

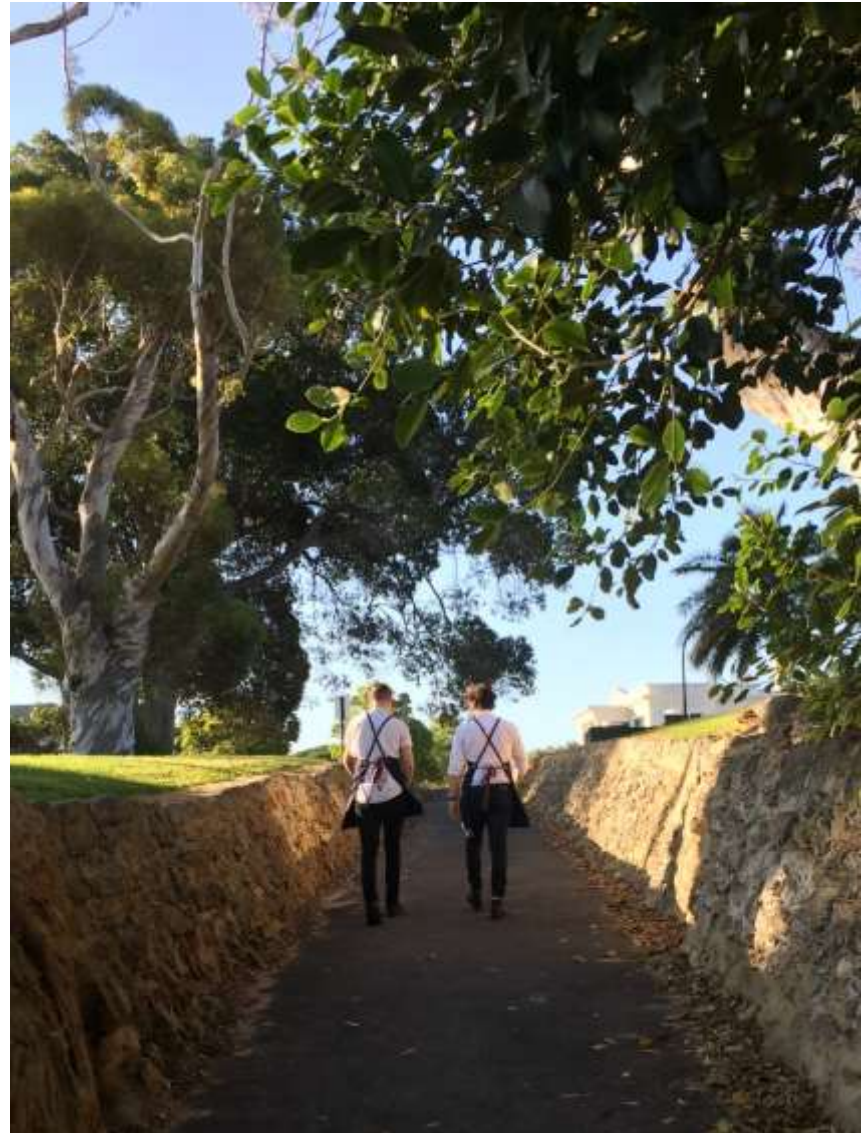
NORMAN
by Metro Bar and Bistro
CATERING + EVENTS

EST. 2006

NORMAN GOES CASUAL
—— PACKAGES ——

FOOD, LIKE
LIFE IS BETTER
WHEN
SHARED!

#foodlikelifeisbetterwhenshared



HOW DO WE DO THIS?

- 1. CHOOSE YOUR CATERER (choose us of course)** 3 - 1 month. If things are a little rushed, don't stress we still have you covered. At this stage your dedicated coordinator will help you create your draft food & beverage menu from our flexible packages and provide you an initial quote.
- 2. FLEXIBLE IS OUR MIDDLE NAME** Want something a little different, a little more you? Tell us what you want and we will make it happen, and send off a custom quote. We can even create a bespoke menu from scratch.
- 3. LETS LOCK THIS** When booked Confirmation \$1000 deposit processed – Norman is locked in for your event catering. You can relax now ... We got this!
- 4. STYLE, DARLING IS EVERYTHING** 1 months Discuss theme, furniture, crockery & glassware with your coordinator. Describe your vision, and we can point you in the right direction to some of Perth's best stylists and suppliers. Sometimes less is more.
- 5. HOW MANY ARE JOINING US?** 3 - 2 Weeks Update number of guests, and provide any special dietary requirements.
- 6. WHO'S REALLY COMING?** 14 days Confirm final number of guests, and provide your finalised seating plan, and supplier lists.
- 7. MONEY, HONEY** 14 days Final payment is required.
- 8. GETTING REAL** 1 day Your coordinator will always be available to discuss any last minute concerns or thoughts.
- 9. THE BIG DAY!!** The last thing you will need to worry about today is your caterers! Let us do the work, and you focus on knocking the socks off your next client.



COCKTAIL

COLD CANAPES - \$4.50 E

Sweet potato + goats cheese mousse, charcoal vegetable cones (v)
Feta + butternut filo pastry, saffron cream (v)
Prosciutto, rockmelon, maple syrup, citrus zest baguette
Wild mushroom tartlets, tarragon, goats cheese mousse, truffle oil (v)
Roasted beetroot + goats curd whip pastry, orange rind (v)
Watermelon, feta, mint in mason jars (v) (gf) - \$5 E

HOT CANAPES - \$4.50 E

Leek + three cheese arancini, roasted garlic aioli (v)
Pistachio dusted lamb cutlets, kale pesto (gf) - \$6 E
12 hour pork belly, apple emulsion, crackle, sesame seed (gf)
Pork + red miso gyoza, sweet chilli relish
Seared half shell scallop, tomato, basil, pangrattato - \$5 E
Lamb + sumac sausage rolls, tomato relish
Char sure steamed pork bao, kaffir lime \$5 E
Cacciatore, sundried tomato suppli, saffron cream
Roasted eggplant croquettes, romesco (v)
Chicken tenderloin skewers, dukkha, navel orange emulsion
Seared saganaki, lemon, pepitas (v) (gf) - \$5 E

BOWL OPTIONS - \$11 E

Fried gold band snapper w' shoe string fries + wasabi mayo
Crispy spiced calamari, shoe string fries + lime aioli
Shoe string fries, aioli (v)
Cinnamon roasted chickpea salad, cranberries, spinach, almonds, sweet potato (v) (vgo) (gf)
Chicken + prawn, brown rice nasi goreng, green chilli
Semolina gnocchi, tomato sugo (v)
Thai green chicken curry w' jasmine rice, pappadums
Beef and hokkein noodle stirfry

SUPPER ADD ONS - \$7 E

Beef sliders, mustard, smoked cheddar, tomato relish, brioche
Chicken + bacon sliders, sharp cheddar, tomato relish, brioche
Lamb sliders, saganaki, roasted garlic aioli, brioche
Traditional prawn cocktails in mason jars

PETITE SWEET - \$4.50 E

Banoffee pies, torched meringue (v)
Rose water Turkish delight, iced white sugar (v)
Lemon + gin tartlet, coconut crème (v)
Apple + frangipani tartlet, salted caramel emulsion (v)
Strawberry foam tartlet, kaffir lime powder, torched meringue (v)
Donut wall – for all the sugar lovers out there (v) \$8 PP



ACTIVE FOOD STATIONS

BURGER BAR - \$14 PP

The smell from the BBQ will entice anyone to come over and feast on one of our gourmet burgers.
Served from our chef in a brown paper bag we guarantee this will be the perfect option for you.

Choose One - \$14

Choose Two - \$18

Beef sliders, mustard, smoked cheddar, tomato relish, brioche

Chicken + bacon sliders, sharp cheddar, tomato relish, brioche

Lamb sliders, saganaki, roasted garlic aioli, brioche

Pulled pork sliders, slaw, apple chutney, brioche

Grilled eggplant fillet, tomato relish, haloumi (v)

Pricing does not include staffing or equipment charges as these vary based on your specific requirements & venue.

DID SOMEONE SAY PAELLA - \$14 PP

The wok will be fired up and the theatre will impress your guests and lure them over to the Spanish side
Served in bamboo plates + wooden forks this is the perfect food station to satisfy

Saffron soaked rice, shrimp, chicken, chorizo, prosciutto, tomato, peas, paprika, peppers and a whole lot of time and love.

Pricing does not include staffing or equipment charges as these vary based on your specific requirements & venue.

CHURRO BAR - \$10 PP

Warm churros, coated in milk chocolate, yes yes we know it doesn't get much better!
Served on a bamboo plate with wooden forks and two choices of dipping sauces.



Pricing does not include staffing or equipment charges as these vary based on your specific requirements & venue.



LETS HAVE A TIPPLE!

PACKAGE ONE

Four hours
Five hours
Six hours

Dunes & Greene Sparkling NV – Adelaide Hills
Dunes & Greene Moscato – Adelaide Hills
Peppermint Creek Sauvignon Blanc - Manjimup
Thierry & Guy Chardonnay – California
Peppermint Creek Cabernet Merlot - Manjimup
Thierry & Guy Pinot Noir – France

Feral Brewing Co. Perth Local
Corona Extra
Asahi Soukai 3.5%
Colonial Brewing Co. Bertie Apple Cider
(we offer a range of beer so selection can be changed)

Soft Drink, still + sparkling water, ice inc with this package

Pricing does not include staffing or equipment charges as these vary based on your specific requirements & venue.



PACKAGE TWO

Four hours
Five hours
Six hours

Bandini Prosecco NV – Spain
Pacha Mama Chardonnay – Yarra Valley
Mandoon Estate Sauvignon Blanc – Margaret River
Killerkanoon Killermans Run Cabernet Sauvignon – Clare Valley
Leeuwin Estate Siblings Art Series Shiraz – Margaret River

Feral Brewing Co. Perth Local
Corona Extra
Asahi Soukai 3.5%
Colonial Brewing Co. Bertie Apple Cider
(we offer a range of beer so selection can be changed)

Soft Drink, still + sparkling water, ice inc with this package

Pricing does not include staffing or equipment charges as these vary based on your specific requirements & venue.

Wines are subject to change due to seasonal availability

