

# ST. LEO'S CATERING

## Gold Finger Food Menu

<b>Gold Service 1:</b>	<b>\$21.70pp</b>	(4 Mixed Items per person with 1 Hour Full Staff Service and Beverage by Consumption)
<b>Gold Service 2:</b>	<b>\$25.80pp</b>	(6 Mixed Items per person with 1 Hour Full Staff Service and Beverage by Consumption)
<b>Gold Service 3:</b>	<b>\$30.55pp</b>	(7 Mixed Items per person with 1.5 Hours Full Staff Service and Beverage by Consumption)
<b>Gold Service 4:</b>	<b>\$34.00pp</b>	(8 Mixed Items per person with 2 Hours Full Staff Service and Beverage by Consumption)

### Food Selections

#### *Cold Items*

1. Canapés: Smoked Salmon with Cream Cheese and Chives
2. Choux Pastries: Mini Crème Fraiche and Fresh Curd Cheese
3. Crepe: Mini Peking Duck
4. Crostini: Rare Beef, Blue Cheese and Horseradish Cream
5. Oysters: Teriyaki, Chilli and Ginger Oysters on Half Shell **(GF, DF)**
6. Parmesan Wafers: with Smoked Salmon, Dill and Crème Fraiche **(GF)**
7. Potato Stackers: Roasted Sweet Potato with Prosciutto and Mustard Mayonnaise **(GF, DF)**
8. Prawn: Tropical Queensland Prawn and Pineapple on a Chinese Spoon **(GF, DF)**
9. Pumpkin, Red Pesto and Parmesan Bites **(V, GF)**
10. Roulades: Smoked Salmon, Cream Cheese and Capers
11. Rice Paper Rolls: Prawn with Vietnamese Style Dipping Sauce **(GF, DF)**
12. Rice Paper Rolls: Vietnamese Vegetarian with Asian Vegetables and Noodles **(Vegan, GF, DF)**
13. Sushi: with Soy sauce, Japanese Mayo, Wasabi & Pickled Ginger (2 per serve)

#### *Warm Items*

14. Burrito: Mini Mexican Beef with Cheddar Cheese
15. Crab Cake: with Mustard Mayo dipping sauce
16. Mignon: Mini Peppered Beef
17. Prawns: Tempura battered with Honey dipping sauce
18. Pumpkin Flower: Cumin and Coriander flavoured with a Tempura Batter **(V)**
19. Quiche: Mini Spinach & Fetta **(V, GF)**
20. Samosas: Butter Chicken
21. Sausage Rolls: Lamb Harissa
22. Scallop: Grilled with Tarragon, Lime and Sweet Pepper Salsa on Chinese Spoon **(GF, DF)**
23. Skewers: Macadamia Crusted Chicken Tenderloin with Mango Dipping Sauce
24. Spring Roll: Barramundi with Vietnamese vegetables & Lemongrass & Chilli Dipping Sauce
25. Tartlets: Roasted Beetroot and Fetta **(V)**
26. Tartlet: Portuguese Chorizo & Spinach

#### *Fork Dishes*

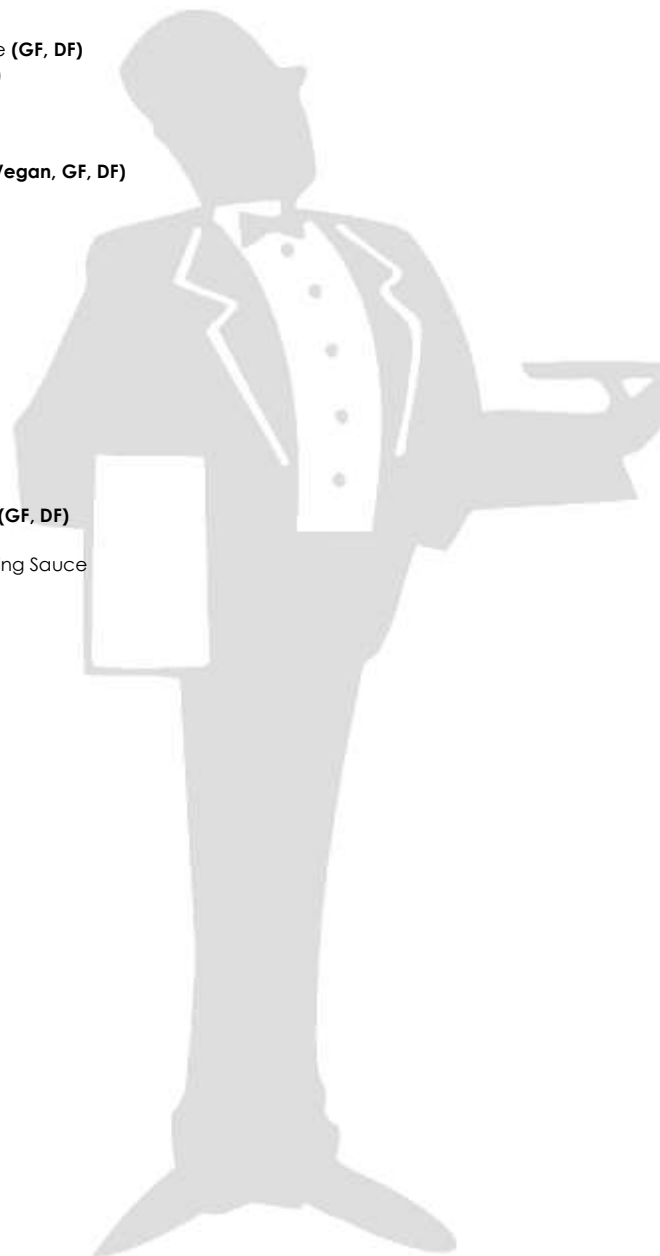
27. Curry: Sweet Potato, Chick Pea & Coconut **(V, GF, DF)**
28. Sesame Chicken: with Japanese Miso and Mirrin on a bed of Rice
29. Stir Fry: Chicken with Chinese Lemon Sauce and Hokkien Noodles
30. Stir Fry: Chicken and Cashew with Stir Fried Vegetables & Noodles
31. Stir Fry: Oriental Beef with Egg Noodles

#### *Sliders*

32. Angus Beef Brioche Slider with Caramelised Onion and Tomato Chutney
33. Chicken Schnitzel Sider with Mayonnaise and Cheddar Cheese
34. Falafel Slider with Caramelised Onion with Kaffir Lime Aioli **(V)**
35. Pulled Pork Brioche Slider with BBQ sauce and Apple Slaw

#### *Sweet Items*

36. Strawberries: Double-Dipped with Chocolate **(V, GF)**
37. Fruit: Petite Skewers with Honey Cream Dipping Sauce **(V, GF)**
38. Cake: Assorted Boutique (6 Flavours)
39. Macarons: Assorted Flavours



## Beverages Menu

### Beverage Selections

#### Non-Alcoholic

1. Tea and Brewed Coffee **\$3.50 per person**
2. Tea, Brewed Coffee and Iced Water **\$3.75 per person**
3. Tea, Brewed Coffee, Fresh Juice & Iced Water **\$4.75 per person**
4. Fresh Orange or Apple Juice **\$3.50 per litre**
5. 250ml Orange or Apple Juice **\$2.50**
6. 600ml Still Water **\$2.00**
7. 250ml Sparkling Water **\$2.50**
8. Assorted Soft drinks, including Coke Zero **\$2.50**

#### Beers/ Cider

9. Hahn Premium Light **\$4.50**
10. Boag's Premium Lager **\$6.50**
11. James Squire One Fifty Lashes Pale Ale **\$6.50**
12. The Hills Apple Cider **\$6.50**

#### White Wines

##### *Chardonnay*

13. Hardy's The Riddle Chardonnay **\$16.00**

##### *Pinot Grigio*

14. T'Gallant "Cape Schanck" VIC Pinot Grigio **\$27.00**

##### *Sauvignon Blanc*

15. Hardy's The Riddle Sauvignon Blanc **\$16.00**
16. 821 South Marlborough NZ Sauvignon Blanc **\$22.00**
17. Rosemount Little Berry Adelaide Hills Sauvignon Blanc **\$28.00**

#### Red Wines

##### *Cabernet Merlot*

18. Hardy's The Riddle Cabernet Merlot **\$16.00**
19. Valley of Giants WA Cabernet Merlot **\$20.00**

##### *Cabernet Sauvignon Shiraz Merlot*

20. Devil's Lair Fifth Leg WA Cabernet Sauvignon Shiraz Merlot **\$26.00**

##### *Pinot Noir*

21. Fickle Mistress Otago NZ Pinot Noir **\$36.00**

##### *Shiraz*

22. Seppelts "The Drives" VIC Shiraz **\$23.00**

#### Sparkling Wines

23. Hardy's The Riddle Sparkling **\$16.00**
24. Seppelts "The Drives" VIC Chardonnay Pinot Noir **\$22.00**
25. T'Gallant VIC Sparkling Prosecco **\$26.00**
26. Seppelt Salinger VIC Pinot Noir Chardonnay **\$38.00**

*Please let us know if you are after something a little different not on our menu*

# ST. LEO'S CATERING

## Ordering - Easy as. Just Tell us:

- What Service you would like
- What food & beverages you would like
- Date
- Times for set up
- How many guests
- Location for set up
- Any extras? (Tables, crockery, disposables etc.)
- Email your order to: [catering@stleos.uq.edu.au](mailto:catering@stleos.uq.edu.au)

## Other Information

- Minimum 25 guests
- **All dietary requirements excluding vegetarian will incur a \$0.50pp surcharge**
- All prices inclusive of GST
- All services include all glassware, linen, napkins, utensils and clothed table for bar
- Staffing and pricing is based on 1 staff member to 25 guests
- 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) \$10.00
- Tablecloths - Rectangular (230cm x 135cm - Black or White) \$8.00
- Tablecloths - Round (3 metre - Black or White) \$12.00
- Table Skirting (Black or White) \$12.00
- Dry Bars with cover \$24.00