

**BALTHAZAR**  
*Catering Menu*

# *Catering Menu*

## *Spring/Summer 2019*

Whether you are planning a breakfast, lunch, dinner, afternoon tea, work event or a private party – let Balthazar take the hard work out of catering.

Choose from a selection of delicious, homemade dishes and sweet treats freshly baked every day and available for collection or delivery.

Our fabulous private catering team will be more than happy to assist in creating the perfect menu for your event.

## *Viennoiserie*

Butter Croissant	£2.25
Croissant aux Amandes	£2.50
Pain au Chocolat	£2.50
Pain aux Raisins	£2.50
Cinnamon Brioche	£2.50
Kouign Amann	£2.50
Nutella Brioche	£2.50

*5 pieces minimum order*

## *Mini Viennoiseries Platter*

*A selection of 10 mini pastries - £15.00*

## *Yoghurt*

Mixed Berries	£4.50
Mixed Berries & Granola	£5.00

*Dairy Free Yoghurt Available*

*5 pieces minimum order*

## *Fresh Fruits*

Seasonal Fruit & Berries

£20.00 per platter ~ one platter serves approximately 6 people

Fresh Fruit Salad Pots

*£4.50 each ~ 5 pieces minimum order*

## *Cakes*

Lemon Drizzle Loaf  
Carrot Cake Loaf  
Banana Cake Loaf

*One loaf serves approximately 5 people ~ £9.00 / loaf*

## *Sandwiches*

A selection of sandwiches on artisan breads

Honey Roasted Ham & Comté Baguette

Honey Roasted Ham & Comté cheese Brioche

Aromatic Duck Wrap or Sandwich

Tuna & Sweetcorn Mayo  
*on potato and onion roll*

Roast Beef & Emmental Cheese  
*on a sea salt & rosemary focaccia*

Chicken BLT (Bacon Tomato & Lettuce)  
*on sliced sourdough*

Tomato & Mozzarella  
*on ciabatta roll*

Asian Vegetable Wrap

Grilled Vegetables, Mushrooms & Hummus  
*on onion and potato roll*

*£6.50 per sandwich ~ 5 pieces minimum order*

*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.  
For further information regarding allergens in our dishes please ask a member of our staff.*

## *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*

£8.00

Smoked Cooked or Poached Salmon Fillet

*with lemon & chilli*

£8.50

Grilled Sea Bass Fillet

*with shaved fennel & lemon*

£8.00

Grilled Chicken Supreme

*with chili basil dressing*

£7.50

Smoked Salmon

*with avocado & lemon cremé fraîche*

£9.00

Bayonne Ham, Figs, Rocket & Marcona Almonds

£7.50

Chicken Pie

£5.50

Grilled Aubergine & Ratatouille

*with aioli dressing*

£7.00

*5 portions each minimum order*

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## *Salads*

Roast Cauliflower & Carrots  
*with tahini yogurt*

Broccoli, Bocconcini & Poponcini Red Pepper Salad  
*with golden raisins & preserved lemon dressing*

Quinoa, 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

Green Beans, Tomato & Hazelnut  
*with lemon dressing*

Penne Pasta & Mixed Grilled Vegetables  
*with basil chili dressing*

Couscous & Mixed Grilled Vegetables  
*with lemon dressing*

Roasted Courgette, Artichoke and Parmesan Cheese  
*with lemon dressing*

Mixed Leaves, Asparagus, Fennel and Mange Tout  
*with tahini dressing*

Roasted Sweet Potato and Pumpkin Salad  
*with smoked almonds, spinach, caramelised onions & sunflower seeds*

Penne Pasta Salad  
*with tuna, sweet corn, red onion, lettuce, mayo and black olives*

*One bowl serves approximately 8 people ~ £30.00 / bowl*

## *Mini Savoury Pastries*

Quiche Lorraine

Salmon Horseradish & Broccoli

Asparagus & Feta Cheese Quiche

Goats Cheese & Artichoke

Sausage Roll (Vegetarian option available)

*Selection of 10 pastries per platter ~ £20.00*

## *Savoury Pastries*

Large version of any of our tarts with buttery shortcrust pastry

Quiche Lorraine

Asparagus & Feta Cheese Quiche

*serves approximately 8-10 people ~ £24.50*

## *Cheese Platter*

Selection of four seasonal French cheeses

*served with thin crispy biscuits & chutney*

*one platter serves approximately 8 people ~ £45.00*

## *Fresh Fruit*

Seasonal Fruit & Berries

*one platter serves approximately 5 people~ £20.00*

## *Mini Sweet Tarts*

Salted Chocolate Tart

Chocolate Brownie  
*with chocolate earl grey mousse*

Mixed Fresh Berries Tart

Lemon Meringue Tart

Strawberry Lime & Coconut Tart

Apricot and Almond Tart

Chocolate Chip Cookies

Carrot Cake

*Selection of 10 tarts ~ £20.00*



## *Afternoon Tea Service*

### Selection of Cakes & Pastries

'Liberty' PBJ Eclair

*peanut butter filling with vanilla infused apricot Jam*

'Spring Sweet' Cheesecake

*our original New York recipe*

Key Lime Pie

*coconut crumble, soft meringue swirl & white chocolate*

The Famous Pecan Pie

*with Bourbon & chocolate marmalade chantilly*

Cookies 'n' Cream Tart

*white chocolate cookies with coconut mousse & lemon curd*

### Freshly Baked Raisin or Plain Scones

Devonshire Clotted Cream

Strawberry Jam

### Selection of Afternoon Tea Sandwiches

New York Style Pastrami & Egg Roll

Cucumber, Mint & Homemade Hummus

Smoked Salmon & Lemon Crème Fraîche

Egg Mayonnaise & Watercress

Coronation Chicken & Apricot

*Afternoon Tea service for 5 people ~ £70.00*

## *Fresh Fruit Juices & Drinks*

Fresh Orange Juice     £3.00

Fresh Carrot Juice     £3.00

Fresh Green Juice     £3.00

Fresh Lemonade     £2.00

Fresh Ginger Lemonade   £2.00

*per 250ml bottles*

San Pellegrino Drinks

*(Pomegranate, Grapefruit, Mint, Orange & Lemon)*

*£1.50*

# *Canapés*

## *Vegetarian*

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

*Minimum order 20 of each ~ £2.30 per piece*

## *Meat & Fish*

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

*Minimum order 20 of each ~ £2.50 per piece*

## *Sweet*

Mini Lemon Meringue Pie

Chocolate Brownie  
*with earl grey tea & chantilly*

Blueberry Macaron

Mini Lemon Raspberry Eclair

Canelé Bordelais

Mini Carrot Cake

Almond & Apricot Tart

*Minimum order 20 of each ~ £2.40 per piece*

*For catering requests and for more details  
please contact our catering manager*

*Marius Negot*

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