



# TWO ENTRÉE BUFFET MENU

INCLUDES THREE SALADS, ONE VEGETABLE, TWO SIDE DISHES,  
FRESHLY BAKED DINNER ROLLS WITH BUTTER,  
UNLIMITED COFFEE & TEA SERVICE, DANTIES AND PROFITEROLES

&  
ALL DINNER BUFFET STAFF

Carved AAA Roast Baron of Beef/ Boneless Breast of Chicken  
\$45

Chef Carved Black Cherry-Port Glazed Ham and Roast Turkey  
Served with Gravy and house-made Cranberry Sauce  
\$45

Fresh Atlantic Salmon/Chef Carved AAA Prime Rib Beef  
\$58

Chef Carved AAA Prime Rib of Beef/Boneless Breast of Chicken  
\$55

## Surf & Turf Action Station

Open Flame, Chef Prepared Jumbo Prawns,  
Sautéed in a Lemon-Garlic Sauce  
Slow Roasted Beef Tenderloin  
Served with Saskatoon Berry Demi-Glace &  
Béarnaise Sauce  
Market Price

All prices are subject service charges and GST

403-855-1043

info@gtgcatering.ca

www.gtgcatering.ca





## BUFFET MENU

INCLUDES THREE SALADS, ONE VEGETABLE, TWO SIDE DISHES  
OF YOUR CHOICE, FRESH ROLLS WITH BUTTER AND

AAA Roast Baron of Beef

Served with Rich Port Gravy & Horseradish

\$40-GF

AAA Prime Rib of Beef of Alberta Beef

Served Rich Port Gravy and Horseradish

\$55-GF

Sherried Wild Mushroom Chicken Breast

\$40

Marry Me Chicken Breast

\$40

Apricot Glazed Chicken Breast

\$40

Fresh Atlantic Salmon with Lemon Dill Sauce

\$46

Grilled Skewer Trio

Sirloin Steak, Marinated Chicken Breast,

Lemon-Garlic Shrimp

\$45

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## BUFFET MENU

All Entrees include the following choices

~Three Salad Options~

Fresh Tossed Garden Salad with Assorted Dressings,  
Traditional Caesar Salad,  
Tri-Colored Pasta Salad with Asiago Cheese,  
Quinoa Salad with Cilantro-Lime Dressing  
Succulent Spinach Salad with Feta, Cranberries, &  
Sweet Onion Vinaigrette,  
Cucumber-Tomato with Balsamic Vinaigrette,  
Traditional Greek Salad

~ One Vegetable Options~

Roasted Mediterranean Style Vegetables,  
Buttered Green Beans, Ratatouille,  
Sweet Honey Glazed Carrots,  
Steamed Broccoli with Lemon Butter

~ Two Side Dish Options~

Roasted Garlic Baby Potatoes, Whipped Potatoes with  
Chives, Mashed Sweet Potatoes, Buttered Pasta & Parsley  
White & Wild Rice, Lemon Rice Pilaf, Seven Grain Rice

~Fresh Dinner Rolls with Butter~

~Dainties & Profiteroles

~Aromatic Coffee and Tea Service  
Throughout the Evening~

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## THEME BUFFET MENU

ALL ENTREES INCLUE 2 SALADS, DANTIES & PORFITEROLES,  
UNLIMITED COFFE & TEA SERVICE  
ALL DINNER SERVICE STAFF

### PASTA BAR

CHEESE TORTELLINI RIGGATONI, FARFEL SERVED WITH  
MARINARA & ALFREDO SAUCES AND GARLIC BREAD

\$31

ADD MARINATED GRILLED CHICKEN BREAST \$6

### FAJITA BAR

GRILLED CHILI-LIME MARINATED CHICKEN BREAST STRIPS,  
ROASTED PEPPERS AND ONIONS SERVED WITH A WARM  
TORTILLA, SHREDDED CHEDDAR, SOUR CREAM, HOUSE-MADE  
SALSA FRESCA, AND TORTILLA CHIPS

\$34

### CHICKEN SOUVLAKI BREAST

ROASTED LEMON-GARLIC CHICKEN BREAST SERVED WITH  
OREGANO RICE PILAF, HOUSE-MADE TZATZIKI AND NAAN  
BREAD

\$34

### RANCHERS BBQ BEEF

SLOW ROASTED, THINLY SLICED ALBERTA BEEF IN OUR  
SIGNATURE BBQ SAUCE SERVED WITH  
CAESAR SALAD,  
COUNTRY STYLE POTATO SALAD,  
FRESH BAKED ASSORTED BUNS  
, COLE SLAW &  
HOT HORSERADISH

\$32

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## DESSERT MENU

~ Ice Cream Sundae Bar  
served with Hot Fudge Sauce, Fresh Strawberry  
Sauce, Whipped Cream and Assorted Toppings  
\$6 per person

~ Assorted Pie & Ice Cream Buffet  
\$6 per person


~ Assorted Petite Tarts & Squares  
\$4.75

~ Specialty Cupcakes  
\$4.75 each

Trio Of Mousses  
Chocolate, Raspberry, Tiramisu,  
\$6

Pana Cotta  
\$5.50

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# LATE NIGHT MENU

## Late Night Snacks

Poutine ~ \$6

Truffle Fries with Shredded Parmesan & Aioli - \$8

Kettle Chips & Dip ~ \$4

Sweet & Salty Popcorn ~ \$4

## Late Night Selections

Hand Crafted in House Fresh Baked Pizzas  
Seasonal-inspired, Chef creations made with  
various gourmet toppings.

\$8 per person

~GTG Signature BBQ Sliders

Fresh Baked Buns, Pickles, Tomatoes, Lettuce &  
Condiments, Kettle Chips & Dip

\$12 per person

~Charcuterie and House Roasted Cold Cuts

Roasted Turkey Breast, Honey Ham,  
Garlic Roast Beef & Genoa Salami  
Aged Cheddar, Imported Swiss, Creamy Havarti &  
Provolone with Fresh Baked Rolls  
Pickles, Tomatoes, Lettuce & Condiments

\$14 per person

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