



ST LEO'S

CATERING MENU

College Road
St Lucia
QLD 4067
Australia

This menu is subject to change in case some items are in short supply.

DAY 1
WEDNESDAY 07/12

MORNING TEA
@10:20AM

Assorted mini muffins (choc, apple, lemon)
vanilla bean & banana (Vegan, GF)
Fetta & spinach triangle (V)
Vegetable pastry roll (Vegan, GF)
Sliced seasonal fruit platter
Beverages: Tea, brewed coffee and iced water

AFTERNOON TEA @
2:20PM

Assorted cookies (choc, ANZAC, apricot)
Cookies (Vegan, GF)
Mini sausage rolls with tomato sauce
Porcini & pumpkin arancini with tomato
chutney (Vegan, GF)
Beverages: Tea, brewed coffee and iced water

LUNCH @ 12:20PM

Baguettes with classic fillings (20% V)
Focaccias with classic fillings (20% V)
Brioche rolls with classic fillings (20% V)
Dim sims: mini (Vegan)
Money gags (Vegan)
Curried vegetable samosas (Vegan)
Spring rolls (Vegan)
Fruit kebabs
Beverages: Tea, brewed coffee and iced water

DAY 2
THURSDAY 08/12
MORNING TEA
@10:20AM

Fresh baked assorted Danish
Chocolate fudge cake (Vegan, GF)
Assorted mini quiche (20% V)
Spinach & fetta mini quiche (V, GF)
Sliced seasonal fruit platter
Beverages: Tea, brewed coffee and iced water

AFTERNOON TEA @
2:20PM

Assorted slices (choc mint, cherry, lemon)
Caramel & peanut petit slice (Vegan, GF)
Assorted mini pies with tomato sauce
Sweet potato croquettes (Vegan, GF)
Beverages: Tea, brewed coffee and iced water

LUNCH @ 12:20PM

16oz fork dishes

- Chicken & cashew stir fry with rice (DF, GF)
- Malaysian beef rendang with rice (DF, GF)
- Sweet potato & chickpea curry with rice (Vegan, GF)

Share salads (5oz pp)

- Charred chicken & cashew nut garden salad (DF, GF)
- Pumpkin & feta salad (V, GF)

Dinner rolls with butter

Beverages: Tea, brewed coffee, fresh juice & iced water

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DAY3
FRIDAY 09/12
MORNING TEA
@10:20AM

Scones with cream & strawberry jam
Blueberry mini muffins (Vegan, GF)
Pizza twist pastry bites (V)
Vegetable mini muffin with beetroot relish (V, GF)
Sliced seasonal fruit platter
Beverages: Tea, brewed coffee and iced water

AFTERNOON TEA @
2:20PM

French donut with salted caramel
Vanilla bean & banana mini muffins (Vegan, GF)
Curried vegetable samosas (Vegan)
Spring rolls with sweet chilli sauce (Vegan)
Beverages: Tea, brewed coffee and iced water

LUNCH @ 12:20PM

Slider: Beef, cheese, pickles & tom chutney
Slider: Haloumi, spinach & beetroot relish (V)
Slider: Pulled pork w smoky BBQ sauce & apple slaw
Rice paper rolls with chicken & sweet chilli Sauce (GF)
Rice paper rolls - vegetable w chilli sauce (Vegan, GF)
Assorted sushi with soy sauce (20% V)
Fruit Kebabs
Beverages: Tea, brewed coffee, fresh juice & iced water

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