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DINE IN STYLE



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WE ARE PASSIONATE ABOUT FOOD.

GREAT TASTES, INNOVATIVE PRESENTATION,
SERVICE PAR EXCELLENCE.

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. enjoy!



Wedding Planning Made Easy

At DINE IN STYLE we offer a very personal service and understand that only great planning makes a great wedding, so we are there with you every step of the way.

Once you have decided on your venue, we will spend time with you to plan your seating, bar set up, level of staffing, menu, drinks and any other aspect of your wedding day in which you would like us to assist.

Clearly our biggest contributions to “Your day” are the catering services. DINE IN STYLE are owned and operated by an award winning chef who has made TV appearances and won whilst in the restaurant trade, 3AA rosettes. Our experience and commitment to using only fresh ingredients and quality staff make us one of the most highly respected caterers in the industry.

Menu and package choices are very personal and at DINE IN STYLE we understand that concept. To provide as much choice as possible to suit personal tastes and budgets we offer some unique menus and packages.



DINE IN STYLE whilst primarily a catering company, have through their years of experience gained knowledge, contacts and remarkable purchasing agreements to help make your wedding day the “Time of your life” experience.

We pride ourselves on being able to provide excellence in our food and service and by being able to offer assistance in the planning of the entire day.

If required DINE IN STYLE can help you tailor design your wedding to your own tastes. From food and drink right through to venues, marquees, florists, wedding cakes, photographers, entertainment, balloons, table favours, room decoration and car hire. Virtuosity can provide a no fuss service to make “Your day” exactly that.

So please do enjoy browsing through our menus and packages and feel free to contact us for an informal chat or more information.

The Deluxe Package:

- Five course wedding breakfast, with a choice of menu items from our banqueting & A la carte menus.
- Evening cocktail finger buffet.
- A bottle of house red or white wine per person during the wedding breakfast. Upgrades on wine are available.
- Reception drinks & canapés on arrival.
- Sparkling wine for the toasts.
- Fully stocked and paid bar for 4 hours during the wedding breakfast & additional 4 hours during the evening reception. (Cash bar will be available outside of the 4 hour package times.)
- This hassle free package is available for £80 per wedding breakfast guest & £35 per evening guest.

The Finesse Package:

- Plated starter from our A la carte menu, Carvery main course (top table will be served by our staff), choice of dessert from our A la carte menu.
- Evening buffet.
- A bottle of house red or white wine per person during the wedding breakfast. Upgrades on wine are available.
- Reception drinks & canapés on arrival.
- Sparkling wine for toasts.
- Fully stocked and paid bar for 4 hours during the wedding breakfast & additional 4 hours during the evening reception. (Cash bar will be available outside of the 4 hour package times.)
- This hassle free package is available for £70 per wedding breakfast guest & £35 per evening guest.

The International:

- Full dress buffet as agreed with client.
- Evening buffet.
- A bottle of house red or white wine per person during the wedding breakfast. Upgrades on wine are available
- Reception drinks.
- Sparkling wine for toasts.
- Fully stocked & paid bar for 4 hours during the wedding breakfast & additional 4 hours during the evening reception. (Cash bar will be available outside of the 4 hour package times).
- This hassle free package is available for £65 per wedding breakfast guest & £35 per evening guest.



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

Example Deluxe Package Menu 1

Bruschetta of char grilled vegetables with mozzarella and herbs.

Baskets of Favoured Breads with a Balsamic & Olive Oil Dip

Roast breast of Chicken with button mushrooms & Dijon cream

Sauté potatoes, Broccoli & Carrots

Fresh baked apple pie & cream

Tea, Coffee & mints



Example Deluxe Package Menu 2

Roasted vegetable tart

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

Loin of Pork parcel filled with roasted apple, onion & sage

Minted new potatoes

Seasonal vegetables

Tiramisu

Tea, Coffee & mints

Example Deluxe Package Menu 3

Smoked Salmon & Tiger prawn timbale.

Baskets of Brown Breads & Butter

Sirloin steak with chasseur sauce

Lyonnaise potatoes,

Cauliflower au gratin & green beans

Poached Pear with chocolate sauce & vanilla ice cream

Tea, Coffee & mints

Example Deluxe Package Menu 4

Parma ham & rocket saladette.

Baskets of Flavoured Breads, Balsamic & Olive Oil Dip

Barbary Duck breast, vanilla & black cherry sauce

Rosemary & garlic infused Chateau potatoes

Fine beans & baton carrots

Lemon tart with roasted lime sauce

Tea, Coffee & mints

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

Children's Menus

LITTLE ONES

Seasonal Melon with Fresh Strawberries
Sausage and Mash with Carrots and Gravy
Ice Cream with Chocolate Sauce and Marshmallows

OLDER CHILDREN (UP TO 12) ALL COURSES
Half portions of the Adult Menu at half of the price per child PLUS VAT

CHILDREN'S TEA PARTY BUFFET*

A selection of Sandwich Triangles on Brown and White Bread to include:

Plain Ham
Egg Mayonnaise
Tuna Mayonnaise
Strawberry Jam
Peanut Butter

Cocktail Sausages with BBQ Dip
Chicken Nuggets with Ketchup
Mini Margarita Pizzas
Mini Sausage Rolls

A selection of Tiny Cakes & Biscuits
Jelly & Ice Cream

*This option is only suitable when all children are on the same table

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CATERERS

Example of The Finesse Package Menu 1

- Mixed seafood salad
- Parisienne melon
 - Sirloin of Beef
- Honey baked Ham
- Poached dressed Salmon

Selection of leaf salads - Coleslaw, Potato, Waldorf, Pasta
& Mixed leaf

- Minted new potatoes
 - Cheesecake
- Fresh fruit salad



Example of The Finesse Package Menu 2

- Avocado & 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

Example of The International Package – Carvery Style Menu

Starters

Cream of Parsnip & paprika soup

Prawn Cocktail

Chicken Liver parfait, herb toast & leaf

Carvery Main Courses Joints to choose from:

Beef

Turkey

Pork

Lamb

Chicken

From The Counter:

Roast and Mashed potatoes, stuffing,
Yorkshire puddings, seasonal vegetables,
gravies, sauces & condiments

Desserts

Rhubarb Crumble & custard

Lemon Meringue Pie

Cheese & Biscuits

Set Menu Examples

3 course meals with coffee, below you find just a few ideas your input is always welcome

Pack 1 @ £ 25.00 per head

Bruschetta of char grilled vegetables with mozzarella and herbs

Roast breast of Chicken with button mushrooms and Dijon cream

Sauteed potatoes, Broccoli and Carrots

Fresh baked apple pie and cream

Coffee and mints

Pack 2 @ £ 25.00 per head

Roasted vegetable tart

Loin of Pork parcel filled with roasted apples, onions, breadcrumbs and sage

Minted new potatoes, seasonal vegetables

Tiramisu

Coffee and mints

Pack 3 @ £ 28.00 per head

Smoked Salmon and Tiger prawn timbale

Sirloin steak with chasseur sauce

Lyonnais potatoes, cauliflower au gratin and green beans

Poached Pear with chocolate sauce and vanilla ice cream

Coffee and mints



Pack 4 @ £ 28.00 per head

Parma ham and rocket saladette

Barbary Duck breast, vanilla and black cherry sauce

Rosemary and garlic infused Chateau potatoes, fine beans and baton carrots

Lemon tart with roasted lime sauce

Coffee and mints

Pack 5 @ £ 38.00 per head

Crab, saffron and spinach tart, with caper and lemon salad

Fillet of Beef Rossini

Duchess potatoes and a medley of baked baby vegetables

Chocolate ganache with white chocolate ice cream and vanilla pod cream

Coffee and mints

Pack 6 @ £ 30.00 per head

Pan fried Asparagus with grated egg and hollandaise sauce

Baked Sea Bass, roasted lemon and sweet pepper rosti

Fondant potatoes and roasted root vegetables

Baked pineapple with sweet chilli sauce and mango sorbet

Coffee and mints



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“Excellence in all we do” because we believe that “Quality counts”

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