

Small Food to Serve Cold

Prices are per 20 items. Some items may require 24hrs notice.

Cocktail Tartlets w/ Mixed Fillings

Wholemeal pastry cases filled w/ a variety of fresh chopped deli meats w/ gourmet condiments & relishes and topped w/ fresh salad garnish \$31.00

Lavish Pinwheels

A variety of fresh deli meats w/ gourmet condiments and relishes & filled w/ fresh salad rolled inside a variety of tortilla wraps, tomato salsa, spinach and traditional flour, sliced into wheels & plattered \$24.00

Savoury Danish Pastries

Traditional Danish pastry squares w/ a variety of savoury fillings, hand made & baked fresh by our pastry chefs \$38.00

Tomato & Bocconcini Skewers

Bocconcini cheese, semi dried tomato & cherry tomatoes skewered & marinated in balsamic vinegar \$23.90

Basil Pesto & Semi-dried Tomato on Small Toast \$26.90

Tomato & Basil Bruschetta

Sliced toasted baguette served w/ diced tomato & basil \$25.90

Fresh Fruit & Cheese Platters

Fresh seasonal fruit wedges decoratively arranged on a platter. A selection of cheeses cut into serving portions & plattered w/ water crackers.

Fruit Platter for two \$10.40

Medium Fruit, 5 to 8 people \$27.80

Large Fruit, 10 to 15 people \$45.00

Cheese Platter, 3 people \$11.10

Medium Cheese, 8 people \$28.20

Large Cheese, 15 to 20 people \$54.50

Combination Platter

Fruit & cheese combined on a medium platter serves 5 people \$29.90

Sandwiches (price per sandwich)

Our sandwiches are prepared on thick hand sliced 800g bread loaves, cut in quarters & plattered. Varieties include white, wholemeal and grain.

Gourmet Sandwiches

A great selection of fresh fillings w/ more inclusions from our gourmet range of chutneys & relishes and featuring selected combinations from our popular café menu \$7.80

Traditional Sandwiches

Try our traditional sandwiches on standard 700g bread loaves, still baked in house but sliced a little thinner on white, wholemeal & grain breads. Combinations include, egg lettuce, ham, cheese & tomato, chicken lettuce & mayo etc. \$5.20

Gourmet Lavish Wraps

Features the same great combinations as our gourmet sandwich range wrapped up in a variety of tortilla wraps, tomato salsa, spinach & traditional flour, sliced into five segments & plattered \$8.90

Black Board Sandwiches

A great selection of deli meats, salads, relishes & cheeses \$6.50
Children's Sandwiches & Healthy Eat Options. Please ask.

Sweet Treats

Slice Platters

A mixed variety of our popular slices cut into bite size pieces \$4.10 / per slice

Showcase desserts

Make your own selection from our fabulous range of show case desserts perfect for serving as an individual dessert for guests at your function, dinner party or family gatherings from \$5.20 each

Mini desserts

A selection of our fabulous showcase desserts but made mini for ease of serving, perfect for group gatherings or buffet tables \$2.45 each

Combination Platter

A combined assortment of our popular slices & showcase desserts, cut & plattered \$4.65 / person

Pastries

Danish pastries: sour cherry, apricot or apple Individual size \$4.10

Large, can be cut into six pieces \$7.60

Cinnamon scrolls / Almond or Chocolate croissants \$4.10

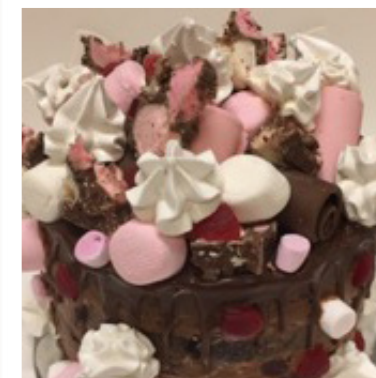
Plain croissants \$2.20

Savoury filled croissants

Ready to heat & serve or we can have them hot ready for you to collect \$6.50

Muffins

Freshly Baked daily various flavours \$3.30



EURO
PATISSERIE

ph: (02) 49 577188

fax: (02) 49 577101

68 orchardtown road, new lambton nsw 2305

e: info@europatisserie.com.au

www.europatisserie.com.au



STORE CAKES

Personalised message

To any cake/tart \$2.50

Mud Cakes

Chocolate / Caramel / White Chocolate / Banana / Jaffa / White Chocolate with Raspberries / Cookies and Cream / Passionfruit / Mocha Mud / Marbled Mud (chocolate & white chocolate) \$32.50
Gluten free mud & butter cakes available on request

Buttercakes

Passionfruit / Strawberry / Caramel / Chocolate and Raspberry / Apple / Chocolate and Vanilla Marbled with Baked Caramel pieces / Lemon and Poppyseed / Lemon Sour Cream Cake / Coconut Rough / Caramel Banana / Hazelnut Nougat \$13.90 to \$20.90

Gateaux

Hazelnut Crunch
 Layers of chocolate mud cake with a delicious crushed hazelnut mousse \$41.50

Triple Chocolate Fudge
 Chocolate mud base with chocolate mousse, vanilla sponge and fresh cream covered in chocolate ganache \$41.50

Butterscotch Brittle
 Chocolate mud, caramel mud with layers of butterscotch brittle mousse \$41.50

Cookies 'n' Cream
 Chocolate & white chocolate marbled mud, layered with a white chocolate and oreo mousse \$41.50

Passionfruit Mist
 Layers of white chocolate mud cake with passionfruit mousse and lime curd \$41.50

Red Velvet Gateaux
 Moist rich chocolate cake layered with a neufchatel cream cheese & white chocolate filling \$41.50

Strawberry Bomb
 Vanilla sponge covered with a strawberry glaze with strawberry mousse and strawberry pieces inside, also available in passionfruit \$44.50

Orange Poppyseed Gateaux
 Orange and poppyseed cake with two layers of cream cheese filling in the centre and finished with cream cheese and poppy seeds \$33.60

Caramel Teaser
 Chocolate & caramel marbled mud cake layered with caramel mousse & crushed Maltesers, topped with Maltesers & chocolate ganache \$41.50

Strawberry Fusion
 White & strawberry mud layered with vanilla bean mousse swirled with strawberry sauce. Finished with fresh cream \$41.50

Salted Caramel Decadence
 Biscuit base topped with a salted caramel fudge, layered with toffee mousse, caramel mud cake and a salted caramel sauce \$41.50

Nouveau Cakes

Peanut Butter Stack
 Moist caramel Snickers mud cake, stacked with layers of chocolate mousse, peanut butter and crunchy peanuts \$49.50

Lemon Meringue Stack
 Moist lemon mud cake with a white chocolate lemon mousse and lemon curd, topped with Italian meringue \$49.50

Choc Mint Stack
 Delicious chocolate mud cake with layers and layers of mint chocolate ganache \$49.50

Rocky Road Stack
 Moist chocolate mud cake stacked with milk chocolate coconut mousse, marshmallows and raspberry jelly \$49.50

Flans, Tarts and Cheesecakes

Fresh Fruit Flan
 A sweet pastry base with white chocolate lining, custard/cream filling covered with fresh fruit \$27.30

Citron Tart
 A sweet pastry base with white chocolate lining and a lemon filling \$26.50

Magic Cookie Bar
 A biscuit base with condensed milk, chocolate, mixed nuts and coconut \$26.50

Caramel Meringue Tart
 A sweet pastry base with a baked caramel filling and topped with caramelized meringue. \$28.90

Banoffi Pie
 A sweet pastry base with baked caramel, banana and fresh cream \$26.50

Cold-set Cheesecakes
 A sweet biscuit shell with cheesecake filling and a variety of toppings \$25.50

Strawberry Cheese Tart
 A sweet pastry shell with a baked cheesecake filling, a layer of custard, strawberries on top covered with a sweet glaze \$29.50

Baked Cheesecakes
 Vanilla sponge base with baked neufchatel and various toppings \$29.40

Macadamia Mango Tart
 Macadamia biscuit base filled with a coconut cheesecake swirled with mango sauce \$27.30

Gluten Free Cakes

Baked Jaffa Mousse
 Gluten free chocolate mud with baked jaffa mousse \$27.30

Chocolate Mud Cake with a dark chocolate ganache \$32.50

Caramel Mud Cake with a white chocolate ganache \$32.50

Flourless Orange Cake
 A light and moist cake made on almond meal and fresh oranges \$27.30

Individual Friands \$3.00

Orange and almond slice \$4.10

Macarons \$12.90 (6 pack)

Cupcakes *(Also available Gluten free to order)*

Vanilla or Chocolate Buttercake with piped frosting, heart, star or sugar flowers on top
 \$3.20 each (or mixed box 6 pack \$16.50) or \$2.00 each (Mini Cupcakes)

GATERING

Small Food

Prices are per 20 items. Some items may require 24hrs notice.

Small chicken satay pies \$25.90

Small beef pies \$25.90

Vegetable mornay pies \$25.90

Small sausage rolls \$25.90

Small lamb sausage rolls with sweet chilli \$27.90

Vegetable cocktail quiche \$25.90

Smoked salmon cocktail quiche \$26.90

Chicken tenderloin skewers w/ satay sauce \$32.50

Angus beef meat balls (40 per serve) \$24.90

Bacon & mushroom carbonara tartlets \$26.90

Ricotta & tomato cocktail tartlets \$27.90

Spinach & feta cheese filo pastries \$32.50