

The Imagination Box

CATERING COMPANY IN JOHANNESBURG

© 078 499 5386

www.imaginationbox.co.za.co.za

(E) info@imaginationbox.co.za

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.

EASY BUFFET MEAL:

Light lunch & office buffet selections.

Lasagna, 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 lasagna 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 lasagna 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:

Creamed spinach or butternut

Cauliflower and broccoli bake

**Spinach cooked with onion, tomato and
potato**

Mashed green beans with potato and onion

Vegetable bake with a creamy cheese sauce

Stir fry Julienne vegetables

**Roasted butternut crumbled feta and pumpkin
seeds**

Easy Buffet menu – Salad selections:

**Greek salad – traditional Greek salad with
dressing**

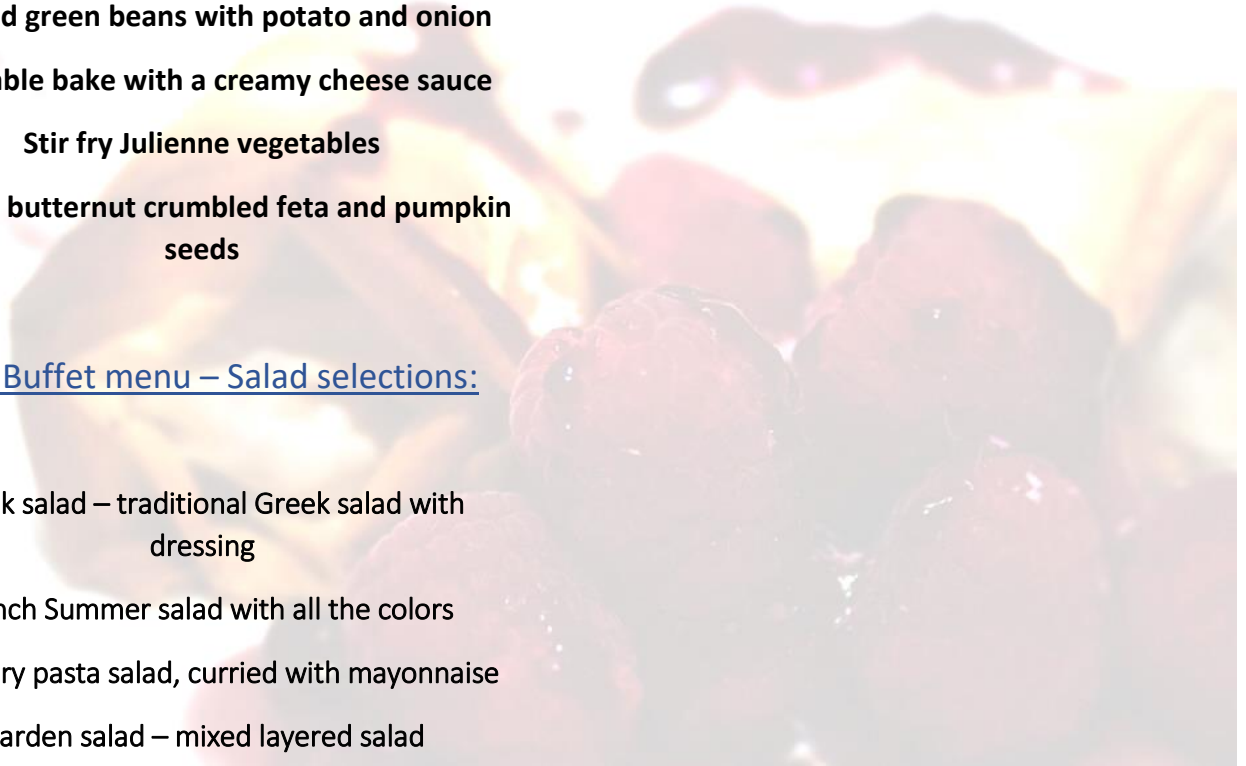
French Summer salad with all the colors

Summery pasta salad, curried with mayonnaise

Garden salad – mixed layered salad

New potato salad with chives

**Grilled Mediterranean vegetable salad with basil
leaves**



STANDARD BUFFET CATERING:

OPTION 1: **1 Meat (e.g. chicken korma), 1 Salad, 1 Starch, 1 Vegetable.**

OPTION 2: **2 Meats (eg. beef & chicken), 1 Salad, 1 Starch, 1 Vegetable, 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 lasagna with fresh basil and a Parmesan crust
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 lasagna
Chicken pieces flame grilled with lemon or piri piri sauce

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 lasagna
Roasted tomato, mushroom quiche
butternut and feta cannelloni
Moroccan vegetable curry
Rigatoni Bolognese
A rich and hearty minced mushroom, lentil ragu, folded through rigatoni pasta
Lasagna

A hearty minced mushroom, lentil ragu poured between layers of lasagna, topped with our light butternut squash béchamel.

Shepherd's Pie

A luscious, slow-roasted British stew with spoonfuls of creamy sweet potato mash and a crispy, sprinkled paprika.

Cauli Tikka Masala

Roasted cauliflower, squash and chickpeas
in a creamy tikka masala with fragrant
garlic rice,

Thai Green Curry

A bright and fragrant Thai green curry,
with a medley of vibrant veg

SALAD SELECTION:

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

Wild Rice Salad with roasted mushrooms, fresh
coriander, feta, green apples, baby spinach and
pumpkin seeds. Served with a tangy yoghurt
dressing.

Cous Cous Tabbouleh with parsley, cherry
tomatoes, cucumbers, grilled honey glazed
carrots - tangy vinaigrette dressing.

Curried Couscous with Feta cubes – Cous cous
salad with feta cubes and dressing

Butternut & couscous salad with roasted cherry
tomato, corn, feta & basil leaves

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



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.

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THANK YOU!

