

finger sandwiches & light bites



perfect for: boardroom breakfasts, afternoon tea, team meetings, training, events & launches

Breakfast

Mini beef bacon & egg pies with organic free range eggs & roasted tomato relish (nf)	331
Individual muesli pots with lime tree muesli & seasonal fruits topped with natural yoghurt	273
Broccoli & roasted tomato frittata (gf)	258

Mini rolls

Chargrilled mediterranean vegetables, with feta & herbed aioli (v, nf)	216
Middle eastern dukkah roast chicken with coriander aioli	216
Kumara (sweet potato) falafel with lemon tahini (v, nf)	216
Organic egg mayo & rocket with chives (v, nf)	226
Oven roasted tomato & fresh mozzarella with basil pesto mayo (v)	216
Classic prawn with basil, citrus mayo & rocket (nf)	226

Club sandwiches

Traditional coronation chicken	216
New Zealand roast beef, with caramelised onion & seeded mustard (nf)	226
The ploughman's with lime tree beetroot & apple chutney (v, nf)	216
Smoked salmon with cucumber, dill cream cheese (nf)	226

Mini quiche & burgers

Mediterranean roasted vegetable mini quiches (v, nf)	247
Beef bacon, cheddar & leek mini quiches (nf)	247
New Zealand beef burger with LT tomato sauce & vintage cheddar	268
New Zealand pulled beef burger with blue cheese slaw, zaatar & onion marmalade	268
New Zealand lamb burger with apple slaw & LT mint chutney	289
Roasted beetroot falafel burger with whipped feta & LT tomato & aubergine chutney	258
Poached salmon burger with chilli & lime slaw & coriander	279
Chicken satay burger with grilled pineapple & coconut	258

menu continued on page 2...

v - vegetarian; wf - wheat free; df - dairy free; nf - nut free; gf - gluten free

*All canapes are served in portions of 24, for further flavours & options please ask the catering team

*This menu is subject to change, due to seasonal produce & ingredients used.

*All prices on this menu are inclusive of VAT

04 325 6325 • catering@limetreecafe.ae • www.thelimetreecafe.com • @limetreecafedubai

From the Lime Tree Bakery

Mini scones & muffins:

Savoury mini scones of the day with New Zealand butter* 189

Sweet mini muffins of the day with New Zealand butter* 189

*please ask our catering team for the flavour of the day

Mini cakes & tarts:

Carrot cakes with cream cheese frosting 205

Banana cakes with a fresh whipped banana frosting (nf) 205

Chocolate cakes topped with a chocolate ganache (nf) 205

Raspberry baked cheesecakes with a chocolate black pepper crust (nf) 221

Rich chocolate ganache tart with a coconut crust (gf, wf, nf) 226

Tiramisu cakes with mascarpone (gf) 205

Jeweled carrot & pistachio tea cakes with mascarpone (gf) 205

Chocolate & pear cakes (gf) 205

Salted caramel banoffee tartlet (gf) 226

Lemon meringue tartlet (gf) 226

Seasonal fruit skewers served with chocolate sauce or yoghurt dipping sauce (gf) 163

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