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www.OfficeGourmetCatering.com

ORDERING INFORMATION

Ordering and Cancellation Deadlines:

- Breakfast, hot lunch, bento boxes | 12:00 noon the business day prior to the delivery
- All other products | 4:00 pm the business day prior to the delivery

Delivery Windows:

- Breakfast | 30 minutes
- Lunch | 1 hour
- Please calculate 20 min. for the set up of hot food

Minimum Order:

- Breakfast, hot lunch, bento boxes | 12
- Cold lunch | 9

Additional Charges:

- 5% GST
- Delivery charge [all orders] | \$15
- Small order delivery charge [orders under \$150] | add \$15
- Coffee/tea equipment pick up | \$15
(waived when ordered in conjunction with a hot breakfast or hot lunch order)
- Hot food service charge | 18%, up to \$60
(whichever is less)
- Out of town deliveries | add \$2 per kilometre outside of city limits (please inquire)

Cancellation Policy:

- If orders are cancelled after the ordering deadline, 50% of total invoice will be charged
- If the food has been dispatched, it will be invoiced in full
- In order to receive a full refund, cancellation notice must be received by these times:
 - Breakfasts, hot lunches, bento boxes | by 12:00 noon business day prior
 - All other products | 4:00 pm business day prior

Hours of Operation:

- Office Hours | Monday-Friday from 8:30 am - 4:30 pm
- Delivery Hours | Monday-Friday from 6:00 am - 5:00 pm
- Please inquire about Saturday deliveries

For receptions, barbeques, weddings, rentals and themed events, please call Great Events Catering at 403-256-7150 or visit www.greateventsgroup.com

Delivery Receiving Policy:

- Upon ordering, a site contact and phone number will be requested
- If there is no one present to collect the order upon arrival of the driver (within the delivery window) the driver will wait a maximum of 15 minutes.
- If the order is not received by this time, it will be left with reception, or if this is not possible, it will be taken back by the driver and the client will be billed in full.
- A second delivery attempt may be made once the driver's other orders have been delivered. (Please note this may take up to three hours).

Service Charge on hot food orders includes:

- Chafing dishes and sterno fuels
- Serving utensils
- Equipment pick-up
- Disposable eco-friendly plates, cutlery and napkins
- Buffet set-up

Menu items include all necessary serving utensils, eco-friendly disposables and napkins.



DIETARY CONSIDERATIONS?

Look for these symbols throughout the menu:

- **GF** (Gluten-Free)
- **GF*** (Gluten-Free excluding baked goods)
- **V** (Vegetarian)
- **VG** (Vegan)

WE USE ECO-FRIENDLY
DISPOSABLE PACKAGING.

COLD BREAKFAST | per person | min 12 |

BREAKFAST BOX | 9.95

breakfast pastry, yogurt cup, granola, fruit salad

CONTINENTAL BREAKFAST | 8.95 | 1 piece each

danishes, croissants, muffins, fresh fruit tray, yogurt dip, natural preserves, marmalade, butter

LOW-FAT COFFEE CAKES | 3.95 | 1 piece each

marble, raspberry swirl, cranberry

FRESH FROM THE BAKERY | 4.95 | 1 piece each

muffins, croissants, danishes, fresh fruit garnish, butter, marmalade, natural preserves

HEART HEALTHY | 10.95

swiss-style granola mix, low-fat plain yogurt, bagel, cream cheese, fresh fruit tray, yogurt dip

YOGURT PARFAIT | 5.25 | individual

swiss-style granola mix, fresh field berries, low-fat plain yogurt, mini muffin

FRESH BAKED FRUIT BREAD | 3.95 | 1 piece each

banana, zucchini, cranberry, carrot

FLAVOURED YOGURT | 2.75 | 100g

various flavours, complement any breakfast or morning break **GF**

HOT BREAKFAST | per person | min 12 |

All hot meals are subject to a Service Charge of 18% or \$60 (whichever is less)

THE ALL CANADIAN | 13.95

farmers frittata [farm-fresh eggs baked with onions, peppers, potatoes], double-smoked bacon, fresh fruit tray, yogurt dip, pastry platter with muffins, danishes, croissants, natural preserves, marmalade, butter **GF***

THE ALL ALBERTAN | 14.95

scrambled farm-fresh eggs, crisp bacon, sausage links (not GF), hash browns, fresh fruit tray, pastry platter with danishes, croissants, muffins, natural preserves, marmalade, butter **GF***

PLEASE NOTE, SCRAMBLED EGGS AND FRITTATA ARE MADE WITH MILK

SOUTH OF TWO BORDERS BREAKFAST

BURRITOS | 12.95 | 1 wrap each

tortilla, scrambled eggs, chorizo sausage (✓ option available), bell peppers, jack cheese, fresh cilantro; hash browns, fresh fruit tray, yogurt dip

BREAKFAST SANDWICH | 7.95 | 1 sandwich each

egg, cheese, sausage or bacon (✓ option available), english muffin, fresh fruit tray, yogurt dip

Complement your breakfast:

FRENCH TOAST or BUTTERMILK PANCAKES

swap either for your pastry platter (no charge where included) or add either to your order | **3.50 | min 12**

SIGNATURE SANDWICHES | per person | min 9 |

ARTISAN DELI | 7.45 | 1.25 sandwich each

all with green leaf lettuce

Black Forest Ham | emmental, tomato, deli mustard, swiss light rye

Roast Beef Sirloin | tomato, bistro sauce, cheddar, swiss light rye

West Coast Salmon | light cream cheese, san francisco sourdough

Albacore Tuna | celery, herbed dressing, san francisco sourdough

Good Nature Vegetarian | monterey jack, sprouts, cucumber,

tomato, guacamole, natural 8-grain bread. ✓

Danish Brie Cheese | salt & caraway stick ✓

ITALIAN TRATTORIA | 7.45 | 1.25 sandwich each

all with green leaf lettuce on italian ciabatta, multigrain and panini buns

Prosciutto | goat cheese spread, tomato

Ham | pesto aioli, provolone

Genoa Salami | sun-dried tomato spread, mozzarella

Chicken Breast | pesto aioli, mozzarella

Mortadella | mozzarella, tomato, artichoke aioli

Capicollo | mozzarella, tomato, dijon mayonnaise

Vegetarian | roasted vegetable, pesto aioli, mozzarella ✓

THE PRESTIGE | 9.95 | 1.25 sandwich each

Beef Brisket | horseradish aioli, caramelized onion, multigrain baguette

BBQ Pork | cola bbq sauce, arugula, swiss cheese, whole wheat baguette

Greek Goddess | roasted vegetables, goat cheese, grain baguette

Tuna Salad | lettuce, monterey jack cheese, ciabatta bread

Tandoori Chicken | spicy carrot chutney, jalapeño pepper, white baguette

Salmon | dill cream cheese spread, lemon zest, arugula, multigrain bagel

Asian Sub | ginger chicken, asian-style dressing, napa cabbage, carrots, fresh basil, white baguette

NY DELI TRAY | 7.45 | 1.25 sandwich each

all with green leaf lettuce

Smoked Salmon | light cream cheese, bagel

Corned Beef | emmental, russian mayo, montreal light rye

Black Forest Ham | emmental, tomato, mustard, montreal light rye

Roast Sirloin Beef | cheddar, tomato, bistro sauce, 9-grain ciabatta

Albacore Tuna | celery, herbed dressing, san francisco sourdough

Good Nature Vegetarian | monterey jack, sprouts, cucumber,

tomato, guacamole, natural 8-grain bread ✓

South West Chicken Breast | tomatoes, chipotle spread, san

francisco sourdough

Smoked Turkey | havarti cheese, tomato, cranberry orange spread,

NY potato bread

Deli Egg Salad | marble rye ✓

GF* - gluten-free excluding baked goods

GF bread available to substitute any sandwich



SIGNATURE SANDWICHES & WRAPS | per person | mini 9 |

SCANDINAVIAN SANDWICHES | 6.45 | 3 pieces each

all served open-faced on sliced baguettes

- Smoked Salmon
- Montreal Smoked Meat
- Black Forest Ham
- Albacore Tuna
- Roast Sirloin of Beef
- Good Nature Vegetarian **V**
- Smoked Turkey
- Deli Egg **V**

CRUSTY COCKTAIL BUNS | 6.50 | 2 pieces each

all garnished with raw vegetables and cheese sticks.

- Prosciutto Ham
- Black Forest Ham & Swiss
- Good Nature Vegetarian **V**
- Roast Sirloin Beef
- Albacore Tuna
- Danish Brie Cheese **V**
- Smoked Turkey
- Deli Egg **V**
- Smoked Salmon

FINGER SANDWICHES | 5.95 | 4 triangles each

all with green leaf lettuce and special dressing

- Roast Sirloin Beef
- Albacore Tuna
- Smoked Turkey
- Deli Egg **V**
- Pastrami
- Vegetarian **V**
- Black Forest Ham & Swiss

FRENCH BISTRO | 7.45 | 1.25 sandwich each

All with green leaf lettuce, tomato and aioli on flute baguettes

- Smoked Turkey
- Deli Egg **V**
- Albacore Tuna
- Vegetarian with Brie **V**
- Grilled Chicken Breast
- Black Forest Ham
- Roast Sirloin of Beef

GOURMET LUNCH COMBINATIONS | per person

GOURMET BAG LUNCH | 9.95 | min 9

gourmet sandwich, whole fresh fruit, dessert square | with an eco-friendly napkin | all sandwiches dressed with green leaf lettuce

Black Forest Ham | emmental, tomato, mustard, montreal light rye

Corned Beef | emmental, russian mayo, montreal light rye

Roast Sirloin Beef | cheddar, tomato, bistro sauce, 9-grain ciabatta

Albacore Tuna | celery, herbed dressing, san francisco sourdough

Good Nature Vegetarian | monterey jack, sprouts, cucumber, tomato, guacamole, natural 8-grain bread **V**

Smoked Turkey | havarti cheese, tomato, cranberry orange spread, NY potato bread

EXECUTIVE BENTO BOXES | 17.95 | min 12

all bento boxes are available **GF** | please order bento boxes by noon the day prior to delivery

BBQ Beef | thai noodle salad, mixed greens salad with shiitake mushroom dressing, vietnamese salad roll, fruit salad, dessert square

Vegetarian | 3 vietnamese salad rolls, quinoa salad, mixed greens salad with shiitake mushroom dressing, fruit salad, dessert square **V** (**VG** option available upon request)

Salmon | maple glazed salmon, lima bean salad, mixed greens salad with lemon dill dressing, vietnamese salad roll, fruit salad, dessert square

Teriyaki Chicken | teriyaki glazed chicken breast, lima bean salad, mixed greens salad with shiitake mushroom dressing, vietnamese salad roll, fruit salad, dessert square

INTERNATIONAL WRAPS | 6.95 | 1 wrap each

Good Nature Vegetarian | monterey jack, cucumbers, tomatoes, chickpea hummus, spinach tortilla **V**

Mexican Chicken | cilantro, mole sauce, cheddar, red onion, green pepper, jalapeño, flour tortilla

Thai Beef | sirloin beef, carrots, cabbage, red onion, mushroom, green & red pepper, sweet chili sauce, tomato tortilla

Italian | ham, pepperoni, salami, onion, roasted green pepper, mozzarella, dijon mustard, tomato tortilla

CLASSIC WRAPS | 6.95 | 1 wrap each

all with green leaf lettuce, with salsa, sour cream and guacamole dips

Good Nature Vegetarian | monterey jack, sprouts, cucumber, tomato, guacamole, spinach tortilla **V**

Smoked Turkey | havarti cheese, tomato, cranberry orange spread, tomato tortilla

Black Forest Ham | emmental, tomato, mustard, flour tortilla

Roast Sirloin Beef | cheddar, tomato, bistro sauce, spinach tortilla

Office Club | marinated chicken breast, back bacon, emmental, tomato, dijon mayonnaise, flour tortilla

BUILD YOUR OWN SANDWICH | 9.95 | 2 each

assorted breads and rolls, lettuce, tomato, pickle spears, condiments

Meats | black forest ham, roast sirloin of beef, genoa salami, smoked turkey, grilled chicken breast

Cheeses | swiss emmental, canadian cheddar

SUPREME BOX LUNCH | 12.95 | min 9

gourmet sandwich, side salad of your choice (1 choice per 9 boxes), fresh fruit salad, gourmet cookie | with eco-friendly cutlery and a napkin | all sandwiches dressed with leaf lettuce

Black Forest Ham | emmental, tomato, mustard, montreal light rye

Corned Beef | emmental, russian mayo, montreal light rye

Roast Sirloin Beef | cheddar, tomato, bistro sauce, 9-grain ciabatta

Albacore Tuna | celery, herbed dressing, san francisco sourdough

Good Nature Vegetarian | monterey jack, sprouts, cucumber, tomato, guacamole, natural 8-grain bread **V**

The Office Club | marinated chicken breast, back bacon, emmental, tomato, dijon mayo, san francisco sourdough

Smoked Turkey | havarti cheese, tomato, cranberry orange spread, NY potato bread

SALAD SELECTION | one salad choice per 9 boxes

- Marinated Vegetables **GF**
- Quinoa **GF**
- Young Mixed Greens **GF**
- Thai Noodle
- Russian Potato
- Spinach Salad **GF**
- Roasted Beets & Mandarin **GF**
- Tuscan Pasta
- Caesar
- Lima Bean **GF**
- Greek **GF**
- Bountiful Broccoli Salad **GF**

GF bread available to substitute any sandwich

WORKING LUNCHEON SAMPLER | per person | 16.95 | min 9

Samplers include a tray of sandwiches or wraps, corresponding side dish, fruit tray, your choice of side salad, cookie tray

ARTISAN DELI

artisan deli sandwich tray, artisan side dish [cornichons, pearl onions, sweet pickled vegetables]

FRENCH BISTRO

french bistro sandwich tray, bistro side dish [pickled vegetables, herbed cheese spread, gourmet crackers]

ITALIAN TRATTORIA

italian ciabatta sandwich tray, italian side dish [kalamata olives, roasted red peppers, artichoke hearts]

NY DELI

NY deli sandwich tray, NY side dish [kosher dill pickle spears, red and yellow peppers, pickled baby corn]

CLASSIC WRAPS

classic wrap tray, bistro side dish [pickled vegetables, herbed cheese spread, gourmet crackers]

INTERNATIONAL WRAPS

international wrap tray, NY side dish [kosher dill pickle spears, red and yellow peppers, pickled baby corn]

SALAD SELECTION | choice of one

- Marinated Vegetables **GF**
- Quinoa **GF**
- Young Mixed Greens **GF**
- Thai Noodle
- Russian Potato
- Spinach Salad **GF**
- Roasted Beets & Mandarin **GF**
- Tuscan Pasta
- Caesar
- Lima Bean **GF, VG**
- Greek **GF**
- Vegetable Tray **GF**
- Bountiful Broccoli Salad **GF**

MEAL SALADS | per person | min 9 |

PAN ASIAN SALAD | 8.50

young mixed greens, grilled chicken breast, julienne of carrots, rice noodles, sesame seeds, pan asian dressing **GF***

SANTA FE SALAD | 8.50

young mixed greens, beef sirloin strips, peppers, onions, tomatoes, corn, chipotle dressing **GF***

CLASSIC CHICKEN CAESAR SALAD | 8.50

hearts of romaine, roasted chicken, garlic croutons, grated parmesan cheese, caesar dressing

CHICKEN COBB | 8.50

young mixed greens, diced roasted chicken, boiled egg, avocado, tomatoes, bacon, swiss or ranch dressing **GF***

TUNA COBB SALAD | 8.50

young mixed greens, tuna, bacon, tomatoes, avocado, boiled egg, swiss dressing **GF***

DIVA SALAD | 8.95

butter lettuce, mandarins, strawberries, grapes, dried cranberries, roasted almonds, goat cheese, raspberry dressing **GF***

SIDE SALADS | per person | min 9 |

RUSSIAN POTATO | 4.50

potatoes, carrots, peas, boiled eggs, dill pickles, mayonnaise dressing

CAESAR | 4.50

hearts of romaine, garlic croutons, shaved parmesan, caesar dressing

LIMA BEAN SALAD | 4.50

lima beans, corn, cucumbers, tomato, basil, red kidney beans **GF VG**

MARINATED VEGETABLES | 3.75

cauliflower, zucchini, mushrooms, carrots, celery, red onions, parsley vinaigrette **GF VG**

THAI NOODLE | 3.75

rice noodles, celery, red and green peppers, carrots, red onion, thai vinaigrette, sesame seeds **VG**

YOUNG MIXED GREENS | 3.75

fresh field mix, cucumbers, grape tomatoes, belgian endive, raspberry or swiss dressing **GF**

TUSCAN PASTA | 4.50

roasted vegetables, extra virgin olive oil, fresh basil, balsamic vinegar

FRUIT SALAD | 4.50

diced seasonal fresh fruit **GF VG**

ROASTED BEET & MANDARIN | 4.50

beets, red onions & mandarins in a vinaigrette **GF**

Most salads are available GF* on request

GREEK VILLAGE | 4.50

cucumbers, ripe tomatoes, red & green peppers, red onions, feta, kalamata olives, garlic & oregano dressing **GF**

QUINOA SALAD | 4.50

quinoa, zucchini, red & green peppers, sunflower seeds, dried cranberries, fresh parsley **GF VG**

SPINACH SALAD | 4.50

toasted almonds, sliced white mushrooms, mandarin oranges, strawberries, swiss yogurt dressing **GF**

BOUNTIFUL BROCCOLI SALAD | 4.50

broccoli, red apple, sunflower seeds, red onions, dried cranberry, honey cream dressing **GF**



SOUPS | per person | min 12 |

All soups are served with crackers.

HEARTH & COOP | old-fashioned chicken noodle | 4.50

FARM & MILL | alberta prime beef & barley | 4.50

HARVEST & SPICE | roasted butternut squash | 4.50 **GF**

FIRENZE | cream of tomato florentine | 4.50 **GF V**

HOT LUNCH

All Hot Lunches include

- rustic rolls and butter (unless otherwise specified)
- choice of salad
- a sweets tray
- set-up/drop-off
- eco-friendly disposable plates, cutlery, napkins
- linen for buffet table (available upon request)

CHICKEN | per person | min 12 |

PARIS | old-style rotisserie | 15.95

spit-roasted quarter chicken, seasoned with a special blend of herbs and spices, served with your choice of rice, whipped potatoes or roasted potatoes and a bouquet of vegetables **GF***

ATHENA | chicken souvlaki | 16.95

skewers of grilled chicken, seasoned with oregano and spices, served with greek rice, accompanied by flat bread and tzatziki sauce **GF***

DELHI | butter chicken | 17.95

chicken tenders in a curried tomato cream sauce with basmati rice and aloo gobi mutter (potatoes, cauliflower and green peas, seasoned with sabji masala), with naan bread **GF***

BEEF | per person | min 12 |

DUBLIN | shepherd's pie | 15.95

savoury ground beef, carrots, peas and corn layered with whipped potatoes and baked with cheddar cheese **GF***

BUDAPEST | hungarian goulash | 15.95

beef stew with onions, seasoned with paprika and hungarian-style spices, served on butter spaetzle **GF***

ODESSA | beef stroganoff | 21.95

beef tenderloin with onions and mushrooms in a rich burgundy sauce, laced with sour cream, served with your choice of pasta or rice, accompanied by a bouquet of fresh vegetables

In addition to our delicious, regularly available soups, hot lunches and desserts, check our **Monthly Creations** each month for exciting new items.

GF* excluding baked goods



PASTA | per person | min 12 |

ROMA | chicken alfredo | 15.95

chicken breast, penne, peas, mushrooms, creamy sauce, garlic toast

NAPOLI | classic meat lasagna | 15.85

[sold by the pan in increments of 6]

ground beef, ricotta, mozzarella, tomato basil sauce, garlic toast

VEGETARIAN | per person |

The following can be ordered as an add-on in conjunction with another hot lunch order, otherwise a minimum of 12 applies.

MILE-HIGH MUSHROOM | portobello stack | 15.95

goat cheese and spinach, served with basmati rice

VG option available on request **V GF***

TEHRAN | baked falafel | 15.95

chickpea patties with hummus and tahini sauce, served with basmati rice and roasted mediterranean vegetables, accompanied by flat bread with tzatziki **V**

HAN DYNASTY | tofu asian stir-fry | 15.95

seasoned bites of tofu with vegetables julienne in a tangy sauce, served over fried rice or noodles **VG**

VIENNA | vegetable strudel | 15.95

flaky pastry, grilled mediterranean vegetables, artichoke hearts, black olives, fontina cheese **V**

Choices of Salad:

- Marinated Vegetables **GF**
- Quinoa **GF**
- Young Mixed Greens **GF**
- Thai Noodle
- Russian Potato
- Spinach Salad **GF**
- Bountiful Broccoli Salad **GF**
- Roasted Beets & Mandarin **GF**
- Tuscan Pasta
- Fruit Salad **GF**
- Caesar
- Lima Bean **GF**
- Greek **GF**

SNACKS | SWEET SENSATIONS | per person | min 9 |

FLAVOURED YOGURT | 2.75 | 100g GF

NATURE VALLEY GRANOLA BARS | 2.95 | bar
cinnamon, peanut butter, oats & honey, roasted almond, oats & dark, fruit & nut (selection may vary)

FRESH BAKED FRUIT BREAD | 3.95 | slice
banana, zucchini, cranberry, carrot

LOW-FAT COFFEE CAKES | 3.95 | slice
marble, raspberry swirl, cranberry

GOURMET CHOCOLATE CROISSANT | 3.95 | piece
tempting treats filled with rich chocolate

SWEETS TRAY | 2.95 | 1.5 each
tarts, brownies, squares, fresh fruit garnish (selection may vary)

FRENCH PASTRY TRAY | 4.75 | 2 pieces
sumptuous treats created by our pastry chef

10" CELEBRATION CAKE | 36.00 | each
chocolate or vanilla, frosted to your specifications.
order/cancel by 12:00 noon 2 business days prior to delivery

GOURMET COOKIE TRAY | 1.50 | each
oatmeal raisin, chocolate chip, macadamia nut, double chocolate

FRESH FRUIT TRAY | 4.25
sliced seasonal fresh fruit (selection may vary) [pineapple, cantaloupes, honeydew, strawberries, kiwi, oranges, watermelon] **GF**

FRESH FRUIT SALAD | 4.50
diced seasonal fresh fruit (selection may vary) [pineapple, cantaloupe, honeydew, grapes, watermelon, oranges, strawberries and kiwi.] **GF**

DOMESTIC CHEESE & FRUIT TRAY | 5.75
assorted gourmet crackers **GF***

MARKET FRESH VEGETABLE TRAY | 3.75
seasonal vegetables (selection may vary) [carrots, zucchini, celery, broccoli, cauliflower, red and green peppers, cucumbers, cherry tomatoes], fine herb dip (dip is not GF) **GF**

TORTILLA CHIPS | 3.75
salsa, guacamole, sour cream

GF* excluding baked goods/crackers



HOT & COLD DRINKS | each |

COFFEE SERVICE | 23.75 | 12 CUPS
each dispenser contains 12 cups of 100% arabica coffee

COFFEE SERVICE | 49.50 | 25 CUPS
each dispenser contains 25 cups of 100% arabica coffee

HOT TEA SERVICE | 23.75
each dispenser serves 12 cups of hot water, assorted tea bags

BOTTLED WATER | 2.25 | 500ml

SOFT DRINKS | 2.25 | 355ml
coke, diet coke, sprite, ginger ale, etc.

SAN PELLEGRINO SOFT DRINKS | 2.25 | 330ml

SAN PELLEGRINO SPARKLING WATER | 2.50 | 250ml

ASSORTED FRUIT JUICES | 2.50 | 300ml
apple, orange, grapefruit, cranberry, tomato, V-8



15+ Years of
Experience

Fresh Quality Food

Menu Variety

Punctual Delivery



OfficeGourmetCatering.com | 403.256.9344

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Office Gourmet is an operating division of Cravings Market Restaurant