

# STANDING ROOM ONLY

## BOUTIQUE CATERING

### ROOM 1

\$24.90<sup>#</sup> per person - 6 items

- Bruschetta of tomato, red onion & basil (Vegan)
- Cheddar cheese & green onion tartlets (V)
- Chicken skewers, peanut satay sauce (G)
- Spinach & ricotta triangles (V)
- Salt & pepper squid, aioli
- Vegetable spring rolls, sweet soy (Vegan)

### ROOM 3

\$31.90<sup>#</sup> per person - choose 9 items from rooms 3 to 1

- Sand crab pate
- Thai fish cakes, peanut & cucumber relish (G)
- Oven roast tomato & double brie tarts (V)
- Southern Whiting fillets, chips & caper mayonnaise
- Seared fillet of beef, tarragon sauce (G)
- Panko crumbed prawns, preserved lemon mayonnaise
- Slow cooked chicken filled tacos, condiments
- Mushroom pizza, rocket & truffle oil (V)
- Pork & fennel rolls, tomato relish
- Chocolate orange mousse shots (G)

### ROOM 5

\$41.90<sup>#</sup> per person - choose 10 items from rooms 5 to 1

- Seared tuna fillet, wasabi aioli & ginger soy (G)
- Pulled pork sliders, blue cheese sauce
- Porcini & truffle arancini, truffle aioli (G)(V)
- Twice cooked pork belly, crackle & Asian jus (G)
- Chinese duck pancakes
- Won ton wrapped Tiger prawns, Nam Jim sauce
- Beef & red wine pies
- Prosciutto, pear & Gorgonzola cheese pizza
- Portuguese custard tarts

### CHEESE STATION

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

### ROOM 2

\$27.90<sup>#</sup> per person - choose 8 items from rooms 2 & 1

- Duck liver pate, cornichon
- Caramelised onion & feta cheese tartlets (V)
- Mini lamb kofta, yoghurt sauce (G)
- Blue cheese, walnut & pear on melba (V)
- Ricotta mushrooms, thyme pangrattato (V)
- Spiced meat balls, pomodoro sauce
- Margherita (basil & tomato) pizza (V)

### ROOM 4

\$36.90<sup>#</sup> per person - choose 9 items from rooms 4 to 1

- Duck & pork rillettes, baguette
- Spiced chicken, macadamia cream (G)
- Crab & tofu cakes
- Falafel, edamame hummus & garlic sauce (V)(G)
- Pork carnitas, salsa & sour cream
- Chicken curry pies, mango chutney
- Steamed BBQ pork bun
- Lamb kebab, tahini & yoghurt
- Apple pie, double cream & shortbread crumb

### ROOM 6

\$46.90<sup>#</sup> 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
- Roast pumpkin, pine nut & basil ravioli, burnt butter sauce (V)
- Tandoori chicken pizza, chutney & toasted cashews
- Prawn Laksa (G)
- Pomme frites, truffle & parmesan (V)(G)
- Sui Mai, ponzu dipping sauce
- White chocolate & mascarpone cheese bavarois

(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.

<sup>#</sup> Prices exclude GST

**Standing Room Only – Boutique Catering**

**P** 0433 822 280 **E** info@standingroomonlycatering.com.au **W** standingroomonlycatering.com.au