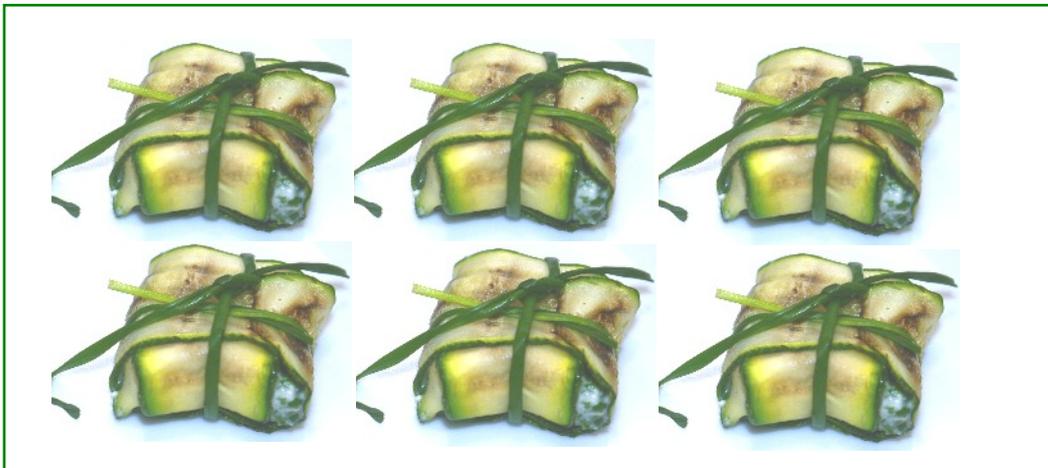


IDEAS FOR A CANAPES AND DRINKS PARTY

Dining In 



“My guests loved your food and the service was brilliant”

Food to remember

Food that is different, stylish and truly delicious

Dining-In is a professional catering company, based in Old Hatfield, Hertfordshire, covering the Home Counties and North London.

At Dining-In we believe that eating is one of life's great pleasures.

Our aim is to provide our clients with a lasting memory of excellent food and professional service. We can provide all personnel, catering equipment and marquees, plus themes for the event.

We understand that celebrating one of life's "big" occasions is special and that you want it to be perfect. Dining-In's unique style is tailored to your needs and we will work closely with you to create a culinary experience to perfectly compliment your celebration.

We will do this by....

- being passionate about what we do
- meeting your unique needs
- building a menu to suit your taste and the occasion
- using the best quality and where possible, locally sourced produce bringing the best of new ideas from around the world to our menus
- treating our staff, associates and suppliers as part of our team

To welcome your guests - a selection of our delectable canapés

Classic Canapé selection

Profiterole filled with smoked trout, creamed horseradish and oregano

Parcels filled with Halloumi, cream cheese, and fresh mint(V)

Bruschetta topped with young garlic, tomato & oregano paste,
Mozzarella & roasted sweet red pepper(V);

Small Yorkshire pudding with Aberdeen Angus Roast Beef, creamed
horseradish and asparagus

Honey and rosemary roasted mini sausages

Pan Asian Canapé Selection

Scottish Salmon Teriyaki skewer with a ginger soy dip

Thai Cod and Smoked Haddock fish cakes with a sweet red chilli dip

Feta, Char Grilled artichoke, avocado, red onion, fresh mint croustade

Small Spring Roll, prawn, pork, bean sprouts, with a sweet red chilli dip

Chicken Skewer marinated in lime, turmeric, Greek yoghurt and
coriander

“It was a joy to have you and Jilly spoiling us”

‘Mediterr-Asian’ Canapé Selection

Peking Duck Open Spring Roll, with plum sauce

Bahn-Mi Vietnamese lamb balls with a sweet red chilli dip

Sweet potato parcels, leek, tomato, ground cumin and basil leaf(V)

Courgette Parcel with ricotta, black pepper, sun blushed tomato and basil(V)

Parmesan Shortbread, horseradish beetroot pesto, and roasted pine nuts

Mediterranean Canapé Selection

Char Grilled Mediterrean Tuna, wasabe and avocado paste on toast

Chermoula King Prawn Skewer marinated in herbs, honey and lemon

Char-Grilled Aubergine, with garlic and mint costini

Carrot and Spring Onion Rosti - with feta, fennel and Calamata red olive

Strips of Slow Roasted Shoulder of Lamb, with mango and tamarind sauce wrapped in a lettuce leaf

“You are a talented chef. The food had really intense flavours. It was beautifully presented but not prissy”

‘Banyan Tree’ Canapé Selection

Small Thai Lemongrass and coriander sausage rolls

Wonton Crescents, filled with ginger, spring onion, pork, with a chilli sauce dip

Slices of rare Fillet of Aberdeen Angus Beef, with creamed horseradish wrapped in lettuce leaf

Vietnamese chicken salad croustade

Lime Prawn , with wasabe guacamole croustade

Pisceterian Canapé Selection

Smoked Salmon Parcel filled with creamed spinach, Swedish mustard and dill

Sweet Baby Peppers filled with Parmesan, cream cheese, rosemary and thyme

Turmeric Wild Mushrooms and Greek Yoghurt on crunchy oatcake

Vietnamese Vegetable Spring roll with soy and ginger dip

Seared Scallop, pea puree and crisp pancetta croustade

A selection of Canapés priced from £8.65 per head.

This includes the cost of food and all preparation. Drinks can be provided, as well as the hire of equipment, both at an additional cost.

The serving of drinks and canapés is also charged separately

Services

Waiting staff

To ensure the highest quality of service and to compliment our delicious food we always offer our own carefully selected waiting staff to attend to your guests (charged according to guest numbers and time on site).

Additional Services

We would be delighted to quote for and offer a complete service to make your event extra special. We can provide:

Front of House Manager

Bar staff

Speciality bar staff

Waitresses and Waiters

Stewards & Door Management

Car parking attendants

Marquee hire

Tables & Chairs

Table Linen

Cutlery, Crockery

**Flowers for the dining room/marquee,
place settings, table decorations**

AV Sound Equipment

Terms

Menu Prices: Our quotation Includes the cost of the food, coffee, tea, milk and sugar. Other costs are not included and will be quoted for separately once we know the number of guests and we have agreed the menu and the services you require.

Staff: We provide our own staff to serve canapés, pre lunch / dinner drinks, the meal and accompanying wines, digestifs (brandy, liqueurs etc.), coffee and tea, and to tidy up the kitchen.

The number of hours on-site will be clearly shown on the quotation. Any hours worked beyond those quoted will be chargeable. The rate charged for unquoted working hours beyond midnight will be subject to an uplift of 40% per hour

Breakages: All breakages have to be paid for by the yourselves, at the full replacement cost

Payment: At the time the proposal is accepted a deposit of £100 will secure the day, followed by a deposit of 50% of the total price six weeks before the event. The balance will be due 7 days before the date of the event. If any additions are made after this, they will be paid for on the day. Please make cheques payable to "T A Mercer"

Variations: Changes to guest numbers may be made up to 2 weeks prior to the event date and any alterations in costs will be reflected in a revised quotation - payment terms as above.

Cancellation: As we incur significant cost in preparing for your event, a cancellation charge will be applied

Within 14 days of the event- 25% of the total cost.

Within 7 days of the event - 50% of the total cost

Within 3 days of the event - 100% of the total cost.

**Tom Mercer
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IDEAS

dining-in provides an individual, highly personalised service using the very best of locally sourced ingredients.

Whether it's a drinks and canapé party, a relaxed or formal dinner, a finger/fork buffet, a firework party or just lunching with friends, we will design a meal to meet your needs. Generally early preparation is done off site, brought to your location, finished and served, leaving you time to relax and enjoy yourself.

These menus are just suggestions - our expertise is creating a fine dining experience tailored to your needs and requirements.

We look forward to cooking for you and your friends.

Tom Mercer