

Delivery Menu



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



Breakfast Buffet Menu

Minimum order 10 guests

Continental

Seasonal Fresh Fruit,
Freshly Baked Breakfast Breads,
Yogurt & Granola, Bottled Juice
\$18

Breakfast Burrito

Scrambled Eggs, Sautéed Onions, Peppers, Sausage
& Cheddar Cheese, Wrapped In A Warm Flour
Tortilla, With Sour Cream & Salsa Fresca,
Bottled Juice
\$18

Rancher's Breakfast

Herbed Scrambled Eggs with Maple Ham or
Breakfast Sausage , Fresh Seasonal Fruit,
Mini Muffins, Bottled Juice
\$23

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.

All prices are subject to GST & Services charges
Delivery Charges may apply



Buffet Delivery Options

Minimum Order 10

**All inclusive lunch comes with salad, dessert,
and all disposable dish ware**

Add pop- \$2.75

Power Bowl Buffet

(Build your Own)

**Moroccan Chicken Breast,
Seasoned Quinoa Salad, with Roasted Chickpeas,
Broccoli, Tomatoes, Cucumbers, Green Onions with
our Signature Marrakesh or Italian Dressings**

\$26.00

BBQ Beef on a Bun

(Build your Own)

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

\$25.00

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info@gtgcatering.ca

403-855-1043

gtgcatering.ca



Buffet Delivery Options

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**All inclusive lunch comes with salad, dessert,
and all disposable dish ware**

Add pop- \$2.75

Chef's Choice

**Let our Chef create a sumptuous menu for you.
Seasonal ingredients prepared into a delicious special
\$26.00**

Chicken Souvlaki Breast

**Roasted lemon-garlic chicken breast served with oregano
rice plaff, house-made tzatziki and naan bread
\$26.00**

Hot Roast Beef Sandwich

(Build you own)

**Slices of Alberta beef , simmered in au jus, served with a
brioche bun, and Port gravy
\$25.00**

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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

\$26.00

6 oz Hand Crafted Grilled Burger

(Build your own)

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

\$26.00

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

\$26.00

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Buffet Options

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Artisan Sandwiches

Hand crafted gourmet sandwiches,
filled with our delicious house roasted cold cuts &
homemade salads on artisan breads

\$25.00

add: Soup du Jour

\$4.00

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

\$26.00

Gourmet Lunch Box

Handcrafted gourmet sandwich on artisan bread,
house salad, and a fresh-baked cookie, served
in a compostable container

\$24.00

add: Soup du Jour

\$4.00

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