



SPRING  
SUMMER

*hot and cold*

**STARTERS**

# DINNER PARTY CARTERING

## Salads and Cold Starters

- Sweet-roasted Shallot Tatin, with Melting Goat Cheese and Herbs Salad
- Tuna Tataki on Sprouts Salad and Lime and Coriander Dressing
- Warm Asparagus and Poached Egg with a Parmesan Sauce
- Kokoda of Tuna marinated in Coconut Milk and Ginger served in a Coconut Shells
- Tartar of Wild Sea bass with Grain Mustard, Green Peppercorn and a Quail
- Giant Prawns and Asparagus Tempura with Smoky Aubergines Dip
- Crab Meat and Asparagus Salad with poached Egg and Garlic Crouton
- Char grilled "Verdura Mista" and Radicchio Salad with melting Goat Cheese
- Sun-dried, Plum and Cherry Tomato Tart Tatin with a Tapenade of roasted
- Red Onion Tarte Tatin with melting Port marinated Stilton and Endive Salad
- Brandade Timbale on Samphire Salad, Tomato Confit and Melba Toast
- Poached Egg, Lardons and Parmesan Croutons on Young Leaves Salad with a light Horseradish Dressing
- Leek and melting Gorgonzola Tortino on a tender leaf Salad
- warm flakes of poached Chicken on tender leaf salad with Malden Salt and Extra Virgin Olive Oil

## Pasta and Risotto

- Vegetable Risotto Primavera and Parmesan Crisps
- Lemon Vodka Risotto with Wok Fried Prawns and spring Onions
- Ravioli alla "Caprese" on Fresh Tomato Sauce
- Ravioli filled with "pappa al pomodoro" and crispy Pancetta
- Aubergine and Pecorino Tortelloni with Butter and Sage on a bed of Broccoli Spears
- Fresh Tagliatelle with Lobster and Fava Beans
- Fresh Taglierini with Asparagus and Parma Ham
- Sea Urchin Risotto and Lemon Mascarpone
- Wood Pigeon and Rhubarb Risotto
- Fresh Orecchiette with Broccoli, Sun dried Tomato and a dusting of Baked Ricotta

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