



DINE Catering & Events

Full service Menu

All menus are completely personalized to each of our clients upon consultation

About DINE Catering & Events

Founded in 2014, DINE Catering & Events is a creative, international, full-service caterer. We deliver diverse and unique events to Houston and the greater surrounding areas.

DINE's mission is to provide an unforgettable experience which will wow our clients, leaving our food and service the talking point amongst your guests. Executive Chef, Mark Holden has over 35 years experience and is well-known and highly respected within the industry.

Our Clients



Sample Menus

Hors D'oeuvres: Passed or Stationed

Meats

Mini Chicken Fajitas

Tender chicken filet, lightly spices with mixed peppers and onions. Topped with sour cream, and served on our signature lime wedge

Lamb Lollipops

Oven-roasted, with a fresh rosemary and mint crust

Mini Beef Wellington

Tender beef filet, rolled in a puff pastry and topped with a mushroom duxelle

Chicken potstickers

Served with a homemade garlic and mayonnaise Aioli dip

Edible Spoon

Tortilla spoons topped with a chicken, apple and horseradish mousse (gf)

Smoked Chicken Skewers

Served with a chipotle tomato salsa shot (gf)

Parma Ham and Bleu

Parma ham, bleu cheese and roasted fig on toasted baguette

Chicken Caesar wraps

Diced chicken breast lightly covered in a caesar dressing, and wrapped in romaine lettuce (gf)



Chicken Kebobs

Tender chicken filet, layered with mixed peppers and zucchini. Served with a garlic Aioli Dipping sauce (gf)

All Day Breakfast croute

Balsamic bread croute, topped with a mushroom pate, smoked bacon, sunblush tomato and a quail's egg

Mini Chicken & Waffles

Sesame Chicken skewer, served with a mini Belgian Waffle, and a light maple drizzle

Beef Carpaccio

Beef carpaccio, served with creamed rocket and parmesan, on a truffle oil bread croute

Teriyaki Pork Belly Pops

Crispy pork belly with a teriyaki glaze

Chicken and Bacon Skewers

Served with a chipotle mayo dip (gf)

Filled potato skins

Mini potato skin filled with beer-soaked onions and Bratwurst sausage (gf)

Parmesan-crusted Chicken Skewers

Chicken breast skewer coated in a parmesan breadcrumb



Scotch Egg

Quails egg, wrapped in pork sausage meat and coated in breadcrumbs

Beef Reuben

Sliced corned beef, served on a bed of sauerkraut and pickle relish, on a sweet brioche roll

Minted Lamb cutlet

Tender lamb cutlet, served with minted crushed potato and a redcurrant glaze (gf)

Beef and Beets

Roast beef tenderloin, served with a sweet potato mash, beet jelly and baby carrot (gf)

Paprika Chicken

Paprika-smoked chicken breast, served with a fresh herb and five-bean salad (gf)

Pulled Pork sliders

Tender pork loin, marinated in bbq and shredded and served on a mini slider roll, topped with texas slaw

Mini Italian meatballs

Sicilian Beef meatball, served on a bed of basil-rubbed angel hair pasta



Fish & Seafood

Jalapeno shrimp

Jalapeno peppers, stuffed with fresh gulf shrimp and wrapped in bacon (gf)

Smoked Salmon Roulade

Cured smoked salmon, rolled with a fresh dill cream cheese

Ahi Tuna basket

Sesame seared tuna, served in a rice noodle basket and topped with bean sprouts and sriracha sauce (gf)

Louisiana Crab cake

Rolled in a crisp panko crumb and served with a remoulade sauce

Smoked Salmon Rosette

Served on pumpernickel bread and topped with caviar

Shrimp Ceviche

Classic ceviche mix, served in a baked tortilla cup with fresh lime and cilantro

Tuna tostada

Classic ceviche mix, served on a corn tostada with fresh lime and cilantro (gf)

Tuna Tacos

Ahi Tuna, served in a flour tortilla with sriracha mayonnaise

Bacon-wrapped Scallops

Fresh Queen Scallop, wrapped in applewood bacon (gf)

Coconut shrimp

Served with a sweet chili sauce and bell pepper noodles



Yellowfin tuna

Served with sake-infused cucumber, crispy onions spring onion (gf)

Seared Scallop and Chorizo

Fresh seared scallop, served with a pea puree & chorizo mash (gf)

Tea-smoked salmon

Malaysian tea leaf-smoked salmon, with a raspberry and pomegranate dressing (gf)

Vegetarian

Edible Spoons

Tortilla spoons topped with a homemade red pepper hummus (vegan)

Mushroom Risotto Cake

Portobello mushroom risotto, coated in a Panko crumb and served with a chili jam

Spanish Omelet

Mixed vegetable Spanish omelet, topped with black olives (gf)

Mini feta pastry

Mini savory pastry cases, filled with crumbled feta cheese and spinach

Italian Caprese Croutes

Mini balsamic croutes, topped with baby mozzarella, cherry tomato and basil oil

Vietnamese spring roll

Served with a spicy peanut dipping sauce (gf)



Italian Bruschetta

Balsamic toast, topped with a mix of fresh roma tomatoes, onion, garlic and a basil oil (vegan)

Avocado Chimichurri Toast

Bread croute topped with fresh chimichurri and avocado pulp (vegan)

Pistachio Cream Cheese Grapes

Seedless grape rolled in cream cheese and coated in crushed pistachios (gf)

Loaded Potato Skins

Mini potato skin filled with soured cream, grated cheese and cilantro (gf)

Vegetable potstickers

Served with a chipotle mayonnaise dipping sauce

Falafel Bite

Served with a vegan cucumber and mint dressing (vegan)

Mini Greek Feta Salad bowls

Fresh kalamata olives, feta cheese cubes and cucumber, and drizzled with a light greek dressing (gf)

Spicy Tofu Fritter

Tofu coated in a spicy corn flour breading, served with sweet chili dipping sauce (gf)

Roasted Zucchini cups

Filled with vegetables provençale (vegan, gf)



Contemporary 1

- Fresh Arugula Watermelon salad
Tossed with watermelon and feta cheese crumbles (v, gf)
- Saffron Rice
Saffron and fennel seed-infused basmati rice, served with fresh cilantro (v, gf)
- Mixed roasted medley of seasonal vegetables (vegan, gf)
- **Beef Au Poivre**
Strips of beef, served in a green peppercorn sauce (gf)
OR
- **Chicken & Shrimp**
Chargrilled chicken breast, served with fresh shrimp in a lemon butter sauce (gf)
OR
- **Salsa verde Tilapia**
Pan-seared Tilapia, served with a fresh salsa verde sauce (gf)
OR
- **Butternut Ravioli**
Served in a white wine and butter sauce (v)

Additions

- **Beef Au Poivre**
Strips of beef, served in a green peppercorn sauce (gf)
OR
- **Chicken & Shrimp**
Chargrilled chicken breast, served with fresh shrimp in a lemon butter sauce (gf)
OR
- **Salsa verde Tilapia**
Pan-seared Tilapia, served with a fresh salsa verde sauce (gf)
OR
- **Butternut Ravioli**
Served in a white wine and butter sauce (v)

Suggested Hors D'oeuvres pairing for Cocktail Hour

- Louisiana Crab cake
- Italian Bruschetta (vegan)
- Beef carpaccio

Contemporary 2

- **Classic Caesar Salad**
Cos lettuce, served with traditional Caesar dressing, homemade croutons and parmesan shavings (v, gf on request)
- **Homemade Mashed potatoes**
Made with butter and cream (gf)
- **Green beans**
Fresh green beans, tossed in a light butter and served with walnuts (vegan, gf)
- **Beef Stroganoff**
Strips of Beef, served with a paprika and onion stroganoff sauce (gf)
OR
- **Red wine Chicken**
Char-grilled chicken breast, served with a roasted cherry tomato, fresh basil and red wine sauce (gf)
OR
- **Cod Provençale**
Cod filet served in a fish broth with mixed tomato and vegetable Provençale (gf)
OR
- **Bleu Cheese Portobello**
Portobello Mushroom, stuffed with bleu cheese and herbed crumb mix, and lightly broiled (v)

Additions

- **Beef Stroganoff**
Strips of Beef, served with a paprika and onion stroganoff sauce (gf)
OR
- **Red wine Chicken**
Char-grilled chicken breast, served with a roasted cherry tomato, fresh basil and red wine sauce (gf)
OR
- **Cod Provençale**
Cod filet served in a fish broth with mixed tomato and vegetable Provençale (gf)
OR
- **Bleu Cheese Portobello**
Portobello Mushroom, stuffed with bleu cheese and herbed crumb mix, and lightly broiled (v)

Suggested Hors D'oeuvres pairing for Cocktail Hour

- Mushroom Risotto cake (v)
- Tortilla spoons topped with a chicken, apple and horseradish mousse (gf)
- Parma Ham and Bleu croute

Italian

- Fresh mixed leaf salad, with cherry tomatoes, red onion, olives and peppers, served with an Italian dressing (gf)
- Freshly-baked garlic and parmesan white bread rolls, served with butter
- Mixed mediterranean vegetable penne pasta
- Mixed roasted zucchini (gf)
- **Traditional Italian Beef Meatballs**
Slowly cooked in a rich tomato, basil and red wine sauce, and topped with freshly shaved parmesan (gf)
OR
- **Beef Lasagne**
Beef mince with Italian herb and tomato, layered with lasagne sheets and topped with a rich cheese sauce
OR
- **Chicken Florentine**
Tender chicken breast, sauteed in a mixed julienne of sweet bell peppers and spinach leaf (gf)

Additions

- **Traditional Italian Beef Meatballs**
Slowly cooked in a rich tomato, basil and red wine sauce, and topped with freshly shaved parmesan (gf)
- **Beef Lasagne**
Beef mince with Italian herb and tomato, layered with lasagne sheets and topped with a rich cheese sauce
- **Chicken Florentine**
Tender chicken breast, sauteed in a mixed julienne of sweet bell peppers and spinach leaf (gf)
- **Eggplant Parmigiana**
Served with a Roma tomato sauce, and topped with grilled sliced mozzarella (v)
- Freshly baked homemade focaccia bread

Suggested Hors D'oeuvres pairing for Cocktail Hour

- Italian Bruschetta (vegan)
- Edible spoon, topped with a red pepper hummus (vegan, gf on request)
- Roasted Zucchini cups, filled with vegetables provençale (vegan, gf)

Tex-Mex

- Texas Red slaw (v, gf)
- Buttered corn wheels (v, gf)
- Selection of condiments to include; Homemade salsa verde, pico de gallo, soured cream, shredded cheese, and hot sauce (v, gf)
- Flour and Corn (gf) tortilla selection
- Spanish Rice
Steamed basmati rice, served with fresh cilantro and saffron (v, gf)
- Charro Beans (v, gf)
- **Chicken and/or Beef Fajitas**
Tender chicken breast strips, marinated in cajun spices and served with sauteed bell peppers and onions (gf)

Additions

- **BBQ glazed Baby Back Ribs**
Whole racks of ribs, rubbed in a homemade bbq glaze and slow roasted
- **Brisket**
Slow-roasted Cajun Brisket
- **Prime Rib Carving Station**
Prime Rib, cooked medium-rare and hand-carved at the table. Served with freshly baked bread and various accompaniments (gf on request)

Suggested Hors D'oeuvres pairing for Cocktail Hour

- Bacon-wrapped, jalapeno shrimp (gf)
- Edible spoon, topped with black bean hummus & pico de gallo (vegan, gf on request)
- Mini chicken quesadilla, topped with soured cream

Thai

- Chopped Thai salad with sesame and garlic dressing (vegan, gf)
- Jasmine infused white rice (vegan, gf)
- Mixed bean sprouts and bok choy, with oyster mushrooms (vegan)
- **Thai beef with bell peppers**
Served in an oyster sauce (gf)
OR
- **Thai green chicken curry**
Chicken breast pieces cooked with coconut milk, mixed vegetables and Thai spices (gf)
OR
- **Banana-leaf fish parcels**
Mahi fish parcels Steamed in a lemongrass and white wine banana leaf pocket (gf)

Additions

- **Thai beef with bell peppers**
Served in an oyster sauce (gf)
OR
- **Thai green chicken curry**
Chicken breast pieces cooked with coconut milk, mixed vegetables and Thai spices (gf)
OR
- **Banana-leaf fish parcels**
Mahi fish parcels Steamed in a lemongrass and white wine banana leaf pocket (gf)

Suggested Hors D'oeuvres pairing for Cocktail Hour

- Coconut shrimp
- Ahi Tuna basket (gf)
- Vietnamese spring roll (v, gf)

Indian

- Fresh mixed leaf, with tomato, cucumber and fresh mint (gf)
- Basmati rice
- Spinach, chickpea and sweet potato balti (vegan)
- **Beef Jalfrezi**
Chunks of beef, served in a tomato, onion and Indian spiced curry (gf)
OR
- **Chicken Tikka Masala**
Chunks of chicken breast pieces, served in a tomato, onion and Indian spiced curry (gf)

Additions

- **Beef Jalfrezi**
Chunks of beef, served in a tomato, onion and Indian spiced curry (gf)
OR
- **Chicken Tikka Masala**
Chunks of chicken breast pieces, served in a tomato, onion and Indian spiced curry (gf)
- Onion Bhajis
- Chickpea Daal (vegan, gf)
- Aloo Gobi (vegan, gf)
- Naan bread

Suggested Hors D'oeuvres pairing for Cocktail Hour

- Mini onion bhaji
- Chicken peanut satay (gf)
- Vegetable samosa with mango chutney dipping sauce

**Do you wish to customize your
menu further?**

**Please see our selection of à la
carte options below**



Entrées

Meat

Chicken Provençale

Char-grilled chicken breast, Served with a tomato, oregano and garlic Provençale sauce

Chicken Parma ham

Breast of chicken, rolled with Italian parma ham, spinach and fresh mozzarella. Served with a sunblush tomato jus

Chicken & Shrimp in a Lemon Butter Sauce

Chargrilled chicken breast, served with fresh shrimp in a lemon butter sauce

Chicken Asparagus Roulade

Chicken breast, stuffed rolled with a light asparagus mousse, topped with a light cream sauce

Blackened Chicken

Seasoned breadcrumbed chicken breast, lightly fried

Hand-carved garlic-roasted Beef

Tender beef, roasted in fresh garlic cloves, and cooked to your liking.

Beef with mushrooms

Strips of Rib-eye Steak, Cooked in a mushroom and Red wine sauce

Italian Beef meatballs

Traditional beef meatballs, topped with a rich tomato and mixed herb sauce

Beef Stroganoff

Tender beef strips, served in a peppercorn cream sauce

Pork with apple and mustard

Diced pork, served with a cooking apple and wholegrain mustard gravy sauce

Cider pork

Tender pork loin, served with a light apple & cider sauce

Medallions of pork filet

Roasted with a teriyaki glaze and caramelized apples

Brandy Duck breast

Pan-seared duck breast, cooked to order, and served with a brandy cherry flambe

Rack of Lamb

Tender rack of lamb, served with a rosemary herb crust

Fish & Seafood

Baked salmon filet

Served with a white wine sauce, with roasted mixed baby peppers

Lobster Tails

Steamed Lobster tail, served with a delicate fusion of lemon, thyme and feta cream

Teriyaki Salmon

Fresh, teriyaki-seared salmon filet, served with sauteed Asian mixed vegetables

Sesame Tuna

Charred, sesame tuna filet, served with a Singapore Vermicelli

Vegetarian

Butternut Ravioli

Served in a white wine and butter sauce

Mediterranean vegetable pasta

Olive oil-rubbed penne pasta, served with fresh sauteed mediterranean vegetables

Eggplant Parmigiana

Eggplant slices, lightly fried in a crispy crumb, and topped with fresh tomato and mozzarella cheese

Sides

Basil Penne Pasta

Basil and olive oil - rubbed penne pasta

Steamed vegetable medley

Medley of steamed potatoes served with a herbed butter

Roast vegetable medley

Mixed roasted seasonal vegetables

Zucchini Provençale

Diced zucchini, served with an Italian tomato sauce, with garlic, tomato, oregano and onions

Carrot Puree

Freshly pureed carrots, scented with cumin and butter

Greens, spinach and kale mix

Wilted greens, baby spinach and fresh kale, lightly pan-fried in olive oil, and topped with red bell pepper slices

“Jenga Fries”

Thick cut fries, seasoned with fresh herbs and lightly tossed in olive oil

Salads

Fresh Arugula salad

served with parmesan shavings and sunblush tomato

Summer salad

including cucumber, red onion, sliced olives and artichoke hearts

Balsamic-dressed garden salad

Mixed garden salad, topped with crispy bacon and quail’s egg, and drizzled with a homemade balsamic dressing

Bread Roll selection

Freshly baked homemade bread rolls and butter

Homemade poppy seed bread rolls

Homemade garlic and chili flake bread rolls

Homemade onion and fennel seeded bread rolls

Mini Desserts

Strawberry Cheesecake Mousse

A light, creamy dessert made from fusion of cheesecake, cream and fresh strawberries.

Margarita Tartlets

Sweet pastry case, filled with a zesty lime margarita cream

Double Belgian Chocolate Pots

Rich, milk chocolate cream, topped with a white chocolate ganache

Apple Crumble

Sweet, stewed apples, topped with a delicate cookie crumble and served with ginger ice cream

Vanilla Crème brûlée

Traditional vanilla bean crème brûlée, topped with fresh raspberry

Peach Tartin

Fresh peach slices, served on a sweet, french pastry, with a demi glaze

Tiramisu

Layers of coffee-soaked sponge, mascarpone cream, and topped with cocoa

Limoncello Mousse

Tangy lemon cream mousse, served with a vanilla wafer



Drinks and Food station examples

Call or email to discuss

Mimosa and Bloody Mary

Smoothies

Italian Charcuterie

Mixed cheese platter

Sliders

Prime Rib Carving

Beef Steamship

Mac 'n' Cheese

Paella



Call us to schedule your initial consultation

832-560-5145



www.dinecateringandevents.com

email: info@dinecateringandevents.com

For more inspiration and ideas, visit our Instagram for a view of all of our latest events [@DineCateringAndEvents](https://www.instagram.com/DineCateringAndEvents)