



# BUFFET

**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***

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|----------------------------------------------------------|--------|
| Lunch #1: Select one main, three sides                   | \$37pp |
| Dinner #1: Select one main, three sides & one dessert    | \$44pp |
| Dinner #2: Select two mains, four sides & two desserts   | \$58pp |
| Dinner #3: Select three mains, five sides & two desserts | \$67pp |

## Mains

Smoky garlic beef cheek, braised in red wine and rosemary (G, D)  
Slow cooked beef bolar, pink & green peppercorn jus (G, D)  
Slow roasted lamb leg, charred onions & red peppers, confit garlic jus (G, D)  
Herb & goats cheese stuffed chicken breast wrapped in bacon, maple glaze (G)  
Seared chicken thigh, creamy ranch sauce (G)  
Slow roasted pork belly, bourbon & star anise, sticky BBQ glaze (G, D)  
Pork shoulder roast, lemongrass, ginger, apple cider gravy (G, D)  
Lemon & garlic snapper, fresh parsley (G, D)  
Pumpkin & ricotta cannelloni pasta, pesto passata sauce (V)

## Hot Sides

Crispy roast potatoes, herbs, garlic (GF, DF, V, VG)  
Creamy bold potato mash, parmesan, fresh herbs (G)  
Twisted cauliflower cheese, bechamel, nut crumb crust (V)  
Sauteed broccolini, garlic oil, sliced almonds (G, V, D, VG)  
Baby carrot medley, honey, sesame seeds (GF, D, VG, V)  
Roasted beetroot, candied walnut, spinach, feta (G, DO)  
Spiced roast pumpkin, toasted seeds, Greek yoghurt (G, DO, V, VGO)  
Steamed seasonal vegetable medley, parsley butter (G, DO, V, VGO)

## Cold Sides

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)

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

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## Desserts

Chocolate torte, blackberry compote, vanilla cream (G, V)

Sticky toffee & apple pudding, caramel coffee drizzle (V)

Oreo chocolate mousse tart, meringue (V)

New York baked cheesecake, tart berry coulis (V)

Decadent toffee caramel cheesecake, toffee nuts (V)

Gingerbread pudding, hot toddy pears, smooth caramel sauce (V)

Whittaker's chunky chocolate self-saucing pudding, vanilla cream (V)

Minimum of 30 people.

Pricing includes all service staff, crockery, cutlery and equipment necessary to service your chosen menu. Every menu includes breads and butters. Canapes or pre-meal nibbles are additional.

Children under 5 years old are free. Children 5 - 12 years old are half the above adult prices. 12 year olds and above are adult price.

Dietary alternatives are available on request.

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