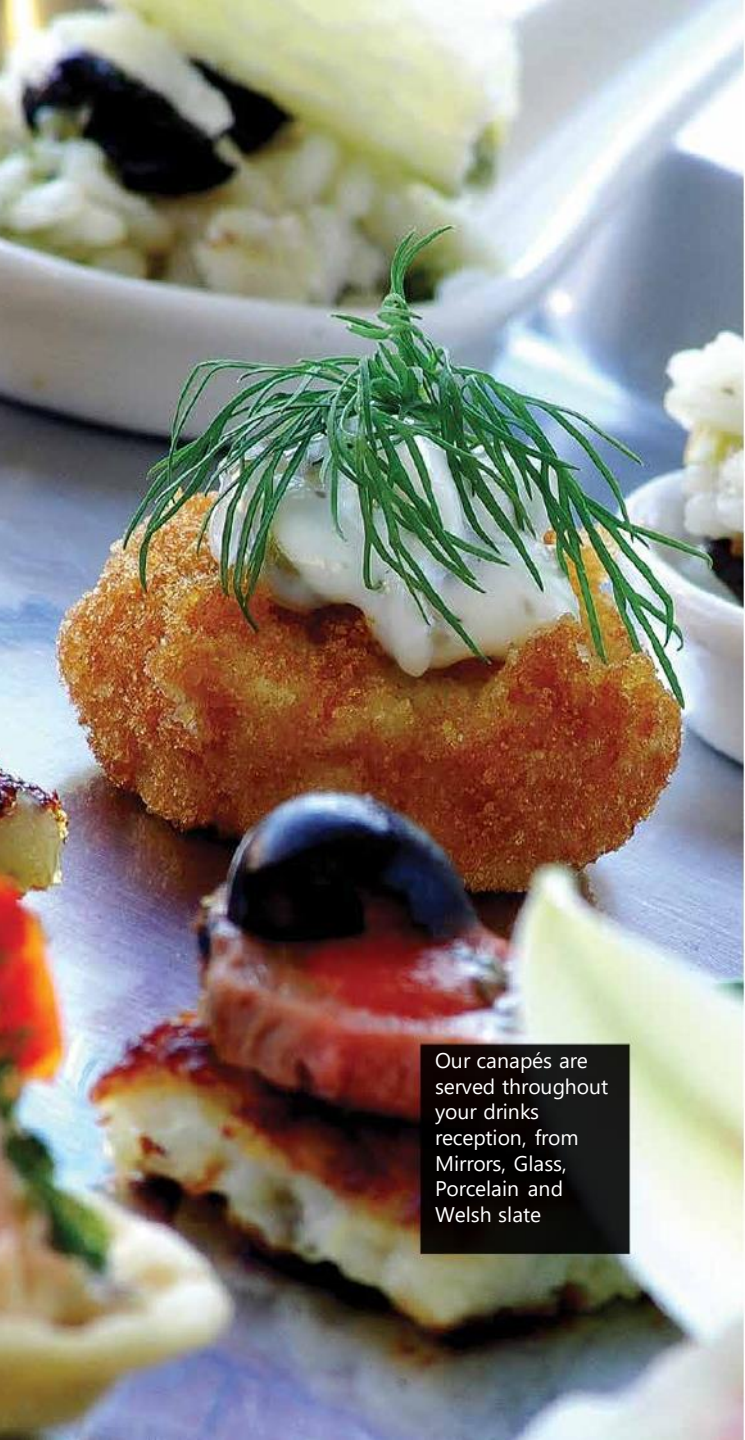
Tandoori Chicken Pieces & Cucumber Raita

Wild Mushroom Risotto with a Parmesan Crust & Pesto

Spiced Chicken Skewer, Peanut & Sweet Chilli Dressing

Mini Bangers & Mash topped with a Red Onion Marmalade

Our canapés are served throughout your drinks reception, from Mirrors, Glass, Porcelain and Welsh slate





Char Grilled Asparagus
Rocket & Wafers of
Parma Ham with Sun
Blushed Tomatoes &
topped with Shavings
of Fresh Parmesan
with a Pesto Dressing

Menu 1

Roast Tomato & Red Pepper Soup with a Pesto Drizzle

Baskets of Favoured Breads with a Balsamic & Olive Oil Dip

Breast of Country Chicken with a White Wine & Tarragon Cream
Sauce

Potato Fondant
Roasted Vegetables

Pimms Jelly Trifle with mixed Summer Berries & an Orange Tuille
Biscuit

Tea, Coffee, Tisanes & Home-made Petit Fours

Menu 2

English Goats Cheese & Plum Tomato Tart, Baby Leaves & a Balsamic
Reduction

Baskets of Favoured Breads with a Balsamic & Olive Oil Dip

Seared Scottish Salmon marinated in a Lemon Olive Oil Salsa
Verde

Crushed New Potatoes
Garden Vegetables

Iced Cherry and Pistachio Nougatine with a Raspberry Coulis

Tea, Coffee, Tisanes and Home-made Petit Fours

Menu 3

Thai Beef Salad:
Fresh Mint, Cucumber Ribbons, Bean Shoots with a Toasted Sesame & Yuzu Dressing

Baskets of Favoured Breads with a Balsamic & Olive Oil Dip

Confit of Lamb with a Herb Crust and Port Wine Jus
Stuffed Provençale Tomatoes

Fine French Beans
Dauphinoise Potatoes

Sticky Toffee Pudding with Butterscotch Sauce, Madagascar Vanilla Bean Ice Cream & Candied Orange Zest

Tea, Coffee, Tisanes & Home-made Petit Fours



Quality



Menu 4

Pressed Smoked & Poached Salmon Terrine, Herb & Caper Dressing,
Cucumber Caviar & Lemon Rice Crispies

Baskets of Brown Breads & Butter

Slow Cooked Pork Belly, Crisp Crackling, Sage Roasted Jus & White Onion Purée

Potato Fondant
Fricasse of Broad Beans & Peas

English Strawberry & Clotted Cream Cheesecake,
Strawberry Liquor Syrup, Poached Strawberries & Fresh Mint

Tea, Coffee, Tisanes & Home-made Petit Fours

Menu 5

Char Grilled Asparagus, Rocket & Wafers of Parma Ham with Sun Blushed Tomatoes & topped with Shavings of Fresh Parmesan with a Pesto Dressing

Served with Baskets of Flavoured Breads & a Balsamic & Olive Oil Dip

Breast of Suffolk Duckling, Confit Leg 'Bon Bon' with Sherry Vinegar Sauce

Smoked Potato Purée
Baby Beets

Dark Chocolate Crumble Delice with a Butterscotch Sauce, Salted Caramel Ice Cream & Peanut Brittle Tuille

Tea, Coffee, Tisanes & Home-made Petit Fours



Care



Menu 6

Trio of Seafood Starters comprising Thai Scented Fishcakes with a Sweet Chilli Dip, Herb Crusted Gravdax & Pickled Cucumber Salad & Shot Glass of Classic Prawn Cocktail


Baskets of Flavoured Breads, Balsamic & Olive Oil Dip

Pan-Fried Medallions of Beef Fillet with Wild Mushrooms & a Madeira Jus

Dauphinoise Potatoes
Vine Roasted Tomatoes, Sautéed Spinach & Fennel

White Chocolate & Tonka Bean Pannacotta with a Black Cherry Purée,
Black Cherry & Star Anise Jelly & a Dark Chocolate Wafer

Tea, Coffee, Tisanes and Home-made Petit Fours



Cant decide? Why not
let your guests choose by
offering the assiette trio?

Menu 7

Pan-Fried King Prawns in Lemon & Chilli Oil with a Cucumber Salad & Crisp Pancetta

Served with Baskets of Flavoured Breads & a Balsamic & Olive Oil Dip

Assiette of Lamb, Individual Hot Pot, Pan Seared Confit of Slow Roasted Shoulder & Herb Crusted Loin of Lamb With a Rosemary & Redcurrant Jus

Purée of New Season Carrots & Sautéed Savoy Cabbage

A Slate of Mini Desserts comprising of:
Classic Tiramisu, Rich Chocolate Marquis with a Praline Mascarpone, Pink Champagne & Strawberry Jelly, Individual Sherry Trifle, Lemon Posset with a Berry Coulis

Coffee, Tea, Tisanes & Homemade Petit Fours

Menu 8

Seared Cornish Scallops, Ragout of Sweetcorn & a Sweet Onion & Watercress Veloute

Served with Baskets of Flavoured Breads & a Balsamic & Olive Oil Dip

Roast Fillet of Aberdeen Angus Beef, Red Wine & Shallot Jus

Truffle Creamed Potatoes
Glazed Baby Vegetables

“Textures of Apple”
Apple Crème Brûlée
Russett Apple & Cinnamon Sponge
Spiced Apple Jelly
Apple Sorbet

Tea, Coffee, Tisanes & Home-made Petit Fours

Old English Menu 1

“Allotment” Vegetable Soup Scented with Garden Herbs

Baskets of Farmhouse Breads & Butter

Confit of Cheshire Farm Chicken, Sage & Onion Stuffing & Roast Gravy

Bubble and Squeak Potatoes
Seasonal Vegetables

Hedgerow Jelly with Raspberry Ripple Ice Cream & Lavender Shortbread

Tea, Coffee, Tisanes & After Dinner Mints



Personal



Old English Menu 2

Salmon & Parsley Potato Cake with a Pea Purée, Capers & Lemon
Mayonnaise & Pea Shoots

Baskets of Flavoured Breads with a Balsamic & Olive Oil Dip

Steak and Boddingtons Ale Suet Pudding with a Roast Thyme Gravy

Horseradish Mash
Sautéed Button Onions
Beans and Carrots

Burnt Cambridge Cream beside a Cluster of Summer Berries

Tea, Coffee, Tisanes and Home-made Vanilla Fudge

Old English Menu 3

Potted Ham Hock with Home-made Piccalilli

Toasted Crusty Breads & Butter

“Fish & Chips”
Beer Battered Cod, Fat Chips, Mushy Peas & Homemade Tartar Sauce

Warm Bread & Butter Pudding with Poached Apricots & Proper Custard

Tea, Coffee, Tisanes and Homemade Vanilla Fudge



Attention



Old English Menu 4

“English Tasting Plate”
Chicken Liver & Bacon Pâté
Smoked Haddock Potato Cake, Pea Purée & Tartare Sauce
Cured Cumbrian Ham with a Plum & Russet Apple Chutney

Baskets of Farmhouse Breads with Salted Butter

Roast Sirloin of Beef with “all the Trimmings”

Three Root Mash, Roast Potatoes, Fine Green Beans
Yorkshire Pudding, Traditional Roast Gravy, Creamed Horseradish

“Rhubarb & Custard”
Vanilla Custard with Poached Rhubarb, a Ginger Crumb & Rhubarb Jelly

Tea, Coffee, Tisanes and Home-made Vanilla Fudge



Why not add a strawberry or Raspberry to each drink to give it a really summery feel?
ALL DRINK AND BAR SERVICE REQUIREMENTS CAN BE DISCUSSED AND A BESPOKE PACKAGE PUT TOGETHER FOR YOU.

Optional Extras

SORBET

Pink Grapefruit

Champagne

Lemon

Cassis

Vodka & Lemon

Gin & Lime

Raspberry & Mango

SOUP

Vine Ripened Tomato with a Basil Mascarpone

Sunblushed Tomato & Sweet Red Pepper

Spiced Parsnip and Apple

Minted Pea and Ham with Crisp Pancetta

Traditional Leek & Potato

Woodland Mushroom and Tarragon

Spiced Butternut Squash Finished with a Coriander Crème Fraiche

Water Cress and Pancetta with Parmesan Cream

CHEESE COURSE

Cheese platter for 10 people

OR

Individual portions of Artisan Cheese Selection



Vegetarian Options

STARTERS

Classic Caesar Salad with Fresh Parmesan, Garlic Croutons & Wafers of Avocado

Salad of Oriental Vegetables with Crisp Chinese Noodles, Sweet Plum Glaze

Trio of Seasonal Melon presented with Mango & Passion Fruit Coulis

Warm Goats Cheese & Plum Tomato Tart, Baby Salad Leaves, Basil Oil Dressing

Warm Woodland Mushroom & Asparagus Filo Tart coated in a Champagne Cream Sauce

*Starters not required if main menu has vegetarian starter

MAIN COURSES

Wild Mushroom Risotto with Shavings of Parmesan, Rocket Salad & a Green Pesto Dressing

Spinach, Mushroom & Butternut Squash Wellington with a Shallot Sauce

Vegetable & Sweet Potato Turnover on a Warm Lentil Salsa

Pithiviere of Root Vegetables & Butter Beans on a Rich Provencal Sauce

Roasted Vegetable & Ricotta Strudel with Basil & Tomato Coulis

*all main courses served with same accompaniments as selected meat option



Our Full Wine List

Bubbles

Prosecco Emotivo , Italy - £24.00 per bottle

Emotivo Sparkling Rose, Italy - £24.00 per bottle

Collet Brut N/V Champagne, France - £59.00 per bottle

Bollinger Brut Special, France - £95.00 per bottle

White

Familla Rivero Ulecia Macabeo, Spain - £15.00 per bottle

Sauvignon Blanc Vin De France – Patriarche,
France - £17.00 per bottle

Waddling Duck Sauvignon Blanc, New Zealand - £23.00 per bottle

Runamok Chardonnay, Australia - £19.50 per bottle

Dr L Riesling Qba, Germany - £27.00 per bottle

Red

Familia Rivero Ulecia Tempranillo, Spain - £15.00 per bottle

Merlot Vin De France - Patriarche, France - £17.00 per bottle

Runamok Shiraz, Australia - £19.50 per bottle

Los Gansos Pinot Noir, Chile – £20.50 per bottle

Bodegas Ramon Bilbao Crianza Rioja, Spain - £26.00 per bottle

Rose

White Rose Zinfandel Rose, California - £16.50 per bottle

Pinot Grigio Rose Fabiano, Italy - £19.50 per bottle

Coteaux D' Aix En Provence Rose Chateau Papadis,
France - £25.50 – per bottle

Tasting Sessions

SHOULD YOU WISH TO SAMPLE THE FOOD BEFORE YOUR EVENT WE CAN OF COURSE ARRANGE A TASTING SESSION FOR YOU.

These are held at our premises on:
Monday, Tuesday and Wednesday Evenings
We have 2 time slots of either 4.30pm or 6.30pm.

* We can arrange Saturday appointments but these are only available out of season and are subject to availability

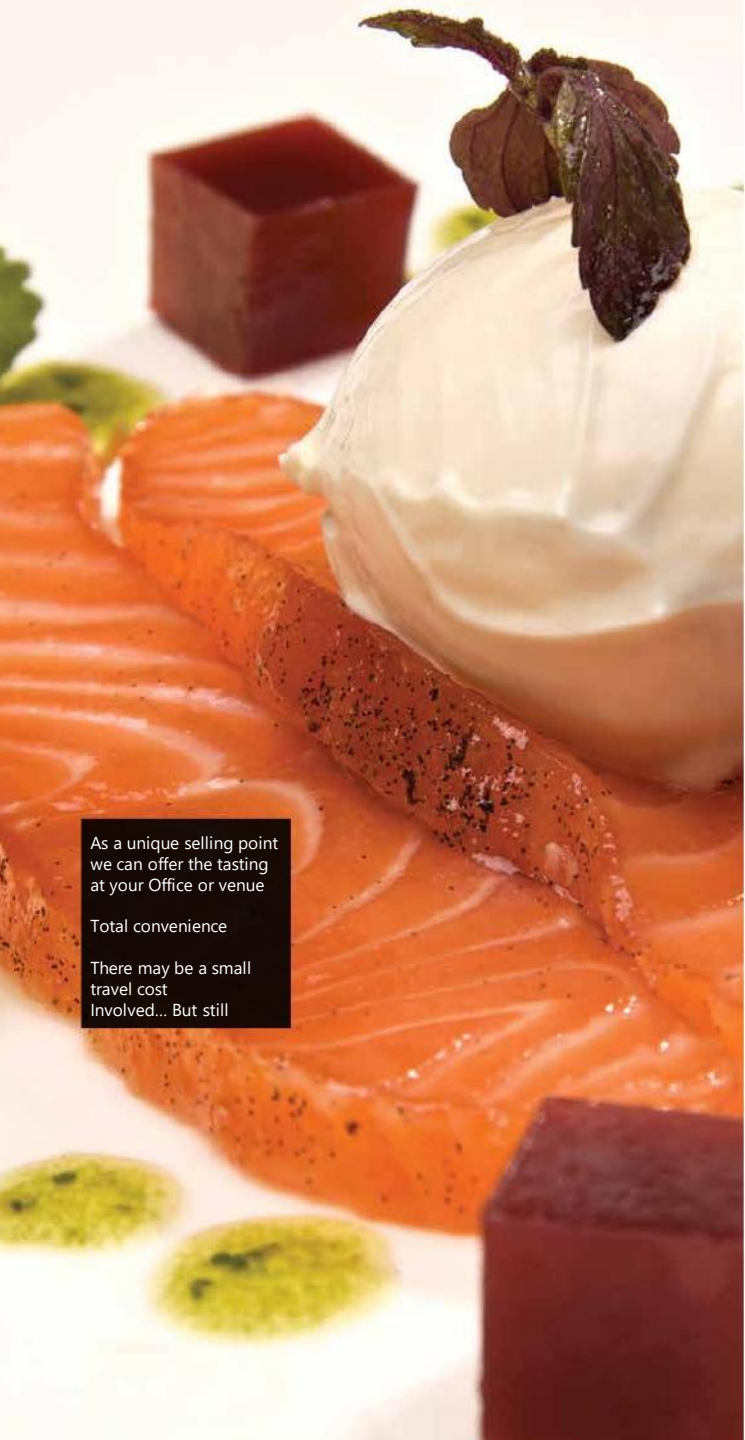
We provide for you a choice of 2 dishes for each course served and provide 1 of each dish for you to try.
There is a standard charge of £100 for the tasting session payable upon making the booking.

* this fee provides you with a dedicated manager to discuss all the elements of the tasting and event with you, a chef to prepare and serve each dish for you and the food costs involved

On confirmation of a booking with Dine in Style Caterers the £100 charge will be refunded to your account and will be taken off the final payment.

Should you choose to have the tasting session after you have confirmed the date there will be no charge.*

*Deposit paid in advance



As a unique selling point we can offer the tasting at your Office or venue

Total convenience

There may be a small travel cost involved... But still

Catering Equipment Hire

SHOULD YOUR EVENT BE TAKING PLACE IN A MARQUEE OR VENUE WHICH REQUIRES A SATELLITE KITCHEN, THE FOLLOWING EQUIPMENT HIRE CHARGES WILL APPLY:

Catering Ovens - £95.00 each

Heated Cupboards - £60.00 each

Water Boilers - £18.00 each

Coffee Percolators - £35.00 each

Protective Flooring – from £150

Preparation Tables - £10.00 each


Delivery and collection fees to be confirmed according to venue Location. Some venues and marquees require a skip to be hired for waste.

quotation can be provided based on number of guests attending, approx 1 oven and 1 heated cupboard per 80 guests

Marquee Event Catering Requirements

FOR ALL EVENTS TAKING PLACE IN MARQUEE VENUES, WE WILL REQUIRE THE FOLLOWING:

- Catering area attached to the main marquee to include Solid floor and lighting
 - Power supply suitable for the equipment required
 - Water supply
 - Trestle tables – supplied by marquee company
 - Bar frontage – supplied by marquee company
 - Power and lighting in all areas including the bar area
-



No kitchen facilities at your venue?

We can supply all your requirements.

Our Environmental Promise

HERE AT DINE IN STYLE EVENT CATERERS WE ENDEAVOUR TO PROTECT THE ENVIRONMENT AND PROMOTE LOCAL BUSINESSES.

SOURCING OUR PRODUCE LOCALLY HELPS TO LOWER OUR CARBON FOOTPRINT.

Our meat is raised on farms where the animals are free to roam, our fish are sustainably caught or ethically farmed.

Our fruit and vegetables are locally purchased when in season and our bread is made daily by our two local bakeries.

Recycling is very important to us and this is why all our stationery is printed using recycled paper. We also recycle most of our cardboard and paper products and are committed in trying to recycle 100% of our glass bottle waste.

There are dishes in these menus to suit each season and they can be mixed and matched to create the perfect menu for your event - however if there is something special that you would like we would be happy to tailor-make you a menu to suit.



Fresh



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