



# **Cochrane RancheHouse Corporate Catering Menu**

**Plan your next corporate gathering with us.  
Menus are customizable, to suit your needs.**

**[info@gtgcatering.ca](mailto:info@gtgcatering.ca)**

**403-855-1043**

**[gtgcatering.ca](http://gtgcatering.ca)**



# Breakfast Buffet Menu

All breakfast buffet options are inclusive of coffee, tea, & water pitcher service.

## Continental

Seasonal fresh fruit, fresh baked breakfast breads, hard-boiled eggs  
yogurt & granola, juice,  
coffee, tea & water pitcher service

\$16

## Breakfast Sandwich

Brioche bun, filled with eggs, ham & cheese  
fresh seasonal fruit, hash browns  
juice, coffee, tea & water pitcher service

\$16

## Breakfast Burrito Bar

(Build your own)

Scrambled eggs, sautéed onions, peppers,  
sausage & cheddar cheese,  
served with warm flour tortilla, with  
sour cream & salsa fresca, hash browns  
juice, coffee, tea & water pitcher service

\$16

## Rancher's Breakfast

Herbed scrambled eggs with maple ham,  
breakfast sausage, hash browns, fresh  
seasonal fruit, mini muffins & croissants,  
juice, coffee, tea & water pitcher service

\$22

Vegetarian options are available.

Gluten friendly option is available for an additional charge  
The kitchen cannot be considered allergen-free; the use of peanuts,  
nuts soy, cereal grain products and products containing milk  
ingredients are common.

Service Charge & GST will be applied to all orders

# À la carte

## Breakfast Menu

Freshly baked muffins with butter  
coffee, tea & water pitcher service

\$7

Freshly baked muffins and pastries  
coffee, tea & water pitcher service

\$8

Fresh Seasonal Fruit Platter

\$7

Yogurt & Granola

\$3

Freshly Baked Cookies

\$15 per dozen

Coffee, tea & water pitcher service

\$3.75

Bottled juice

\$3.25

Bottled water

\$2.75

Fresh Seasonal Whole Fruit

\$1.75 each

Vegetarian options are available.

Gluten friendly option is available for an additional charge  
The kitchen cannot be considered allergen-free; the use of peanuts, nuts  
soy, cereal grain products and products containing milk ingredients are  
common.

Service Charge & GST will be applied to all orders



# Buffet Options

~ à la carte includes a salad

~All inclusive lunch includes salad, dessert, cold beverages,  
Coffee, Tea & Water Pitcher Service

~Full day service includes continental breakfast  
Lunch, with salad, dessert and afternoon snacks unlimited  
Coffee, Tea & Water Pitcher Service cold beverages

## Power Bowl Buffet

(Build your Own)

Thai Chicken, Seasoned Quinoa, Tabbouleh Salad, Roasted Chickpeas, Broccoli, Tomatoes, Cucumbers, Green Onions, with choice of Lemon -Olive Oil, our Signature Marrakesh or Italian Dressings

À la carte.....	\$21.00
All inclusive lunch .....	\$31.00
Full day service .....	\$51.00

## BBQ Beef on a Bun

(Build your Own)

Slow roasted, thinly sliced Alberta beef  
in our signature BBQ sauce served  
with country style potato salad,  
fresh baked buns, & hot horseradish

À la carte.....	\$20.00
All Inclusive Lunch .....	\$30.00
Full Day Service .....	\$50.00

Vegetarian options are available.

Gluten friendly option is available for an additional charge  
The kitchen cannot be considered allergen-free; the use of peanuts, nuts  
soy, cereal grain products and products containing milk ingredients are  
common.

Service Charge & GST will be applied to all orders



# Buffet Options

## Chef's Choice

Let our Chef create a sumptuous menu for you.  
Seasonal ingredients prepared into a delicious special

À la carte.....	\$20.00
All Inclusive Lunch .....	\$30.00
Full Day Service .....	\$50.00

## Chicken Souvlaki Breast

Roasted lemon-garlic chicken breast  
served with oregano rice pilaf  
house-made tzatziki and naan bread

À la carte.....	\$21.00
All inclusive lunch .....	\$31.00
Full day service .....	\$50.00

## Hot Roast Beef Sandwich

(Build you own)

Slices of Alberta beef , simmered in au jus, served with a  
brioche bun, county style potato salad and Port gravy

À la carte.....	\$20.00
All Inclusive Lunch .....	\$30.00
Full Day Service .....	\$50.00

Vegetarian options are available.

Gluten friendly option is available for an additional charge  
The kitchen cannot be considered allergen-free; the use of peanuts, nuts  
soy, cereal grain products and products containing milk ingredients are  
common.

Service Charge & GST will be applied to all orders



# Buffet Options

## Chicken Fajita Bar

(Build your own)

Grilled chili-lime marinated chicken breast strips, roasted peppers & onions served with a warm tortilla, shredded cheddar, sour cream, house-made salsa fresca, and tortilla chips

À la carte.....\$21.00

All inclusive lunch .....\$31.00

Full day service .....\$50.00

## 6 oz Hand Crafted Grilled Burger

(Build your own)

Served with lettuce, tomato, onions, pickles, brioche buns, cheese & condiments

À la carte.....\$20.00

All inclusive lunch .....\$30.00

Full day service .....\$50.00

## Soft Shell Taco Bar

(Build your own)

Spiced Alberta beef with diced peppers & onions served with soft taco shells, shredded cheddar, sour cream, house-made salsa fresca & tortilla chips

À la carte.....\$20.00

All inclusive lunch .....\$30.00

Full day service .....\$50.00

Vegetarian options are available.

Gluten friendly option is available for an additional charge  
The kitchen cannot be considered allergen-free; the use of peanuts, nuts soy, cereal grain products and products containing milk ingredients are common.

Service Charge & GST will be applied to all orders



# Buffet Options

## Soup du Jour & Artisan Sandwiches

Chef prepared soup of the day, hand crafted gourmet sandwiches, filled with our delicious house roasted cold cuts & homemade salads on artisan breads

À la carte..... \$21.00

All inclusive lunch .....\$31.00

Full day service ..... \$50.00

## Shredded Beef Burrito Bar

(Build your own)

Braised, spiced Alberta beef, with house-made refried beans, salsa fresca, shredded cheese, sour cream, guacamole & tortilla chips

À la carte.....\$20.00

All inclusive lunch .....\$30.00

Full day service .....\$50.00

## Gourmet Lunch Box

Hand crafted gourmet sandwich on artisan bread, house salad, fresh baked cookie and beverage, served in a compostable container....\$21.00

add: Soup du Jour .....\$4.00

Vegetarian options are available.

Gluten friendly option is available for an additional charge  
The kitchen cannot be considered allergen-free; the use of peanuts, nuts soy, cereal grain products and products containing milk ingredients are common.

Service Charge & GST will be applied to all orders



# À la carte Menu

Coffee , Tea & Water Pitcher Service.

\$3.75

Assorted Single Serve Juice

\$3.00

Assorted Pop

\$2.75

Bottled Water

\$2.75

Fresh Fruit Platter

\$7.00

Fresh Vegetable

\$6.00

Freshly Baked Cookies

\$15 per dozen

Sweet & Salty Popcorn

\$3

All inclusive can upgrade to RancheHouse Breakfast for \$4/person

Vegetarian options are available.

Gluten friendly option is available for an additional charge

The kitchen cannot be considered allergen-free; the use of peanuts, nuts  
soy, cereal grain products and products containing milk ingredients are  
common.

Service Charge & GST will be applied to all orders