

Formal Dining Menu

- Any 2 Courses: \$45.35pp** with 2 Hour Full Staff Service and Beverage by Consumption
Any 3 Courses: \$50.40pp with 2 Hour Full Staff Service and Beverage by Consumption
Any 4 Courses: \$54.65pp with 2 Hour Full Staff Service and Beverage by Consumption

Pre-Dinner Appetisers Selections (Choose 3)

1. Bruschetta's: Herbed Tomato and Fetta (V)
2. Prawn: Tropical Queensland Prawn and Pineapple on a Chinese Spoon (GF, DF)
3. Sushi: with Soy sauce, Japanese Mayo, Wasabi & Pickled Ginger (2 per serve)
4. Tartlets: Roasted Beetroot and Fetta (V)
5. Meat Balls: Tandoori Chicken with Mango Chutney (GF, DF)
6. Croquettes: Caramelised Onion & Potato (V)

Entrée Selections

1. Goat's Cheese and Caramelised Onion Tart (V)
2. Classic Pumpkin Soup with Garlic Croutons
3. Thai Beef Salad with Lime and Coriander Dressing

Main Selections

1. **Queensland Barramundi Fillets Pan Fried with Vine Tomatoes, Spanish Onion and Cucumber Salsa**
Roast Loin of Pork with Spinach, Macadamia and Feta Stuffing
Served With:
Roasted Potato with Parmesan and Pea Puree Filling; Steamed Snow Peas and Baby Carrots
Mediterranean Salad with Fried Haloumi
2. **Corn Fed, Kiev Cut Chicken Breast with Chardonnay Cream Sauce**
Parsley and Lemon Crusted Lamb Rack with Lemon Herb Sauce
Served With:
Spinach and Potato Gratin; Baby Spinach, Pinenut and Yellow Egg Cherry Tomato Salad
Broccolini, Snow Peas and Yellow Squash with Herbed Olive Oil
3. **Pancetta Wrapped Breast of Chicken with Garlic Cream Sauce**
Crispy skinned fillet of Tasmanian Salmon with herb sauce
Served With:
Garlic Buttered Kipfler Potatoes; Steamed Baby Corn, Cabbage and Bacon in Seasoned Butter
Mesculin, Tear Drop Tomatoes, Fetta, Olives & Cucumber Italian Salad
4. **Chicken Supreme, Filled with Coriander, Fresh Coconut, Baked Lemongrass, Saffron and Curry Leaf**
Veal Roulade Stuffed with Jarslberg & Prosciutto, Roasted in Baby Tomatoes and Oregano
Served With:
Sweet Potato Pommes Anna; Broccolini and Baby Corn in Garlic and Chilli Butter
Nashi Pear, Walnut and Goats Cheese Salad
5. **Tasmanian Trout with Tamarind & Chilli Sauce**
Eye Fillet of Beef with Grain Mustard Jus
Served With:
Pumpkin and Sage Gnocchi; Roasted Root Vegetable with Rosemary and Garlic
Peruvian Salad

Vegetarian options

1. Sweet Potato, Chick Pea & Coconut Curry Basket (V, GF, DF)
2. Roasted Vegetable and Haloumi Stack (V, GF)

Dessert Selections

1. Apple and Rhubarb Tart
2. Lemon Meringue Tart
3. Cookies and Cream Baked Cheesecake
4. Chocolate Mousse Duo
5. Banoffee Tart

ST. LEO'S CATERING

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 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

Other Information

- Minimum 25 guests
- **All dietary requirements excluding vegetarian will incur a \$0.50pp surcharge**
- All prices inclusive of GST
- Pricing includes 2 hours full staff service
- All services include all glassware, linen, 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) \$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