

STANDING ROOM ONLY

BOUTIQUE CATERING

ROOM 1

\$22.90# per person - 7 items

- Bruschetta of tomato, red onion & basil (V)
- Cheddar cheese & green onion tartlets (V)
- Mini lamb kofta, yoghurt sauce (G)
- Chicken skewers, peanut satay sauce (G)
- Spinach & feta triangles (V)
- Salt & pepper squid, roasted garlic aioli
- Vegetable spring rolls, sweet soy (V)

ROOM 3

\$30.90# per person - choose 9 items from rooms 3 to 1

- Sand crab pate
- Seared fillet of beef, tarragon sauce (G)
- Oven roast tomato & double brie tarts (V)
- Whiting fillets, chips & caper mayonnaise – **box**
- Chicken curry pies, mango chutney
- Panko crumbed prawns, preserved lemon mayonnaise
- Slow cooked chicken filled tacos, condiments *
- Chocolate orange mousse shots (G)

ROOM 5

\$40.90# per person - choose 10 items from rooms 5 to 1

- Duck & pork rillettes, baguette
- Seared tuna fillet, wasabi aioli & ginger soy (G)
- Twice cooked pork belly, crackle & Asian jus (G)
- Chinese duck pancakes
- Roasted squash, pine nut & basil ravioli, burnt butter sauce (V) – **plate**
- Prawn & fennel salad, horse radish cream (G)
- Pork canitas, salsa *
- Beef & red wine pies
- Prosciutto, pear & Gorgonzola cheese pizza *
- Lemon cheesecake, berry coulis * – **jar**
- Portuguese custard tarts

CHEESE STATION

- \$9.50# per person
Australian cheeses, quince paste, fruit & crackers
- \$14.50# per person
Imported cheeses, pate, quince paste, fruit & crackers

ROOM 2

\$26.90# per person - choose 8 items from rooms 2 & 1

- Duck liver pate, cornichon
- Caramelised onion & feta cheese tartlets (V)
- Blue cheese, walnut & pear on melba (V)
- Ricotta mushrooms, thyme pangrattato (V)
- Lamb & fennel rolls, tomato relish
- Spiced meat balls, pomodoro sauce
- Rosemary, garlic & sea salt pizza (V) *
- Thai fish cakes, peanut & cucumber relish (G)

ROOM 4

\$35.90# per person - choose 9 items from rooms 4 to 1

- Zucchini & halloumi cheese fritters, lemon & yoghurt (V)
- Pulled pork sliders, blue cheese sauce
- Spiced chicken, macadamia cream (G)
- Coconut prawns, sweet chilli sauce *
- Steamed scallop & seafood dumpling, harissa soy
- Falafel, edamame hummus & garlic sauce (V)
- Won ton wrapped Tiger prawns, Nam Jim sauce
- Mushroom pizza, rocket & truffle oil *
- Crab & tofu dumplings
- Salted caramel tarts

ROOM 6

\$46.90# per person - choose 10 items from all rooms

- Fresh oysters mignonette (G)
- Beef cheek filled lotus leaf, pickled radish
- Moreton Bay Bug ravioli, parmesan & lemon butter sauce – **plate**
- Sui Mai, ponzu dipping sauce
- Prawn Laksa (G) – **shot**
- Tandoori chicken pizza, chutney & toasted cashews
- Pomme frites, truffle & parmesan (V) – **cone**
- Coz, smoked bacon & Pecorina cheese salad, Caesar dressing – **box**
- Goats cheese, pine nuts & honey filo bags (V)
- White chocolate & mascarpone cheese bavaois

(G) Gluten Free (V) Vegetarian * Gluten Free Option



To provide fresh, hot and timely food service, our staff will require the use of the client's kitchen prior to and during the function.

Minimum number for catering is 30 people, however, we are happy to discuss numbers for smaller functions.

Prices exclude GST

Standing Room Only – Boutique Catering

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As At 18 December 2017