

Working Lunch



Fully Catered Menu



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BOWL FOOD LUNCH

A one-stop meal designed to cause the minimum disruptions to your meeting and yet provide a full menu option.

These can be served in disposable Take Away boxes or Kiddeï Wooden boats

A selection of 3 hot and cold items £ 11.50 per person *

A selection of 4 hot and cold items £ 13.50 per person *

SALADS

- Caesar Salad with Parmesan Dressing and Croutons
- Grilled Vegetable Salad with Feta Cheese and Lemon dressing
- Bocconcini Mozzarella and Cherry Tomato Salad with Basil Pesto
- Endive and Mizuna Leaves salad with Pear and Stilton flakes, garnished with Walnuts
- Fennel and Orange Salad with Toasted Pumpkin Seeds
- Mixed Salad Platter with Vegetable Crisps and Dressing
- Raw Cabbage with Anchovies, Raisin and toasted Pine Kernels
- Beetroot, Pear and Parmesan Shavings
- Courgettes and Rucola Salad with Lemon dressing and Melon Seed

HOT FOOD

- Penne with Broccoli, Sun Dried Tomato and Pecorino Shavings
- Orecchiette with Aubergines, Mozzarella, Fresh Tomato and Basil
- Risotto Primavera with Asparagus and Fava Beans
- Penne Amatriciana and a hint of Chili
- Salmon Teriyaki with Stir Fried Noodles and Vegetables
- Fillet of Mackerel on Courgettes Noodles and Tomato Confit
- Seared Tuna with Lemon Oregano on Ratatouille
- Swordfish Steak with Olives and roasted Tomato
- Green Tai Curry of Chicken cooked in Coconut Milk, Chili, Coriander and cracked Black Pepper on sticky Rice
- Chicken Piccata on Saffron Risotto and Roasted Tomato Sauce
- Classic Beef Lasagne
- Spicy Noodle Salad with Aromatic Duck, Mange Tout and Hoi Sin Dressing

DESSERTS

- Chocolate and Pecan Fudge Brownies
- NY Cheese Cake and Strawberry Compote
- Vanilla Pannacotta with poached Plums and Berries
- Exotic Fruit Skewers and Passion Fruit Sauce
- Valrhona Chocolate Salami with Digestives and Meringue Dust
- Baked Plums and Frangipane Tart
- Pavlovas with cream and Berries
- Sticky Toffee puddings with Toffee and Bailey's Sauce
- Apple Tarte Tatin and Custard

Staff and hired equipment will be quote separately based on your requirements

***prices based on 15 guests and exclude VAT**



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