

# ST. LEO'S CATERING

## Silver Finger Food Menu

<b>Silver Service 1:</b>	<b>\$18.55pp</b>	(4 Mixed Items per person with 1 Hour Full Staff Service and Beverage by Consumption)
<b>Silver Service 2:</b>	<b>\$21.60pp</b>	(6 Mixed Items per person with 1 Hour Full Staff Service and Beverage by Consumption)
<b>Silver Service 3:</b>	<b>\$25.80pp</b>	(7 Mixed Items per person with 1.5 Hours Full Staff Service and Beverage by Consumption)
<b>Silver Service 4:</b>	<b>\$28.50pp</b>	(8 Mixed Items per person with 2 Hours Full Staff Service and Beverage by Consumption)

### Food Selections

#### Cold Items

1. Bites: Salmon, Cucumber & Cream Cheese
2. Bruschetta's: Herbed Tomato and Fetta (V)
3. Choux Pastries: Mini with Rare Beef, Crème Fraiche and Watercress
4. Rice Paper Rolls: Chicken including Dipping Sauce (GF, DF)
5. Rice Paper Rolls: Vegetarian with Dipping Sauces (Vegan, GF, DF)
6. Roulades: Leg Ham, Camembert and Seeded Mustard
7. Sandwiches: Gourmet Ribbon Fingers, including Vegetarian
8. Skewers: Bocconcini, Basil, Stuffed Green Olive & Cherry Tomato (GF)
9. Sushi: Assorted with Soy sauce (2 per serve)
10. Tartlet: Blue Cheese, Caramelised Onion and Roasted Red Pepper (V)
11. Tortilla Cups: Mini Chorizo, Mango and Parsley Salsa



#### Warm Items

12. Arancini Balls: Caramelised Onion & Blue Cheese (V)
13. Croquette: Potato & Almond (V)
14. Empanadas: Sweet Potato and Cashew (V)
15. Frittata: Roasted Vegetable (V, GF)
16. Fritters: Sweet Potato, Haloumi Cheese with Lemon Mayonnaise (V)
17. Kiev: Mini Chicken
18. Meat Balls: Lamb & Mint with Cucumber Yoghurt Dipping Sauce
19. Pakora: Vegetable (Vegan)
20. Pastry Rolls: Vegetable (V, GF)
21. Pies: Assorted Mini
22. Pumpkin Flower stuffed with Ricotta (V)
23. Quiche: Assorted Mini, including vegetarian
24. Samosas: Pumpkin and Toasted Almond (V)
25. Sausage Rolls: Thai Chicken with Sweet Chili Dipping Sauce
26. Skewer: Honey & Soy Chicken Tenderloin (GF, DF)
27. Tartlets: Caramelised Onion and Herbed Goat Cheese (V)
28. Tart: Caramelised Onion & Potato (V)
29. Thai Fish Cake with Lemongrass & Sweet Chilli Dipping Sauce
30. Tasmanian Salmon: Grilled with Teriyaki and Sesame Seed Glaze (GF, DF)
31. Wellington: Mini Traditional Beef



#### Fork Dishes

32. Pork: BBQ Pork Belly with Thai Salad and Rice
33. Ravioli: Pumpkin with Goat Cheese Crumble (V)

#### Sliders

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



#### Sweet Items

38. Fruit: Petite Skewers (V, GF, DF)
39. Profiteroles: Assorted Iced Tops and Fillings
40. Tartlets: Assorted Premium Boutique (5 Flavours)
41. Slices: Assorted (Baked Cheesecake; Macadamia and Caramel; Apple)

## 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 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