

## Buffet Menu

**All pricing inclusive of GST**

### Package 1: \$31.15

- 2 Main Selections
- 3 Hot Side Dishes
- 3 Salad Selections
- Dessert
- Dinner Rolls
- Tea & Brewed Coffee
- Fresh Juice & Iced Water

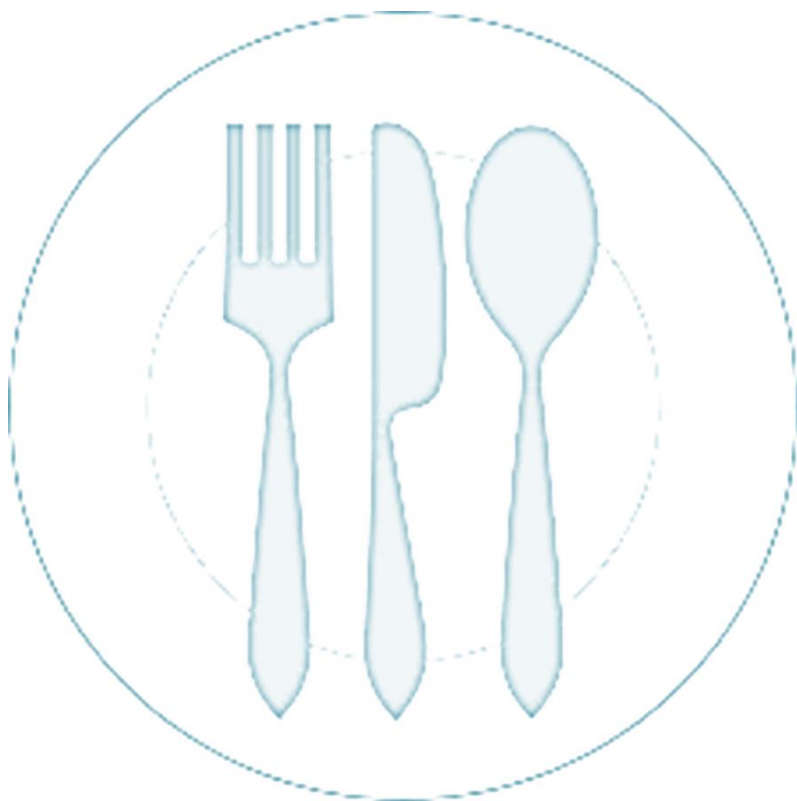
### Package 2: \$35.25pp

- 3 Main Selections
- 4 Hot Side Dishes
- 3 Salad Selections
- Dessert
- Dinner Rolls
- Tea & Brewed Coffee
- Fresh Juice & Iced Water

### Package 3: \$39.30pp

- 4 Main Selections
- 4 Hot Side Dishes
- 4 Salad Selections
- Dessert
- Dinner Rolls
- Tea & Brewed Coffee
- Fresh Juice & Iced Water

**We can also offer themed buffets such as  
Mexican, Greek & Italian!!!**



### Main Selections

- Butter Chicken  
*Rich and creamy Tomato-based and Indian spiced tender chicken curry*
- Chicken & Cashew Stir Fry **(GF)**  
*Delicious stir fry of vegetables, tender chicken & toasted cashew nuts*
- Lamb Rogan Josh  
*Braised lamb with a gravy flavoured with garlic, ginger and aromatic spices*
- Malaysian Beef Rendang **(GF)**  
*Spicy, rich & creamy Malaysian beef stew made with beef, spices and coconut milk*
- Mongolian Beef Stir Fry  
*Silky and tender beef in a rich and savoury Chinese brown sauce*
- Pumpkin & Spinach Lasagne **(Vegan, GF)**  
*Pasta sheets layered with Pumpkin, Spinach & Napoli sauce with Vegan Cheese*
- Spinach & Ricotta Cannelloni **(V)**  
*Pasta tubes filled with a classic combination with a Napoli sauce*
- Sweet Potato, Chick Pea & Coconut Curry **(Vegan, GF)**  
*A Mild creamy curry combining a blend of spices & fresh ingredients*
- Tandoori Chicken  
*Roasted Chicken drumsticks flavoured with yoghurt and Indian spices*
- Thai Green Chicken Curry **(GF)**  
*Mildly spiced, aromatic, sweet and savoury curry with greens beans & capsicum*
- Roasted Porterhouse Beef **(GF)**  
*Peppered & Slow Roasted & served with a classic Gravy*
- Roasted Leg of Lamb **(GF)**  
*Rosemary & garlic seasoned served with Mint Sauce & Gravy*
- Roasted Herbed Turkey **(GF)**  
*Sweet Herb Roasted with Cranberry Sauce*

### Hot Side Dishes

- Cauliflower with Cheese **(V)**
- Naan Bread with Raita **(V)**
- Pearl Couscous with Vegetables **(Vegan)**
- Quinoa with Brown Rice & Vegetables **(Vegan)**
- Roasted Herbed Potatoes **(Vegan, GF)**
- Roasted Root Vegetables **(Vegan, GF)**
- Scalloped Potato Bake **(V)**
- Steamed Basmati Rice **(Vegan, GF)**
- Stir Fried Vegetables **(Vegan, GF)**

### Salads

- Asian Hokkien Noodle Salad **(V, DF)**
- Coleslaw **(V, GF, DF)**
- Garden Salad **(Vegan, GF)**
- Greek Salad **(GF)**
- Lemon & Herb Pearl Couscous Salad **(Vegan)**
- Orange & Macadamia Salad **(Vegan, GF)**
- Pesto & Sundried Tomato Pasta Salad **(V)**
- Pumpkin, Spinach, Feta, Roasted Capsicum & Pepitas Salad **(V, GF)**
- Sour Cream and Seeded Mustard Potato Salad **(GF)**
- Thai Asian Greens, Rice Noodles with Coriander & Lime Dressing **(Vegan, GF)**

### Desserts

- Chocolate Mud Cake Slice
- Decorated Individual Pavlova's **(GF)**
- Passionfruit Cheesecake Slice

### Premium Desserts

(Add \$2.10pp – Please see our Seated Meal Menu for options)



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### ***Other Information:***

- Minimum 30 Guests
- All prices inclusive of GST
- Price does not include staff service, please let us know if you would like to include staff for service at your event
- If you would like us to set and cloth your dining tables please add \$3.00pp
- Weekend Surcharges: Saturday 10%, Sunday 15%, Public Holidays by quotation
- Delivery Fees apply

### ***Ordering - Just Email us:***

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