

## Finger Food Menu

### Packages

- Packages include all bar equipment, clothed tables for bar, glassware & staff service.
- Beverages charged by consumption. Beverage packages available by request.

|            |   |                  |
|------------|---|------------------|
| Package 1: | 4 Items pp with 1 Hour Staff Service    | <b>\$19.75pp</b> |
| Package 2: | 6 Items pp with 1 Hour Staff Service    | <b>\$23.85pp</b> |
| Package 3: | 7 Items pp with 1.5 Hours Staff Service | <b>\$27.90pp</b> |
| Package 4: | 8 Items pp with 2 Hours Staff Service   | <b>\$31.20pp</b> |

### Cold Items

1. Balsamic Glazed Tomato, Fetta & Basil Bruschetta **(V)**
2. Chicken Caesar Crouton Cup with Smoked Bacon & Toasted Pine Nuts
3. Roasted Pumpkin Crisps, Semi Dried Tomato & Basil Pesto Bites **(Vegan, GF)**
4. Smoked Salmon, Crème Fraiche & Rocket Crepe Skewer **(GF)**
5. Sushi with Pickled Ginger & Soy sauce (2 per serve) **(including GF & V options)**
6. Tandoori Chicken & tzatziki on a Mini Pappadum **(DF)**
7. Thai Salad in a Cucumber Cup **(Vegan, GF, DF)**
8. Vietnamese Vegetarian Rice Paper Roll with Chilli & Lemongrass Dipping Sauce **(Vegan, GF)**

### Cold Premium Items

|  | Surcharge (Add to package) |
|--|----------------------------|
| 9. BBQ Duck on a Shallot Pancake with Mandarin & Hoi Sin Sauce                       | \$1.45                     |
| 10. King Prawn with Mango & Lime Salsa in a Chinese Spoon <b>(GF, DF)</b>            | \$0.85                     |
| 11. Roasted Sweet Potato with Prosciutto Chards & Mustard Mayonnaise <b>(GF, DF)</b> | \$0.65                     |
| 12. Smoked Salmon with Caper Cream Cheese & Preserved Lemon Rosti <b>(GF)</b>        | \$1.05                     |

### Warm Items

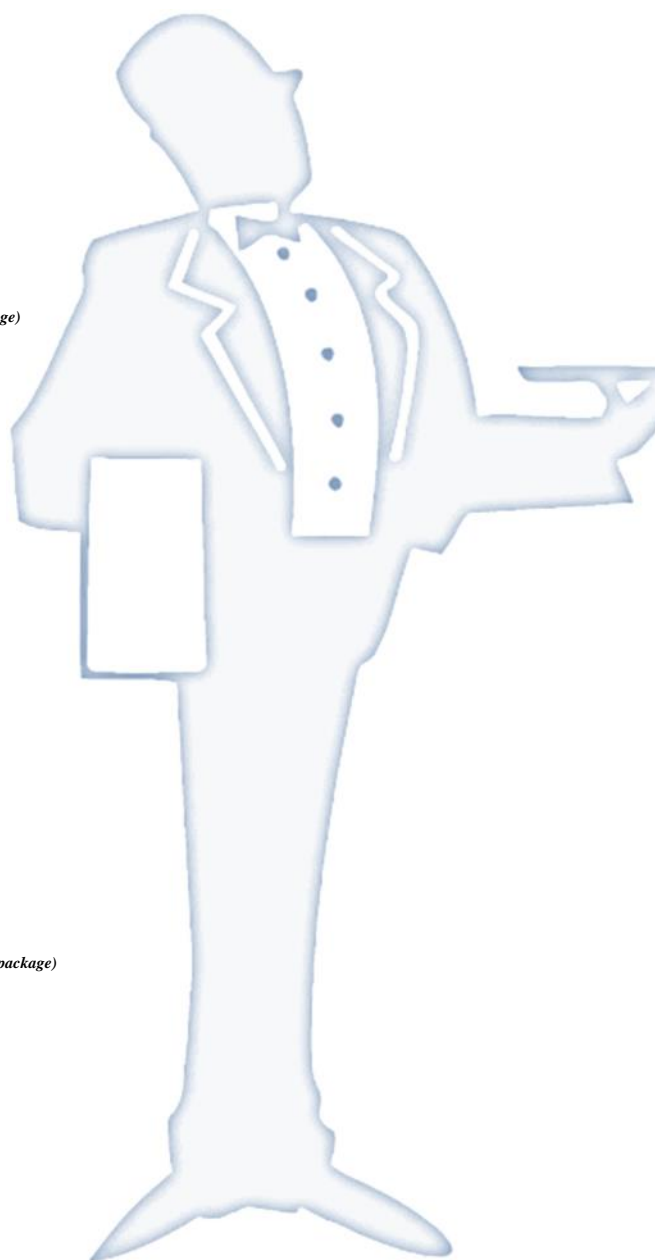
13. Barramundi Spring Roll with Vegetables & Asian spices with a Chilli Dipping Sauce
14. Chicken Skewers with a Herb Crust and Lemon Mayonnaise
15. Crumbed Mozzarella & Italian Herbs Sticks with Beetroot Relish **(V)**
16. Italian Arancini Balls with Tomato Relish
17. Mac & Cheese Croquettes **(V)**
18. Pakora with Cauliflower, Eggplant, Zucchini & Spinach with Mango Chutney **(Vegan, GF)**
19. Parmesan crusted Spinach & Ricotta Ravioli with Marinara Dipping Sauce **(V)**
20. Prawn & Garlic Twisters with Lemon Zest Aioli
21. Pumpkin and Toasted Almond Samosa with Chilli Jam Chutney **(Vegan)**
22. Salt & Pepper Squid Sticks with Kaffir Lime Aioli
23. Spiced Black Bean Bites topped with Mexican Salsa **(Vegan, GF)**
24. Sweet Potato & Haloumi Fritter with Lemon Mayonnaise **(V, GF)**
25. Thai Chicken Sausage Roll with Sweet Chili Dipping Sauce

### Warm Premium Items

|   | Surcharge (Add to package) |
|---|----------------------------|
| 26. Garlic & Chilli Prawn Skewer with Nam Jim Sauce <b>(GF)</b>                           | \$1.15                     |
| 27. Ginger & Lime Salmon Skewer with Chilli Coriander Sauce                               | \$0.85                     |
| 28. Pork Belly with a Chilli Lime Glaze & Charred Apple Wonton Cup                        | \$1.25                     |
| 29. Scallop with Tarragon, Lime and Sweet Pepper Salsa on a Chinese Spoon <b>(GF, DF)</b> | \$1.15                     |

### Sliders *(Add \$0.60 for Gluten Free option)*

30. Angus Beef Milk Bun Slider with Cheddar Cheese, Pickles and Tomato Chutney
31. Haloumi & Spinach Milk Bun Slider with Beetroot Relish **(V)**
32. Pulled Pork Milk Bun Slider with Smoky BBQ Sauce and Apple Slaw
33. Pulled Chicken Milk Bun Slider with Pesto, Camembert & Aioli



# St. LEO'S

## CATERING

TRUST IT TO A SAINT

### *Non-Alcoholic*

#### **Warm Beverage/ Packages** (Assorted Tea Add \$0.20pp; Premium Plunger Coffee Add \$0.20pp)

- |    |  |          |
|----|--|----------|
| 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 |

#### **Cold Beverages**

- |    |   |                  |
|----|---|------------------|
| 4. | Orange or Apple Juice (Minimum 2 litres)        | \$3.70 per litre |
| 5. | 250ml Orange or Apple Juice                     | \$2.65           |
| 6. | 600ml Still Water                               | \$2.10           |
| 7. | 1.5 Litre Still Water                           | \$3.40           |
| 8. | 250ml Sparkling Water                           | \$2.65           |
| 9. | 375ml Assorted Soft Drinks, Including Coke Zero | \$2.65           |

### *Beers/ Cider*

- |     |  |        |
|-----|--|--------|
| 10. | Cascade Premium Light                  | \$5.50 |
| 11. | Peroni Nastro Azzurro Lager            | \$6.50 |
| 12. | James Squire One Fifty Lashes Pale Ale | \$6.50 |
| 13. | Monteith's Apple Cider                 | \$6.50 |

### *White Wines*

- |     |   |         |
|-----|---|---------|
| 14. | Dusky Sounds Marlborough NZ Pinot Gris                | \$21.45 |
| 15. | Hardy's The Riddle South Australia Chardonnay         | \$17.20 |
| 16. | Hardy's The Riddle South Australia Sauvignon Blanc    | \$17.20 |
| 17. | Rosemount Little Berry Adelaide Hills Sauvignon Blanc | \$28.70 |
| 18. | T'Gallant Cape Schanck VIC Pinot Grigio               | \$27.35 |

### *Red Wines*

- |     |  |         |
|-----|--|---------|
| 19. | Grant Burge Benchmark Barossa Cabernet Sauvignon   | \$20.25 |
| 20. | Hardy's The Riddle South Australia Cabernet Merlot | \$17.20 |
| 21. | Seppelts "The Drives" VIC Shiraz                   | \$23.60 |
| 22. | Fickle Mistress Otago NZ Pinot Noir                | \$35.90 |

### *Sparkling*

- |     |   |         |
|-----|---|---------|
| 23. | Hardy's The Riddle Sparkling                  | \$17.20 |
| 24. | Seppelts The Drives VIC Chardonnay Pinot Noir | \$22.50 |
| 25. | T'Gallant VIC Prosecco                        | \$26.65 |
| 26. | Seppelt Salinger VIC Premium Cuvee            | \$38.95 |

*Please let us know if you are after something a little different to what is on our menu*



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

- Minimum 30 guests
- All prices inclusive of GST
- All packages 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
- Weekend Surcharges: Saturday 10%, Sunday 15%, Public Holidays by quotation
- Delivery Fees apply

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

- Date
- Times for set up and service
- How many guests
- What food & beverages/package 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**