



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

EST. 2006

**CORPORATE + SOCIAL CATERING**  
———— PACKAGES ————

# A BIT ABOUT US...

Nothing brings people together like good food.

With this in mind Norman Catering + Events endeavour to create a personalised food adventure for each and every event we undertake. Our creative team alongside our culinary experts work together to design an individual and modern take on corporate event catering, tailoring to each companies needs and budget.

Our event co-ordinator has prepared an array of options which ultimately hit the mark on up market, on trend event catering, to ensure you impress every time. We tailor make our packages to suit your needs and budget and our aim is to exceed your expectations.

Food like life is better when shared!



# HOW DO WE DO THIS?

- 1. CHOOSE YOUR CATERER (choose us of course)** 3 months. 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 DOWN** 3 months Confirmation \$1000 deposit processed – Norman is locked in for your event catering. You can relax now ... We got this!
- 4. STYLE, DARLING IS EVERYTHING** 3 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?** 2 Weeks Update number of guests, and provide any special dietary requirements.
- 6. WHO'S REALLY COMING?** 5 days Confirm final number of guests, and provide your finalised seating plan, and supplier lists.
- 7. MONEY, HONEY** 5 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.



# WHATS YOUR STYLE?

## COCKTAIL

**The perfect event needs to be stylish yet simple. So your guests can mingle and come and go as they please, cocktail is the best way to cater for all schedules.**

Phase 8 –

2 cold canapes + 4 hot canapes + 2 bowl options.

Phase 12 –

3 cold canapes + 6 hot canapes + 2 bowl options + 1 supper option

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

## SEATED

**A classic food adventure is the best way to ensure you and your guests are catered for to perfection. Indulge in a decadent seated event to impress.**

Phase 3 –

3 canapes  
Selection of artisan breads, salted butter  
Set Entrée  
Alternate Drop Main Course

Phase 4 –

4 canapes  
Selection of artisan breads, salted butter  
Alternate Drop Entrée  
Alternate Drop Main Course  
Plated Dessert

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

## FEAST

**Food like life is better when shared.**

**TO FEAST – to gorge on, dine on, eat ones fill of, indulge, over indulge**

Feasting –

3 canapes  
Selection of artisan breads, salted butter  
3 option Entrée  
2 option Main Course  
3 sides  
3 petite sweets

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# COCKTAIL

## COLD CANAPES

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)

## HOT CANAPES

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

## BOWL OPTIONS

Deep 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 hokkien noodle stir fry

## SUPPER ADD ONS

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

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)



# SEATED

## COLD CANAPES

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)

## HOT CANAPES

Leek + three cheese arancini, roasted garlic aioli (v)  
12 hour pork belly, apple emulsion, crackle, sesame seed (gf)  
Seared half shell scallop, tomato, basil, pangrattato  
Lamb + sumac sausage rolls, tomato relish  
Cacciatore, sundried tomato suppli, saffron cream  
Roasted eggplant croquettes, romesco (v)

## ENTRÉE

Burnt butter + nutmeg semolina gnocchi, tomato sugo, parmesan (v)  
Wild mushroom arancini, watercress, baby herb salad, porcini crème (v)  
Smoked duck breast, apple slaw, candied walnuts  
Crispy skin salmon, cucumber, noodle, lime coriander salad  
Warm sweet onion, manchego tart, tomato chutney, water cress (v)

## MAIN COURSE

Crispy skinned barramundi w' truffle butter, green pea puree & fried tarragon (gf)  
Tenderloin of beef, butter mash, green beans, almonds, goats curd (gf)  
Duck breast, potato fritter, green beans, rhubarb  
Amelia Park Lamb rack, roast sweet potato, caramelised apple, shiraz jus (gf)  
Burnt butter + nutmeg semolina gnocchi, tomato sugo, parmesan (v)  
Butternut, cranberry, almond risotto (v) (gf)  
Seared chicken breast, roasted sweet potato, rocket parmesan, hazelnut salad, raspberry vincotto (gf)  
Oven roasted pork loin w' goats cheese mash, apple compote and red wine jus (gf)  
Crispy skinned salmon on a potato rosti w' parsley puree & preserved lemon salsa (gf)

## DESSERT

Lemon + gin tartlet, double cream, white chocolate wafers (v)  
Belgian dark chocolate tart, ripe raspberries, coffee cream (v)  
Cinnamon sugar potato doughnuts (spudnuts), milk chocolate sauce (v)  
Vanilla bean panna cotta bar – 3 toppings for your guests to choose from (v)  
Strawberry foam tartlet, kaffir lime powder, torched meringue (v)



# FEAST

## ONE

Leek + three cheese arancini, roasted garlic aioli (v)  
12 hour pork belly, apple emulsion, crackle, sesame seed (gf)  
Chickpea, currant, kale, almond, goats curd salad (v)(gf)(vgo)  
Artisan selection of breads

## TWO

Crispy skin Tasmanian salmon, red onion, freekah, lentils, toasted nuts, capers, currants, citrus (gf)  
Seared lamb, hummus, baby gem, pomegranate dressing (gf)  
Burnt carrots, goats curd, lemon toasted pepitas (v) (gf) (vg)  
Fried potatoes, smoked paprika, sour cream, fried tarragon (v) (gf)  
Zucchini flower, heirloom tomato salad (v) (gf)

## THREE

Cinnamon sugar potato doughnuts (spudnuts), milk chocolate sauce (v)  
Milk chocolate panna cotta, ripe raspberries, milk chocolate shavings (v)  
Strawberry foam tartlet, kaffir lime powder, torched meringue (v)



# LETS HAVE A TIPPLE!

## PACKAGE ONE

Two hours  
Three hours  
Four hours  
Five 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

Two hours  
Three hours  
Four hours  
Five 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**





# SOMETHING A LITTLE EXTRA

## COCKTAIL HOUR

Who doesn't love cocktail hour?

Include one hour of a signature cocktail station. Our head bar man will work with you to come up with just the thing to top off your day.

Our current favourite:

*Sparrows Tipple: candied pineapple, lime, long lashings of rum served tall over ice*

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## LET'S GRAZE

A grazing table will add excitement to any event. With charcuterie options, cheese for days, and some of Western Australia's best honey, local fruits, jams, chutneys and local breads this will ensure people never leave wanting more.

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## LET'S THEME IT

Thinking Gatsby theme, or Coachella theme maybe? Whatever your style, we can help you plan. We can point you in the direction of the best of the best Perth has to offer.

Theming is the ultimate extra to any event, transforming any space into a wonderland for you and your clients.

**Styling and theming is up to the client, however we are always happy to help!**

