



Catering Menu

Winter 2013/4

Balthazar Boulangerie offers a selection of delicious food for your catering needs.

If you are planning an office lunch, a client meeting or a private party, please contact our Boulangerie Manager, Mike, or the Catering Manager, Jude, who will put together a menu to suit you.

Should you require a bespoke service, please discuss your requirements with our Manager. Let us do the work for you.

8 Russell Street, London WC2B 5HZ

www.balthazarlondon.com

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Viennoiserie Platter

A beautiful selection of our artisanal Viennoiserie, perfect for an early office meeting.

Butter Croissant
Croissant Aux Amandes
Pain au Chocolat
Pain au Raisin
Muffin
Chelsea Bun

£3.50 per person ~ 5 people minimum

Mini Tart Platter

A selection of our mini seasonal tarts.

Quiche Lorraine
Swiss Chard and Goat's Cheese Tart (v)
Caramelized & Wild Garlic Tart (v)

£3.00 per person ~ 5 people minimum

Whole Quiche

Large version of any of our seasonal mini tarts, made with hand-baked shortcrust pastry.

Quiche Lorraine
Swiss Chard and Goat's Cheese Tart (v)
Caramelised & Wild Garlic Tart (v)

Price per quiche £17.50 ~ Serves 8-10



Sandwich Platter

A selection of sandwiches on artisanal breads from our bakery.

Tuna Provençal
Jambon Beurre
Bayonne Ham & Gruyère
Chicken BLT
Tomato, Mozzarella & Basil (v)
Roast Beef & Celeriac Remoulade

£8.00 per person ~ 5 people minimum

Salads (v)

Seasonal salads with bold flavours. ideal accompaniments to our mains and tarts.

Celeriac Caponata with Red Onion, Golden Raisins, Capers and Honey Sherry Vinegar

Freekeh & Sugar Snap Peas

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

Maple-roasted Tomato & Buffalo Mozzarella

Quinoa, Pea & Walnut

Roasted Sweet Potato & Squash

Root Vegetable Slaw

Serves 10 ~ £30 / bowl

Mains

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

Roasted rare beef - £7.00 per person

Salmon fillet - £5.00 per person

Breast of chicken with fresh herbs and garlic - £5.00 per person

5 people minimum



Crudités

Selection of fresh and crunchy vegetables with a choice of dips:

Aubergine & Goat's Cheese
Red pepper & chickpea purée
Yoghurt, onion & spinach

£10.00 per platter ~ one platter serves approximately 5 people

Fruit Platter

Freshly cut fruit and berries. A lighter breakfast option.

£4.00 per person ~ 5 people minimum

Mini Sweet Tart Platter

Selection of small, sweet tarts, created by our Head Pastry chef, Régis, and his team.

Tarte au citron
Salted caramel tart with pecan
Seasonal fruit tart

£5.00 per person ~ 5 people minimum

Cookie Platter

A tasty treat with your tea or coffee.

Cranberry & Orange
Peanut butter
Chocolate chip

£2.50 per person ~ 5 people minimum



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.*