



**BOWL
FOOD**

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 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

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We recommend that these dishes are provided as an interactive menu, starting with canapés (available from our canapés menu) and followed by bowl food options to provide a filling meal, while mixing and mingling. Our sales team would love to assist in creating the perfect menu for your event and provide a no-obligation quote based on your preferences. Please don't hesitate to get in touch.

Moroccan chicken thigh, olive, tomato, fig, apricot, creamy polenta (G, D)

Karaage chicken, edamame, carrot, mung bean, cucumber, kewpie, coriander, umami (GO, DO)

Crispy Karaage chicken, sweet chilli & peanut hokkien noodle salad

Southern fried chicken tenders, mint spiked coleslaw, golden cut fries, chipotle aioli

Hot smoked salmon, creamy pumpkin, pesto, dill & feta gnocchi (GO)

Tempura battered fish, golden fries, lemon tartare sauce

Slow cooked beef cheek, crispy roast potatoes, pink & green peppercorn jus (G)

Thai beef salad, cherry tomato, cucumber, mesclun, sweet & spicy dressing (G,D)

Lamb kofta curry, cumin yoghurt, coconut rice (G, D)

Minted yoghurt & honey marinated lamb leg, potato gratin, pomegranate jus (G)

Pulled pork nachos, corn, coriander, tomato salsa (G)

Sticky pork belly salad, julienne carrots, pumpkin, coriander slaw (G, D)

Your choice of slider, golden fries, garlic aioli

Vegetarian and vegan options are available on request

Additional dietaries can be accommodated with advance notice

Minimum order of 30 of each bowl selected

Serviced selection: \$16pp per dish or \$60pp for four dishes. Pricing includes all elements required to service this menu (catering, crockery, utensils, staff, and travel). Canapé selections are additional.

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



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www.gtcatering.co.nz