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
• Small order delivery charge [orders under $150] | add $20
• Coffee/tea equipment pick up | $17
  (waived when ordered in conjunction with a hot breakfast or hot lunch order)
• Hot food service charge | 18%, up to $60
  (whichever is less)

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 weekend deliveries

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

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

<table>
<thead>
<tr>
<th>Breakfast Box</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Price</strong></td>
</tr>
<tr>
<td><strong>11.50</strong></td>
</tr>
</tbody>
</table>

## Continental Breakfast

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>10.25</strong></td>
<td>danishes, croissants, muffins, fresh fruit tray, yogurt dip, natural preserves, marmalade, butter</td>
<td></td>
</tr>
</tbody>
</table>

## Low-Fat Coffee Cakes

<table>
<thead>
<tr>
<th>Price</th>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>4.50</strong></td>
<td>1 piece each</td>
<td>marble, raspberry swirl, cranberry</td>
</tr>
</tbody>
</table>

## Fresh from the Bakery

<table>
<thead>
<tr>
<th>Price</th>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>5.75</strong></td>
<td>1 piece each</td>
<td>muffins, croissants, danishes, fresh fruit garnish, butter, marmalade, natural preserves</td>
</tr>
</tbody>
</table>

## Hot Breakfast

### Signature Sandwiches

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>ARTISAN DELI</strong></td>
<td><strong>8.50</strong> per person</td>
<td>all with green leaf lettuce</td>
</tr>
<tr>
<td>Black Forest Ham</td>
<td>emmental, tomato, deli mustard, swiss light rye</td>
<td></td>
</tr>
<tr>
<td>Roast Beef Sirloin</td>
<td>tomato, bistro sauce, cheddar, swiss light rye</td>
<td></td>
</tr>
<tr>
<td>West Coast Salmon</td>
<td>light cream cheese, san francisco sourdough</td>
<td></td>
</tr>
<tr>
<td>Albacore Tuna</td>
<td>celery, herbed dressing, san francisco sourdough</td>
<td></td>
</tr>
<tr>
<td>Good Nature Vegetarian</td>
<td>monterey jack, sprouts, cucumber, tomato, guacamole, natural 8-grain bread</td>
<td></td>
</tr>
<tr>
<td>Danish Brie Cheese</td>
<td>salt &amp; caraway stick</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>ITALIAN TRATTORIA</strong></td>
<td><strong>8.50</strong> per person</td>
<td>all with green leaf lettuce on italian ciabatta, multigrain and panini buns</td>
</tr>
<tr>
<td>Prosciutto</td>
<td>goat cheese spread, tomato</td>
<td></td>
</tr>
<tr>
<td>Ham</td>
<td>pesto aioli, provolone</td>
<td></td>
</tr>
<tr>
<td>Genoa Salami</td>
<td>sun-dried tomato spread, mozzarella</td>
<td></td>
</tr>
<tr>
<td>Chicken Breast</td>
<td>pesto aioli, mozzarella</td>
<td></td>
</tr>
<tr>
<td>Mortadella</td>
<td>mozzarella, tomato, artichoke aioli</td>
<td></td>
</tr>
<tr>
<td>Capicello</td>
<td>mozzarella, tomato, djon mayonnaise</td>
<td></td>
</tr>
<tr>
<td>Vegetarian</td>
<td>roasted vegetable, pesto aioli, mozzarella</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>THE PRESTIGE</strong></td>
<td><strong>11.50</strong> per person</td>
<td>Beef Brisket</td>
</tr>
<tr>
<td>BBQ Pork</td>
<td>cola bbq sauce, arugula, swiss cheese, whole wheat baguette</td>
<td></td>
</tr>
<tr>
<td>Greek Goddess</td>
<td>roasted vegetables, goat cheese, grain baguette</td>
<td></td>
</tr>
<tr>
<td>Tuna Salad</td>
<td>lettuce, monterrey jack cheese, ciabatta bread</td>
<td></td>
</tr>
<tr>
<td>Tandoori Chicken</td>
<td>spicy carrot chutney, jalapeño pepper, white baguette</td>
<td></td>
</tr>
<tr>
<td>Salmon</td>
<td>dill cream cheese spread, lemon zest, arugula, multigrain bagel</td>
<td></td>
</tr>
<tr>
<td>Asian Sub</td>
<td>ginger chicken, asian-style dressing, napa cabbage, carrots, fresh basil, white baguette</td>
<td></td>
</tr>
</tbody>
</table>

## South of Two Borders Breakfast

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BURRITOS</strong></td>
<td><strong>15.00</strong> per wrap</td>
<td>tortilla, scrambled eggs, chorizo sausage (V option available), bell peppers, jack cheese, fresh cilantro; hash browns, fresh fruit tray, yogurt dip</td>
</tr>
</tbody>
</table>

## South of Two Borders Breakfast Sandwich

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>9.25</strong></td>
<td>1 sandwich each</td>
<td>egg, cheese, sausage or bacon (V option available), english muffin, fresh fruit tray, yogurt dip</td>
</tr>
</tbody>
</table>

## Complement your breakfast:

- French Toast
- Buttermilk Pancakes

**Prices per person unless otherwise stated | GST not included**
### Signature Sandwiches & Wraps

**Scandinavian Sandwiches** | 7.50 | 3 pieces each
---
All served open-faced on sliced baguettes
- Smoked Salmon
- Montreul Smoked Meat
- Black Forest Ham
- Albacore Tuna
- Roast Sirloin Beef
- Good Nature Vegetarian

**Cruisy Cocktail Buns** | 7.50 | 2 pieces each
---
All garnished with raw vegetables and cheese sticks.
- Prosciutto Ham
- Black Forest Ham & Swiss
- Good Nature Vegetarian
- Roast Sirloin Beef
- Albacore Tuna

**Finger Sandwiches** | 6.75 | 4 triangles each
---
All with green leaf lettuce and special dressing
- Roast Sirloin Beef
- Albacore Tuna
- Smoked Turkey
- Deli Egg

**French Bistro** | 8.50 | 1.25 sandwich each
---
All with green leaf lettuce, tomato and aioli on fluted baguettes
- Smoked Turkey
- Deli Egg
- Albacore Tuna
- Vegetarian with Brie

**International Wraps** | 8.00 | 1 wrap each
---
Good Nature Vegetarian | 7-10 pieces each
- Roast Sirloin Beef
- Good Nature Vegetarian
- Smoked Turkey
- Deli Egg

**Classic Wraps** | 8.00 | 1 wrap each
---
All with green leaf lettuce, with salsa, sour cream and guacamole dips
- Good Nature Vegetarian | 7-10 pieces each
- Roast Sirloin of Beef
- Black Forest Ham
- Italian
- Thai Beef

**Build Your Own Sandwich** | 11.50 | 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

### Gourmet Lunch Combinations

**Gourmet Bag Lunch** | 11.50 | min 9
---
Gourmet sandwich, whole fresh fruit, dessert square | with an eco-friendly napkin, all sandwiches dressed with green leaf lettuce
- Black Forest Ham
- Corned Beef
- Roast Sirloin Beef
- Albacore Tuna
- Good Nature Vegetarian
- Smoked Turkey

**Executive Bento Boxes** | 20.75 | 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 (VG option available upon request)
- Salmon | Maple glazed salmon, lime bean salad, mixed greens salad with lemon dill dressing, Vietnamese salad roll, fruit salad, dessert square
- Teriyaki Chicken | Teriyaki glazed chicken breast, lime bean salad, mixed greens salad with shiitake mushroom dressing, Vietnamese salad roll, fruit salad, dessert square

**Supreme Box Lunch** | 15.00 | min 9
---
Gourmet sandwich, side salad of your choice (1 choice per 8 boxes), fresh fruit salad, gourmet cookie | with eco-friendly cutlery and a napkin, all sandwiches dressed with leaf lettuce
- Black Forest Ham
- Corned Beef
- Roast Sirloin Beef
- Albacore Tuna
- Good Nature Vegetarian
- Smoked Turkey

**Salad Selection** | one salad choice per 9 boxes
---
Marinated Vegetables GF | Roasted Beets & Mandarin GF
Quinoa GF | Tuscan Pasta
Young Mixed Greens GF | Caesar
Thai Noodle | Lime Bean GF
Russian Potato | Greek GF
Spinach Salad GF | Bountiful Broccoli Salad GF

GF bread available to substitute any sandwich

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*Prices per person unless otherwise stated | GST not included*
### Working Luncheon Sampler

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
<th>Min</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Samplers include a tray of sandwiches or wraps, corresponding side dish,</td>
<td>19.50</td>
<td>9</td>
<td></td>
</tr>
<tr>
<td>fruit tray, your choice of side salad, cookie tray</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

#### 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]

#### N.Y. Deli

N.Y. deli sandwich tray, N.Y. 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, N.Y. 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

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
<th>Min</th>
</tr>
</thead>
<tbody>
<tr>
<td>PAN ASIAN SALAD</td>
<td>9.75</td>
<td>9</td>
</tr>
<tr>
<td>SANTA FE SALAD</td>
<td>9.75</td>
<td>9</td>
</tr>
<tr>
<td>CLASSIC CHICKEN CAESAR SALAD</td>
<td>9.75</td>
<td>9</td>
</tr>
</tbody>
</table>

### Side Salads

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
<th>Min</th>
</tr>
</thead>
<tbody>
<tr>
<td>RUSSIAN POTATO</td>
<td>5.25</td>
<td>9</td>
</tr>
<tr>
<td>CAESAR</td>
<td>5.25</td>
<td>9</td>
</tr>
<tr>
<td>LIMA BEAN SALAD</td>
<td>5.25</td>
<td>9</td>
</tr>
<tr>
<td>MARINATED VEGETABLES</td>
<td>4.25</td>
<td>9</td>
</tr>
<tr>
<td>THAI NOODLE</td>
<td>4.25</td>
<td>9</td>
</tr>
<tr>
<td>YOUNG MIXED GREENS</td>
<td>4.25</td>
<td>9</td>
</tr>
<tr>
<td>TUSCAN PASTA</td>
<td>5.25</td>
<td>9</td>
</tr>
<tr>
<td>FRUIT SALAD</td>
<td>5.25</td>
<td>9</td>
</tr>
<tr>
<td>ROASTED BEET &amp; MANDARIN</td>
<td>5.25</td>
<td>9</td>
</tr>
</tbody>
</table>

Most salads are available GF* on request

### Prices

Prices per person unless otherwise stated | GST not included
**SOUPS** | per person | min 12 |
--- | --- | ---
All soups are served with crackers.

**HEARTH & COOP** | old-fashioned chicken noodle | 5.25

**FARM & MILL** | alberta prime beef & barley | 5.25

**HARVEST & SPICE** | roasted butternut squash | 5.25 GF

**FIRENZE** | cream of tomato florentine | 5.25 GF V

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**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 | 18.25
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 | 19.50
skewers of grilled chicken, seasoned with oregano and spices, served with greek rice, accompanied by flat bread and tzatziki sauce **GF***

**DELHI** | butter chicken | 20.75
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 | 18.25
savoury ground beef, carrots, peas and corn layered with whipped potatoes and baked with cheddar cheese **GF***

**BUDAPEST** | hungarian goulash | 18.25
beef stew with onions, seasoned with paprika and hungarian-style spices, served on butter spaetzle **GF***

**ODESSA** | beef stroganoff | 25.25
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

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**VEGETARIAN** | per person |
--- | ---

**MILE-HIGH MUSHROOM** | portobello stack | 18.25
[sold by the pan in increments of 6]
goose cheese and spinach, served with basmati rice, **VG** option available on request **V GF**

**TEHRAN** | baked falafel | 18.25
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 | 18.25
seasoned bites of tofu with vegetables julienne in a tangy sauce, served over fried rice or noodles **VG**

**VIENNA** | vegetable strudel | 18.25
flaky pastry, grilled mediterranean vegetables, artichoke hearts, black olives, fontina cheese **V**

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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
SNACKS | SWEET SENSATIONS | per person | min 9 |

**FLAVOURED YOGURT | 3.25 | 100g GF**

**NATURE VALLEY GRANOLA BARS | 3.50 | bar**
cinnamon, peanut butter, oats & honey, roasted almond, oats & dark, fruit & nut (selection may vary)

**FRESH BAKED FRUIT BREAD | 4.50 | slice**
banana, zucchini, cranberry, carrot

**LOW-FAT COFFEE CAKES | 4.50 | slice**
marble, raspberry swirl, cranberry

**GOURMET CHOCOLATE CROISSANT | 4.50 | piece**
tempting treats filled with rich chocolate

**SWEETS TRAY | 3.50 | 1.5 each**
tarts, brownies, squares, fresh fruit garnish (selection may vary)

**FRENCH PASTRY TRAY | 5.50 | 2 pieces**
sumptuous treats created by our pastry chef

**10" CELEBRATION CAKE | 41.50 | each**
chocolate or vanilla, frosted to your specifications.
*order/cancel by 12:00 noon 2 business days prior to delivery*

**GOURMET COOKIE TRAY | 1.75 | each**
oatmeal raisin, chocolate chip, macadamia nut, double chocolate

**FRESH FRUIT TRAY | 5.00**
sliced seasonal fresh fruit (selection may vary) [pineapple, cantaloupes, honeydew, strawberries, kiwi, oranges, watermelon] GF

**FRESH FRUIT SALAD | 5.25**
diced seasonal fresh fruit (selection may vary) [pineapple, cantaloupe, honeydew, grapes, watermelon, oranges, strawberries and kiwi.] GF

**DOMESTIC CHEESE & FRUIT TRAY | 6.50**
assorted gourmet crackers GF*

**MARKET FRESH VEGETABLE TRAY | 4.25**
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 | 4.25**
salsa, guacamole, sour cream

*excl. GF* excluding baked goods/crackers

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**HOT & COLD DRINKS**

**COFFEE SERVICE | 27.25 | 12 CUPS**
each dispenser contains 12 cups of 100% arabica coffee

**COFFEE SERVICE | 57.00 | 25 CUPS**
each dispenser contains 25 cups of 100% arabica coffee

**HOT TEA SERVICE | 27.25**
each dispenser serves 12 cups of hot water, assorted tea bags

**BOTTLED WATER | 2.50 | 500ml**

**SOFT DRINKS | 2.50 | 355ml**
coke, diet coke, sprite, ginger ale, etc.

**SAN PELLEGRINO SOFT DRINKS | 2.50 | 330ml**

**SAN PELLEGRINO SPARKLING WATER | 3.00 | 250ml**

**ASSORTED FRUIT JUICES | 3.00 | 300ml**
apple, orange, grapefruit, cranberry, tomato, V-8

Prices per person unless otherwise stated | GST not included
Office Gourmet Catering

15+ Years of Experience

Fresh Quality Food

Menu Variety

Punctual Delivery

OfficeGourmetCatering.com | 403.256.9344
7207 Fairmount Dr SE, Calgary, AB T2H 0X6
Office Gourmet is an operating division of Cravings Market Restaurant