

Corporate Lunch Delivery Menu

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

info@gtgcatering.ca 403-855-1043 gtgcatering.ca



Buffet Delivery Options

<u>~All inclusive lunch includes salad, dessert, cold</u> <u>beverages, All dispoible dish ware</u>

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

All inclusive lunch\$27.00

<u>BBQ Beef on a Bun</u> (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

All Inclusive Lunch\$26.00

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.



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Chef's Choice

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

All Inclusive Lunch\$26.00

<u>Chicken Souvlaki Breast</u> Roasted lemon-garlic chicken breast served with oregano rice pilaf house-made tzatziki and naan bread

All inclusive lunch\$27.00

<u>Hot Roast Beef Sandwich</u> (Build you own) Slices of Alberta beef , simmered in au jus, served with a brioche bun, county style potato salad and Port gravy

All Inclusive Lunch\$30.00

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<u>Chicken Fajita Bar</u> (<u>Build your own</u>) 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

All inclusive lunch\$27.00

<u>6 oz Hand Crafted Grilled Burger</u> <u>(</u>Build your own) Served with lettuce, tomato, onions, pickles, brioche buns, cheese & condiments

All inclusive lunch\$26.00

<u>Soft Shell Taco Bar</u> (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

All inclusive lunch\$30.00

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<u>Soup du Jour & Artisan Sandwiches</u> Chef prepared soup of the day, hand crafted gourmet sandwiches, filled with our delicious house roasted cold cuts & homemade salads on artisan breads

All inclusive lunch\$27.00

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

All inclusive lunch\$26.00

<u>Gourmet Lunch Box</u> 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

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