

GREAT EVENTS CATERING

GRAB & GO MENU

FRESH, ARTFUL & INSPIRED CUISINE



À LA CARTE SELECTION

CREATE YOUR OWN LUNCH BUFFET FROM THE SELECTIONS BELOW

GOURMET SANDWICHES | PER PERSON

NEW YORK DELI TRAY 1 PER PERSON, GF AVAILABLE

An eclectic selection to satisfy any palate on a variety of fresh breads from our bakery

Roast Sirloin of Beef | *marble, rye*
Southwestern Chicken Breast | *sourdough bread*
Smoked Turkey and Havarti Cheese | *sourdough bread*
Black Forest Ham | *Swiss light rye*
Albacore Tuna | *sourdough bread*
Egg Salad | *sourdough bread (V)*
Good Nature Vegetarian | *multi grain bread (V)*

ARTISAN DELI

1 PER PERSON, GF AVAILABLE

Roast Beef Sirloin | *tomato, bistro sauce, cheddar, Swiss light rye*
Chicken Breast | *chipotle aioli, lettuce, tomato, on a baguette*
Genoa Salami | *Dijon aioli, on a baguette*
West Coast Salmon | *light cream cheese, on a bagel*
Danish Brie | *on a baguette (V)*
Good Nature Vegetarian | *Monterey jack cheese, sprouts, cucumber, tomato, guacamole, 8-grain bread (V)*

THE PRESTIGE

1 PER PERSON, GF AVAILABLE

Our executive deli tray for that extra special lunch:

Beef Brisket | *horseradish aioli, caramelized onion, baguette*
Tandoori Chicken | *spicy carrot chutney, jalapeño peppers, baguette*
Asian Sub | *ginger chicken, Asian-style dressing, napa cabbage, carrots, fresh basil, white baguette*
BBQ Pork | *cola bbq sauce, arugula, Swiss cheese, wheat baguette*
Salmon | *dill cream, cheese spread, lemon zest, arugula, multigrain bagel*
Greek Goddess | *roasted vegetables, goat cheese, multi grain baguette | V*

VEGAN OPTIONS

ADD TO ANY SANDWICH SELECTION, GF AVAILABLE

Tempeh Club | *spiced tempeh, Roma tomato, lettuce, avocado, red pepper, chickpea spread*

Green Goddess | *carrot, radish, sprouts, lettuce, tomato, cucumber, avocado green goddess hummus*



GOURMET WRAPS | PER PERSON

CLASSIC WRAPS

1 PER PERSON, GF AVAILABLE

Roast Sirloin Beef | *cheddar, tomato, bistro sauce, wheat tortilla*
Office Club | *marinated chicken breast, back bacon, Emmental, tomato, Dijon mayonnaise, flour tortilla*
Smoked Turkey | *Havarti cheese, tomato, cranberry orange spread, tomato tortilla*
Black Forest Ham | *Emmental, tomato, mustard, flour tortilla*
Good Nature Vegetarian | *Monterey jack, sprouts, cucumber, tomato, guacamole, spinach tortilla (V)*

ITS A WRAP | 1 WRAP

GF AVAILABLE

Southwest Beef | *red onion, tomato, pepper, grilled corn, quinoa, cilantro, chili sour cream, wheat tortilla*
Spicy Thai Chicken | *carrots, quinoa, purple cabbage, spiced chili hoisin sauce, flour tortilla*
Fiesta Shrimp | *field greens, black beans, corn, avocado, cheddar, lime vinaigrette, tomato tortilla*
Hummus Market Vegetable | *red pepper hummus, avocado, spinach, cucumber, fresh basil, couscous, spinach tortilla | V*

À LA CARTE SELECTION

CREATE YOUR OWN LUNCH BUFFET FROM THE SELECTIONS BELOW

SIGNATURE SANDWICHES | PER PERSON

ALL SANDWICHES, SLIDERS AND COCKTAIL BUNS GARNISHED WITH RAW VEGETABLES AND CHEESE STICKS

FINGER SANDWICHES

4 TRIANGLES, GF AVAILABLE

All sandwiches come with green leaf lettuce and special dressing

Roast Sirloin of Beef
Albacore Tuna
Black Forest Ham
Smoked Turkey
Deli Egg (V)
Good Nature Vegetarian (V)

ARTISAN BREAD SLIDERS

2 PIECES, GF AVAILABLE

Beef Flank Steak | *charred onion chutney*
Roasted Herb Chicken | *garlic and lemon aioli*
Brie and Mushroom | *with black bean hummus* (V)

COCKTAIL BUNS

2 PIECES

Roast Sirloin of Beef
Prosciutto Ham
Black Forest Ham and Swiss Emmental
Smoked Turkey
Smoked Salmon
Danish Brie Cheese (V)
Albacore Tuna
Deli Egg (V)
Good Nature Vegetarian (V)



SWEET SENSATIONS | PER PERSON

GF, VEGAN AVAILABLE

SWEETS TRAY | 1 PIECE

tempting squares and tarts with a fresh fruit garnish

FRENCH PASTRY TRAY | 2 PIECES

opera cake, salted caramel tarts, macarons, pistachio eclairs, strawberry eclairs, mango cheesecake bites

GOURMET COOKIE TRAY | EACH

an assortment of oatmeal raisin, chocolate chip, macadamia nut and double chocolate chunk cookies
* GF, Vegan Available

ASSORTED CUPCAKES

pecan caramel, strawberry, double chocolate

BEIGNETS | 2 PIECES

chocolate hazelnut, red berry

TRIO OF TARTS

blueberry, chocolate caramel, frangipane, lemon meringue

ASSORTED FRENCH MACARONS (GF)

VEGAN CHOCOLATE CAKE (VEGAN)

SEASONAL FRESH FRUIT TRAY | PER PERSON (V, GF)

FRESH FRUIT SALAD | PER PERSON (V, GF)

*other dessert offerings available upon request

EXECUTIVE BENTO BOXES

PER PERSON | GF, VEGAN AVAILABLE

EACH BENTO BOX INCLUDES A VIETNAMESE SALAD ROLL, FRESH FRUIT AND A DESSERT SQUARE MIX AND MATCH, COMPOSTABLE DISPOSABLES AND PAPER NAPKINS

ASIAN GYUDON BEEF
grilled seasoned beef with peppers, sesame soy noodle salad, mixed greens salad with pan Asian dressing

CHICKEN KATSU
Japanese fried chicken breast with tonkatsu sauce, carrot edamame salad, mixed greens salad with pan Asian dressing

SESAME TERIYAKI SALMON
sesame and teriyaki glazed salmon, sesame green onion ramen noodles, mixed greens salad with grapefruit blush dressing

VEGAN KATSU CURRY (V, VEGAN)
breaded eggplant and yams, wakame slaw, mixed greens salad with shiitake mushroom dressing, green onion soba noodles



SUPREME BOXED LUNCHES | PER PERSON | GF, VEGAN AVAILABLE

EACH BOX LUNCH INCLUDES GOURMET SANDWICH DRESSED WITH LEAF LETTUCE, YOUR CHOICE OF SIDE SALAD (1 CHOICE PER 9 BOXES) WHOLE FRUIT, GOURMET COOKIE, COMPOSTABLE DISPOSABLES AND PAPER NAPKINS.

SANDWICH SELECTION

MIX AND MATCH

Roast Sirloin of Beef | *marble rye*
Southwestern Chicken Breast | *sourdough bread*
Smoked Turkey and Havarti Cheese | *sourdough bread*
Black Forest Ham | *Swiss light rye*
Albacore Tuna | *sourdough bread*
Good Nature Vegetarian (V) *multi grain bread*

SALAD SELECTION

1 CHOICE PER 9 BOXES

Harvest Acre Greens (V,GF, VEGAN)
Caesar Salad (V,GF)
Strawberry Spinach Bliss Salad (V,GF)
Tzatziki Chickpea Salad (V,GF)
Roasted Herb Quinoa Salad (V,GF, VEGAN)
Lemon Herb Mediterranean Pasta Salad (V)
Shanghai Sesame & Ginger Noodle Salad (V)
Crispy Fried Potato Salad (V,GF)
Broccoli Apple Salad (V,GF)
Farmers Garden Vegetable Tray (V,GF, VEGAN)

SALAD BOWLS

INCLUDES COMPOSTABLE DISPOSABLES AND PAPER NAPKINS.

SANTORINI GREEK | EACH (V)
mixed greens, orzo, julienne of cucumber, red onion and red peppers, feta crumble, spiced olives, diced Roma tomato, tzatziki vinaigrette

ROMAINE CALM | EACH
romaine lettuce, kale, baby gem tomato, hard boiled egg, bacon bits, croutons, parmesan, garlic aioli dressing

GIVE ME A BEET | EACH (V, GF)
red beets, yellow beets, mandarin, goat cheese, arugula, mixed greens, lime vinaigrette

RADICAL RAINBOW | EACH (V, GF, VEGAN)
red beets, golden beets, red cabbage, julienne carrots, broccoli, sunflower seeds, mixed greens, tahini/miso vinaigrette

ADD PROTEIN | PER 3 OZ SERVING
Grilled Herb Chicken

Nashville Shrimp

Sesame Teriyaki Salmon

Crispy Tonkatsu Tofu

NOURISH BOWLS | PER PERSON

INCLUDES COMPOSTABLE DISPOSABLES AND PAPER NAPKINS.



SOUTHWEST BURRITO BOWL | EACH (V, GF)
cilantro lime rice, black beans, roasted corn, avocado, peppers, chili garlic cauliflower, with a chipotle dressing.

ASIAN POKE BOWL | EACH (V, GF, VEGAN)
sushi rice, cucumber, radish, avocado, mango, baby peppers, edamame, red cabbage, with a sesame ginger shoyu vinaigrette

HARVEST QUINOA BOWL | EACH (V, GF, VEGAN)
turmeric scented quinoa, mixed greens, gem tomatoes, pickled onions, cucumber, edamame, guacamole, with a tahini balsamic dressing

ADD PROTEIN | PER 3 OZ SERVING
Grilled Herb Chicken

Nashville Shrimp

Sesame Teriyaki Salmon

Crispy Tonkatsu Tofu

BOARDS & PLATTERS

ARTISAN CHARCUTERIE | SERVES 15 (GF*)
dry salami, prosciutto, chorizo, pate, locally made black pepper pepperoni, selection of cheeses, assorted olives, grainy mustard, port wine jelly, mixed pickles, olives and vegetables with gourmet crackers and baguette
*GF crackers provided

CANADIAN CHEESE BOARD | 1.4 KG SERVES 15 (V,GF*)
cheddar, Swiss, marble, brie, Monterey jack, gouda, dried fruit, grapes, gourmet crackers and raincoast crisps
*GF crackers provided

MIDDLE EASTERN HUMMUS PLATTER SERVES 15 (V, GF*)
beet hummus with toasted pine nuts, garlic hummus, roasted vegetables, marinated olives, served with quinoa cumin crackers and pita crisps
*GF crackers provided

FARMERS GARDEN VEGETABLE TRAY SERVES 15 (V,GF)
roasted garlic, red chili hummus or ranch dip

BALSAMIC BRUSCHETTA | SERVES 15 (V, DF, GF*)
chopped fresh Roma tomatoes with garlic, basil, olive oil, balsamic and lemon juice with toasted slices of baguette
*GF crackers provided

MARKET DIPS | SERVES 15 (V,GF*)
adobo pico de gallo, beetroot hummus, Greek eggplant dip with baked pita and tortillas crisps
*GF crackers provided

ORCHARD'S HARVEST FRUIT TRAY | SERVES 15 (V, DF, GF)

MINI SEASONAL FRUIT SKEWERS | SERVES 15 (V, DF, GF)
2 pieces per person



HOT BEVERAGES

100% ARABICA REG. AND DECAF COFFEE
12 CUP
30 CUP
80 CUP

HOT CHOCOLATE
12 CUP
30 CUP

HOT TEA SERVICE
12 CUP
30 CUP

2% OR CHOCOLATE MILK
250 ML

PURE LIFE BOTTLED WATER
500 ML

DASANI BOTTLED WATER
591 ML



COLD BEVERAGES

OASIS FRUIT JUICE | 300 ML

PEPSI OR COKE SOFT DRINKS
CANNED

SAN PELLEGRINO SOFT DRINKS
330 ML CANNED
lemon and orange flavours

SAN PELLEGRINO SPARKLING WATER
330 ML CANNED

CHILLED JUICES | 48 OZ PITCHER
orange, apple, cranberry

WATER SERVICE | PER PERSON
jugs of ice water, glasses, cocktail napkins

ICE WATER STATION | 2.5 GALLONS EACH
served from a beverage dispenser, lemon, lime and
orange slices or cucumber and fresh mint leaves infused water

TERMS & CONDITIONS

RESPONSIBILITY OF THE CONVENER OF THE EVENT

The guaranteed guest count is due 5 business days prior to event. If it is not received, the original number quoted or actual number served, whichever is greater, will be prepared and invoiced.
Notice of dietary considerations (allergies/vegetarian requests etc.) is due 3 business days prior to event.

ORDERING INFORMATION | GENERAL

Food and beverage prices are subject to 18% service and setup charge (please note this is not a gratuity) and 5% GST. Prices are subject to change but will be guaranteed 6 months prior to your event.

ORDERING INFORMATION | MEETINGS, BREAKFAST, LUNCH

•minimum order is for 20 people. if less than 20 guests are in attendance, a $75 flat rate surcharge will apply per service
•menu prices include eco-friendly disposables, napkins, serving utensils, chaffing dishes and set up
•upgrade to china and cutlery rolled in linen napkins $2.95 per person
•plated lunch menus include china and cutlery rolled in linen napkins
•for catering orders with set-up and drop-off, a minimum of 4 hour labour/delivery charge

SERVICE POLICY | LABOUR CHARGES

Labour charges wait staff: $30.00 per hour
Labour charges supervisors: $35.00 per hour
Labour charges chefs: $40.00 per hour
Labour charges are applicable for a minimum of 4 hours

Note: statutory holiday rates will apply for labour charges



ALLERGY INFORMATION

Menu items may contain or come into contact with wheat, eggs, nuts and dairy products. Due to the nature of some allergies and intolerances, we strongly recommend ordering a seperate plate for anyone with severe allergies. Guests with life-threatening allergies should avoid any food at the event.

REGULATION INFO

HEALTH AND SAFETY

Great Events Catering must provide all food and beverages with the exception of wedding cakes. Great Events Catering prohibits guests from removing any food or beverage products from a function unless a waiver is signed.

AGLC AND ALCOHOL SERVICE

In support of responsible beverage service, Great Events bar staff will not serve any guest who appears intoxicated. Liquor service is not permitted before 10:00am and after 1:00am. Proof of age (photographic government-issued ID) may be requested from any guest, and required from those who appear to be under 25 years of age.

CONTACT US FOR MORE INFORMATION:
Great Events Catering: 403.256.7150
Email: info@greateventsgroup.com
greateventscatering.ca

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