

# Delivery Menu



Plan your next 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**

Minimum order 10 guests

## **Continental**

Seasonal Fresh Fruit,  
Freshly Baked Breakfast Breads,  
Yogurt & Granola, Bottled Juice  
\$15

## **Breakfast Burrito**

Scrambled Eggs, Sautéed Onions, Peppers, Sausage  
& Cheddar Cheese, Wrapped In A Warm Flour  
Tortilla, With Sour Cream & Salsa Fresca,  
Bottled Juice  
\$16

## **Rancher's Breakfast**

Herbed Scrambled Eggs with Maple Ham or  
Breakfast Sausage , Fresh Seasonal Fruit,  
Mini Muffins, Bottled Juice  
\$21

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 guests

~All inclusive lunch includes salad, dessert, cold beverages, All disposable dish ware

## 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

\$27.00

## 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

\$26.00

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# Buffet Delivery Options

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## 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  
\$27.00

## Hot Roast Beef Sandwich

(Build you own)

Slices of Alberta beef , simmered in au jus, served with a  
brioche bun, county style potato salad & Port gravy  
\$26.00

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## Buffet Options

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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  
\$27.00

### 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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## 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

\$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

\$27.00

## Gourmet Lunch Box

Hand crafted gourmet sandwich on artisan bread, whole fruit, fresh baked cookie and beverage, served in a compostable container

\$21.00

add: Soup du Jour

\$4.00

add: House Salad

\$4.00

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# Wrapped Sandwich Menu

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## 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

\$22 each

## Donair

Seasoned shaved beef wrapped in a pita, with spinach, olives, cucumber, tomatoes, peppers sweet sauce and tzatiki

\$22 each

## Tuscan Beef Panino

Seasoned Shaved beef with pesto, asiago, carmelized onions and arugala wrapped in a soft sub roll

\$22 each

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