

Finger Food Menu

All pricing inclusive of GST

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	\$19.75pp
Package 2:	6 Items pp with 1 Hour Staff Service	\$23.85pp
Package 3:	7 Items pp with 1 Hour Staff Service	\$25.90pp

V Vegetarian **VG Vegan** **DF Dairy Free** **GF Gluten Free**

Cold Items

- Balsamic Glazed Tomato, Fetta & Basil Bruschetta **V**
- Chicken Caesar Crouton Cup with Smoked Bacon & Toasted Pine Nuts
- Hommus & Sundried Tomato Bruschetta **V VG**
- Roasted Pumpkin Bites, Semi Dried Tomato & Basil Pesto **V VG DF GF**
- Smoked Salmon, Crème Fraiche & Rocket Crepe Skewer **GF**
- Sushi with Pickled Ginger & Soy sauce (20% **V**) (2 per serve)
- Tandoori Chicken & Tzatziki on a Mini Pappadum
- Vietnamese Vegetarian Rice Paper Roll with Chilli & Lemongrass Dipping Sauce **V VG DF GF**

Warm Items

- Aloo Bonda: Crispy Coated Indian Spied Potato with Mango Chutney **V**
- Arancini with Pumpkin and Porcini with Arribiata sauce **V VG DF GF**
- Barramundi Spring Roll with Vegetables & Asian spices with a Chilli Dipping Sauce
- Beef & Mushroom Wellington with Tomato Chutney
- Butter Chicken Roti Roll with Tzatziki
- Crumbed Mozzarella & Italian Herbs Sticks with Beetroot Relish **V**
- Karaage Chicken Bites with Japanese Mayonnaise
- Lamb Madras Samosas with Tzatziki
- Sweet Potato Croquettes **V VG DF**
- Malaysian Satay Chicken Skewer **DF**
- Moroccan Fried Cauliflower with Tzatziki **V**
- Pakora with Cauliflower, Eggplant, Zucchini & Spinach with Mango Chutney **V VG DF GF**
- Pork Wonton with Sweet & Sour Sauce
- Prawn wrapped in Potato String **DF GF**
- Pumpkin & Toasted Almond Samosa with Chilli Jam Chutney **V VG DF**
- Ratatouille Open Pie **V VG DF GF**
- Sweet Potato & Haloumi Fritter with Lemon Mayonnaise **V GF**

Sliders (Add \$0.60 for Gluten Free option)

- Angus Beef Milk Bun Slider with Cheddar Cheese, Pickles and Tomato Chutney
- Haloumi & Spinach Milk Bun Slider with Beetroot Relish **V**
- Pulled Pork Milk Bun Slider with Smoky BBQ Sauce and Apple Slaw

Other Information:

- Minimum 30 guests
- 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



St. LEO'S CATERING

TRUST IT TO A SAINT

Beverages

Non-Alcoholic

Warm Beverage/ Packages (Premium Assorted Tea Add \$0.15pp)

Tea and Brewed Coffee	\$3.50pp
Tea, Brewed Coffee and Iced Water	\$3.75pp
Tea, Brewed Coffee, Fresh Juice & Iced Water	\$4.75pp

Cold Beverages

Orange or Apple Juice (Min 2 litres of each variety)	\$3.70 per litre
250ml Orange or Apple Juice	\$2.65
600ml Still Water	\$2.10
1.5 Litre Still Water	\$3.40
250ml Sparkling Water	\$2.65
375ml Assorted Soft Drinks	\$2.65

Beers/ Cider

Cascade Premium Light	\$5.50
Peroni Nastro Azzurro Lager	\$6.50
James Squire One Fifty Lashes Pale Ale	\$6.50
Monteith's Apple Cider	\$6.50

White Wines

Hardy's The Riddle South Australia Chardonnay	\$17.20
Hardy's The Riddle South Australia Sauvignon Blanc	\$17.20
Rosemount Little Berry Adelaide Hills Sauvignon Blanc	\$28.70

Red Wines

Grant Burge Benchmark Barossa Cabernet Sauvignon	\$20.25
Hardy's The Riddle South Australia Cabernet Merlot	\$17.20
Seppelts "The Drives" VIC Shiraz	\$23.60

Sparkling

Hardy's The Riddle Sparkling	\$17.20
Seppelts The Drives VIC Chardonnay Pinot Noir	\$22.50
Aras Brut Elite Cuvee	\$45.00

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