

— Saint —
LAWRENCE

REAL FOOD

MENU

GOURMET BBQ

Price \$40.00 per person - 40 guests of more. Price includes disposable plates, cutlery and serviettes.

Chef @ \$60.00 per hour/Waiter @ \$55.00 per hour (minimum of 4 hours each).
BBQ hire @ \$40.00. Prices are exclusive of gst.

FROM THE BBQ (Including condiments)

- Lamb cutlets marinated in olive oil, garlic & rosemary served with tzatziki OR Grassfed porterhouse steak served with BBQ mushrooms and onions.
- Tandoori chicken breasts with yoghurt mint sauce OR Satay chicken breasts OR Moroccan spices chicken with a yoghurt mint sauce.

- A choice of 2 types of chipolata sausages from the selection below.
 - Bratwurst
 - Pork & fennel
 - Lamb and rosemary
 - Chicken and chives

ADDITIONAL SEAFOOD OPTION

@ \$7.50 per item per person

- Atlantic salmon fillets marinated with fresh herbs, lemon & baby capers

@ \$6.00 per item per person

- Australian prawn cutlets marinated with fresh herbs, lemon & garlic.

- Crusty bread and butter

SALADS TO COMPLEMENT THE BBQ

A choice of 3 salads.

- Chat potato salad with olive oil, lemon juice, fresh herbs & red onions.
- Chat potato salad with crispy bacon, chives & mayonnaise yoghurt dressing.
- Couscous salad with chickpeas, preserved lemon, sultanas & almonds.
- Wild rocket salad tossed with asparagus, semi dried tomatoes, roasted pumpkin, goat cheese & toasted pine nuts with balsamic dressing.
- Traditional Greek salad served with Kalamata olives, feta, tomatoes, cucumber and onion.
- Middle Eastern tabouli salad.
- Coleslaw salad with a creamy homemade mayonnaise dressing.
- Tomato and bocconcini salad with fresh basil, baby capers and olive oil balsamic dressing.

DESSERT BUFFET @ \$8.50 per person

A choice of 2 desserts and a fresh fruit platter.

- Flourless chocolate mud cake
- Lemon tart
- White and dark chocolate mousse cake
- Fruit flan
- NY baked cheesecake
- Sticky date pudding cake with butterscotch
- Flourless orange and almond cake
- Mixed berry cheesecake

Saint Lawrence Real Food
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ABN: 59 907 624 903

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TERMS & CONDITIONS

For all catering enquiries please e-mail into@saintlawrencerealfood.com.au or fill out the enquiry form on our catering page: www.saintlawrencerealfood.com.au. Alternatively, you can call us on 0419 504 372 to discuss your catering requirements.

PLEASE NOTE

All prices quoted is exclusive of gst.

ORDER CONFIRMATION

An initial quote will be sent out with your details. Upon confirmation of your order, a tax invoice will be sent requiring payment 7 days prior to the event. Any additional charges incurred, for example where extended staff hours are requested or lastminute increases in numbers, will be invoiced separately after the event.

Dietary requirements and final numbers are required 3 days prior to the event or order.

ORDER CANCELTION

If you wish to cancel your order within 48 hours prior to the event, fully quoted costs will be payable.

FOOD ALLERGY DISCLAIMER

In our kitchen we use products such as but not limited to milk, eggs, gluten, seafood, peanuts, other nuts & sesame seeds. Although we have a strict cross contamination policy, we cannot guarantee a total absence of these products in any of our menu items even if they state, 'gluten free', 'nut free' and 'dairy free'.

Customers with food allergies must be aware of this risk and Saint Lawrence Real Food will not assume any liability for adverse reaction from the food consumed.

STAFF REQUIREMENTS

Saint Lawrence Real Food can provide professional staff at the following rates:

Chefs: \$60.00 per hour
Kitchen Hand: \$50 per hour
Wait Staff \$55 per hour
Bar Staff: \$55 per hour

All staff have a minimum of 4 hours at events. A 25% surcharge applies for events being held on a public holiday. For any events cancelled 48 hours before, staff hours will be required to be paid.

COCKTAIL EVENTS

A minimum of 24 people

Where Saint Lawrence Staff are serving our event, platters, dipping bowls, serving utensil and serviettes will be provided. Crockery, cutlery, linen, glassware and any other equipment can be hired for an additional cost.

CORPORATE ORDERS

Orders include napkins, disposable cutlery and plates. Delivery charges are subjects to order amount, location and time of delivery. Alternatively, you can pick up orders from our Malvern East store - 136a Burke Road Malvern East. All food will be presented in disposable foil containers and/or cardboard boxes.

DIY ORDERS

A minimum of 24 pieces pre canape

You can pick up orders from our Malvern East store - 136a Burke Road Malvern East. Delivery can be arranged if food is required outside of store hours or on a Sunday. Delivery charges are subjects to order amount, location and time of delivery. All food will be packaged in white catering boxes, disposable foil containers and/or cardboard boxes. You will need to provide your own platters/plates for pick up orders.