

G TRAITEUR
CATERING

Catering Menu



Breakfast Packages

Minimum 20 people - pricing per person

Continental \$17/pp

- Assorted mini viennoiserie (2pp)
- Bagel bites with cream cheese (half pp)
- Yogurt cups (1pp)
- Gourmet Coffee (Milker, creamer, sugar, stir sticks, disposable cups included)
- Orange juice (1pp)



Continental Deluxe \$25/pp

- Assorted mini viennoiserie (2pp)
- Bagel bites with cream cheese (half pp)
- Healthy muffin (1pp)
- Yogurt cups (1pp)
- Seasonal sliced fruit (3pcs)
- Canadian cheddar cheese (3pcs)
- Coffee (Milker, creamer, sugar, stir sticks, disposable cups included)
- Orange juice (1pp)



Hot Breakfast \$32/pp

- Assorted mini morning baked goods (2pp)
- Bagel bites with cream cheese (half pp)
- Scrambled eggs
- Breakfast sausage (2pp)
- Canadian bacon (3pp)
- Home style breakfast potatoes
- Seasonal sliced fruit
- Coffee (Milker, creamer, sugar, stir sticks, disposable cups included)
- Orange juice (1pp)



The Lunch box

Minimum 10 people

Choice of gourmet sandwich or wraps, spring mix garden salad, salad of the day, dessert of the day.

Wrap \$23

Turkey

Sliced turkey, provolone cheese, salad, mustard

Tuna Mango

Tuna, mango salsa, salad, mayo

Grilled Vegetables

Seasoned grilled eggplants, zucchini, peppers, carrots, salad, pesto

Grilled Chicken Caesar

Grilled marinated chicken, Parmesan cheese, salad, Caesar dressing



Panini \$23

Italian Sausage (+\$2)

Grilled mild Italian sausage, Provolone cheese, Giardiniera, mustard

Breaded Chicken

Breaded chicken, mild provolone cheese, salad, sauce, spicy mayo

Prosciutto & Bocconcini

Prosciutto di Parma, bocconcini, tomatoes, spicy mayo,

Steak & Cheese (+\$2)

Tenderloin steak, sautéed onion, provolone cheese, spicy mayo



Salad Meals

Minimum 10 people



Spinach \$16

Baby spinach, arugula, sliced strawberries, crumbled feta, candied walnuts, balsamic vinaigrette



California \$16

Mixed greens, sliced avocado, cashews, orange slices, crumbled goat cheese, citrus vinaigrette



Asian \$16

Romaine lettuce, shredded carrots, shredded red cabbage, edamame beans, cashews, rice noodles, Thai dressing



Grilled Chicken \$20

Romaine lettuce, grilled marinated chicken, cherry tomato, sliced avocado, crumbled goat cheese, citrus vinaigrette



Chicken Caesar \$20

Romaine lettuce, grilled marinated chicken, Canadian bacon, crostini, shaved Parmigiano, Caesar dressing



Grilled Salmon \$23

Romaine lettuce, grilled Atlantic salmon, sliced cucumber, red onion, maple vinaigrette

Hot Buffet Packages

Minimum 10 people - pricing per person

**All packages may be modified upon request, contact us today to create your personalized package.*



Hot Buffet 1 \$32/pp

- Spring mix garden salad
- Chicken (choices of sauce: Piccata, woodland mushroom, white wine, Cacciatore)
- Grilled seasonal vegetables
- Oven-roasted potatoes
- Dessert



Hot Buffet 2 \$46/pp

- Spring mix garden salad
- Salad of the day
- Choice of pasta
- Homemade focaccia
- Grilled seasonal vegetables
- Oven roasted potatoes
- Chicken (choices of sauce: Piccata, woodland mushroom, white wine, Cacciatore)
- Fish: Grilled salmon (choices of sauces: mango salsa, maple syrup, olive oil, and fine herbs, citrus sauce, Bruschetta) or Mediterranean Cod: Mediterranean sauce)
- Dessert

Hot Buffet Packages

(Minimum 10 people)

**All packages may be modified upon request, contact us today to create your personalized package.*



Hot Buffet 3 \$36/pp

- Spring mix garden salad
- Grilled seasonal vegetables
- Oven roasted potatoes
- Braised Beef
- Dessert



Hot Buffet 4 \$56/pp

- Spring mix garden salad
- Salad of the day
- Choice of Pasta
- Homemade focaccia
- Grilled seasonal vegetables
- Oven roasted potatoes
- Braised Beef
- Fish (Grilled salmon: mango, maple syrup, olive oil and herbs, citrus sauce - Mediterranean Cod: mediterranean sauce)
- Dessert

Cold Buffet Packages

(Minimum 10 people)

**All packages may be modified upon request, contact us today to create your personalized package.*



Cold Buffet 1 \$23/pp

- Spring mix garden salad
- Salad of the day
- Choice of sandwiches
- Dessert



Cold Buffet 2 \$32/pp

- Spring mix garden salad
- Salad of the day
- Homemade focaccia
- Crudity and dip
- Cheddar cheese board
- Choice of sandwiches
- Dessert

Cold Platters

(Platter for 10 people)

Garden salad \$60

Spring mix salad, cherry tomatoes, cucumbers, Italian vinaigrette

Arugula garden salad \$70

Baby arugula salad, cherry tomatoes, sliced cucumbers, Italian vinaigrette

Beet salad \$75

Marinated beets, sliced oranges, candied walnuts, crumbled goat cheese, citrus vinaigrette

Classic Cesar salad \$80

Romain lettuce, Canadian bacon, crostini, shaved Parmigiano, Caesar dressing

Greek village salad \$80

Tomato wedges, cucumbers, red onions, crumbled feta cheese, Mediterranean mixed olives, Greek vinaigrette

Fennel salad \$80

Shaved fennel, arugula, sliced oranges, citrus vinaigrette

Caprese salad \$90

Cherry tomatoes, bocconcini, pesto dressing

Crudity and dip \$55

Assortment of seasonal vegetables with homemade dip

Seasonal fruit \$60

Sliced seasonal fruits

Grilled vegetables \$65

Grilled eggplants, zucchini, colored pepper, onions

Cold Platters

(Minimum 10 people)

Atlantic smoked salmon \$90

Atlantic smoked salmon, capers, red onion, lemon wedges, crostini, extra virgin olive oil

Assorted fine cheeses \$100

Assortment of fine cheese (5pp), grapes, dried fruits, and crostini

Gourmet sandwiches \$120

Variety of gourmet sandwiches – Chefs' choice

Assorted fine cheeses & charcuteries \$180

Assortment of fine cheeses (5pp), Italian charcuteries, grapes, dried fruit, and crostini



Hot Platters

(Minimum 10 people)

Beef

Beef and broccoli	\$ 120.00
Braised beef	\$ 150.00
Short rib	\$ 280.00
Bacon wrapped Medallion 4oz.	\$ 300.00
Filet mignon 8oz.	\$ 320.00

Chicken

Chicken Milanese	\$ 130.00
Chicken parmigiana	\$ 140.00
General Tao	\$ 140.00
Grilled chicken breast (Sauce: Piccata, mushroom, white wine, Cacciatore)	\$ 130.00
Chicken scallopini with lemon sauce	\$ 130.00
Stuffed chicken breast with goat cheese and spinach	\$ 145.00

Veal

Veal roast	\$ 180.00
Veal scallopini woodland mushrooms sauce	\$ 160.00
Veal portofolio (prosciutto di Parma, provolone, spinach)	\$ 160.00
Veal ossobuco	\$ 220.00
Veal chops	\$ 300.00

Hot Platters

(Minimum 10 people)

Pork

Peperonata	\$ 125.00
Pork ossobuco	\$ 135.00
Pork tenderloin	\$ 135.00
Nagano Pork chop	\$ 160.00
Pork Roast	\$ 200.00

Fish & Seafood

Sautéed tiger shrimp	\$ 140.00
Fried calamari	\$ 130.00
Mediterranean cod	\$ 200.00
Grilled salmon	\$ 230.00
Mussels Marina	\$ 150.00
Grilled octopus	Market price

Lamb

Braised Lamb shanks	\$ 240.00
Oven-roasted lamb	\$ 240.00

Pasta

Mac n cheese	\$ 130.00
Cavatelli with homemade tomato sauce and fresh basil	\$ 120.00
Penne Bolognese	\$ 130.00
Fazoletti with cheese and spinach	\$ 140.00
Cannelloni	\$ 130.00
Cheese tortellini (Rosé sauce)	\$ 130.00
Additional sauce: pesto-alfredo-arrabbiata	
Orecchiette with sautéed rapini and Italian crumbled sausage	\$ 140.00

Hot Platters

(For 10 people)

Pasta

Lasagna mixed cheese

Half pan \$ 55.00

Full pan \$ 100.00

Lasagna Bolognese

Half pan \$ 60.00

Full pan \$ 110.00

Eggplant parmigiana

Half pan \$ 60.00

Full pan \$ 110.00

Sides

Oven roasted potatoes

\$ 60.00

Spun garlic potatoes

\$ 60.00

White rice

\$50.00

Grilled vegetables

\$ 80.00



Canapes

10 pieces/person \$30.00
(Minimum 10 people)

Vegetarian / Vegan

Risotto arancini
Caprese skewer
Spanakopita
Mac n cheese bite
Bruschetta
Focaccia
Veggie spring roll
Mushroom trilogy tart
Avocado toast bite

Meats

General Tao bite
Angus beef skewer
Shaved beef crostini with chimichurri
Fried Sausage bite
Pulled pork crostini
Fried wonton
Meatball & marinara sauce

Seafood

Grilled shrimp cocktail
Shrimp cocktail (1pp)
Tuna tataki
Salmon tartare
Smoked salmon and mango crostini
Crab cake bite

*Additional options available upon request



Other items

Desserts - Platter for 10 people

Belgium chocolate Brownie	\$ 60.00
Sicilian mini cannoli (2pp)	\$ 60.00
Dulce de leche cake	\$ 90.00
Limoncello cake	\$ 90.00
Ferrero Rocher cake	\$ 100.00
Seasonal fruit platter	\$ 60.00

*Additional options available upon request

Beverages

Spring water bottle	\$ 3.50
Soft drinks	\$ 3.50
Gourmet coffee, tea, and hot chocolate	\$ 3.50
Juice (cranberry, apple, grapefruit, orange, grape)	\$ 3.50
Sparkling water	\$ 3.50

*Additional options available upon request



Other items

Other services

Waiters, chefs, bartenders

Bar service

Delivery fee

Equipment rental

Event space

Upon request

Upon request

Upon request

Upon request

Upon request



Disclaimer

To ensure your complete satisfaction, please note the following criteria:

- Minimum 4 days' notice to place your order.
- All orders must be paid in full no later than the event date.
- All pricing is subject to change without notice.
- Applicable taxes must be added to the subtotal.
- Cancellation policies will be stipulated at the end of every quote or invoice.
- All sales are final.