Our talented catering culinarians have taken advantage of Flavours of Winter by creating delightfully new dishes featuring the best of the season. These delicious dishes are available for a limited time only. Contact our catering department to schedule your next event with delicious food and impeccable service. To place an order, please access our online ordering program Catertrax at: gatechcatering.catertrax.com, or call our catering office at (404) 894-1542.

Winter Catering Specials and Prices are available through February 2017.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information available upon request.

V VEGAN  V VEGETARIAN  M MINDFUL

Á LA CARTE SELECTIONS & ADD ONS

MANDARIN ORANGE POMEGRANATE YOGURT BOWL
270 cal
Greek yogurt topped with mandarin oranges, pomegranate seeds, banana cherry granola and fresh mint.
$5.99/5.39 per guest

POMEGRANATE BERRY FRENCH TOAST
180 cal  V
French toast topped with pomegranate berry compote.
$1.99/1.79 per guest

PREMIUM TAKEAWAYS

SANDWICHES

ALBUQUERQUE CHICKEN BREAST SANDWICH
360 cal  🍔
Cilantro grilled chicken breast on a multi-grain bun with salsa, olives, lettuce and tomato.
$15.00 per guest

SHRIMP SALAD SANDWICH ON PITA
270 cal  🍔
Shrimp and cage-free egg salad with celery on pita bread with lettuce and tomato.
$15.00 per guest

SUN-DRIED TOMATO BASIL FOCACCIA
360 cal  V
Focaccia bread topped with sun-dried tomato pesto, fresh mozzarella, Arugula, basil and drizzled with balsamic reduction.
$14.00 per guest

SERVED LUNCHEONS & DINNERS

ESPRESSO RUBBED TENDERLOIN OF BEEF
320 cal
Juicy beef tenderloin rubbed in espresso beans and roasted till tender, served with a sweet mango cream sauce.
$27.00 per guest

NORI-CRUSTED SALMON
210 cal
Fresh fillet of salmon glazed with a sesame soy glaze, wrapped with nori and broiled to perfection.
$28.00 per guest

PARMESAN ROASTED CHICKEN BREAST
110 cal  🍗
Roasted parmesan, black pepper and rosemary marinated chicken breast.
$22.50 per guest

EGGPLANT TAMPICO
540 cal  V
Sautéed eggplant slices in a spicy sauce, topped with Jack cheese, tomato and jalapeño.
$20.00 per guest

Consult with our catering team on adding a soup du jour to your package for an additional $2.50 per guest.
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**RECEPTIONS**

**HOT & COLD HORS D’OEUVRES**

* Sold by per dozen. Minimum order 3 dozen per order.

**LEMONY PEA MASH FRICO CUP**

35 cal \(\checkmark\)

Lemony pea mash served in a grated parmesan cheese, lemon zest and basil cups.

$6.00 per dozen

**CHICKEN & ANDOUILLE POP**

80 cal

Grilled chicken tenderloin and Andouille sausage on a skewer brushed with butter.

$20.00 per dozen

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**BEVERAGES & DESSERTS**

**PINK GRAPEFRUIT SPRITZER**

50 cal \(\checkmark\)

Fresh grapefruit juice with a splash of club soda.

$2.50 per guest

**FRUITY FETA BRUSCHETTA**

50 cal \(\checkmark\)

Fruity feta served on a basil bruschetta.

$2.00 per guest

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**FRUIT PIZZA**

60 cal \(\checkmark\)

Fresh seasonal fruit in a tender, flaky tart.

$2.00 per guest

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**HOT & COLD HORS D’OEUVRES**

* Sold by per dozen. Minimum order 3 dozen per order.

**LEMONY PEA MASH FRICO CUP**

35 cal \(\checkmark\)

Lemony pea mash served in a grated parmesan cheese, lemon zest and basil cups.

$6.00 per dozen

**LEMON TEMPTATION**

510 cal

Creamy lemon mousse topped with a sweet caramel topping, garnished with lemon and lime zest.

$3.25 per guest

**CHICKEN & ANDOUILLE POP**

80 cal

Grilled chicken tenderloin and Andouille sausage on a skewer brushed with butter.

$20.00 per dozen

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**HOT – SELECT 2**

- Chicken Meatballs 140 cal \(\checkmark\)
- Crispy Chicken Fingers 320 cal
- Assorted Petite Quiche 60 cal
- Bacon-Wrapped Scallops 30 cal
- Spanakopita 45 cal \(\checkmark\)
- Banana Pot Stickers with Chocolate Sauce 180 cal \(\checkmark\)

**COLD – SELECT 2**

- Tomato Basil Bruschetta 50 cal \(\checkmark\)
- Fruity Feta Bruschetta 100 cal \(\checkmark\)
- Goat Cheese & Honey Phyllo Cups 100 cal \(\checkmark\)
- Canapés Epicure 70 \(\checkmark\)

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**RECEPTIONS**

**APPETIZER STATION**

$22.00 per guest

Minimum group size 20

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**FRESH FRUIT TART**

120 cal \(\checkmark\)

Fresh seasonal fruit in a tender, flaky tart.

$2.00 per guest