



Catering Menu

Autumn / Winter

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 Manager, Gena who will put together a menu to suit your needs.

Let us do the work for you!

8 Russell Street, London WC2B 5HZ

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Email: delivery@balthazarlondon.com



Viennoiserie Platter

A selection of our artisanal Viennoiserie

Butter Croissant £2.25
Croissant aux Amandes £2.50
Pain au Chocolat £2.50
Pain aux Raisins £2.50
Chelsea Bun £3.00

5 piece minimum order

Yoghurt Cups

Plain £1.75
Add honey £2.00
Add mixed berries £3.25
Add granola £3.50
Add mixed berries & granola £4.00

5 piece minimum order

Breakfast Sandwiches

Roast Tomato & Cheddar Frittata on Croissant £4.00
Bacon Roll with Maple Butter on Baguette £4.00

5 piece minimum order

Fresh Fruit Juices, Drinks & Smoothies

Orange & Apple Juices £3.00
Balthazar Citron Pressé & Ginger Iced Tea £2.00
Banana, Passion Fruit & Yoghurt Smoothie £3.50

per 250ml bottles



Crudités

Selection of fresh and crunchy vegetables with a choice of dips

Aubergine & Goat's Cheese
Red Pepper & Chickpea Purée
Yoghurt, Onion & Spinach

£12.50 per platter ~ one platter serves approximately 5 people

Salads (v)

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

Celeriac Caponata with Aubergine, Red Onion, Golden Raisins, Capers
& Honey Sherry Vinegar Dressing

Maple-roasted Tomato & Buffalo Mozzarella with Pine Nuts, Lentils and
Caramelised Onion

Quinoa with Peas, Pea Shoots & Walnuts

Grilled Cauliflower and Heritage Carrot with Sesame Seeds &
Tahini Yoghurt Dressing

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

Seasonal Slaw with Kohlrabi, Celeriac, Heritage Carrots, Golden Beetroot
& Honey Sherry Vinegar Dressing

One bowl Serves approximately 10 people ~ £30.00 / bowl

Ask us about our daily specials too



Sandwiches

A selection of sandwiches on artisanal breads from our bakery

Harissa Tuna
Honey Roasted Ham & Comté Baguette
Pastrami, Emmental & Cornichons
Tomato, Mozzarella & Basil (v)
Chicken BLT
Finocchiona Salami, Bocconcini Mozzarella & Maple Roasted Tomato

£6.50 per sandwich ~ 5 piece minimum order

Mini Savoury Pastries

Quiche Lorraine
Goat's Cheese, Pumpkin & Chard (v)
Sausage Roll

£15.00 ~ 10 pastries per platter

Whole Quiche

Large version of any of our quiches with buttery shortcrust pastry.

Quiche Lorraine
Goat's Cheese, Pumpkin & Chard (v)

Price per quiche £22.50 ~ serves 8-10

Mains

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

Spice-crusting Roasted Rare Beef with Mustard Yoghurt Sauce - £7.50 per person
Poached Salmon Fillet with Lemon & Chilli - £6.50 per person
Breast of Free-range Chicken with Fresh Herbs and Garlic - £6.50 per person

5 portion minimum order



Cheese Platter

Selection of four French cheeses
Served with fruit and nut bread, and chutney

£40.00 per platter - one platter serves approximately 5 people

Fresh Fruit

Freshly cut fruit and berries

£20.00 per platter ~ one platter serves approximately 5 people

Mini Sweet Tarts

Selection of small, sweet tarts

Tarte au Citron
Salted Caramel Tart with Pecan
Seasonal Fruit Tart

£20.00 per platter ~ 10 tarts per platter

Cookies

A tasty treat with your tea or coffee

Peanut Butter
Chocolate Chip

£15.00 per platter ~ 10 cookies per platter



Afternoon Tea Service

Freshly Baked Raisin and Plain Scones
£1.00

Devonshire Clotted Cream add £0.75

Strawberry Jam add £0.75

Selection of Afternoon Tea Sandwiches
£10.00 per set of 5

Assortment of Afternoon Pastries
£1.40 each (minimum of 5)

£70.00 for full Afternoon Tea service for 5 people

Petits Fours Platter

Selection of Chef's choice Petits Fours

(May include chocolate truffles, pate de fruits, vanilla and
chocolate diamonds, mini macarons)

Platter of 20 petits fours ~ £18.00

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 and Stilton

Croustade of goat's cheese, roast Piquillo pepper, toasted hazelnuts

Soft boiled quail's egg served with a celery rémoulade

Grilled courgette wrap with rocket, Parmesan and 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 with Green Beans

Carpaccio of Beef on a Parmesan tuile

Smoked Salmon and Lemon Pancake with Crème Fraîche

Seared Wasabi Tuna

Tostada of Avocado and Crab

Croustade of Lobster, Sun Blushed Tomato, Saffron and Orange

Minimum 48 hours' notice required for Canapés