

CORPORATE CATERING



CORPORATE LUNCH CATERING

CONVENIENT, RELIABLE & TASTY!

* DAILY MEALS | BUFFETS – LUNCHES | PRE PACKAGED EASY MEALS | BOXED MEALS | CANAPE BOXES | TRAINING MEALS

DAILY MEALS:

Order ready to eat, affordable and convenient meals for your staff (Min order 10 units). Cooked (Or frozen for you to store onsite and re heat)

*Once off or daily convenience | We will package in disposables & Deliver via uber driver for you to collect curb side from the driver.



CONVENIENT DELIVERED RESTAURANT STYLE MEALS IN DISPOSABLES

*MIN ORDER 10 UNITS OF THE SAME KIND OF MEAL

GREEN:

Thai green curry with Jasmin rice | **Oven roasted mustard** cream chicken pieces and mash | **Chicken pieces' flame grilled** with lemon and herb/piri piri and mash | **Beef strips in an Asian teriyaki** sauce wok fried egg noodle | **Beef Lasagne Italian style** slow cooked | Grilled chicken fillets with a lemon and herb basting – served with baby potatoes | Chicken and mushroom lasagne | Spinach and feta pasta bake (V) | **Chicken & peppadew quiche with salad** | **Flame grilled chicken pieces with mash** | **Chicken a 'la King served with rice** | **Stir fry Hawaiian chicken rice** | **Chicken stew with country veg and rice.**

YELLOW:

Roasted pork chop with rock salt and mash | **Creamy beef stroganoff** with pepper mash or rice | | **Hake panko goujon deep fried** with a lemon sauce with mash | **Beef stew mixed veg** and potato cubes with rice | **Butternut lasagne & spinach lasagne.** | **Meat balls in a creamy Napolitano** sauce with penne pasta | **Grilled Chicken breast** with tomato based sauce and mash | **Bobotie with yellow rice roasted** | **Pasta Campagnola – Chicken sautéed with garlic, rosemary, mushrooms rounded off with fresh cream served penne** | **Moroccan beef curry with a Jasmin rice** | **chicken in sautéed with garlic, baby marrows and mushrooms served on coos coos.**

GOLD:

Sticky beef espitada kebabs served with roasted sweet potatoes and baby potatoes | **Sticky chicken kebabs (2 pp) – apricot chutney - Stir fry Hawaiian rice and creamy veg** | **Beef stroganoff penne with mushroom** | **Chicken korma style curry served with rice** | **Prawn curry and rice*(price on request)** | **Moroccan vegetable curry w chickpea and rice (V)** | **Butter chicken served with Jasmin rice** | **Baked beef, Arribiata and cheese sauce pasta** | **Steak 200g Mushroom sauce and wedges.**

***All orders are cooked fresh, sealed and packaged for delivery – Please store in a fridge if not eaten immediately**

TRAINING MEALS AND BUFFET LUNCHES:

Chefs set up a food station for convenient lunches:

Main meals:

Teriyaki chicken flavored with ginger, honey, sesame and spring onions, served on a bed of fluffy jasmine rice, with bok choy.

Butter chicken slowly cooked in a rich sauce of cream, tomatoes, and spices, served on a bed of steamed Jasmin rice.

Rich beef Bolognese loaded with tomatoes, sautéed vegetables, herbs and red wine, served with penne pasta and parmesan cheese.

Moroccan Vegetable Tagine with chickpeas, winter vegetables, green olives, dates and apricots, served on a bed of white rice

Slow Braised Beef Goulash with mixed vegetables and Mashed Potato

Creamy Mac and Cheese sprinkled with paprika

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

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

Moroccan beef curry with a Jasmin rice and salad

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

Chicken korma style curry served rice with julienne mixed veg.

Chicken and mushroom lasagne with French summer salad.

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

Traditional beef Lasagne served with a Roasted Pumpkin Salad with chickpeas

Fish of the day grilled or battered fish with creamy vegetables

Add Table Salad (Optional Extra):

Pumpkin, Lentil and Feta Salad | **Moroccan Spiced Chickpea Salad** | **Roasted Pumpkin Salad** with chickpeas & feta | **Wild Rice Salad** with roasted mushrooms, fresh coriander, green apples, baby spinach | **Coos Coos** with parsley, cucumbers, grilled honey glazed carrots and baby marrow - tangy vinaigrette dressing | **Gorgonzola and Frappe Salad** - Garden Salad with Blue Cheese Dressing | **Curried Couscous with sunflower seed and tomatoes** – Lightly curried, Coos coos salad with tomatoes and sunflower seeds | **Creamy Dijon Dill Potato Salad** – Creamy potato salad with chives | **Dang Cold Asian Noodles Salad** – Soy noodle, stir fry salad served cold mix in with soya | **Romaine Summer Salad** – Fresh summer salad with carrots and baby marrow | **Greek Salad with Oregano dressing**- Traditional Greek salad with traditional dressing | **Roasted Sweet Potato Salad with Chutney Dressing** – _sweet salad, grilled baby marrow and carrot

Add a Vegetable (Optional Extra):

Golden Roasted Potatoes with Balsamic Baby Onions | **Broccoli** Sautéed with Garlic & Lemon Zest | **Green Beans**, grilled baby Onion, Feta and Olives | **Vegetable bake creamy cheese sauce** | Beetroot with cumin & chickpeas | **Stir fry Julienne vegetables** | **Roasted butternut crumbled feta** | Creamy cheese, **Potato bake** | **Fluffy rice pilaf** | **Creamy mashed potato** | **Coos coos** | **Pap and tomato based relish** | **Creamy pepper mash** | **Crispy roast baby potatoes** | **Arribiata** (Tomato penne) pasta

Add a bread (Optional Extra):

Garlic bread, ciabatta, crispy rolls or French baguettes

BOXED MEALS



SNACK BOX: ¼ WRAP, ¼ FRENCH LOAF AND TWO FRUITS – LIGHT MEAL.

LIGHT LUNCH: COMBINATION OF ONE SALAD, ONE LIGHT MAIN

LIGHT LUNCH PLUS: ONE SALAD, ONE LIGHT MAIN, PASTRY, SNACK & A DESSERT

FULL MAIN: COMBINATION OF ONE SALAD, ONE FULL MAIN

FULL MAIN PLUS: ONE SALAD, ONE FULL MAIN PASTRY, SNACK & A DESSERT

LIGHT MEAL OPTION:

Ciabatta square /French loaf quarter or a wrap – white or whole wheat/ OR whole wheat sandwich (choose one filling of each for all meals)

Grilled Chicken breast, caramelised onion, mayo, cheese and greens | **Honey grilled chicken** with cream cheese, cucumber, carrots and lettuce | **Coronation chicken**, cucumber and greens and coronation sauce | **Beef strips grilled**, wholegrain mustard, cheese and tomato | **Oriental beef**, soy sauce, cucumber and spring onion wraps | **Deep fried chicken strips**, sweet chilling lettuce, carrots and feta | **Egg and mayo** with green onion and greens (V) | **Pumpkin, feta, pesto coos coos** with cream cheese(V) | **Cucumber**, herbed cream cheese and rocket (V) | **Tuna Salad** (mayo, carrot, lemon, coriander) and greens | **Vet koek** with mince filling.

FULL MEAL OPTION: **Thai green curry** with Jasmin rice | **Oven roasted mustard** cream chicken pieces and mash | **Chicken pieces' flame grilled** with lemon and herb/piri piri and mash | **Beef strips in an Asian teriyaki** sauce wok fried egg noodle | **Beef Lasagne Italian style** slow cooked | **Grilled chicken fillets** with a lemon and herb basting – served with baby potatoes | **Chicken and mushroom lasagne** | **Spinach and feta pasta** bake (V) | **Flame grilled chicken pieces with mash** | **Chicken a 'la King served with rice** | **Stir fry Hawaiian chicken rice** | **Chicken stew with country veg and rice** | **Roasted pork chop** with rock salt and mash | **Creamy beef stroganoff** with pepper mash or rice | | **Hake goujon deep fried** with a lemon sauce with mash | **Beef stew mixed veg** and potato cubes with rice | **Butternut lasagne** & spinach lasagne. | **Meat balls in a creamy Napolitano sauce** with penne pasta | **Moroccan beef curry with a Jasmin rice** | **chicken in sautéed with garlic**, baby marrows and mushrooms served on coos coos.

SALADS:

Roasted Pumpkin Salad with chickpeas, feta, pumpkin seeds | **Wild Rice Salad** with roasted mushrooms, fresh coriander, green apples, baby spinach | **Cous Cous Tabbouleh** with parsley, cucumbers, grilled honey glazed carrots and baby marrow - tangy vinaigrette dressing | **Gorgonzola and Frappe Salad** - Garden Salad with Blue Cheese Dressing | **Curried Couscous with sunflower seed and tomatoes** – Lightly curried, Cous cous salad with tomatoes and sunflower seeds | **Creamy Dijon Dill Potato Salad** – Creamy potato salad with chives | **Dang Cold Asian Noodles Salad** – Soy noodle, stir fry salad served cold mix in with soya | **Romaine Summer Salad** – Fresh summer salad with carrots and baby marrow | **Greek Salad with Oregano dressing**- Traditional Greek salad with traditional dressing | **Roasted Sweet Potato Salad with Chutney** | **Seasonal fruit salad**.

DESSERT:

Cheese cake granadilla puree | **Chocolate brownie square** | **Jelly and custard** | **French style lemon meringue** | **Apple crumble** and custard | **Sticky chocolate** served with a dark chocolate sauce | **Chocolate mousse** and dark chocolate shaving cup | **Carrot cake slice** | **Malva pudding and custard** | **Apple crumble & custard** | **milk tart slice** | **pecan nut slice**.

PASTRY:

Tomato & cheese savoury scone | **Butternut, feta and biltong tartlet** | **Blue berry muffin** | **Chocolate muffin** | **Apple Danishes** | **Custard Danish** | **Chocolate croissant** | **Breakfast pastry** | **Flap jacks** | **Spinach & Feta Quiche tartlet** | **Carrot cake** | **banana bread**.

CANAPE BOXES:

We have selected 5 of our favourite cold canapé's and provide 10 of each in our mixed cold canapé box. Comprises 50 cold canapés including:

CANAPE BOXED MENU OPTION ONE

- Basil & feta mini tarts with semi dried tomato (V)
- Smoked salmon blinis with lime, cream cheese & dill
- Charred capsicum salsa with basil & cream cheese crostini
 - Crostini with salami, French brie & onion jam
- Mushroom, caramelised onion & goats cheese mini puff (V)

CANAPE BOXED MENU OPTION TWO

- Chickpea Fritter topped with a shredded Butter chicken and coriander.
- Bruschetta topped with a Red wine & Soy glazed Aged rump beef slices, spring onion and button mushrooms.
- Feta & Sundried Tomato Mousse w diced olive & rosemary canapés (V).
- Spanakopita spinach and feta Filo parcels (V).
- Wild Mushroom Arancini balls.

CANAPE BOXED MENU OPTION THREE

- Crispy potato rosti w rare roast beef, baby spinach, horseradish, tomato jam
 - Stuffed chicken ballotine of mushroom and cheese
 - Sumac roasted eggplant w yoghurt & coriander canapés
- Feta & Sundried Tomato Mousse w diced olive & rosemary canapés
- Mini puff tarts with olive, Puree rich tomato and mature cheddar

Our company specializes in catering for conferences, training sessions, and meetings. Our dedicated team of talented chefs prepare all of our catered dishes in-house. We offer customizable menus to accommodate various dietary needs and budgets.



Please call us on 078 499 5386 to discuss or request a quote at: info@imaginationbox.co.za