

— Saint — LAWRENCE

REAL FOOD

MENU

SHARED PLATTERS

Prices are per platter. Variations for Gluten Free and Vegetarian are possible. Platters can be collected from our store or we can arrange delivery at an additional cost. Service staff @ \$55 per hour (minimum 4 hours). Price are exclusive of gst.

MEATS

Honey mustard glazed ham on the bone, tomato relish & mustards (full 10 Kilos, half 5 kilos approx) \$42 per kilo

Chicken Galantine, boned and rolled with a chicken, herb, mushroom, pine nut stuffing (approx 1.5 kilos - 18 slices) \$65 each (gf, df)

Portuguese roasted chicken breast served with almond & currants cous cous, cumin roasted carrots & a avocado, sweet corn salsa (approx. 30 slices) \$190

Herb & mustard crusted Black Angus eye fillet served with garlic rosemary chat potatoes & grilled field mushrooms (approx 2.5 kilos 30 slices) \$200 (gf)

Chermoula roasted ocean trout topped with a cherry tomato, capers & fresh herbs salsa served with a yoghurt mint sauce (approx 20 pieces) \$200 (gf)

Lamb cutlets marinated with thyme & smoked paprika served with roasted baby beetroot, peas & mint (24 cutlets) \$195 (gf)

Poached king prawn cutlets served with classic cocktail sauce (approx 1 kilo 24 prawns) \$60 per kilo (gf)

SALADS & SIDES

Cypriot grain salad with Freekah, lentils, quinoa, currants, parsley, coriander, spring onion, almonds, pumpkin seeds, pine nuts, olive oil, lemon juice topped with cumin yoghurt Small \$45 Large \$65 (v)

Chat potato salad with bacon, chives & mayonnaise dressing Sml \$45 Lge \$65

Brown rice salad with spring onion, parsley, currants, cashew nuts, red capsicum, toasted cashews & teriyaki sauce Sml \$45 Lge \$65 (gf, df, v, vg)

Broccoli & green beans chargrilled with chilli, garlic and olive oil Small \$45 Large \$65 (gf, df, v, vg)

Tomato bocconcini salad with fresh basil, baby capers and an olive balsamic dressing Small \$45 Large \$65 (gf, v)

Roasted beetroot salad with roquette, green beans, feta, candid walnuts and a honey balsamic dressing Small \$45 Large \$65 (gf, v)

Fruit Platter - Fresh Seasonal Fruit Platter (serves 10 people) \$65

Antipasto Platter - Cured meats with grilled vegetables, olives and baguette (serves 10 people) \$115

Gourmet Cheese Platter - Wedges of ripe brie, cheddar & soft blue served with quince paste, muscatels, dried fruit, nuts & crackers (serves 10 people) \$115

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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 REQUIREMTNS

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 carboard 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 carboard boxes. You will need to provide your own platters/plates for pick up orders.