



[ the baxter theatre catering ]

the forum company  
[www.theforum.co.za](http://www.theforum.co.za)

(021) 685 3888

[ART STYLE FINE FOOD]



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## **Breakfast Menus**

### Individual Items

Muffins, plain	R 14.50 ex VAT
Muffins, butter and jam	R 18.50 ex VAT
Scones, plain	R 8.00 ex VAT
Scones, with jam and cream	R 11.00 ex VAT
Biscuits	R 5.00 ex VAT
Croissants, plain	R 11.00 ex VAT
Croissants with butter and jam	R 14.00 ex VAT
Croissants filled with ham and cheese	R 20.50 ex VAT
Croissants filled with cheese and tomato	R 16.50 ex VAT
Danish pastries	R 8.50 ex VAT
Breakfast cocktail rolls with egg mayonnaise	R 7.50 ex VAT
Mini quiches (with vegetables)	R 6.50 ex VAT
Mini quiches (with meat)	R 7.00 ex VAT
Muesli, yogurt and fruit glasses	R 12.00 ex VAT
Fruit skewers	R 4.50 ex VAT
Fruit platter (serves 10 people)	R180.00 ex VAT

### Continental breakfast @ R98.00 (ex VAT) per person

Fresh fruit platter  
Natural yogurt and honey  
Bowl of crunchy muesli  
Platter of smoked salmon trout with wedges of lemon  
Charcuterie plate with gypsy ham and smoked turkey  
Selection of South African cheeses and preserves

Basket of fresh croissants  
Homemade seed loaf and sliced rye bread  
Butter and jam  
Fresh fruit juice  
Tea's and filter coffee



## **Sandwich Platters**

Sandwich platter 1 @ R115.00 (ex VAT)  
(28 piece assorted tea sandwiches)

Sandwich platter 2 @ R190.00 (ex VAT)  
(48 piece assorted tea sandwiches)

Sandwich fillings include:

Mozzarella and tomato  
Cucumber and herb cream cheese  
Egg mayonnaise with dill  
Ham, cheese and mustard mayonnaise  
Tuna mayonnaise  
Pesto chicken

Sandwich platter 3 @ R35.00 (ex VAT) per person

Assorted cocktail rolls or open sandwiches with an assortment of gourmet fillings  
(Minimum 12 pax)

Choose 4 of the fillings below:

Smoked salmon and dill cream cheese  
Rare roast beef with rocket and red onion marmalade  
Shaved turkey breast with cranberry cream cheese and basil  
Gypsy ham, emmental and mustard mayonnaise  
Roast vegetables with humus  
Tomato, mozzarella and basil pesto mayonnaise  
Smoked chicken, rocket and mustard mayonnaise

Wrap and roll Platter @ R205.00 (ex VAT)

An assortment of filled cocktail rolls, wraps and bagels  
30 piece



## Entry level platters (based on 10 people)

### Breakfast selection

#### breakfast gourmet pastries basket @ R350 (ex VAT)

assorted savoury and sweet mini muffin mouthfuls with toppings  
mixed cocktail Danishes and butter croissants  
hot coffee nut scones, coffee glaze  
homemade seed loaf and sliced rye bread  
rusks  
butter, preserves, whipped cream

#### hot breakfast platter @ R380 (ex VAT)

scrambled egg and chives cocktail rolls with sundried tomato pesto  
herb and cheese crumbed mushroom skewers  
rosemary and mustard chicken chipolatas  
sweet corn fritter with roasted cherry tomatoes  
haddock and mozzarella frittata



## Entry level platters

### Savoury Snack platter options

#### option 1 @ R320 ex VAT (vegetarian)

hand rolled vegetable springrolls  
tempura root vegetables  
seeded health cocktail rolls with plum tomato, mozzarella,  
crème fraiche  
herb and cheese mushrooms  
vegetable quesadillas

pesto aioli

#### option 2 @ R380 (ex VAT)

spicy meatballs  
sticky chicken drumsticks  
vegetarian mini tartlets  
thai chicken sausage roll  
mini pitas with hummus and grilled brinjal

sweet chilli soy sauce

#### option 3 @ R380 (ex VAT)

babotie springrolls  
mini sesame chicken and mushroom pies  
butternut, ricotta and pumpkin seed wraps  
cherry tomato and feta frittata  
fish goujons

mustard aioli



### Savoury snack platters (based on 10 people)

#### Option 1 @ R450 (ex VAT)

Zucchini and haloumi fritters  
Lemon & mushroom risotto balls  
Mini cornish pie  
Spicy chicken meatballs  
Sticky honeyed chicken drumstick

Roasted garlic mayonnaise

#### Option 2 @ R450 (ex VAT)

Red pepper and goats cheese tart  
Cherry tomato and mozzarella skewers with fresh basil  
Honey mustard chicken chippolata  
Beef skewer with spicy peanut glaze  
Mini fish cakes with coriander cilantro paste

Paprika aioli

#### Option 3 @ R450 (ex VAT)

Goats cheese, fennel and onion phyllo stack  
Tempura battered line fish  
Mini pita with falafel and harissa humous  
Lemon & oregano chicken skewers  
Baby potatoes filled with spring onion and bacon mash

Mustard mayonnaise



### Boardroom snack platters (based on 10 people)

#### option 1 @ R550 (ex VAT)

Blue cheese tartlet with roast balsamic tomato  
Mini chicken cordon blue  
Smoked haddock cakes  
Mediterranean polenta balls with feta and sundried tomato pesto  
Cumin seared lamb skewer with cucumber raita

#### option 2 @ R550 (ex VAT)

Aubergine, feta and oregano croquette  
Roast vegetable and red pesto phyllo roll  
Wonton wrapped prawns  
Curried beef empanadas with chilli and coriander yogurt  
Macadamia crusted chicken skewers

#### option 3 @ R550 (ex VAT)

Caramelized onion mozzarella & black olive cigar  
Cucumber cups with thai beef salad  
Lamb and aubergine curried springrolls  
Bruschetta with mushrooms, leek & goat cheese  
Lemongrass skewered chicken kebab with sesame seeds

#### option 4 @ R550 (ex VAT)

Mini butternut & sweet potato frittata  
Tahini and chili palmiers  
Tandoori marinated chicken skewer  
Minty lamb meatball kebabs  
Smoked salmon and cream cheese tartlet with lemon zest

#### cheese platter @ R400.00 (ex VAT)

Selection of 4 south african cheese, crackers, preserve and fresh fruit



**Sweeter side**

mid-morning tea platter @ R425.00 (ex VAT)

Chocolate and macadamia brownies

Raspberry and oat bars

Bacon, chicken & Gruyere wraps

Miniature flap jacks with strawberry jam & mascarpone

Smoked salmon and chive cream cheese bagels

sweet treats platter @ R360.00 (ex VAT)

Lavender shortbread

Mini baklava with honey & lemon

Strawberry coconut ice

Chocolate & macadamia blondies

Granola bars



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**Lunch Menus (minimum of 10 pax)**

**R 75.00 (ex VAT) per person for Main Course Only**

**R 95.00 (ex VAT) per person with a Dessert and Fruit**

**Menu 1 (hot)**

Traditional beef lasagne or chicken or butternut and feta lasagne  
Tomato, grilled brinjal, basil and mozzarella salad  
Tossed salad and dressing  
Assorted bread rolls with butter

**Menu 2 (hot)**

Indian butter chicken with natural yoghurt and fresh coriander  
Basmati rice  
Tomato, onion and dhania sambal, raita and pineapple chutney  
Garden salad with dressing  
Assorted bread rolls with butter

**Menu 3 (hot)**

Chimichurri chicken breast with baby pearl onions  
With seasonal green vegetables  
Caprese salad with Basil pesto  
Mini Assorted bread rolls with butter

**Menu 4 (hot)**

Thai green chicken curry with Beans  
Steamed Coconut Jasmine Rice  
Asian green salad with sesame dressing  
Mini rolls with butter

**Menu 5 (hot)**

Roast chicken with sundried tomato, ricotta and  
Rosemary roasted baby potatoes  
Crunchy broccoli and cashew salad  
Whole wheat rolls with butter



**Menu 6 (hot)**

Madras lamb curry  
Basmati rice  
Tomato, onion and coconut sambals and pappadums  
Cucumber salad  
Buttered Roti's

**Menu 7 (hot)**

Lamb and chickpea Tagine  
Herbed couscous  
Roasted vegetable salad  
Olive ciabatta rolls and butter

**Menu 8 (cold)**

Tender roast chicken supreme breasts with a creamy wholegrain  
mustard dressing  
Broccoli & blue cheese quiche  
Tossed salad with cucumber, tomatoes, red peppers, feta, olives  
and dressing  
Assorted bread and butter

**Menu 9 (cold)**

Platter of rare roast beef, smoked turkey breast and gypsy ham  
with mustard and pickles  
Variety of cheeses with preserve and biscuits  
Salad platter of sliced tomato, cucumber, lettuce, rocket, olives  
and feta  
Assorted bread with butter

**Menu 10 (cold)**

Salmon and dill crème fraiche whole wheat bagels  
Sweet chilli chicken, avocado and feta wraps  
Roasted baby potato salad with a wholegrain mustard and chive  
dressing  
Caprese salad with boccocini and basil pesto  
Assorted bread and butter

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