



DINE IN STYLE



CATERERS

Afternoon Tea Menu

07003 497518

info@dineinstylecaterers.com

www.dineinstylecaterers.com





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.



Afternoon Tea

served with a selection of tea,
coffee and your choice of refreshments.

Sandwich Selector

On White, Wholemeal, Bread, Rolls, or Mini Bagels

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
Cajun Chicken, Mint and Cucumber Mayonnaise
Pastrami, mustard and pickle
Beef, Horseradish and Salad
Scottish Smoked Salmon and Cream Cheese
Smoked Salmon, Cucumber and Lemon Butter
Spicy Prawn Cocktail Salad
Prawns, Chorizo and Rocket
Mozzarella, sundried tomato and pesto
Egg Mayonnaise and Watercress
Duck Pate and Caramelized Orange with Rocket
Brie, Grapes, Walnuts and Watercress
Chargrilled Courgette, Aubergine, Pesto and Sundried Tom



Sandwiches

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
Double Chocolate Brownie
Macarons
Eclairs and Profiteroles
Fresh fruit Meringues
White, Milk and Dark Dipped Strawberries

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 Palmiers
Avocado and Goats Cheese Crostini
Tomato and Basil Crostini
Chicken Sate skewers with Peanut Dip
Wild Mushroom Garlic and Thyme Vol-Au-Vent
Prawn Vol-Au-Vent
Mini Vegetarian Quiche

Drinks

Fair trade Fresh Filtered Coffee, Latte, Cappuccino
Fair trade English Breakfast Tea, Fruit and herbal
Pure Orange, Apple, Pineapple Juice
Traditional Lemonade
Cordials including Elderflower, Ginger and Lemon



Cakes and nibbles

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

Pricing

We can mix and match and devise a menu to suit your style,
taste and budget.

Minimum order of 20 people.
Additional costs for waiting staff.

Standard example:

4 x Sandwich flavours, 1 x Scone, 2 x Cakes /sweet pastries
Teas, Coffee and Traditional Lemonade

£12.95 per person

Deluxe example:

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

Deluxe Prosecco Afternoon Tea

including a glass of Prosecco

£19.95 per person

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

