



Corporate Catering Menu

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

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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
\$19

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
\$18

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
\$24

ADD BUTTERMILK WAFFLE STATION

BUTTERMILK WAFFLES WITH MAPLE SYRUP, BUTTER,
WHIP CREAM, BERRY COMPOTE
\$5.50

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
\$7.95**

**FRESHLY BAKED MUFFINS AND PASTRIES
COFFEE, TEA & WATER PITCHER SERVICE
\$8.95**

**FRESH SEASONAL FRUIT PLATTER
\$8**

**YOGURT & GRANOLA
\$4**

**FRESHLY BAKED COOKIES
\$16 PER DOZEN**

**COFFEE, TEA & WATER PITCHER SERVICE
\$3.95**

**BOTTLED JUICE
\$3.50**

**BOTTLED WATER
\$3**

**FRESH SEASONAL WHOLE FRUIT
\$2.50 EACH**

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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 AND UNLIMITED COFFEE, TEA & WATER PITCHER SERVICE COLD BEVERAGES

SHEPHERD'S PIE

A CLASSIC COMBINATION OF ALBERTA BEEF & VEGETABLES, IN A SAVORY PORT GRAVY, SMOTHERED WITH CHIVE MASHED POTATOES AND BAKED TO PERFECTION, SERVED WITH FLAKY DINNER ROLLS

À LA CARTE.....\$22.00

ALL INCLUSIVE LUNCH\$33.00

FULL DAY SERVICE\$59.00

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.....\$22.00

ALL INCLUSIVE LUNCH\$33.00

FULL DAY SERVICE\$59.00

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BUFFET OPTIONS

CHEF'S CHOICE

LET OUR CHEF CREATE A SUMPTUOUS MENU FOR YOU.
SEASONAL INGREDIENTS PREPARED INTO A DELICIOUS
LUNCH SPECIAL

À LA CARTE.....	\$22.00
ALL INCLUSIVE LUNCH	\$33.00
FULL DAY SERVICE	\$59.00

CHICKEN SOUVLAKI BREAST

ROASTED LEMON-GARLIC CHICKEN BREAST
SERVED WITH OREGANO RICE PILAF
HOUSE-MADE TZATZIKI AND NAAN BREAD

À LA CARTE.....	\$23.00
ALL INCLUSIVE LUNCH	\$33.00
FULL DAY SERVICE	\$59.00

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.....	\$22.00
ALL INCLUSIVE LUNCH	\$33.00
FULL DAY SERVICE	\$59.00

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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.....\$23.00

ALL INCLUSIVE LUNCH\$34.00

FULL DAY SERVICE\$59.00

STIR FRIED CHICKEN

**BITE SIZED PIECES OF CHICKEN IN A SAVOURY GINGER,
HONEY,
SOY SAUCE WITH STEAMED RICE AND DUMPLINGS**

À LA CARTE.....\$22.00

ALL INCLUSIVE LUNCH\$33.00

FULL DAY SERVICE\$59.00

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.....\$22.00

ALL INCLUSIVE LUNCH\$33.00

FULL DAY SERVICE\$59.00

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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..... \$23.00

ALL INCLUSIVE LUNCH\$33.00

FULL DAY SERVICE \$59.00

SHREDDED BEEF BURRITO BAR

(BUILD YOUR OWN)

BRAISED, SPICED ALBERTA BEEF, WITH HOUSE-MADE REFRIED BEANS, SALSA FRESCA, SHREDDED CHEESE, SOUR CREAM & TORTILLA CHIPS

À LA CARTE.....\$22.00

ALL INCLUSIVE LUNCH\$33.00

FULL DAY SERVICE\$59.00

GOURMET LUNCH BOX

HAND CRAFTED GOURMET SANDWICH ON ARTISAN BREAD,

HOUSE SALAD, COOKIE AND BEVERAGE, SERVED

IN A COMPOSTABLE CONTAINER....\$23.00

ADD: SOUP DU JOUR\$5.00

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WRAPPED SANDWICH MENU

BANH MI

VIETNAMESE ROLL WITH A FUSION OF MEATS AND
VEGETABLES INCLUDING, CILANTRO, CUCUMBER,
PICKLED CARROTS,
WITH RED CHILI AND MAYONNAISE.

CHOICE OF PORK OR CHICKEN

À LA CARTE.....\$22.00

ALL INCLUSIVE LUNCH\$33.00

FULL DAY SERVICE\$59.00

DONAIR

SEASONED SHAVED BEEF WRAPPED IN A PITA, WITH
SPINACH, OLIVES, CUCUMBER, TOMATOES, PEPPERS
SWEET SAUCE AND TZATIKI

À LA CARTE.....\$22.00

ALL INCLUSIVE LUNCH\$33.00

FULL DAY SERVICE\$59.00

TUSCAN BEEF PANINO

SEASONED SHAVED BEEF WITH PESTO, ASIAGO,
CARMELIZED ONIONS AND ARUGULA WRAPPED IN A
SOFT SUB ROLL

À LA CARTE.....\$22.00

ALL INCLUSIVE LUNCH\$33.00

FULL DAY SERVICE\$59.00

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À LA CARTE MENU

COFFEE , TEA & WATER PITCHER SERVICE.
\$3.95

ASSORTED SINGLE SERVE JUICE
\$3.50

ASSORTED POP
\$3

FRESH JUICE URNS
\$3

BOTTLED WATER
\$3

FRESH FRUIT PLATTER
\$8

FRESH VEGETABLE
\$6

FRESHLY BAKED COOKIES
\$16/ DOZEN

SWEET & SALTY POPCORN
\$4

ASSORTED COOKIES & SQUARES
\$4.75

ARTISAN CHEESES & CRACKERS
\$9

ALL INCLUSIVE CAN UPGRADE TO RANCHEHOUSE BREAKFAST
FOR \$4/PERSON

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SERVICE CHARGE & GST WILL BE APPLIED TO ALL ORDERS