

The Imagination Box

CATERING COMPANY IN JOHANNESBURG

© 078 499 5386

www.imaginationbox.co.za.co.za

(E) info@imaginationbox.co.za

Buffet Menu

Create your own delicious catering menu from our buffet menu selection, choose the type of menu you would like from the three options below:

Standard - Selection of one of each item

Extra - Choice of two of each option and one dessert: price will increase with extra selection

Executive - Choice of two of each option

Finger snack Starters:

Why not add in a delicious finger snack starter

- Assorted golden spring rolls accompanied with a sweet chili twist dipping sauce.
- Tempura prawn tails served with a sweet chili dipping sauce.
- Bruschetta topped with cream cheese, rocket and caramelized onion sprinkled with a crumbled blue cheese to finish.
- Buffalo mozzarella & cherry tomato skewers topped with basil pesto.
- Fishcakes served with a tangy mayo dipping sauce.
- Chicken skewers spiked with Mediterranean veg.
- Buffalo mozzarella & cherry tomato skewers topped with basil pesto.
- Piped chicken liver parfait with chards of biltong topped bruschetta.
- Portuguese style chicken livers with grilled French loaf slices.
- Cape Malay fish cakes with pickled ginger topping
- Pan fried fish balls with Cajun garlic chili lemon aioli
- Smoked fish pate in jars with ciabatta
- Greek style grilled stuffed calamari tubes tossed with red beans
- Smoked salmon cream cheese with lemon wedges, on rye bread
- Chicken liver pate in jars with ciabatta
- Chicken board - sliced smoked breast, oven stuffed breast, cut whole roast chicken and ciabatta loaves

Soups

Served with a fresh mini Portuguese or seeded roll

- Roasted butternut hinted with curry and ginger
- Country style Chicken soup
- Cream of roasted tomato and pimento
- Farm style vegetable soup
- Chicken and corn chowder
- Cream of mushroom
- Italian minestrone

Catering Menu Standard

Main meal

- Thai green curry
- oven roasted mustard cream chicken pieces
- Chicken pieces flame grilled with lemon and herb/peri peri
- Chicken korma style curry or Chicken a 'la King
- Steak grilled served with creamy mushroom sauce
- chicken thighs, gently braised in red wine with bacon and mushroom
- •Roasted leg of pork with rock salt and loads of crackling sliced and drizzled with honey Gravy
- Creamy beef stroganoff
- Lemon and herb crusted fish
- Beef strips in an Asian teriyaki sauce wok fried egg noodle
- Hake panko goujon deep fried with a lemon sauce
- Beef stew mixed veg and potato cubes.
- Butternut lasagna or spinach lasagna.
- Potjie of choice, cooked on site open fire menu.
- Vegetable Paella (medley of vegetables with rice)
- Roast beef with creamy mushroom sauce
- Sliced beef with red wine jus
- Meat balls in a creamy Napolitano sauce
- Traditional roast beef with gravy
- Beef Lasagna
- Lemon herb chicken pieces oven roasted
- Chicken breast with basil coconut sauce

Salads (side)

- Apple & honey dressing coleslaw salad
- Pasta salad tomato based or curried salad
- Greek salad with creamy feta & olives
- Summer salad - French style summer salad
- Creamy traditional coleslaw
- Creamy potato salad chives
- Butternut & couscous salad with roasted cherry tomato, corn, feta & basil leaves
- Roasted baby potatoes, corn kernels, fennel, pimentos, mustard ranch dressing
- Roasted beetroot wedges, rocket and romaine lettuce with flaked feta and a creamy dressing
- Traditional Caesar - Cos lettuce, Parma ham, boiled egg, croutons, creamy dressing
- Italian pasta with beans, roasted pimentos, cubed eggplant, tomato basil dressing
- Sweet curried three bean salad Tomato and mozzarella

Starch (side)

- Creamy cheese, Potato bake
- Fluffy rice with fresh herbs
- Creamy mashed potato
- Couscous butternut, feta
- Pap bake in tomato gravy
- Crispy roast potatoes with rosemary
- Arrabiata(Tomato penne) pasta

- Sticky tangerine chicken kebabs
- Pan fried hake with a zesty lemon butter sauce
- Traditional English beer battered fish
- Thai green curry
- Chickpea & lentil curry (v)
- Coconut chicken curry with butternut & mixed vegetables

Vegetables (side)

- creamed spinach or butternut
- cauliflower and broccoli bake
- Zulu style spinach cooked with onion, tomato and potato
- Mashed green beans with potato and onion
- Bean & lentil curry (v)
- vegetable bake creamy cheese sauce
- Beetroot with cumin & chickpeas
- Stir fry Julienne vegetables
- Butternut wedges with honey, cinnamon & cumin
- Mixed vegetables with sage butter sauce oven baked
- Roasted seasonal vegetables with porcini mushroom sauce
- Sweet corn on the cob with a cheddar sauce
- Green beans with brown butter
- Roasted butternut crumbled feta and pumpkin seeds

- Creamy mashed potato
- Couscous butternut, feta
- Pasta primavera

Dessert

- chocolate brownies with custard or ice cream
- Sticky chocolate pudding & custard or ice cream
- Traditional Malva pudding & custard
- Apple bake and custard
- French style milk tart
- Bread and butter pudding
- Apple crumble with custard or ice cream
- Dark chocolate mousse cups
- New York baked berry cheese cake squares
- Peppermint crisp tart
- Sliced fruit platter
- Tropical freshly cut seasonal fruit salad

Catering Menu Executive

Client to select 2 of each

Main (Select 1 from the list)

- Chicken breasts stuffed with spinach and smothered in a creamy basil pesto sauce or tomato based sauce and oven baked
- Pan roasted chicken thighs in a creamy mustard sauce.
- Pan seared beef in a phyllo parcel, covered in a creamy cognac mushroom sauce
- Portuguese style rump skewer with a peri-peri side sauce
- Lemon and herb crusted line fish
- Honey seared salmon
- Portuguese baked line fish topped with olives, onions, pimento, garlic and herbs
- Deboned roasted rosemary based lamb
- Pan grilled and roasted rosemary lamb chops with oregano jus.
- Oven roasted honey glazed pork belly
- Pan seared fillet cognac black pepper cream sauce
- Teriyaki beef and mushroom sauce
- Butter chicken curry
- Masala Beef curry

Vegetables (side)

- shitake mushrooms and root vegetables
- Root vegetables with orange sauce.
- Creamy spinach
- Beetroot with cumin & chickpeas
- Roasted butternut with cinnamon

Salads (side)

- Crunchy cabbage salad with nuts
- French salad with avocado, Rosa tomatoes & crunchy corn nibs, with a creamy thyme dressing
- Caprese salad platter – bocconcini balls with vine roasted tomatoes & basil with fresh rocket
- Sundried tomato pesto pasta salad
- Avocado, fresh green asparagus & buffalo mozzarella balls, with a lemon soya dressing
- Grilled oyster mushroom & rocket salad

Starch (side)

- Basil pesto pasta with feta & olives
- Arrabiata with roasted cherry tomatoes, olives
- Couscous, cranberry & chickpeas
- Gnocchi in sun dried tomato cream
- Mushroom and onion rice pilaf
- crispy polenta squares with roast beef jus
- Couscous butternut, feta & rocket
- Potato Dauphinoise (creamy, potato bake)
- Crispy roasted potatoes with rosemary
- Sweet potato wedges
- Fluffy basmati rice with fresh herbs
- Parmesan & cream infused mashed potato

- Zucchini & aubergine ratatouille with parmesan shavings
- Grilled green beans drizzled with a sundried tomato pesto
- Butternut & sweet potato mash
- • Roasted baby marrow, butternut & carrot, with balsamic reduction

Extras equipment

Additional plates knives and forks

Additional tables additional, clothes and Standard

Additional chairs

Mobile bar set up

Dessert (Selection)

- Cheese cake granadilla puree
- French style lemon meringue
- Pecan nut slices and vanilla seed ice cream
- Hazelnut & chocolate brownies served with a dark chocolate sauce and vanilla seed ice cream
- Tiramisu dusted with espresso and served with a vanilla wafer stick
- crème Brule ramekins with a berry compote
- chocolate mousse and dark chocolate shavings

THE IMAGINATION BOX - CATERING COMPANY IN JOHANNESBURG

An Established catering company in Johannesburg, possessing a long and esteemed history in the industry. Renowned for supplying only the best quality food, striving to be the best catering company in Johannesburg.

The imagination box catering company in Johannesburg strives to offer a quality catering service, a long side a personal service where you can rely on the caterer to do his part.

Our Buffet menu selection has been uniquely designed to offer a catering menu that excites your guests, which is not that standard buffet selection. Our services are delivered in every way that illuminates a catering company that offers more than just the average meal. We have designed this buffet menu to be visually appealing as well as unique to giving our dishes a signature element that displays our quality and expertise.

We strive to be Johannesburg's best catering company focusing on quality and service. If you are in need of an experienced catering company based in Johannesburg that is customer service focused then, look no further!

For a professional, catering company based in Johannesburg, always ready to meet and also exceed expectations as well as guarantee a reliable catering service like no other trust the imagination box catering company.