



DINE IN STYLE

DIS

CATERERS

Indian Menu

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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.



Vegetarian Appetizers

Select three vegetarian appetizers

- Pakoras Mixed vegetable fritters
- Vegetable Bonda Cauliflower and green peas fritters
- Paneer Tikka Homemade cheese pieces marinated and grilled
- Paneer Pakora Homemade cheese cubes with chickpea coating
 - Potato Vada Spicy potato balls with chickpea coating
 - Vegetable Cutlet Potato and Broccoli Patties
- Vegetable Samosa Triangle pasty stuffed with potatoes and peas

Non-Vegetarian Appetizers

Select two vegetarian appetizers

- Chicken Tikka Grilled marinated chicken cubes
- Chicken Pakora Chicken pieces with chickpea coating
- Keema Samosa Triangle pastries stuffed with ground lamb and green peas
- Reshmi Kabab Grilled chicken tenders with yogurt and spices
 - Seekh Kabob Ground lamb cooked on skewers
 - Shami Kabab Ground lamb with yellow split peas
 - Gola Kabab Spicy lamb meatball



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

Vegetarian Entrées

Select two Vegetarian Entrées

- Paneer Makhani Cheese in buttery tomato sauce
- Vegetable Jalfrezie Broccoli, cauliflower, bell peppers, onion and tomatoes
 - Bhindi Masala Spiced okra with onions
 - Baigan Bharta Spiced eggplant puree
- Baigan Hyderabad Miniature eggplants stuffed with spices
 - Vegetable Kofta Mixed vegetable balls in savoury sauce
 - Mattar Mushroom Mushrooms and green peas cooked with Indian spices
 - Saag Alu Potatoes cooked with spinach
 - Alu Gobi Mughlai Cauliflower with potato and almonds
 - Alu Mattar Potatoes with peas
 - Chole Spiced chickpeas
- Malai Kofta Potatoes, carrots and cheese in creamy sauce
- Mixed Vegetable Bhaji Mixed vegetables with onion gravy
 - Palak Paneer Spinach with homemade cheese cubes



Non-Vegetarian Entrées

Select two non-Vegetarian Entrées

- Gosht Chili Masala Lamb with hot chili peppers
- Nargisi Kofta Lamb meatballs stuffed with hard cooked eggs
 - Lamb Korma Lamb cubes in creamy onion sauce
 - Lamb do Piazza Lamb with onions in onion gravy
 - Gosht Alu Lamb cubes with potato
- Boti Kabab Marinated boneless lamb cooked on skewers
 - Keema Matar Ground lamb with green peas
- Chicken Tikka Masala Marinated chicken in onion gravy with green peppers
 - Kadai Chicken Chicken with tomato, onion and bell peppers
- Chicken Makhnwala Chicken chunks in buttery tomato sauce
 - Chicken Korma Chicken is a creamy onion sauce
 - Murgh Saag wala Chunks of chicken with spinach sauce
 - Tandoori Chicken Chicken pieces marinated with yogurt and spices
 - Lamb Rogan Josh Lamb cubes in onion gravy

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Daaland Chawal

Select One

- Daal Makhani Black lentils cooked with butter
- Yellow Daal Yellow split peas cooked with onion, ginger, and garlic
 - Daal Tarka Yellow lentils with spices, Gujratistyle
- Sucha Daal Masoor daal cooked with onion and Indian spices
 - Steamed Basmati Rice Fragrant rice imported from India
 - Mattar Pulao Rice with green peas
 - Saffron Rice Basmati rice flavoured with saffron
- Kashmiri Pulao Rice with almonds, raisins and cashews

Bread

Select One Bread

- Tandoori Naan White flour yeast bread cooked in clay oven
- Onion Kulcha Puffy bread stuffed with diced onion and spices
 - Lacha Paratha Whole wheat flatbread baked with butter
 - Roti Whole wheat flatbread baked in clay oven
- Aluor Plain Paratha Potato-stuffed flatbread baked in a clay oven

Salad and Raita

Select One

- Boondi Raita Homemade yogurt with small chickpea balls
- Katchumbar Raita Yogurt With tomatoes, cucumber, and red onion
- Tossed Garden Salad Served with a choice of two dressings
 - Cucumber Raita Yogurt with shredded cucumbers
 - Aloo Raita Chunks of potatoes with homemade yogurt

Dessert

Select Two

- Ras Malai Homemade cheese patties in cream sauce
- Gajar Halwa Grated carrots cooked in milk
 - Kheer Indian rice pudding with golden raisins
- Gulab Jamun Golden balls in syrup scented with rose
- Kulfi Indian ice cream made with pistachio
 - Burfi Milk fudge
 - Assorted Miniature Pastries
 - Seasonal Sliced Fresh Fruit



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