









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!









MENU £7.95pp
Platters of assorted sandwiches
Vegetable spring rolls
Puff pastry bites
Scampi tartare
Breaded Chicken
Mini assorted quiche

Sausage rolls Mini pastries

Crisps and nuts







# **MENU £10.95pp**

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 £12.95pp

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



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





#### Sandwich Selector

Cucumber
Cucumber, Cream Cheese and Chives
Ham and Grain Mustard
Smoked Ham, Cheese and Chutney
Ham Salad
Cheddar Cheese, Onion and Chutney
Chicken Breast Salad
Coronation Chicken
Beef, Horseradish and Salad
Scottish Smoked Salmon and Cream Cheese
Smoked Salmon and Lemon Butter
Egg Mayonnaise and Watercress
Pate and Cucumber
Brie, Almond and Watercress
Brie with Redcurrant Jelly

### Scones, Cakes and Pastries

Freshly Baked Raisin and Plain Scones with
Cornish Clotted Cream and Strawberry Preserve
Victoria Sponge
Coffee and Walnut
Lemon Drizzle
Carrot Cake
Chocolate Brownie
Macarons
Eclairs and Profiteroles





### **Pastries and Finger Food**

Smoked Ham and Tarragon Mustard Crepes
Mini filled Croissant
Minted Feta and Pine Nut Roll with Lemon Aioli
Home Made Pork and Apple Sausage Rolls
Parmesan, Pine Nut and Olive Biscotti
Sun-dried Tomato and Pesto Palmers
Avocado and Goats Cheese Crostini
Tomato and Basil Crostini
Chicken Sate with Peanut Dip
Wild Mushroom Garlic and Thyme Vol-Au-Vent
Prawn Vol-Au-Vent
Mini Vegetarian Quiche

## Pricing

We can mix and match and devise a menu to suit your style, taste and budget. Minimum order of 20people. Additional costs for waiting staff.

Tea and coffee station: £2.95 per person

## Standard:

4 x Sandwich fingers & flavours, 1 x Scone, 3 x Cakes /sweet pastries Teas, Coffee and Traditional Lemonade: £12.95 per person

#### Deluxe:

5 x Sandwich flavours, 3 x Finger food, 1 x Scone, 3 x Cakes /sweet pastries, Teas, Coffee and Traditional Lemonade:

£15.95 per person

including a glass of Prosecco: £19.95 per person

