



Buffet Menu

DINEIN STYLE CATERERS
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Dine in Style specialise in o
of events, no matter how big

From weddings to director
corporate dinners, we will ca
it is a marquee, office, stately

We have achieved a reputat
quality for both our food and

Not only do we provide ex
finishing touch to your eve
management style.

From your first contact and
we use our years of experienc

At Dine in Style we pride
available produce, responsib
wherever possible, so you ca
the highest quality.



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EASY OPTION BUFFETS

A small selection of our buffets

MENU C - £9.25 per head

- Assorted bridge rolls
- Puff pastry bites
- Chicken drumsticks
 - Pork pies
 - Quiche
 - Pizza
- Crisps and nuts



Please ask us if you

MENU D - £10.25 per head

- Platters of assorted Sandwiches
- Vegetable spring rolls
 - Puff pastry bites
- Indian savoury selection
 - Breaded Chicken
 - Vol au vents
 - Fish sticks
 - Crisps and nuts



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Finger Buffets

Our best selling buffets.

Menu A - £14.95 per head

- 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 B - £14

- Platters of assorted
- Sausage rolls and
- Lemon C
- Scotch
- Seafood
- Spare
- Breaded vegeta
- Mini assort
- Mini assorte
- Crisps a

Please ask us if you require information on the allergen information



FORK BUFFET
MENU F – £22.95 per head

For something a little bit different

Avocado and 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

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

Glamorous
Menu G - £29

Freshly poached salmon garnish
 and served with a l

Fillet of beef glazed with Dijon
 black pepper, roasted a

Slices of chicken breast in a l
 with crispy baco

Gammon ham glazed with ho
 roasted

Potato salad with whole gra

Tomato, feta and olive salad

Mixed leaf and herb salad
 dress

Carrot, orange and chick pe
 vinaigrette and garnish

A salad of sautéed garlic r

A selection of fresh

White chocolate roulade f
 Raspberries and fresh crea
 pudding with



**The Traditional Fork Buffet
Menu H - £23 per person**

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

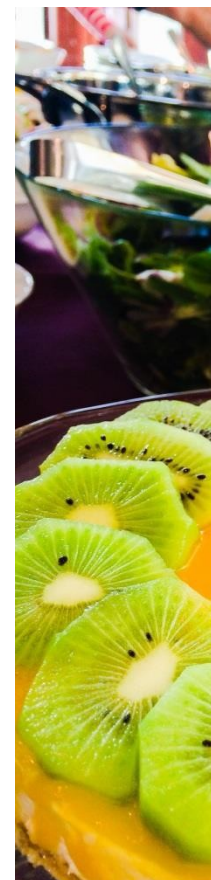
Tomato and avocado salad with a garlic and chive vinaigrette

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



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



Bowl Food

Small but perfectly formed, bowl food dishes are a perfect middle way between canapés and a full meal.

Served in ceramic bowls and designed to eat standing up, they are both a substantial and stylish alternative to canapés.

We have made our bowl food easy to order at a set price of £15 per person for three bowls. Simply choose your menu. Additional bowls per person are simply priced at £5 each:



Hot Dishes

- Salmon slivers with herb coulis
- Ratatouille with Beef, Chicken
- Seafood paella
- Smoked Haddock crumble
- Coq au vin
- Thai Chicken curry and saffron rice
- King prawn korma and lime
- Lamb tagine
- Char sui Pork with egg noodles
- Tuna and sliced new potatoes
- Bangers and mash with onion gravy
- Mexican style chilli and rice
- Beef casserole and mini dumplings

Vegetarian

- Ratatouille
- Wild Mushroom risotto
- Vegetable madras with herb rice
- Quorn pieces in lemon sauce
- Wild Mushroom Stroganoff with rice
- Roasted vegetable and sun-dried tomato
- Stir fried vegetables with sweet and sour sauce and vermicelli noodles
- Stuffed pepper with courgette

Cold

- Coronation Chicken with herb mayo
- Spiced Salmon with rocket
- Beef slivers with sliced potatoes
- Duck and spring onion tossed in a honey glaze
- Greek salad
- Prawn cocktail
- Caesar salad

Dessert

- Fruit salad with Greek yoghurt
- Tiramisu
- Sherry trifle
- Sticky toffee pudding

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