

Corporate Catering Menu



Plan your next corporate gathering with us!

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403-855-1043

gtgcatering.ca



Breakfast Buffet Menu

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
juice, coffee, tea & water pitcher service

\$15

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

\$3.50

Bottled water

\$2.75

Fruit juice

\$3

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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 and cold beverages

Beef on a Bun

(Build your Own)

Slow roasted, thinly sliced Alberta beef, simmered

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

Chicken Fajita Bar

(Build your own)

Grilled chili-lime marinated chicken breast strips, roasted

peppers and onions served with a warm tortillas, shredded

cheddar, sour cream, house-made salsa fresca, &

tortilla chips

À la carte.....\$21.00

All inclusive lunch\$31.00

Full day service\$51.00

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Buffet Options

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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 and cold beverages

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

Soup du Jour and Artisan Sandwiches

All inclusive can upgrade to

RancheHouse Breakfast for \$4/person

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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 and cold beverages

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\$55.00

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\$55.00

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

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À la carte Menu

Coffee and Tea.

\$3.75

Assorted Single Serve Juice

\$3.50

Assorted Pop

\$3.00

Bottled Water

\$2.75

Fresh Fruit Platter

\$7.00

Fresh Vegetable

\$6.00

Freshly Baked Cookies

\$15 per dozen

Sweet & Salty Popcorn

\$3

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