



Catering Menu Summer 2017

*Balthazar Boulangerie offers a selection of delicious
food and sweet treats for your catering needs.*

*If you are planning a breakfast, lunch, a client meeting
or a private event, please contact our
Boulangerie Team who will put
together a menu to suit your needs.*

Let us do the work for you!

8 Russell Street, London WC2B 5HZ

www.balthazarlondon.com

Telephone: 020 3301 1155

Email: delivery@balthazarlondon.com



Viennoiserie

Butter Croissant £2.25
Croissant aux Amandes £2.50
Pain au Chocolat £2.50
Pain aux Raisins £2.50
Kouign Amann £3.00

5 pieces minimum order

Mini Viennoiseries Platter

A selection of 10 items - £15.00

Yoghurt

Mixed Berries £3.50
Mixed Berries & Granola £4.50
Dairy Free Yogurt Available

5 pieces minimum order

Fresh Fruit

Freshly Cut Fruit & Berries

£20.00 per platter ~ one platter serves approximately 5 people

Fresh Fruit Pots

£4.50 each ~ 5 pieces minimum order

Cakes

Lemon Drizzle Cake
Carrot Cake
Banana Cake

One loaf serves approximately 5 people ~9.50£ / loaf

**FOR FURTHER INFORMATION REGARDING ALLERGENS IN ANY OF OUR
DISHERS PLEASE ASK A MEMBER OF OUR STAFF.**



Sandwiches

A selection of sandwiches on artisan breads from our bakery

Honey Roasted Ham & Comté Baguette
Honey Roasted Ham & Comté Brioche
Smoked Salmon & Celeriac Remoulade Brioche
Tuna & Sweetcorn Mayo
Pastrami & Cheddar Cheese Focaccia
Chicken BLT
Tomato & Mozzarella
Marinated Cucumber, Hummus & Artichoke

£6.50 per sandwich ~ 5 pieces minimum order

Mains

Choose one or a selection of main courses to accompany your salad to make a complete lunch.

Spice-Crusted Roasted Rare Beef with Mustard Yoghurt Sauce - £7.50 per portion
Smoked Salmon with Avocado & Lemon Creme Fraiche - £7.50 per portion
Bayonne Ham, Figs, Rocket & Marcona Almonds - £7.50 per portion
Grilled Salmon Fillet with Lemon & Chilli - £7.50 per portion
Grilled Chicken Supreme with Pesto - £6.50 portion
Chicken Pie - £4.50 each
Aubergine Ratatouille & Aioli Dressing - £6.00 per portion

5 portions each minimum order

FOR FURTHER INFORMATION REGARDING ALLERGENS IN ANY OF OUR DISHES PLEASE ASK A MEMBER OF OUR STAFF.

020 3301 1155 ~ delivery@balthazarlondon.com



Salads (v)

Seasonal salads with bold flavours, ideal accompaniments
to our mains & tarts

Roast Cauliflower & Carrots with Tahini Yogurt

Broccoli, Bocconcini & Poponcini Red Pepper Salad with
Golden Raisins & Preserved Lemon Dressing

Quinoa, Roast Cherry Tomato & Fresh Spinach with Sherry Dressing

Chickpea & Cucumber Salad with Currants, Mint, Mixed Spices
& Greek Yoghurt

Roasted Beetroot, Stilton Cheese with Hazelnut Dressing

Chopped Salad with Feta Dressing

Edamame & Corn Salad with Lemon Garlic Dressing

Penne Pasta & Mixed Grilled Vegetables with Pesto Chili Dressing

Gnocchetti Pasta, Mangetout & Roast Corn with Creme Fraiche Dressing

Couscous & Mixed Grilled Vegetables with Lemon Dressing

One bowl serves approximately 8 people ~ £30.00 / bowl

Ask us about our daily specials too

**FOR FURTHER INFORMATION REGARDING ALLERGENS IN ANY OF OUR
DISHERS PLEASE ASK A MEMBER OF OUR STAFF.**



Mini Savoury Pastries

Quiche Lorraine
Spinach, Roast Tomato and Goat's Cheese Quiche
Sausage Roll

£15.00 ~ Selection of 10 pastries per platter

Savoury Pastries

Large version of any of our tarts with buttery shortcrust pastry

Quiche Lorraine
Spinach, Roast Tomato and Goat's Cheese Quiche

Price per quiche £24.50 ~ serves 8-10

Cheese Platter

Selection of four seasonal French cheeses
Served with Sourdough Bread & Chutney

£45.00 per platter - one platter serves approximately 5 people

FOR FURTHER INFORMATION REGARDING ALLERGENS IN ANY OF OUR
DISHERS PLEASE ASK A MEMBER OF OUR STAFF.

020 3301 1155 ~ delivery@balthazarlondon.com



Fresh Fruit

Freshly Cut Fruit & Berries

£20.00 per platter ~ one platter serves approximately 5 people

Mini Sweet Tarts

Selection of small, sweet tarts

Lemon Meringue Tart
Salted Caramel Chocolate Tart
Seasonal Fruit Tart

£20.00 per platter ~ Selection of 10 tarts

Cookies / Doughnuts

A tasty treat with your tea or coffee

Chocolate Chip

£20.00 per platter ~ 10 cookies

Gooseberry Jam & Custard Doughnut

£25.00 per platter ~ 10 doughnuts

Pistachio & Raspberry Financier

£20.00 per platter ~ 10 cakes

FOR FURTHER INFORMATION REGARDING ALLERGENS IN ANY OF OUR
DISHES PLEASE ASK A MEMBER OF OUR STAFF.



Afternoon Tea Service

Freshly Baked Raisin or Plain Scones
Devonshire Clotted Cream
Strawberry Jam

Selection of Afternoon Tea Sandwiches
Classic Cucumber
Smoked Salmon & Lemon Crème Fraîche
Coronation Chicken & Apricot
Egg Mayonnaise & Watercress
Pastrami, Pickle & Mustard Fougasse

Assortment of Afternoon Pastries

£70.00 for Afternoon Tea service for 5 people

Fresh Fruit Juices & Drinks

Fresh Orange Juice £3.00
Fresh Carrot Juice £3.00
Apple Juice £3.00
Kale & Ginger £3.00
Banana and Passion Fruit Smoothie £3.50

per 250ml bottles

Cawston Press Drinks £1.50
(Elderflower, Cloudy Apple, Rhubarb & Ginger Beer)

Orders to be placed by 12pm the day before the requested delivery date.

*Deliveries will be free of charge inside the WC2 area.
Deliveries further afield will be at a quoted delivery price.*

FOR FURTHER INFORMATION REGARDING ALLERGENS IN ANY OF OUR
DISHES PLEASE ASK A MEMBER OF OUR STAFF.



Canapés

Vegetarian - £2.00 per piece (minimum order 20 of each)

Chicory Leaf with Walnut & Stilton

Croustade of Goat's Cheese, Roast Piquillo Pepper, Toasted Hazelnuts

Soft Boiled Quail's Egg served with a Celeriac Rémoulade

Grilled Courgette Wrap with Rocket, Parmesan & Sun Blushed Tomatoes

Goat's Cheese Curd, Red Onion & Port Marmalade on a Parmesan Shortbread

Aged Pecorino Cheese & Membrillo Skewer

Meat & Fish - £2.20 per piece (minimum order 20 of each)

Marinated Seared Beef & Green Beans

Carpaccio of Beef on a Parmesan Tuile

Smoked Salmon, Lemon Pancake & Crème Fraîche

Seared Tuna Wasabi

Tostada of Crab & Avocado

Croustade of Lobster with Saffron, Orange & Sun Blushed Tomatoes

Prawn Cocktail on Baby Gem Leaf

Sweet - £2.10 per piece (minimum order 20 of each)

Mini Lemon Meringue Pie

Chocolate Brownie with Earl Grey Tea Chantilly

Jasmine Tea Mousse & Pecan Macaron

Mini Doughnuts

Praline & Orange Eclair

Pistachio Financier & Raspberry jam

Canelé Bordelais

Mini Carrot Cake

Apricot Gateau Basque

**FOR FURTHER INFORMATION REGARDING ALLERGENS IN ANY OF OUR
DISHES PLEASE ASK A MEMBER OF OUR STAFF.**