

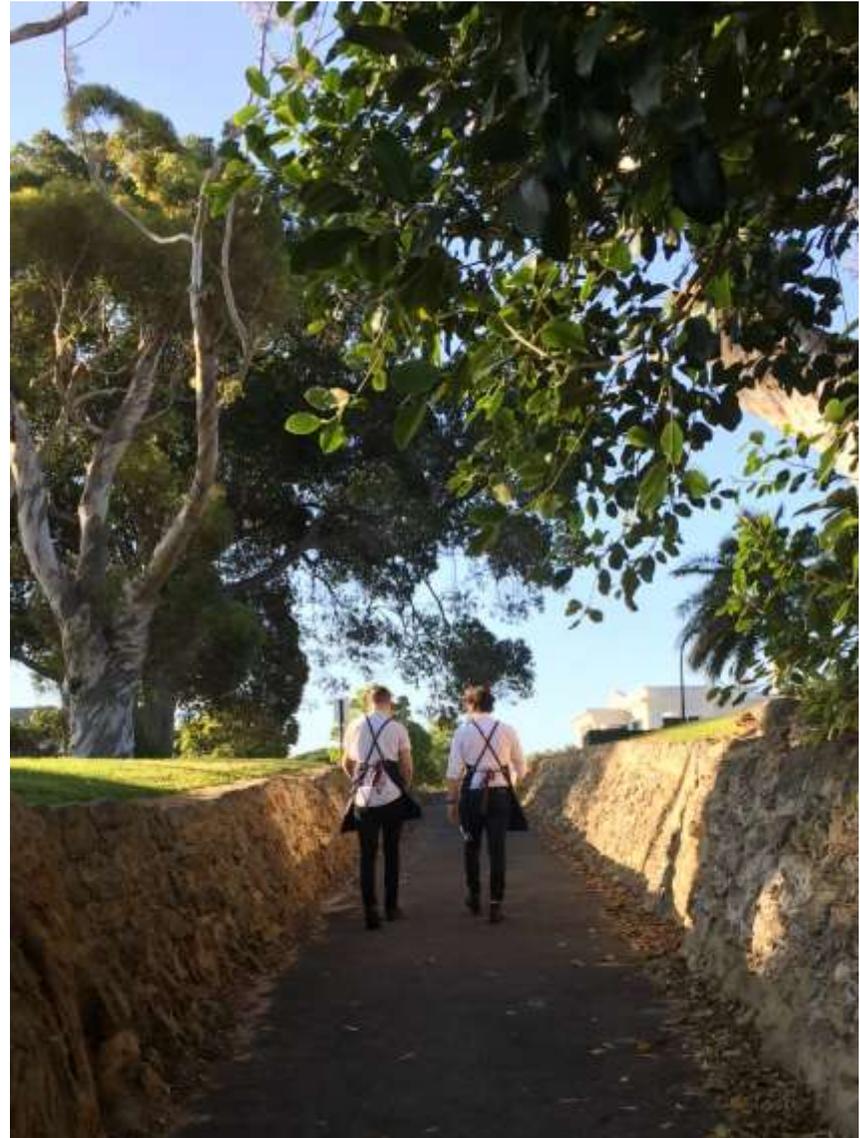
**NORMAN**  
by Metro Bar and Bistro  
CATERING + EVENTS

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**

