

Christmas Buffet Menu

All Catering Tables Christmas Themed

Christmas Cold Buffet #1 \$23.40pp

Drop off and set up with crockery

Cold Meats:

Sliced Leg Ham off the Bone
Sliced Herbed Turkey

Seafood:

Fresh Medium King Prawns with Lemon Wedges and Special Dipping Sauce

Salads:

Salad: Sour Cream & Seeded Mustard Potato (GF)
Salad: Garden (GF)

Fresh Baked Dinner Rolls with Butter

Sweets:

Fruit Mince Pies (50%)
Iced Fruit Cake Slice (50%)

Beverages: Tea, coffee, fresh juice & iced water

Christmas Cold Buffet #2 - \$25.50pp

Drop off and set up with crockery

Cold Meats:

Sliced Leg Ham off the Bone
BBQ Roast Chicken Pieces

Seafood:

Fresh Medium King Prawns with Lemon Wedges and Special Dipping Sauce

Salads:

Salad: Tomato, Mozzarella, Basil and Fresh Mint (Forks Included)
Salad: Pumpkin, Spinach, Feta, Roasted Capsicum & Pepitas (Forks Included) (GF)

Fresh Baked Dinner Rolls with Butter

Sweets:

Christmas shaped Shortbreads (50%)
Fruit Mince Pies (50%)
Fresh Fruit Platter

Beverages: Tea, coffee, fresh juice & iced water

Christmas Hot Buffet #1 - \$26.50pp

Drop off and set up with crockery

Hot Meats:

Sliced Honey Glazed Double Smoked Leg Ham off Bone
Sliced Seasoned Roast Leg of Lamb (GF)

Seafood:

Fresh Medium King Prawns with Lemon Wedges and Special Dipping Sauce
Roasted Root Vegetables

Salads:

Salad: Sour Cream & Seeded Mustard Potato (GF)
Salad: Garden (GF)

Fresh Baked Dinner Rolls with Butter

Desserts:

Decorated Individual Pavlova's (50%)
Christmas Pudding With Warm Brandy Custard (50%)

Beverages: Tea, coffee, fresh juice & iced water

Christmas Hot Buffet #2 - \$29.00pp

Drop off and set up with crockery

Hot Meats:

Sliced Honey Glazed Double Smoked Leg Ham off Bone
Sliced Herbed Turkey Breast

Seafood:

Grilled Atlantic Salmon With Balsamic Dressing
Fresh Medium King Prawns with Lemon Wedges and Special Dipping Sauce

Vegetables: Roasted Root Vegetables

Salads:

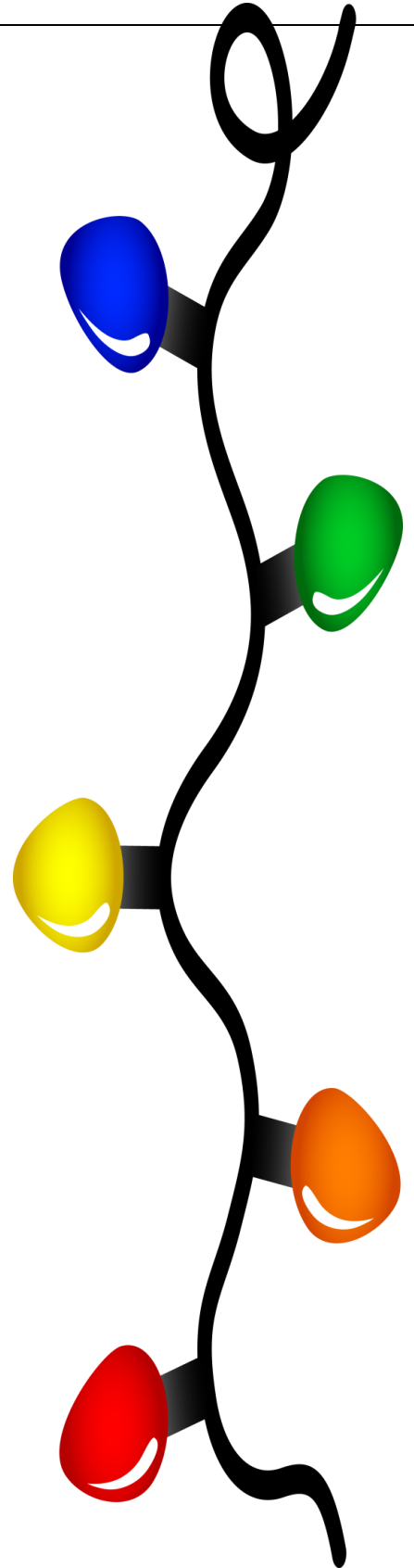
Salad: Tomato, Mozzarella, Basil and Fresh Mint (Forks Included)
Salad: Pumpkin, Spinach, Feta, Roasted Capsicum & Pepitas (Forks Included) (GF)

Fresh Baked Dinner Rolls with Butter

Desserts:

Decorated Individual Pavlova's (50%)
Christmas Pudding with Warm Brandy Custard (50%)

Beverages: Tea, coffee, fresh juice & iced water



St. LEO'S CATERING

Ordering - Easy as, Just Tell us:

- What service you would like
- Date
- Time for start and finish
- How many guests
- Location for service
- Any extra's (tables, table cloths etc.)
- Email your order to: catering@stleos.uq.edu.au

Other Information

- Minimum 25 guests
- **All dietary requirements excluding vegetarian will incur a \$0.50pp surcharge**
- **If you would like us to set and cloth your dining tables please add \$2.50pp**
- All prices inclusive of GST
- All services include all glassware, linen for service tables, napkins and utensils, but do not include table hire, skirts, dry bars etc.
- All our Staff are RSA Trained and serve under the guidelines of the Queensland Liquor Act
- \$6.00 service fee applies to each delivery. Deliveries outside of St Lucia incur a travel surcharge
- Weekend Surcharges: Saturday 10%, Sunday 15%, Public Holidays by quotation

Hire Charges

- Tables (183cm x 76cm) \$8.00
- Tablecloths – Rectangular (230cm x 135cm - Black or White) \$6.00
- Tablecloths – Round (3 metre - Black or White) \$9.00
- Table Skirting (Black or White) \$12.00
- Dry Bars with cover \$24.00