



CANAPÉS

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

CANAPÉS

Warm

Rare beef, potato rosti, caramelised onion, bearnaise (G)

Chorizo & chicken bites, sticky BBQ sauce (G, D)

Buttermilk karaage chicken, soy ginger dip (GO, DO)

Smoked pork belly, sweet corn & coriander cake (G, D)

Crispy pork bite, apple sweet & sour dip (G, D)

Salmon & caper filo cups

Squid skewers, herb & lemon crumb, citrus aioli (DFO)

Shiitake mushroom dumpling, spiced Japanese mayonnaise (DO, V)

Cauliflower, thyme & mozzarella arancini, aioli (G, V)

Pumpkin, rosemary & parmesan arancini, aioli (G, V)

Crispy mixed vegetable pakora, mango yoghurt dip (G, DO, V, VG)

Panko crumbed halloumi bites, chipotle aioli (GO, V)

Charred capsicum, pumpkin & lentil cake, garlic hummus (G, V, D)

Mexican jackfruit, potato rosti, corn salsa (G, D, V, VG)

Chicken skewer

Satay, sweet chilli (G, DO)

Honey & garlic yoghurt marinated (G, DO)

Portuguese (G, DO)

Minimum order of 30 of each canapé selected

Serviced canapés require a minimum of three canapés served per hour

Serviced Selection: \$5.6 each

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

CANAPÉS

Cold

- Rare beef profiterole, horseradish cream, micro cress (G, D)
- Sesame crusted rare beef, potato rosti, green tomato chutney (G)
- BBQ rubbed Canterbury beef, spiced tapioca cracker, spinach & garlic hummus (G, D)
- Herbed lamb, black pastry shell, beetroot cream
- Rosemary rubbed lamb loin, blini, marinated pepper & herb relish (D)
- Jerk chicken, coriander & mung bean filled rice paper rolls (G, D)
- Satay chicken, prosciutto & cos wrapped (G, D)
- Smoked salmon, potato hash, whipped cream cheese, honey (G)
- Hot smoked salmon, cucumber, dill crème (G)
- Smoked salmon, baby cos cups, caper crème mousse (G)
- Tuna tartare, charcoal tapioca cracker, wasabi mayo (G, D)
- Cranberry, mint, walnut, goats cheese truffle (G, V)
- Falafel bite, smashed avocado, par roasted cherry tomato (G, D, V)

SWEET CANAPÉS

Sweet

- Turkish delight, patisserie cream filled profiterole, white chocolate dip (V)
- Oreo chocolate mousse mini tart, meringue (V)
- Maple & caramel mini cone, cinnamon cream top (V)
- Turkish crème & white chocolate profiterole (V)

Dietary inclusion options available upon request

Minimum order of 30 of each canapé selected

Serviced canapés require a minimum of three canapés served per hour

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DELIVERED CANAPÉS

Warm

Buttermilk karaage chicken, soy ginger dip (GO, DO)
Bourbon glazed pork belly, green tomato salsa (G, D)
Salmon & caper filo cups
Panko crumbed halloumi bites, chipotle aioli (G)
Charred capsicum, garlic hummus, pumpkin & lentil cake (G, V, D)
Mexican jackfruit, potato rosti, corn salsa (G, D, V, VG)

Cold

Rare beef, hash cake, caramelised onion, bearnaise
Sesame crusted rare beef, potato rosti, green tomato chutney (G)
Herbed lamb, kumara rosti, beetroot cream (G)
Rosemary rubbed lamb loin, blini, marinated pepper & herb relish (D)
Jerk chicken, coriander & mung bean filled rice paper rolls (G, D)
Satay chicken, prosciutto & cos wrapped (G, D)
Smoked salmon, cucumber, whipped cream cheese, honey (G)
Smoked salmon, baby cos cups, caper crème mousse (G)
Hot smoked salmon, cucumber, dill crème (G)
Cranberry, mint, walnut, goats cheese truffle (G, V)
Falafel bite, smashed avocado, par roasted cherry tomato (G, D, V)

Sweet

Turkish delight, patisserie cream filled profiterole, white chocolate dip (V)
Oreo chocolate mousse tartlet, meringue (V)
Maple & caramel tart, cinnamon cream top (V)
Turkish crème & white chocolate profiterole

Minimum order of 30 of each canapé selected

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Delivered Selection: \$4.5 each.

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