



**BUFFET + FORMAL DINING**  
MENU

# BUFFETS

## ASIAN BUFFET \$37.75 pp

### Mains

Chicken + Cashew Stir Fry **GF DF H**

Teriyaki Beef Stir Fry **GF DF H NF**

Vegetarian Option – Sweet Potato + Chickpea Curry **VG GF H NF**

### Sides

Coconut rice **VG GF H NF**

Chilli + garlic vegetable stir fry **VG GF H NF**

Spring rolls **VG H NF**

Prawn crackers **DF H NF**

### Salad

Asian Slaw with Fried Shallots + Thai Dressing **VG, DF, H, NF**

## ROAST BUFFET \$37.75 pp

### Mains

Mains roasted chicken pieces with classic gravy **GF DF H NF**

Roasted peppered beef with classic gravy **GF DF H NF**

Vegetarian Option – Stuffed Capsicum **VG GF H NF**

### Sides

Cauliflower with cheese **V GF H NF**

Roasted herbed potatoes **VG GF H NF**

Steamed vegetables **VG GF H NF**

Dinner rolls **VG H NF (GF Add \$0.40)**

### Salad

Garden salad **VG GF H NF**

## INDIAN BUFFET \$37.75 pp

### Mains

Butter chicken **GF H**

Beef madras curry **GF DF H NF**

Vegetarian Option – Chickpea Madras Curry **VG GF H NF**

### Sides

Turmeric rice **VG GF H NF**

Indian spiced vegetables **VG GF H NF**

Roasted masala potatoes **VG GF H NF**

Pappadums **VG GF H NF**

### Salad

Kachumber (Indian cucumber salad) **VG GF H NF**

## DESSERTS

Individual pavlovas **V GF H NF** \$6.90

Chocolate Bavarian cheesecake **V H NF** \$6.90

Caramel + peanut slice **VG GF H** \$8.20

*All pricing inclusive of GST*

*Minimum 30 guests*

*Pricing includes crockery or disposables*

*Delivery fees + weekend surcharges apply*

✉ info@saintscatering.com.au

☎ (07) 3878 0616

🌐 saintscatering.com.au

**V** Vegetarian **VG** Vegan **GF** Gluten Free **DF** Dairy Free **H** Halal Friendly **NF** Nut Free



# FORMAL DINING

2 COURSE \$82.45pp or 3 COURSE \$93.45pp

## ENTRÉES

Smoked salmon, cream cheese + spinach crepe roll **GF H NF**

Thai spiced beef with rice noodles, vegetable salad + Asian dressing **GF DF H NF**

Memphis Smoked grilled chicken salad with green goddess dressing **GF DF H NF**

Prosciutto, Caramelised Onion & Goat Cheese Bruschetta **NF**

Moroccan vegetable salad with crunchy chickpeas + balsamic glaze **VG GF H NF**

## MAINS

Chicken Supreme filled with camembert and semi-dried tomato with baked potato rosti, sauteed green beans, baby carrots + creamy garlic sauce **GF H NF**

Slow-cooked tender beef cheeks marinated in red wine and herbs with baked potato rosti, baby broccoli, baby carrots + red wine jus **GF, DF, H, NF**

Pan fried barramundi topped with a roasted Kipfler potatoes, mango salsa + beetroot puree **GF, DF, H, NF**

Herb crusted Lamb Rump with creamy mashed parmesan potatoes, baby broccoli, baby carrots + red wine jus **H, NF**

Caprese stuffed garlic butter mushrooms with roasted Kipfler potatoes, sauteed green beans, baby broccoli + creamy garlic sauce **V GF NF**

## DESSERTS

Caramel + peanut slice **VG GF DF H**

*Crushed nuts layered with creamy caramel + peanut chocolate topping*

Cookies Cream Cheesecake **GF**

*Creamy New York baked cheesecake with triple choc pieces + salty caramel on a crunchy cookie base*

Lemon meringue tart **H, NF**

*Tangy lemon curd topped with flamed light Italian meringue*

Passionfruit tart **NF**

*Shortbread tart with passionfruit curd + marshmallow with a zest passionfruit jelly*

*All pricing inclusive of GST*

*Includes crockery, staff service for 2 hours, clothed + set dining tables*

*Minimum 30 guests.*

*Delivery fees + weekend surcharges apply*

*All prices are inclusive of a 10% discount for catering at UQ St Lucia*

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