

Catering Menu 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

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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

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

One loaf serves approximately 5 people ~9.50£ / loaf



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
Roast Beef & Emmental Cheese
Chicken BLT
Tomato & Mozzarella
Grilled Mushroom & 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



$Sala \partial s(v)$

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 Pumpkin & 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

Lentils & Mange Tout Salad with Lemon Dressing

One bowl serves approximately 8 people ~£30.00 / bowl

Ask us about our daily specials too





Mini Savoury Pastries

Quiche Lorraine Ratattoile 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 Ratattoile 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



Fresh Fruit

Freshly Cut Fruit & Berries

£20.00 per platter ~ one platter serves approximately 5 people

Mini Sweet Tarts

Selection of small, sweet tarts

Date & Custard Tart
Salted Caramel Chocolate Tart
Seasonal Fruit Tart

£20.00 per platter ~ Selection of 10 tarts

Cookies / Doughnuts / Muffins

A tasty treat with your tea or coffee

Chocolate Chip

£20.00 per platter ~ 10 cookies

Chocolate Muffin

£25.00 per platter ~ 10 muffins

Raspberry Jam Doughnut

£25.00 per platter ~ 10 doughnuts

Pistachio & Raspberry Financier

£20.00 per platter ~ 10 cakes



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 Grilled Chicken & Guacamole Egg Mayonnaise and Watercress Pastrami, Pickle & Mustard Fougasse

Assortment of Afternoon Pastries

£70.00 for Afternoon Tea service for 5 people

Fresh Fruit Juices & Drinks

Fresh Orange £3.00 Apple Juice £3.00 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.





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

Mini Lemon Meringue Pie
Chocolate Brownie with Earl Grey Tea Chantilly
Jasmine Tea Mousse & Pecan Macaron
Mini Doughnuts
Praline & Chocolate Eclair
Pistachio Financier & Raspberry jam
Canelé Bordelais
Mini Carrot Cake
Apricot Gateau Basque