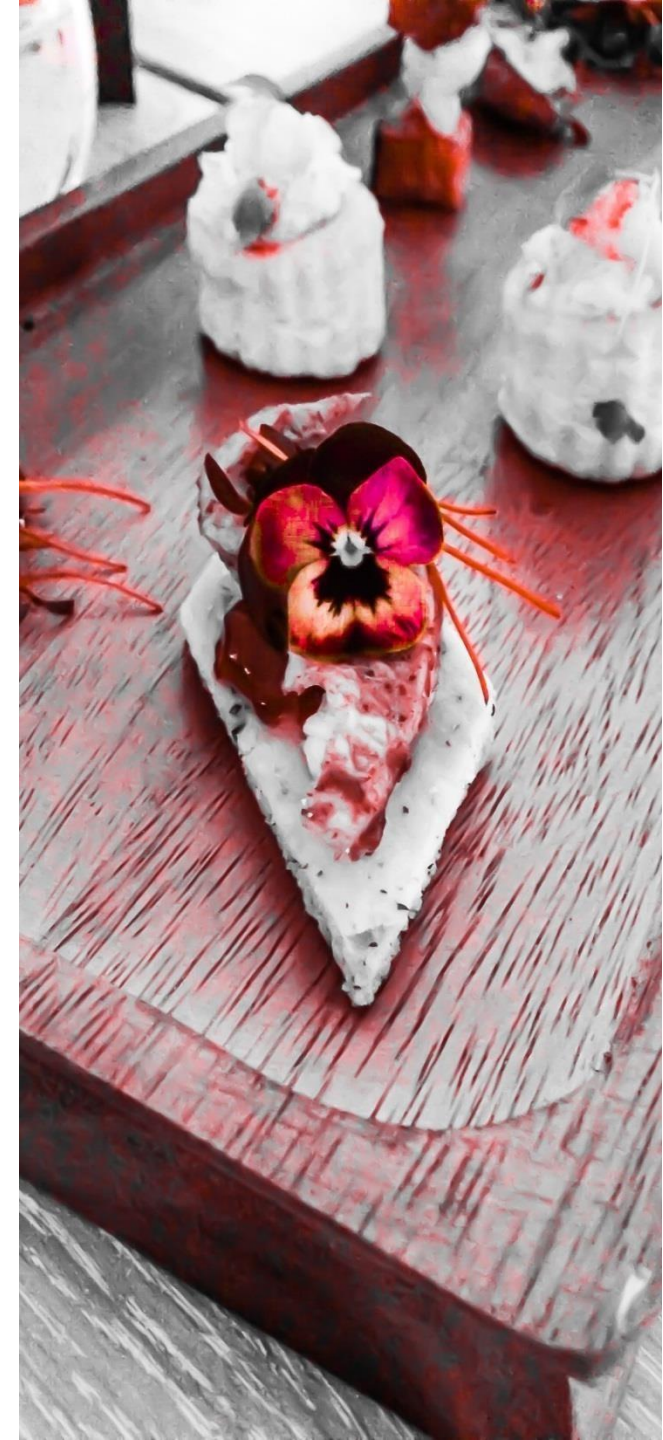




DIS
DINE IN STYLE
CATERERS

Canapé Brochure

E: info@dineinstylecaterers.com
www.dineinstylecaterers.com



DINE IN ST



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.

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Classic Selection

£82.00 per box (50 canapés)

This Selection consists of cold canapés only

Duck Pate with Caramelised Orange and Chervil

Pastrami with Tomato Chutney and Capers

Square of Smoked Salmon with Lemon Zest and Caviar

Freshwater Prawns with Marie Rose and Dill

Tomato Cream Cheese with Asparagus and Olive Garnish on Croute (v)

Quail Egg with Cherry Tomato and Tomato Chutney on Bread (v)

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CONNOISSEUR Selection

£92.00 per box (50 canapés)

This selection consists of cold canapés only

Classic BLT

Lemon Chicken with Chervil on Walnut Toast

Moroccan Chicken with Apricot on Mini Naan Bread

Trout Mousse with Lemon Zest on Herbed Scone

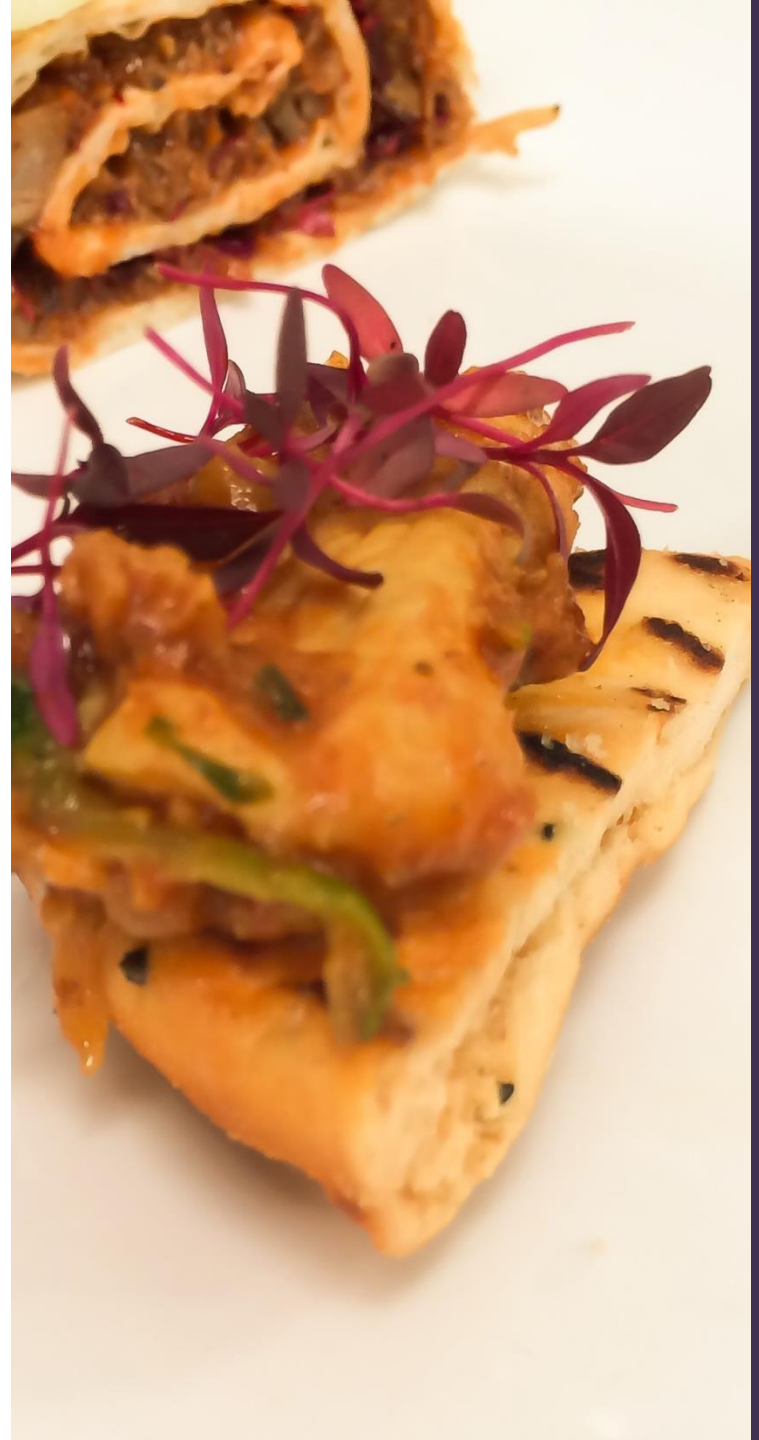
Rose of Smoked Salmon with Dill and Cracked
Pepper

King Prawns with Sweet Chilli and Fresh Herbs

Dolce Latte with fig chutney and Grape on Triangle
Toast (v)

Grilled Courgette with Red Onion Confit (v)

Honey Roasted vegetables in Tartlet (v)



Connoisseur Selection

CELEBRATION Selection £2.85 per canapé

*This selection consists of cold canapés only
(minimum order of 10)*

Meat

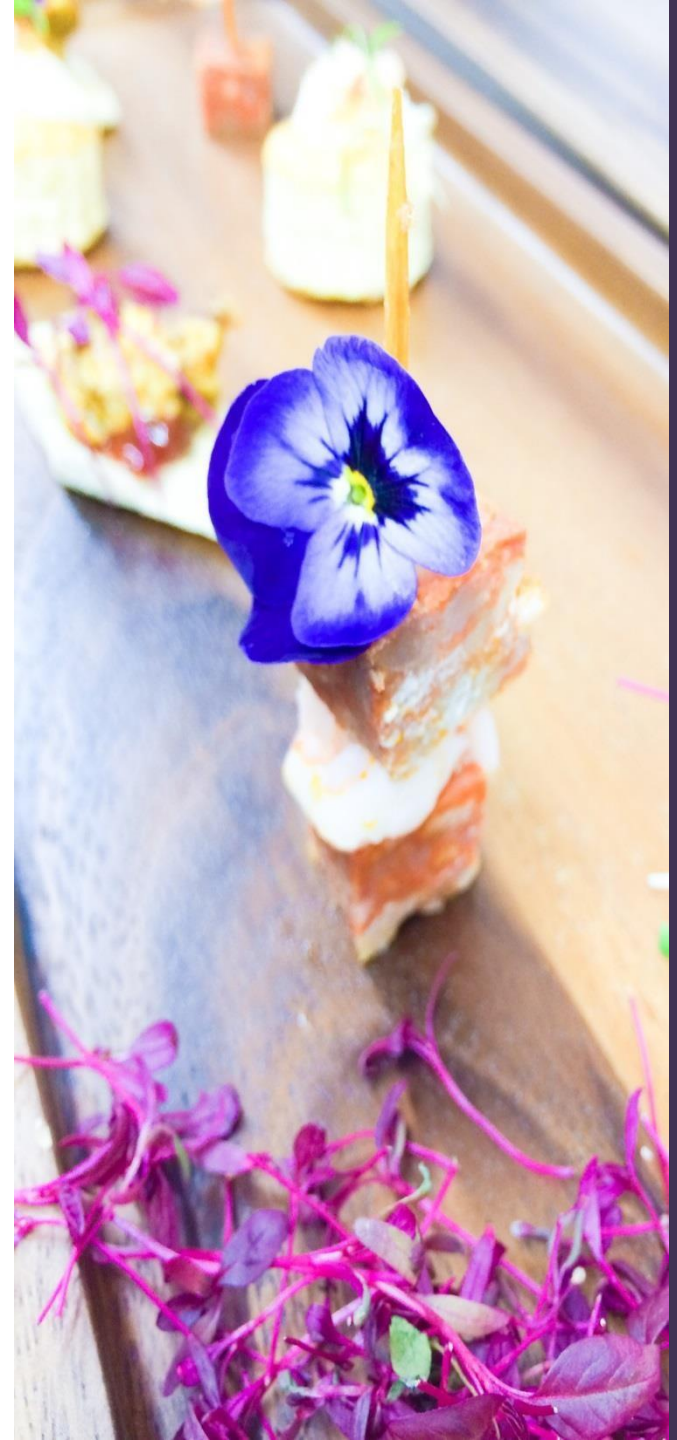
Pink lamb fillet topped with lime pickle on rice cake.
Cajun chicken with Apricot, Prune and Raisins on Croute
Carpaccio of Beef with Black Olive Tapenade,
Rocket and Parmesan
Rare Beef and Celeriac Remoulade on Toasted Croute
Duck Confit with Plum and Spring onion on Triangle

Fish

Seared Tuna with Tomato Sauce on Sesame Toast
Tricolor of Salmon Nori Tower
Smoked Mackerel with slow Roasted Cherry Tomato and
Horseradish on Croute
Rose of Smoked Salmon with Keta and Crème Fraiche on Blini
Crayfish with Avocado Salsa on Polenta

Vegetarian

Mixed Pepper Provencal on Crostini
Tartlet of Blue Cheese with Pear and Walnuts
Italian Bruschetta with Sundried Tomato,
Mint Oil, Pine Nuts and Basil
Thai Scented Vegetables in Sesame Pancake
wrapped in Chive
Sweet Potato Duchess with Red Currant on Walnut Toast





Chef's Special Cold Selection

Prices per 10 canapés (minimum order of 10)

Meat

Chicken Stir Fry in Crisp Pastry Cup	£24.00
Beef Teriyaki with Spring Onion, Coriander and Sesame Seeds	£26.00
Lamb Kofta with Cucumber Raita on Square Croute	£26.00
Parma Ham with Black Olive Tapenade, Rocket and Parmesan	£26.00
Grilled Foie Gras with Peppered Pineapple on Toasted Brioche	£22.00

Fish

Quenelle of Crab with Chilli and Coriander on Croute.	£27.00
Parcel of smoked Salmon Filled with Crab.	£26.00
Red Snapper and Thai vegetables on Crostini.	£26.00
Lobster Medallion on Croute with Asparagus and Keta.	£28.00
Prawn and Crayfish Cocktail with Keta Caviar and Cognac Marie Rose Sauce.	£28.00
Smoked Oyster and Citrus Mousse with Spanish Red Pepper on Herb Scone.	£24.00

Vegetable

Honey Roasted Root Vegetables with a Pumpkin Puree and a Parmesan Shaving in a Pastry Cup.	£28.00
Deep fried Risotto Cake topped with Wild Mushrooms	£25.00
Goats Cheese and Red Pepper Salsa on Triangle Toast.	£20.00
Quail Egg with Dill Sauce on Muffin.	£20.00
Mozzarella (vegetarian style soft cheese), Sunblushed Tomato and pesto on Crostini.	£22.00
Beetroot Remoulade on a Herbed Scone.	£20.00



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Skewers

Prices per 10 skewers (minimum order of 10)

MEAT

Chicken Satay	£26.00
Lamb Kofta	£27.00
Moroccan Lamb	£28.00
Beef Teriyaki	£26.00

FISH

Salmon on Lemongrass Skewer	£26.00
Monkfish wrapped in Pancetta	£40.00
Tempura King Prawns	£26.00
King Prawn with Chilli & Coriander	£26.00

VEGETARIAN

Boccocini and Cherry Tomato Drizzled in Pesto	£28.00
Tempura Vegetables	£25.00
Seasonal Fresh Fruit	£25.00

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Skewers



Chef' s Special Hot Selection

Prices per 10 canapés (minimum order of 10)

Meat

Steak and Kidney Pie or Beef and Guinness Pie	£28.00
Honey and Rosemary Glazed London Cumberland Sausages	£20.00
Roast Beef and Horseradish in Mini Yorkshire Pudding	£20.00
Mini Cheeseburgers with Relish	£28.00
Palm Sugar Chilli Chicken with Ginger on Mini Naan Bread	£20.00
Chorizo with Mash Potato and Red Onion	£20.00
Asparagus Tip and Cornish Coppa with a Salsa Verde	£25.00

Fish

Spiced Crab Cake with Mango Chutney and Coriander	£27.00
Mini Fish Fingers with a Parmesan Crust and Homemade Tartar Sauce	£26.00
Welsh Rarebit with Smoked Haddock and Lemon Zest	£20.00
Scallops with Pea and Mint Puree on Croute Topped With Roasted Red Pepper Sauce	£22.00
Herbed Monkfish with Minted Pea Puree on Potato fondant with Beetroot cress	£25.00
Red Snapper and Thai Vegetables on Crostini	£20.00

Vegetarian

Shortbread with Spinach, Goats Cheese and Sun Blushed Tomato	£28.00
Blue Cheese Risotto Cake topped with Quince Pear	£20.00
Mini Jacket Potato filled with Mature Cheddar Cheese	£20.00
Mini Vegetable Spring Rolls	£25.00
Wild Mushroom Frittata with Portobello Mushrooms & Red Peppers	£25.00
Mini Goats Cheese and Red Pepper Croque Monsieur	£20.00
Roasted Root Vegetables and Courgette Wrap Drizzled with Olive Oil	£20.00

Sweet Treats

Price per 10 sweet canapés - £25.00
(minimum of 10)

Panacotta topped with Chocolate
Lemon Cream on Almond Pistachio Base

Assorted Mini Macaroons

Mini Pistachio Éclairs

Mini Chocolate Éclairs

Orange Semolina Cake with Chocolate Ganache

Chocolate Brownie Square with a Chocolate
Ganache Swirl

Strawberries and Marshmallows skewers

Crème Brulee in a dark Chocolate Cup Topped
with a Raspberry
Mini Fresh Fruit Tart

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Sweet Treats