

Dining In
Personal Chef & Catering Company

Thank you for considering Dining In for your special event. We appreciate the opportunity to serve you. With over 20 years of experience in the catering industry, everything will be done to your complete satisfaction in making your event a memorable occasion.

Every item on our menu is made fresh and from scratch with quality ingredients, just for you. If you would like something not listed on the menu, let us know as we most likely can accommodate your request. Many of our menu items can be prepared to suit most dietary restrictions.

We are proud that many of our customers are repeat customers and that most of our business is from referrals from past clients. We believe that the key to a great event is great food.



Hors D'oeuvres

20 Servings (pieces) per tray. Pricing listed below is per tray.

Poultry

Pistachio Crusted Chicken Bites with Curry-Mango Dipping Sauce \$52

Curry chicken salad on toasted baguette \$46

Crispy Chicken Sliders with Creamy Chipotle or Dijon Herb Sauce \$58

Chicken Salad with Corn and Chipotle served on Tortilla Crisps \$48

Balsamic Chicken Breast with Goat Cheese & Figs on Crostini \$48

Honey-Balsamic Chicken Breast and Fig Bruschetta \$48

Waldorf Chicken Salad in Endive \$62

Chicken Bruschetta with Cranberry-Chile Salsa and Toasted Hazelnuts \$49

Tea Sandwiches with Dilled Chicken Salad - \$42

Roasted turkey breast with cranberry chutney on crisp baguette with melted brie \$54

Savory Chicken Bites - Phyllo cups filled with three cheeses, herbs, roasted chicken breast \$44

Blackened Turkey Skewers with Mango Sauce \$48

Glazed turkey sausage rounds (can be made with pork sausage) \$46

Tropical Chicken Satays with Pineapple Relish \$48

Jerk Chicken Skewers with Blackberry Brandy Dipping Sauce \$48

Chicken Satays with Peanut Sauce \$48

Grilled Hawaiian-Style Chicken Skewers with Coconut Dipping Sauce \$55

Grilled Rosemary and Garlic Chicken Skewers with Lemon Herb Dipping Sauce \$55

Crispy Chicken Tenderloins with creamy honey-mustard \$48

Seafood

Seared Ahi Tuna with Avocado-Cucumber Salsa \$65

Hardwood Smoked Salmon Tip with Toast Points \$62

Asian-Style Tuna Tartare on Crisp Crackers \$58

Smoked Salmon Rolls \$48

Skewered Lemon Garlic Shrimp served with seafood sauce \$58

Poached Jumbo Shrimp with Remoulade Sauce \$58

Smoked Salmon Rillettes with Dilled Yogurt \$48

Shrimp and Avocado Ceviche served on corn tortilla crisps \$55

Crispy Phyllo Shrimp with Wasabi Dipping Sauce \$58

Applewood Bacon wrapped shrimp with maple-mustard glaze \$58

Cajun Jumbo Shrimp Skewers with Herb Aioli \$52

Creamy Lobster and Seafood Dip \$65

Shrimp with Spicy Saffron Sauce served with Crispy Toast \$48

Crab stuffed mushrooms \$55

Jumbo Coconut Shrimp with Pineapple-Mango Dipping Sauce \$56

Rich and Creamy Lump Crab Dip - with toasted baguette \$56

Garlic Shrimp Bruschetta \$42

Crabcakes with remoulade sauce \$68

Maple Glazed Wild Salmon Sliders with Bacon (can be made without bacon)
\$72

Meat

Ultimate BLT Bruschetta – Baguette with Fresh Mozzarella, Tomato, Arugula & Crispy Pancetta \$52

Grilled tenderloin steak kabobs with Bloody Mary sauce \$65

New Zealand Lamb Lollipops - Marinated and Pan-Seared with Creamy Mustard & Cucumber Yogurt dipping Sauces \$79

Smoked Sausages wrapped in puff pastry with spicy beer-mustard sauce \$48

Sophisticated Ham & Cheese Mini -Melted Fontina & Blue Cheese with Smoked Bacon \$48

Melon wrapped in Parma Ham \$48

Sliced Beef Tenderloin Canapé with Horseradish Cream Sauce \$62

Prosciutto-Wrapped Asparagus \$48

Antipasto Tray - Assorted Italian Meats, Cheeses, Roasted Peppers & Olives \$56

Roasted Beef Tenderloin Canapés with Roasted Pepper & Parmesan Spread \$62

Crostini with Mascarpone, Prosciutto, Fig & Balsamic Reduction \$45

Tapas Platter with a variety of cold Meats and Cheeses with Crackers \$

Thinly sliced, Ginger Seared Beef Tenderloin rolls with Scallion Dipping Sauce \$62

Bacon Wrapped Dates Stuffed with Almonds \$42

Bacon Wrapped Dates Stuffed with Gorgonzola \$42

Sweet and Smoky BBQ Pulled Pork Sliders with Coleslaw \$60

Tiny Twice-Baked Potatoes with Cheddar, Fresh Herbs and Bacon \$52

Mushrooms stuffed with spinach, bacon and blue cheese \$44

Beef Tenderloin Sliders with sauce of your choice (blue cheese/red wine, horseradish cream, sweet onion chutney, or saffron bbq) \$82

Cheddar, Smoked Almond and Bacon Dip - with crusty bread \$42

Glazed Angus Meatballs \$45

Kreatopetes - Meat Triangles featuring beef, cheese, walnuts and spices \$48

Vegetarian/Vegan

Bruschetta with Gorgonzola and Apples \$38

Crostini with Roasted Butternut Squash, Apple and Pomegranate Reduction \$48

Cheese Straws -light and crisp made with parmesan and asiago \$38

Brie & Apple Skewers with Caramel Rum Sauce \$42

Deviled Eggs with Fresh Herbs \$45

Mediterranean Skewers: Artichoke Hearts, Baby Tomato, Olives, Fresh Mozzarella with Bloody Mary Vinaigrette Dipping Sauce \$42

Gorgonzola and Pecan Stuffed Figs \$42

Toast Points with Cheddar Chutney Spread \$42

Asian-Style Summer Rolls with Scallion Dipping Sauce \$50

Almond and Gorgonzola Stuffed Dates \$42

Grilled Vegetable Tray - Zucchini, Eggplant, Asparagus, Peppers, Baby Tomatoes \$42

Caprese Kabobs -Fresh mozzarella, cherry tomatoes and fresh basil \$38

Skewered Green Salad with Cucumber, Feta and Kalamata Olives, Herb Vinaigrette \$45

Cucumber Tea Sandwiches \$38

Crostini with Herbed Goat Cheese, Honeyed Walnuts and Cranberries \$48

Bruschetta with Cheddar, Chile & Poblano Spread \$38

Assorted Fresh Fruit Skewers with Agave Yogurt Dip \$46

Assorted Cheese and Fresh Fruit Skewers (can also be made as a tray) \$46

Open-Face Brie and Pear Quesadillas \$52

Tiny-Twice Baked Potatoes with Fresh Herbs and Cheeses \$52

Crostini with Garlic and Smoked Blue Cheese Spread & Crisp Green Apple \$42

Fried Green Olives stuffed with Italian Cheeses - \$46

Asiago, Sundried Tomato and Mushroom Dip - with crusty bread \$38

Mushroom Caps stuffed with parmesan, herbs and fresh breadcrumbs \$38

Caramelized Onion Tartlets \$38

Baked Brie with Golden Raisin Compote served with Cracker Assortment \$42

Crostini topped with Blue Cheese and Caramelized Pear \$38

Warm Panko-Crusted Brie with Strawberry Confit on Crisp Toast \$54

Brie, Walnut and Cherry Tartlets \$45

Spinach and Artichoke dip -served on/with crusty bread \$38

Mini Mushroom and Onion Tarts \$44

Spinach Squares – Savory bites of spinach, cheeses and herbs \$45

Mini Black Bean Cakes with Green Onion Cream & Avocado Salsa \$45

Spanakopita - Phyllo Triangles with Spinach and Feta \$48

Zucchini & Cheddar Squares \$45

Gorgonzola Crostini with Sancerre Syrup & Arugula \$38

Parmesan Tuiles with Tomato Mélange \$45

Sweets

Pecan Bars \$48

Chocolate Covered Strawberries \$58

Mini Apple Cobblers with Vanilla Scented Whipped Cream \$65

Grilled Pineapple Skewers with Rum Caramel Dipping Sauce \$62

Individual Dark Cherry Crumble with Amaretto \$65

Lemon-Lime Friands (little tea cakes) \$48

Brown Sugar Shortbread Cookies \$48

Orange Pecan Scones \$56

Key Lime Bars \$38

Mini Fresh Fruit Tarts with Brown Butter Filling \$48

Mexican Brownies \$48

Sweet and Tangy Lemon Bars \$38

Rich Chocolate-Mint Brownie Bites – triple chocolate brownies with mint icing \$42

Individual Dark Chocolate Mousse Cups \$58

Dark Chocolate & Star Anise Cake Bites with Coffee Reduction \$54

Chocolate Chunk Oatmeal Cookies with Pecans and Tart Cherries \$48

Individual Warm Bread Pudding with Cinnamon Crust and Bourbon Cream \$68

Pricing listed is for basic trays. Please contact us for pricing on deluxe set-up including tiered trays, tablescapes and linens.

Pricing/Menu Items are subject to change. Menu availability may vary depending on type of catering (drop-off or full-service, and the working appliances on site).

Content copyright 2004-2018. Dining In Personal Chef & Catering Service. All rights reserved.