

DAYTIME & CORPORATE



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 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 inclusive.

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

Scones - Baby \$2.5 // Café \$4.5

Date & orange

Cheese & chives

Plain with jam & cream

Muffins - \$4.5

Lemon & poppyseed

Raspberry & white chocolate

Nutella double chocolate

Homemade Slices - Bite \$3 // Finger \$4.8

Peanut butter brownie

Tan

Chocolate fudge

Passionfruit citrus

Chocolate caramel

Apple & blueberry crumble

Homemade Biscuits - \$3.2

Chocolate & cranberry

Afghan

Orange & passionfruit shortbread

Triple chocolate chip

Homemade Creamed Selection

Cinnamon oysters \$4.8

Lamington bites \$3.8

Raspberry

Chocolate

Chocolate eclairs \$4.8

Brandy snap, cream filled with chocolate drizzle \$4

Lemon curd filled profiterole \$3.5

Fruit & Treats

Chocolate caramel truffles \$4

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

Seasonal whole fruit \$2.5

For dietary-friendly options, additional menu recommendations are available upon request Minimum of 10 of each item

D = Made without dairy

DO = Made without dairy option

VG = Vegan

G = Made without gluten

GO = Made without gluten option

VGO = Can be vegan option

V = Vegetarian

VO = Can be vegetarian option

BREAKFAST

Bacon, tomato, cheese breakfast slider (GO) \$6

Corn fritter, sour cream, capsicum chutney (GO) \$4.5

Overnight oats with chia seeds, pumpkin seeds, coconut yoghurt (DO, V, VG) \$7

Whipped ricotta, nectarine, toasted croute (V) \$4.5

Blueberry compte, whipped cream, blini (V) \$5

Smoked salmon, citrus dill, blini \$4.5

LIGHT & FRESH

Club Sandwich Triangles - \$3.5

Chicken, cranberry, brie, greens

Satay chicken, cucumber, greens

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

Smashed egg, cucumber, greens (D, \lor)

Sliced beef, smoked cheese, greens, green tomato aioli

Sliced corned beef, gherkins, greens, chipotle aioli (D)

Bacon, lettuce, tomato, aioli (D)

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

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

Satay chicken, cucumber, slaw, greens (GO)

Pork & apple schnitzel, slaw

Smashed falafel, hummus, pesto, slaw (D, \lor)

Bacon, lettuce, tomato, slaw (GO)

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LIGHT & FRESH

Salad - Snack \$6 // Light \$11 // Lunch \$15

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

Broccoli, bacon, cranberry, almonds, parmesan, pomegranate mayonnaise (G, DO, VO)

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

Garden salad, seasonal toppings, pumpkin seeds, pomegranate vinaigrette (G, D, VO, VGO)

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

Box tie pasta, capsicum, spinach, pesto drizzle (GO, DO, V, VGO)

Add Meat

Tuscan chicken thigh (G) - small \$4, light \$6, lunch \$8

Peppered medium rare beef fillet (G) – small \$6, light \$8, lunch \$12

Hot smoked salmon (G) - small \$6, light \$8, lunch \$12

Rosti Selection - \$4

Hash cake, green tomato relish, sour cream, bacon (G)

Potato rosti, chipotle cream cheese, spicy chorizo (G)

Potato rosti, chipotle cream cheese, sundried tomato (G, V)

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

Falafel, hummus, minted yoghurt (G, V)

Falafel, rare lamb loin, beetroot chutney (G, D)

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WINTER WARMERS

Hearty & Warm

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

G&T's homemade savouries (chef's selection) (GO, VGO) \$3.8

G&T's homemade sausage rolls \$3.5

Mac & cheese bites with sour cream ranch dip \$3.2

Karaage chicken bite with soy & ginger dip (GO, DO) \$3.2

Spinach & whipped feta gozleme parcels (V) \$5.5

Lamb kofta with raita (60gm) (G) \$6

Southern fried chicken tender with maple sriracha \$6

Honey, ginger & soy pork belly skewer (G, D) \$6

Chicken Lollipops (60 grams) (G) \$6

Honey & garlic

Tikka

Hot Soup - 300ml \$10

Cauliflower & potato with sliced Turkish bread & butter (GO, DO, V, VGO)

Coconut, coriander & pumpkin with sliced Turkish bread & butter (GO, DO, V, VGO)

Pea & ham with sliced Turkish bread & butter (GO, DO)

Sliders - \$6

Beef, bacon, blue cheese, aioli (GO)

Polenta, onion, spinach, fig jam (GO, DO)

BBQ pork riblet, smoked cheese, BBQ sauce, spinach (GO)

Chicken Parmigiana: chicken schnitzel, passata, cheese, spinach

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