

THE LIBRARY *catering menu*

SAVOURY

-
- \$ 2.5** **Mini pies**
– Beef & stout
– Chicken
– Creamy Leak
– Mushroom
.....
- \$ 2** **Mini quiches**
– Ham & Cheese
– Spinach & Tomato
.....
- \$ 3** **Tomato & mozzarella skewers** *g*
(seasonal)
.....
- \$ 3** **Fresh fish croquettes**
With coriander mayonnaise
.....
- \$ 3.5** **Devils on Horseback** *d/g*
.....
- \$ 3** **Cherry Tomato** *g (seasonal)*
Stuffed with goat's cheese and basil pesto
.....
- \$ 3** **French fried Polenta** *d/g*
With roasted tomato and Portobello
mushroom with thyme and balsamic syrups
.....
- \$ 3** **Coconut coated Haloumi** *g*
With an apricot and cumin sauce
.....
- \$ 3** **Lamb croquettes** *d*
With an aubergine puree
.....
- \$ 3.5** **Pan fried Prawns** *g*
With fennel cream
.....
- \$ 3.5** **Salmon Ceviche** *d/g*
With dill and fresh lime
.....
- \$ 3.5** **Brie cheese**
With white truffle oil on toasted brioche
.....
- \$ 3.5** **Mini brioche buns**
With smoked salmon mousse
.....
- \$ 3.5** **Mini beef carpaccio** *g*
With basil pesto and parmesan cheese
.....

CANAPÉS

-
- \$ 3** **Chicken & Mushroom pate** *g**
With fig jam
.....
- \$ 2** **Mini bruschetta** *d*
.....
- \$ 4** **Cucumber & Salmon Roe** *d/g**
With wasabi mayonnaise
.....
- \$ 3** **Parma Ham** *d/g**
With olive tapenade
.....
- \$ 3.5** **Smoked Salmon** *d/g**
With horseradish mayonnaise
.....

PLATTERS

-
- \$ 25** **Breads and dips**
Chef's selection of specialty
breads & freshly made dips
.....
- \$ 40** **Library Platter**
Antipasto style platter of meat &
mediterranean vegetables
(vegetarian upon request)
.....
- \$ 30** **Cheeseboard**
Artisan selection of cheeses &
accompaniments
.....
- \$ 50** **Deluxe Cheeseboard**
A larger version of our most popular
cheeseboard
.....

d = dairy free / g = gluten free / g = gluten free upon request*

Please be aware that there is a minimum order quantity of 20 units for each item ordered from the catering menu

SWEET

\$ 3 Mini lemon meringue pie
\$ 3 Mini chocolate tartlet
\$ 2 Earl grey tea infused crème brulee
\$ 3 Orange and almond cake <i>d/g</i>
\$ 3 Chocolate dipped strawberries <i>d/g</i> <i>(seasonal)</i>
\$ 2 Mini dark chocolate mousse <i>g</i>
\$ 3 Parisienne macaroons <i>d/g</i> With raspberry jam
\$ 2 Mini sticky date pudding With toffee sauce
\$ 3 Lemonade scones With sweet cream and jam
\$ 3 Pistachio friand
\$ 3 Coconut congolais With dark chocolate ganache
\$ 3 Grand Marnier truffle <i>g</i> With bitter cocoa dust

CAKES

..... Chocolate truffle tart Dark chocolate mousse on top of soft sponge soaked in white chocolate liqueur
..... Seven fruit tart Creamy custard on top of a sweet pastry & frangipane base garnished with fresh seasonal fruits
..... Strawberry tart <i>(seasonal)</i> Creamy custard on top of a sweet pastry & frangipane base garnished with fresh strawberries
..... Bailey's Cheesecake Rich and creamy cheesecake drizzled with a Kahlua liqueur & white chocolate sauce

CAKE SIZES

..... \$40 Small <i>6-8 portions</i>
..... \$65 Medium <i>10-12 portions</i>
..... \$80 Large <i>14-16 portions</i>

d = dairy free / g = gluten free / g = gluten free upon request*

.....
Please be aware that there is a minimum order quantity of 20 units for each item ordered from the catering menu