

# 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 & ricotta triangles (V)
- Salt & pepper squid, roasted garlic aioli
- Vegetable spring rolls, sweet soy (V)

### ROOM 3

\$29.90# 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)
- Southern Whiting fillets, chips & caper mayonnaise **box**
- Chicken curry pies, mango chutney
- Panko crumbed prawns, preserved lemon mayonnaise
- Slow cooked chicken filled tacos, condiments
- Mushroom pizza, rocket & truffle oil (V)\*
- Chocolate orange mousse shots (G)

### ROOM 5

\$39.90# per person - choose 10 items from rooms 5 to 1

- Seared tuna fillet, wasabi aioli & ginger soy (G)
- Twice cooked pork belly, crackle & Asian jus (G)
- Chinese duck pancakes
- Roast pumpkin, pine nut & basil ravioli, burnt butter sauce (V) **plate**
- Coconut prawns, chilli & coriander sauce
- Pork canitas, salsa
- Beef & red wine pies
- Prosciutto, pear & Gorgonzola cheese pizza \*
- Lemon cheesecake \* **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

\$25.90# 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

\$34.90# per person - choose 9 items from rooms 4 to 1

- Duck & pork rillettes, baguette
- Zucchini & halloumi cheese fritters, lemon & yoghurt (V)
- Pulled pork sliders, blue cheese sauce
- Won ton wrapped Tiger prawns, Nam Jim sauce
- Crab & tofu dumplings
- Spiced chicken, macadamia cream (G)
- Steamed BBQ pork bun
- Falafel, edamame hummus & garlic sauce (V)
- Salted caramel tarts

### ROOM 6

\$44.90# per person - choose 10 items from all rooms

- Oysters mignonette (G)
- Fresh prawn & fennel salad, horse radish cream (G)
- Moreton Bay Bug ravioli, parmesan & lemon butter sauce **plate**
- Beef cheek filled lotus leaf, pickled radish
- Tandoori chicken pizza, chutney & toasted cashews\*
- Prawn Laksa (G) **shot**
- Pomme frites, truffle & parmesan (V)(G) **cone**
- Sui Mai, ponzu dipping sauce
- Coz, smoked bacon & Pecorino 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 1 March 2019