

The Imagination Box

CATERING COMPANY IN JOHANNESBURG

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Buffet Menus

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

Catering - Buffet Food Breakdown:

Easy Buffet - Selection of one main and side for an easy service.

Standard Buffet - Full meal and optional with desserts.

Executive Buffet Catering - A Bespoke artisanal food selection.

[GET IN TOUCH: CLICK HERE.](#)

EASY BUFFET MEAL:

[Light lunch & office buffet selections.](#)

Lasagne, garlic bread & salad.

Bobotie with yellow rice roasted vegetables and salad.

Pasta Campagnola – Chicken sautéed with garlic, mustard, rosemary, mushrooms rounded off with fresh cream served with garlic bread and salad.

French styled beef stew with mushroom, and onion rice pilaf and salad

Moroccan beef curry with a Jasmin rice and salad
Sticky beef kebabs served with roasted potatoes wedges and butternut pureed

Grilled chicken fillets with a lemon and herb basting – served with baby potatoes and salad

Sticky chicken kebabs (2 pp) – apricot chutney - Stir fry
Hawaiian rice with warm veg.

Creamy Beef stroganoff & rice with creamy spinach

Chicken korma style curry served rice with julienne mixed veg

Chicken and mushroom lasagne with French summer salad and ciabatta bread

Spinach and feta pasta bake (V) - served with Greek salad

Moroccan vegetable curry (V) – French summer salad

Butter chicken served with Jasmin rice, vegetables and salad.

Baked beef, Arribiata and cheese sauce pasta served with Greek salad.

Moussaka with salad & garlic bread.

Chicken & peppadew quiche with salads.

Chicken a 'la King served with a starch and salad.

Chicken and butternut lasagne with Greek salad.

Butternut lasagna or spinach lasagna.

Stir fry Hawaiian chicken rice with warm veg.

Flame grilled chicken pieces with & potato bake.

Chicken stew with country veg and rice.

Easy Buffet menu – Vegetables selections:

Greek salad – traditional Greek salad with dressing
Summer salad with all the colors
Summery pasta salad, curried with mayonnaise
Garden salad – mixed layered salad
New potato salad with chives
Grilled Mediterranean vegetable salad with basil

Easy Buffet menu – Salad selections:

Greek salad – traditional Greek salad with dressing
Summer salad with all the colors
Summery pasta salad, curried with mayonnaise
Garden salad – mixed layered salad
New potato salad with chives
Grilled Mediterranean vegetable salad with basil

STANDARD BUFFET CATERING:

OPTION 1: 1 Meat (e.g. chicken korma), 1 Salad, 1 Starch, 1 Vegetable Assorted bread rolls with butter

OPTION 2: 2 Meats (eg. beef & chicken), 1 Salad, 1 Starch, 1 Vegetable, and ciabatta with a Dessert

OPTION 3: 2 Meats (eg. beef & chicken), 1 Salad, 1 Starch, 1 Vegetable, and ciabatta with butter with a Dessert

MEAT / PORK / BEEF SELECTION:

Creamy Beef stroganoff

Beef, caramelized red onion and pepper
casserole

Steak cutlets grilled served with creamy
mushroom sauce

Pork chops in a honey teriyaki sauce

Beef strips in an Asian teriyaki sauce wok fried egg noodle.

Italian Beef stew mixed veg and potato cubes

Beef Kofta curry with exotic rice

Beef or chicken stir-fry on fragrant rice

Malaysian Beef / chicken curry served with Jasmine rice

Beef Lasagne – traditional Italian beef lasagne
Homemade beef pie – red wine and dark gravy (Sliced)

Beef Bobotie oven baked

Moroccan beef curry slow cooked

Sticky beef kebabs in an apricot chutney or red wine basting

Beef Stroganoff – traditional beef stroganoff meal

Mediterranean meat balls bake served with penne

Pork chops in a honey teriyaki sauce

Sliced Roast beef with creamy mushroom sauce

Sliced beef with red wine jus

Meat balls in a creamy Napolitano sauce

Traditional roast beef with gravy

CHICKEN SELECTION:

Chicken korma style curry

Chicken, mushroom and pea casserole

Chicken thighs, gently braised in red wine with bacon and mushroom

Thai green chicken curry with coriander

Stir fried Chicken with Hawaiian rice

Stuffed baked chicken – mushroom and mozzarella

Coconut chicken curry slow cooked

Sour cream and brown mushroom chicken casserole

Mediterranean chicken casserole

Roast chicken Piece cut and covered in gravy

Malaysian chicken curry slow cooked

Grilled chicken fillets with a light lemon basting

Stuffed chicken breasts with spinach and feta

and mozzarella oven baked in tomato

Moroccan chicken curry slow cooked finished with yoghurt

Chicken A La King – traditional meal

Sticky chicken kebabs (2 pp) in an apricot basting

Roasted Mediterranean rubbed chicken pieces

Assorted roasted chicken pieces basted with a light thyme dressing

Chicken and butternut lasagne with fresh basil and a Parmesan crus

Slow cooked chicken stew with carrot and potatoes

Tandoori chicken pieces flame grilled and served with yoghurt dressing

Chicken schnitzel in a creamy cheese sauce

Chicken and mushroom baked lasagne

Chicken pieces flame grilled with lemon or pir

FISH SELECTION:

Crumbed hake fillets with a light lemon thyme dressing
Deep fried hake with homemade tartar sauce
Tomato and herbed baked hake fillet
Thai fish cakes with a coriander mayo
Hake goujon with a lemon and butter sauce
Hake fish pie with potato topping

VEGETARIAN SELECTION:

Spinach and feta pasta bake
Spinach & butternut lasagne
Roasted tomato, mushroom quiche
butternut and feta cannelloni
Moroccan vegetable curry

SALAD SELECTION:

Apple & honey dressing coleslaw salad	Cous Cous Tabbouleh with parsley, cherry tomatoes, cucumbers, grilled honey glazed carrots - tangy vinaigrette dressing.
Pasta salad tomato based or curried salad	
Greek salad with creamy feta & olives	Curried Couscous with Feta cubes – Cous cous salad with feta cubes and dressing
Summer salad - French style summer salad	
Creamy traditional coleslaw	Butternut & couscous salad with roasted cherry tomato, corn, feta & basil leaves
Creamy potato salad chives	
Wild Rice Salad with roasted mushrooms, fresh coriander, feta, green apples, baby spinach and pumpkin seeds. Served with a tangy yoghurt dressing.	Roasted baby potatoes, corn kernels, mustard ranch dressing
	Roasted beetroot wedges, rocket and romaine lettuce with flaked feta and a creamy dressing

STARCH SELECTION:

Roast baby potatoes with garlic and parsley	Penne pasta in a herbed tomato based sauce
	Steamed new potato grilled with a butter an parsley sauce

Papert layered with fresh tomato and cheese
Rosemary roasted butternut wedges with feta
and pumpkin seeds
Whole grain mustard mash
Savory rice with tomato and onion

Rice pilaf with mushroom and parsley &
vegetable stock

Turmeric and raisins basmati
Cheesy, potato and onion bake
Deep fried Polenta tart squares layered with
tomato & parsley
Pap and sauce

Couscous with grilled butternut and feta Crispy
roast potatoes with rosemary

VEGETABLES SELECTION:

Creamed spinach or butternut

Cauliflower and broccoli bake

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 and pumpkin seeds

Mixed vegetables with sage butter sauce oven
baked

Broccoli and cauliflower florets with cheese
sauce

Stir-fried vegetables with cabbage and carrots

Butternut, onion and baby marrow sosatie

DESSERT SELECTION:

Individual apple crumble and custard

Chocolate brownie triangles

Milk tarts mini or crumbled in jars

Apple crumble with fresh cream in jars

Chocolate brownies with custard or ice cream in jars

Sticky chocolate pudding & custard or ice cream in jars

Malva pudding with custard in jars

Apple malva pudding with custard in jars

Chocolate mousse and brownie layered jar

EXECUTIVE MENU

All executive menus come with sliced ciabatta bread & herbed butter as well as a dessert of choice.

Beef Bourguignon – a hearty beef ragu slowly cooked served with brown rice, roasted cinnamon butternut and cauliflower cheese sauce.

Beef Rogan Josh served with basmati rice & roasted vegetables.

Greek style lamb neck bredie served with barley rice and roasted vegetables.

Chicken breasts stuffed with spinach and feta, smothered in a creamy tomato based sauce and oven baked served with mash and julienne vegetables.

Pan roasted chicken thighs in a creamy mustard sauce served with mash, grilled julienne vegetables & salad of choice.

Pan seared beef in a phyllo parcel, covered in a creamy cognac mushroom sauce

Rump with black pepper sauce mash, salads and creamy vegetables.

Beef Osos bucco – mash – root vegetables & a Creamy spinach

Lamb tagine – Served with Spicy Spanish rice pilaf: red and yellow pepper cubes, seared tomato and onion and a side of Honey Roasted Butternut Squash with Cranberries and Feta

Lamb chops with rosemary gravy, pan seared baby potatoes, seasonal julienne vegetables & grilled honey glazed pear salad with orange vinaigrette.

Creamy garlic Tuscan salmon with spinach and sundried tomatoes, mash and creamy baked vegetables.

Garlic Pork Chops in Creamy Mushroom Sauce mash, salads and creamy vegetables.

Sliced leg of lamb with dark red wine jus mash, salads and creamy vegetables.

Portuguese style rump skewer with peppers and peri-peri side sauce pan seared baby potatoes, seasonal julienne vegetables & summer salad of choice.

Lemon and herb crusted line fish sundried tomatoes, potato bake and creamy baked vegetables.

Honey seared salmon sundried tomatoes, potato bake and creamy baked vegetables.

Portuguese baked line fish topped with olives, onions, pimento, garlic and herbs mash, salads and creamy vegetables.

Deboned roasted rosemary based lamb mash, salads and creamy vegetables.

Pan grilled and roasted rosemary lamb chops with oregano jus.

Oven roasted honey glazed pork belly sliced potato bake and creamy baked vegetables & French salad.

Slices of oven roasted pork with soy and honey sauce mash, salads and creamy vegetables.

Pan seared fillet cognac black pepper cream sauce mash, salads and creamy vegetables.

Teriyaki beef slow cooked, served with mash, julienne vegetables, salad and mushroom sauce.

Bespoke Catering companies in Johannesburg

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 layered with crumble.

[GET IN TOUCH: CLICK HERE.](#)

THE IMAGINATION BOX – BEST OF CATERING COMPANIES 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. Among the best catering companies in Johannesburg. Aiming for a personalized 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 excite your guests.

Which is not that standard buffet selection.

We have designed this buffet menu to be visually appealing as well as unique. 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.

THANK YOU!