

St LEO'S CATERING

Finger Food Menu

Option 1:	\$19.75pp	(4 Mixed Items per person with 1 Hour Full Staff Service and Beverage by Consumption)
Option 2:	\$23.85pp	(6 Mixed Items per person with 1 Hour Full Staff Service and Beverage by Consumption)
Option 3:	\$27.90pp	(7 Mixed Items per person with 1.5 Hours Full Staff Service and Beverage by Consumption)
Option 4:	\$31.20pp	(8 Mixed Items per person with 2 Hours Full Staff Service and Beverage by Consumption)

Our pricing is for Beverages by Consumption, Please let us know if you would like a Beverage package

Cold Items

1. Balsamic glazed Tomato, Fresh Basil & Fetta Bruschetta (v)
2. Bocconcini, Basil, Stuffed Green Olive & Cherry Tomato Skewer (v, GF)
3. Camembert, Caramelised Onion and Roasted Red Pepper Tartlet (v)
4. Chicken, Basil Pesto & Parmesan Tortilla Cup
5. Prosciutto wrapped Rockmelon (GF, DF)
6. Rare Beef, Blue Cheese and Horseradish Cream Crostini
7. Smoked Salmon & Crème Fraiche with Chives in a Canape Cup
8. Sushi with Pickled Ginger & Soy sauce (2 per serve) (including GF & V options)
9. Thai Beef Salad in a Cucumber Cup (GF, DF)
10. Vietnamese Vegetarian Rice Paper Roll with Chilli & Lemongrass Dipping Sauce (Vegan, GF, DF)



Warm Items

11. Barramundi Spring Roll with Vegetables & Asian spices with a Chilli Dipping Sauce
12. Chicken Skewers with a Herb Crust and Lemon Mayonnaise
13. Green Peas, Fresh Mint, Lemon & Mozzarella Arancini (v)
14. Jalapeno Stuffed with Mild Spiced Cream Cheese & Beer Battered (v)
15. Lamb Balls with Fresh Mint & Cucumber Yoghurt Dipping Sauce
16. Marinated Cherry Tomatoes, Caramelised Onion, Fresh Basil & Goats Cheese Tartlet (v)
17. Mexican Chorizo & Salsa Empanada with Herbed Sour Cream
18. Olives Stuffed with Fetta and Lightly Crumbed (v)
19. Pakora with Cauliflower, Eggplant, Zucchini & Fresh Spinach with Mango Chutney (Vegan)
20. Pumpkin and Toasted Almond Samosa with Chilli Jam Chutney (v)
21. Sweet Potato & Haloumi Fritter with Lemon Mayonnaise (v, GF)
22. Tasmanian Salmon Grilled with Lemon Herb and Sesame Seed Glaze (GF, DF)
23. Thai Chicken Sausage Roll with Sweet Chilli Dipping Sauce
24. Thai Fish Cake with Chilli & Lemongrass Dipping Sauce
25. Vegetable Pastry Roll with Mango Chutney (Vegan, GF, DF)



Sliders

26. Angus Beef Brioche Slider with Cheddar Cheese, Pickles and Tomato Chutney
27. Falafel Slider with Roasted Red Peppers and Kaffir Lime Aioli (v)
28. Pulled Pork Brioche Slider with BBQ sauce and Apple Slaw



ST. LEO'S CATERING

Beverage Selections

Non -Alcoholic (Assorted Tea and Premium Plunger Coffee \$0.40pp)

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|-----|-------------------------------------------------|------------------|
| 1. | Tea and Brewed Coffee | \$3.50pp |
| 2. | Tea, Brewed Coffee and Iced Water | \$3.75pp |
| 3. | Tea, Brewed Coffee, Fresh Juice & Iced Water | \$4.75pp |
| 4. | Orange or Apple Juice (Minimum 2 litres) | \$3.50 per litre |
| 5. | 250ml Orange or Apple Juice | \$2.50 |
| 6. | 600ml Still Water | \$2.00 |
| 7. | 1.5 Litre Still Water | \$3.00 |
| 8. | 250ml Sparkling Water | \$2.50 |
| 9. | 250ml Assorted Iced Teas | \$2.50 |
| 10. | 375ml Assorted Soft Drinks, Including Coke Zero | \$2.50 |

Beers/ Cider

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|-----|----------------------------------------|--------|
| 11. | Hahn Premium Light | \$5.00 |
| 12. | Brick Lane Brewing Co Pale Ale | \$6.50 |
| 13. | James Squire One Fifty Lashes Pale Ale | \$6.50 |
| 14. | Somersby Apple Cider | \$6.50 |

White Wines

Chardonnay

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| 15. | Hardy's The Riddle Chardonnay | \$17.00 |
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Pinot Grigio

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| 16. | T'Gallant "Cape Schanck" VIC Pinot Grigio | \$27.00 |
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Sauvignon Blanc

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|-----|-------------------------------------------------------|---------|
| 17. | Hardy's The Riddle Sauvignon Blanc | \$17.00 |
| 18. | 821 South Marlborough NZ Sauvignon Blanc | \$22.00 |
| 19. | Rosemount Little Berry Adelaide Hills Sauvignon Blanc | \$28.00 |

Red Wines

Cabernet Merlot

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| 20. | Hardy's The Riddle Cabernet Merlot | \$17.00 |
| 21. | Valley of Giants WA Cabernet Merlot | \$20.00 |

Cabernet Sauvignon Shiraz Merlot

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|-----|------------------------------------------------------------|---------|
| 22. | Devil's Lair Fifth Leg WA Cabernet Sauvignon Shiraz Merlot | \$26.00 |
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Pinot Noir

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| 23. | Fickle Mistress Otago NZ Pinot Noir | \$36.00 |
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Shiraz

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| 24. | Seppelts "The Drives" VIC Shiraz | \$23.00 |
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Sparkling Wines

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|-----|-------------------------------------------------|---------|
| 25. | Hardy's The Riddle Sparkling | \$17.00 |
| 26. | Seppelts "The Drives" VIC Chardonnay Pinot Noir | \$22.00 |
| 27. | T'Gallant VIC Sparkling Proseco | \$26.00 |
| 28. | Seppelt Salinger VIC Pinot Noir Chardonnay | \$38.00 |

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

catering@stleos.uq.edu.au

St LEO'S CATERING

Other Information:

- **Minimum 30 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
- 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

Ordering - Just Email us:

- Date
- Times for set up and pick up
- How many guests
- What option/food & beverages OR would you like a suggested menu
- Location for set up
- Any extra's (tables, table cloths etc.)
- Email your order to: catering@stleos.uq.edu.au