

Formal Dining Menu

Packages

- Packages include all bar equipment, clothed tables for bar, glassware & staff service for 2 hours
- Beverages charged by consumption. Beverage packages available by request.

Any 2 Courses:	\$49.25pp
Any 3 Courses:	\$55.20pp
Any 4 Courses:	\$61.15pp

Pre-Dinner Appetisers Selections (Choose 3)

Cold Items

1. Chicken Caesar Crouton Cup with Smoked Bacon & Toasted Pine Nuts
2. King Prawn with Mango & Lime Salsa in a Chinese Spoon **(GF, DF)**
3. Roasted Sweet Potato with Prosciutto Chards & Mustard Mayonnaise **(GF, DF)**
4. Smoked Salmon, Crème Fraîche & Rocket Crepe Skewer **(GF)**
5. Tandoori Chicken & Tzatziki on a Mini Pappadam **(DF)**

Warm Items

6. Crumbed Mozzarella & Italian Herbs Sticks with Beetroot Relish **(V)**
7. Prawn & Garlic Twisters with Lemon Zest Aioli
8. Sweet Potato & Haloumi Fritter with Lemon Mayonnaise **(V, GF)**
9. Scallop with Tarragon, Lime and Sweet Pepper Salsa on a Chinese Spoon **(GF, DF)**
10. Pork Belly with a Chilli Lime Glaze & Charred Apple Wonton Cup

Entrée Selections (Add \$1.95pp for alternate drop)

1. BBQ Duck on Shallot Pikelets With Coriander & Mandarin And A Hoi Sin Sauce
2. Moroccan Spiced Vegetable Salad With Hummus, Crunchy Chickpeas & a Pomegranate Vinaigrette **(Vegan, GF, DF)**
3. Red Wine Glazed Pears, Crispy Prosciutto, Walnuts On A Bed Of Rocket with a 3 Cream Cheese
4. Roasted Pumpkin, Thyme & Braised Leek Tart Topped with Goat's Cheese & Parmesan
5. Thai Beef Salad with Vermicelli and a Mint, Coriander & Lime Dressing **(GF, DF)**

Main Selections (Add \$3.25pp for alternate drop)

6. Crispy Skinned Duck Breast with Thyme, Orange and Garlic Glaze **(GF, DF)**
Served with Asian Broccoli, Balsamic Onion & Celeriac Puree
7. Crispy Skinned Tasmanian Salmon with Saffron Mint Yoghurt **(GF)**
Served with Potato Rosti, Asparagus Spears & Roasted Cherry Tomatoes
8. Eye Fillet Steak with Homemade Chimichurri **(GF, DF)**
Served with Garlic Potatoes, Baby Carrots & Charred Broccolini
9. Hazelnut & Thyme Lamb Rump with Seeded Mustard Jus **(DF)**
Served with Potato Gratin, Charred Broccolini & Sautéed Swiss Chard
10. Pumpkin, Goat's Cheese & Leek Tart with a Pesto drizzle **(V, GF)**
Served with a stuffed Pumpkin Flower, Charred Broccolini & Roasted Cherry Tomatoes
11. Semi-Dried Tomato & Camembert Chicken Supreme with Hollandaise **(GF)**
Served with Potato Gratin, Roasted Baby Beetroot & Green Beans

Dessert (Alternate Drop)

1. Lemon Meringue Tart with Tangy Lemon Curd & a Light Italian Meringue
2. New York Baked Cheesecake with triple chocolate & salted caramel on a crunchy cookie base **(GF)**
3. Orange Cranberry & Almond Cake Topped with Candied Orange Peel & Dried Cranberries **(GF)**
4. Chocolate Crème & Sour Cherry Tart in a Butter Shortbread Pastry
5. Dark Chocolate Sponge topped with Peppermint & Milk Chocolate Mousse
6. White Chocolate Cheesecake with a strawberry compote centre on a crunchy biscuit base **(GF)**

St. LEO'S CATERING

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Non-Alcoholic

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

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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 |

Cold Beverages

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

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| 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

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| 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

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

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| 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

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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