

THE LIBRARY *catering menu*

SAVOURY

-
- \$2.50 Mini pies**
 - Beef *d*
 - Chicken
 - Creamy Leak
 - Mushroom
-
- \$2 Mini quiches**
 - Ham and Cheese
 - Spinach and Tomato
-
- \$2 Mini Pissaladiere *d***
-
- \$2 Mini pork sausage rolls**
-
- \$3 Tomato and mozzarella skewers *g***
-
- \$3 Fresh fish croquettes**
-
- \$3.50 Devils on Horseback *d/g***
-
- \$3.50 Snail and garlic butter pastry parcel**
-
- \$3 Cherry tomato *g***
 - 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 *d***
 - With a spicy tomato based sauce
-
- \$3 Celery sticks *g***
 - With blue cheese butter and toasted walnut
-
- \$3.50 Pan fried Prawns *g***
 - And fennel cream
-
- \$3.50 Salmon Ceviche *d/g***
 - With dill and fresh lime
-
- \$3.50 Brie cheese**
 - With white truffle oil on toasted brioche
-
- \$3.50 Mini brioche buns**
 - With smoked salmon mousse
-
- \$3.50 Mini beef carpaccio *d/g***
 - With basil pesto and parmesan cheese
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d = dairy free / g = gluten free

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

CANAPÉS

(on white bread, can be gluten free upon request)

-
- \$3 Chicken pate and fig jam**
-
- \$3 Mini bruschetta *d***
-
- \$4 Beetroot and duck foie gras stack *d***
-
- \$3 Parma Ham *d***
 - With olive tapenade
-
- \$3.50 Smoked Salmon *d***
 - And horseradish mayonnaise
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PLATTERS

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- \$25 Breads and dips**
 - Chef's selection of specialty breads and freshly made dips
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- \$40 Library Platter**
 - Antipasto style platter of cold meats and mediterranean vegetables
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- \$30 Cheeseboard**
 - Library's selection of cheeses and accompaniments
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SWEET

\$2 Mini lemon tartlet
\$2 Mini chocolate tartlet
\$3 Earl grey tea infused crème brulee
\$3 Mini éclairs (<i>coffee or chocolate</i>)
\$3 Orange and almond cake <i>dg</i>
\$3 Chocolate dipped strawberries <i>dg</i>
\$3 Mini dark chocolate mousse <i>g</i>
\$3 Parisienne macarons <i>dg</i> With raspberry jam

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 and frangipane base garnished with fresh seasonal fruits
..... Paris Brest A classic European cake with a ring of choux pastry filled with praline cream
..... English summer pudding A delicious bread and fresh berry pudding
..... Strawberry tart Creamy custard on top of a sweet pastry and frangipane base garnished with fresh strawberries

CAKE SIZES

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

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