CHRISTMAS MENU

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 info@gtcatering.co.nz to enquire about date availability and to secure your catering, along with your name, company, contact number, date of catering, service time, and location. We'll email you confirmation of your Christmas catering and send through a quote. A minimum of 30 guests are required for this package (otherwise service staff and travel costs will apply). Final guest numbers and dietary requirements are required no later than seven days out from your event date. Prices are exclusive of GST.

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.

G&T catering

Bringing people together and creating effortless experiences since 2014

G&T CHRISTMAS PACKAGE

Jingle & Dine Package

1x Pre Dinner Bite, 2x Mains, 4x Sides, 2x Dessert $56.5pp

Festive & Full Package

1x Pre Dinner Bite, 3x Mains, 4x Sides, 2x Dessert $65pp

Christmas package includes

Pre-Dinner Bite served platter styled to tables; mains and dessert served buffet style

- Buffet table décor - Christmas trees, reindeer, sage ribbons
- G&T Catering Christmas napkins
- Christmas cookie at each place setting
- Service staff, crockery, cutlery, serving equipment

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Pre-Dinner Bites

Golden flaky pastry filled with creamy brie and tangy cranberry (VG)

Festive antipasto selection, housemade savoury Christmas truffles

Fresh artisan breads, pumpkin hummus, caramelised onion dip, whipped cranberry & feta (VG)

Mains

Pineapple studded ham, apricot, wholegrain mustard & maple glaze (G)

Crispy skinned baked chicken thighs baked, coconut, fresh chilli, zesty lime (G, D)

Slow cooked beef, sweet hot honey, mint, paprika marinade, served with rich jus (G, D)

Slow roasted pork shoulder, spiced orange & dark beer marinate (GO, D)

Canterbury lamb leg, crushed olives & fennel marinated, served with tzatziki (G, DO)

Baked vegetarian dumplings, sesame, broccoli, coconut, lime, spring onion (V, VG)

Hot Sides

Baby potatoes, peppery rocket, melted mustard butter (G, DO)

Crispy roasted potatoes, golden parmesan crust (G, DO, VO)

Roasted baby carrots, whipped feta, dukkha sprinkle (G, DO, V)

Grilled corn, spiked aioli, parmesan, fresh coriander (G, DO, V)

Soft gnocchi baked, cauliflower, leeks, creamy cheese sauce (V)

Oven baked prawns, creamy feta, fresh lemon, herbs +$5pp (G, DO, V)

Cold Sides

Quinoa salad, edamame, beans, broccolini, sesame & tamari dressing (G, D, V)

Panzanella styled salad, grilled halloumi, roasted zucchini, ripe tomatoes, toasted bread (GO, D, V)

Pickled cucumber salad, black sesame seeds (G, D, VG)

Egg noodle, shredded carrot, red cabbage, creamy cashew & lime dressing (D, V)

Fresh asparagus & cherry tomatoes, quinoa, toasted almond dressing (D, G, VG)

Charred corn kernels, crisp cos lettuce, zesty lime mayonnaise (G, D ,V)

Leafy greens, capsicum, tomatoes, cucumber ribbons, citrus vinaigrette (G, D, VG)

D = Made without dairy

G = Made without gluten

V = Vegetarian

DO = Can be made without dairy

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VO = Vegetarian option

VG = Vegan

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Dessert

Espresso-infused cheesecake, chocolate drizzle (V)

Rich chocolate torte, chocolate cream, fresh strawberries (GO, V)

Silky panna cotta, lemon curd (G, V)

Peppermint cheesecake brownie, whipped cream (GO, V)

Spiced gingerbread trifle, custard, jam, seasonal berries (V)

Crisp pavlova nest, whipped cream, fresh seasonal berries, mango puree (G, V)

Additional Options

- Canapés on arrival $ POA
- Upgrade to Family Sharing Style $5pp
- Beverage Service
- Christmas Cocktail $12 each

  Minimum of 10 of each flavour

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BEVERAGES

Beverage options can include the following:

- Cash bar for all guests
- Bar tab with a selection of beverages available
- Christmas Beverage Package for guests over 18 years old and non-alcoholic package for guests under 18 years old

Christmas Beverage Package $52pp

A selection of 5x house wines, 3x beers, low-alcohol and 0% beers, cider, and a range of non-alcoholic options for a maximum of a 6-hour duration

Cocktails $12 each

Mistletoe Margarita

Tequila shaken with fresh lime, cranberry, and orange liqueur,
finished with a subtle sweetness and a festive citrus edge

White Christmas Mojito

A tropical-meets-festive refresher of white rum, coconut,
fresh lime, mint, and soda
Dangerously easy to drink

Festive Punch

Seasonal punch combining citrus juices, warming spices,
and a touch of fizz

Prosecco Pimm's

Prosecco topped with Pimm's, fresh fruit, rosemary
for a light, elegant, and refreshing serve

MENU
Baked brie, crackers, crusty baguette, rosemary & olive oil
Pineapple, cherry and clove studded ham, with honey, orange & pineapple glaze
Salmon fillet, lemon, fennel, capers, pickled red onion
New season potatoes, rosemary herbed oil
Riced cauliflower tabouli style salad
Beetroot, orange, walnut, rocket, balsamic dressing
Sliced tomato, mozzarella, basil pesto drizzle
Pavlova wreath with meringues, kiwi, berries, cream, passionfruit curd, chocolate sauce
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