



DINE IN STYLE

DIS

CATERERS

# Caribbean 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.







## Canape suggestions:

Mini Jamaican Patties  
with chicken, lamb, beef or vegetable fillings

Spicy Prawn Coconut Skewers

Prawns with Chilli and Garlic

Pork Belly Pieces  
with a sweet and sticky barbeque glaze

Mini Saltfish Fritters  
with herbs, spices and flour and then fried



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



## A la carte menu options:

### Starters

- French Onion soup
- Crayfish tail broth
- Dumpling and split pea soup
- Prawn, coconut and mango Tower
- Salt fish fritters made with spring onions, thyme and hot peppers
- Spicy chicken wings
- Aubergine stuffed with deliciously sweet potato
- Venison, Fillet of Beef or Tuna loin carpaccio, with complimentary dressing
- Asparagus & barley salad with mustard sauce
  - Smoked Duck and raspberry salad
  - Hot glazed tart of tomato and gruyere
- Sauteed Queen Scallops, button mushrooms, shallots, white wine and parsley





## A la carte menu options:

### Main meal

- Curried goat or chicken with Fried dumpling, rice and peas
  - Caribbean jerk chicken with red onion and garlic
- Lamb rump cooked in red wine and rosemary, set on a herb mash with roasted root vegetables
- Fillet of Beef en crouete presented with baby vegetables and fondant potatoes with Madeira sauce
  - Salmon drizzled with mango and ginger sauce
  - Breast of Chicken filled with cheese mousse, wrapped in Parma ham laid on bed of ribbon vegetables with tomato and basil sauce
- Fillet of Sea Bass, pomme pont neuf, crispy leeks and red onion
  - Baked Monkfish set on a sweet potato cake, edged with crayfish veloute and vegetable rosti
- Ratatouille lasagne topped with mozzarella and sesame seeds
  - Gorgonzola and leek risotto with herb croutons
- Asparagus crepes served with coriander cream. Peppers filled with Caribbean coconut rice, mixed vegetables and cheese (V)