

## IFI Café Bar Events Menus

### Canapés

*€6.50 per person (3 pieces per person) Selection of 4*

- Blue cheese, apple, walnut crostini
- Mini soup shot - Gazpacho
- Smoked salmon blini dill & lemon crème fraiche, salmon caviar
- Chicken liver parfait with spiced fig au brioche
- Tartlet – red onion, goat cheese, almond
- Tartlet – ricotta, spinach, pine nuts
- Mini brioche of rare beef, semi-sundried tomato, watercress, horseradish
- Thai tuna, avocado, cucumber
- Mini pita pizzas, tomato, buffalo mozzarella, basil
- Cucumber disc, dill crème fraiche, cherry tomato
- Watermelon cubes, feta cheese, mint

### Finger Food

*€8.95 per person (2-3 pieces per person) Selection of 4*

- Skewered beef, semi tomato, horseradish cream
- Tandoori chicken sticks
- Skewered tempura prawns
- Skewered artichoke, feta cheese, cured meat
- Mini open crayfish with smoked paprika marie-rose on soda bread
- Mini open chicken and chive on soda bread
- Mini bruschetta of beetroot, feta cheese and avocado

### The IFI Cones

*€5 per cone , Selection of 3*

- Goujonettes of herbed chicken and sweet potato fries
- Goujonettes of tempura cod and handcut IFI chips
- Tempura vegetable
- Steak and shoestring fries
- IFI Café Bar seasoned chicken wings
- Indian flavoured samosas

**Full catering option – surcharge of €4 to add a dessert**

**Lunch**

**Two Course Set Menu**

€17.95

Starter & Main Course, with freshly brewed teas and coffees

OR

Main Course & Dessert, with freshly brewed teas and coffees

**Two Course À la Carte Menu**

€18.95

Choice of three starters & three main courses, with freshly brewed teas and coffees

OR

Choice of three main courses & three desserts, with freshly brewed teas and coffees

**Dinner (after 6pm)**

**Two Course Set Menu**

€18.95

Starter & Main Course, with freshly brewed teas and coffees

OR

Main Course & Dessert, with freshly brewed teas and coffees

**Two Course À la Carte Menu**

€19.95

Choice of three starters & three main courses, with freshly brewed teas and coffees

OR

Choice of three main courses & three desserts, with freshly brewed teas and coffees

**We will tailor a menu for your event according to seasonality, dietary requirements, and will endeavour to accommodate your special requests.**

**9% VAT included**