

Premium Finger Food Menu

Option 1:	\$27.65pp	(4 Mixed Items per person with 1 Hour Full Staff Service and Beverage by Consumption)
Option 2:	\$33.40pp	(6 Mixed Items per person with 1 Hour Full Staff Service and Beverage by Consumption)
Option 3:	\$39.05pp	(7 Mixed Items per person with 1.5 Hours Full Staff Service and Beverage by Consumption)
Option 4:	\$43.65pp	(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. Asparagus Wrapped in Parma Ham with a Béarnaise Dipping Sauce (GF)
2. Avocado Wonton Cup with Pickled Ginger, Cucumber, Crispy Ginger Shallots & Nam Jim Sauce
3. BBQ Duck on a Shallot Pikelet with Coriander & Mandarin and a Hoi Sin Sauce
4. King Prawns with Mango & Lime Salsa topped with Micro Herbs on a Chinese Spoon (GF, DF)
5. Pumpkin Bites with Semi Dried Tomato Pesto and Shaved Parmesan (V, GF)
6. Roasted Sweet Potato topped with Prosciutto Chards & Mustard Mayonnaise (GF, DF)
7. Smoked Chicken Buckwheat Blini with Roasted Garlic Aioli & Crispy Shallots (GF)
8. Smoked Salmon, Caper Cream Cheese & Chives filled Choux Pastry
9. Vietnamese BBQ Pork Rice Paper Roll with Hoisin Sauce

Warm Items

10. Cauliflower Bhajis with a Fresh Cucumber Raita & Sweet Mango Chutney (V, GF)
11. Falafels with a Tahini yoghurt & Preserved Lemon (V, GF)
12. King Prawns coated with a Crispy Golden Potato String with Nuoc Cham Sauce
13. Macadamia Crusted Chicken Skewer with Mango Dipping Sauce
14. Pistachio, Lemon and Saffron Risotto Croquette with Lemon Zest Aioli (V)
15. Pork Belly with a Chilli Lime Glaze & Charred Apple on a Crispy Wonton
16. Pulled Chicken, Crunchy Slaw & Japanese Mayo Bao Bun
17. Scallop with Tarragon, Lime and Sweet Pepper Salsa on a Chinese Spoon (GF, DF)
18. Shredded Beef, Olive & Caramelised Red Onion in a Tortilla Cup
19. Tasmanian Salmon Rosti with Lemon & Caper Cream Cheese and Dill

Sliders

20. Lamb Kofta Slider with Fetta & Char Grilled Capsicum with Cucumber Raita
21. Pulled Chicken Slider with Pesto, Camembert & Aioli
22. Roast Vegetable Slider with Onion Relish & Tomato Chutney (V)



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 Prosecco | \$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 service
- 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