



**DAYTIME &  
CORPORATE**

**G&T**  
catering

G&T Catering is a locally owned and operated family business in Canterbury who are on a mission to craft connections through seamless service and excellent food by offering places, spaces and events for people to engage. Gabi and Tom recognised a gap in the market - the need for home cooked food done well with a straight forward and simple service philosophy of providing an all-inclusive quoted price. From here, G&T Catering was established.

Please email your order through to [info@gtcatering.co.nz](mailto:info@gtcatering.co.nz) along with your name, company, contact number, delivery date, time and location. We'll email you a confirmation of your order and send through a quote. Orders placed with less than two working days notice cannot be guaranteed delivery. A minimum order quantity of \$200 per order (\$800 on Sundays) plus delivery fees apply. All pricing is GST exclusive.

While we do our best to accommodate dietary needs, our kitchen is not allergen-free and handles ingredients such as dairy, gluten, nuts, and shellfish. Cross-contamination may occur. If you have specific dietary requirements or allergies, please inform our staff when ordering.



***Bringing people together and creating effortless experiences since 2014***

## BAKERY

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### **Scones** - Baby \$2.5 // Café \$4.5

Lemonade scones with jam & cream

Buttermilk scones with lemon curd & vanilla cream

Double cheese & chives with butter

### **Muffins** - \$4.5

Boysenberry & white chocolate

Banana chocolate chip

### **Scrolls** - \$5.2

Cinnamon pinwheels

Cheese, garlic, herb

Pizza

### **Homemade Slices** - Bite \$3 // Finger \$4.6

Peanut butter brownie

Apricot & white chocolate blondie

Chocolate & raspberry fudge

Passionfruit citrus

Chocolate caramel

Marshmallow weetbix

Chewy granola bar

Tan

### **Homemade Biscuits** - \$3.2

Yo-Yos

Chunky chocolate chip

Almond & milk chocolate

Caramel & white chocolate

*Freshly baked*

For dietary-friendly options, additional menu recommendations are available upon request

Minimum of 10 of each item.

D = Made without dairy

G = Made without gluten

V = Vegetarian

DO = Can be made without dairy

GO = Can be made without gluten

VO = Can be vegetarian option

VG = Vegan

VGO = Can be vegan option



## BAKERY

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### Homemade Creamed Selection

Cinnamon oysters \$4.7

Lamington bites \$4.5

Chocolate eclairs \$4.7

Brandy snap, cream filled, chocolate drizzle \$4

Lemon curd crème filled profiterole \$3.7

### Fruit & Treats

Seasonal fruit skewers, small \$4 // large \$6

Seasonal whole fruit \$2.5

## BREAKFAST

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Bacon, egg, cheese, chutney breakfast slider (GO) \$6

Bacon, egg, parmesan hash cups \$4

Smoked salmon, citrus dill, blini \$4.3

Corn fritter, sour cream, capsicum chutney (GO) \$4.3

Pea & sundried tomato frittata, capsicum salsa \$5

Mushroom, rosemary, smoked cheddar filled baby croissant \$6

Overnight oats, chia seeds, pumpkin seeds, coconut yoghurt (DO, V, VG) \$6.5

Blueberry compote, whipped cream, blini (V) \$4

Cinnamon French toast fingers, maple drizzle \$4.2

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## LIGHT & FRESH

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### Club Sandwich Triangles - \$3.5

Chicken, cranberry, brie, greens

Satay chicken, cucumber, greens

Sliced ham, smashed egg, greens, mustard aioli (D)

Smashed egg, cucumber, carrot, greens (D, V)

Sliced beef, smoked cheese, greens, green tomato aioli

Sliced corned beef, gherkins, smoked cheese, chipotle aioli

### Hearty Sandwiches - \$8

Toasted Reuben with beef, swiss cheese, sauerkraut, aioli

Meatball sub

Ciabatta chunky filled

Ham & salad

Chicken & salad

### Wraps - Bite \$3.5 // Half \$7

Chicken, cranberry, slaw, cucumber (GO, D)

Satay chicken, cucumber, slaw, greens (GO)

Smashed falafel, hummus, pesto, slaw (D, V)

Bacon, lettuce, tomato, slaw (GO)

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## LIGHT & FRESH

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### **Salad** - 12oz \$7 // 16oz \$11 // 25oz \$17

Roast vegetable, charred corn, Italian parsley, rosemary oil (G, D, V, VG)

Broccoli, bacon, cranberries, pumpkin seeds, parmesan, ranch dressing (G, DO, VO)

Traditional potato salad, bacon, corn, spring onion, ranch dressing (G, D, VO, VGO)

Hokkien noodles, spring onion, capsicum, sweet chilli, salted peanut (D, V, VG)

Dukkah roast beetroot, candied walnut, spinach, parmesan (G, DO, V, VGO)

Smoky honey roasted pumpkin, orzo pasta, mesclun, feta, caramelised onion (DO, V, VGO)

Thai quinoa, shredded cabbage, edamame, carrot, crunchy peanut almond dressing (G, D, V, VG)

### **Add Meat**

Smoky rub seared chicken thigh (G) - 12oz \$4 // 16oz \$6 // 24oz \$8

Peppered medium rare beef fillet (G) - 12oz \$6 // 16oz \$8 // 24oz \$12

Hot smoked salmon (G) - 12oz \$6 // 16oz \$8 // 24oz \$12

## WINTER WARMERS

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### **Rosti Selection** - \$4

Hash cake, smoked cream cheese, cherry tomato, maple bacon crisp (G)

Kumara rosti, hot smoked salmon, dill infused sour cream (G)

Potato rosti, panfried chorizo, smoky sour cream, micros (G)

Falafel, hummus, charred capsicum (G, V)

### **Hot Soup** - 8oz \$5.5 // 12oz \$8 // 16oz \$10

Potato, leek & thyme

Roast vegetable & rosemary

Fresh baked bread roll & butter \$1

*Served in disposable cups with spoon*

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## WINTER WARMERS

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### Hearty & Warm

Cheesey cheese rolls – Bite \$2.5 // Full \$4

G&T's homemade savouries (chef's selection) (GO, VGO) \$3.6

G&T's homemade sausage rolls \$3.2

Mac & cheese bites, sour cream ranch dip \$3

Karaage chicken bite, soy & ginger dip – 2pp (GO, DO) \$6

Pork belly skewer, apple compote \$5.5

Rolled omelette, bacon, sundried tomato, baby spinach, cheese (G) \$5.5

Smoky rubbed chicken, kumara cake, fig chutney (G, D) \$7.2

Moroccan lamb meatballs, tzatziki (G, D) \$3.5

Potato cake, whipped goat feta, par roasted rosemary tomato (G, V) \$7.2

Chicken Lollipops (60 grams) (G) \$5.6

Honey & garlic

Satay, sweet chilli

### Sliders - \$5.6

American Cheeseburger: beef, gherkin, cheese, tomato relish (GO)

Beef, bacon, blue cheese, aioli (GO)

Chicken Parmigiana: chicken schnitzel, passata, cheese, spinach

BBQ Jackfruit, onion, spinach, fig jam (GO, DO, V)

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