



# TWO ENTRÉE WEDDING BUFFET MENU

INCLUDES TWO SALADS, ONE VEGETABLE, ONE SIDE DISHES  
OF YOUR CHOICE, FRESH ROLLS WITH BUTTER AND  
UNLIMITED COFFEE & TEA SERVICE.

ALL DINNER SERVICE STAFF

Carved AAA Roast Baron of Beef/ Boneless Breast of Chicken

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

Fresh Atlantic Salmon/Chef Carved AAA Prime Rib Beef

Chef Carved AAA Prime Rib of Beef/Boneless Breast of Chicken

## 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





# WEDDING BUFFET MENU

INCLUDES TWO SALADS, ONE VEGETABLE, ONE SIDE DISHES  
OF YOUR CHOICE, FRESH ROLLS WITH BUTTER AND  
UNLIMITED COFFEE & TEA SERVICE.

ALL DINNER SERVICE STAFF

AAA Roast Baron of Beef  
Served with Rich Port Gravy & Horseradish

AAA Prime Rib of Beef of Alberta Beef  
Served Rich Port Gravy and Horseradish

Sherried Wild Mushroom Chicken Breast

Marry Me Chicken Breast

Apricot Glazed Chicken Breast

Fresh Atlantic Salmon with Lemon Dill Sauce

Grilled Skewer Trio

Sirloin Steak, Marinated Chicken Breast,  
Lemon-Garlic Shrimp

All prices are subject service charges and GST

403-855-1043

info@gtgcatering.ca

www.gtgcatering.ca





## WEDDING BUFFET MENU

All Entrees include the following choices

~Two 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

~ One 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~

~Aromatic Coffee and Tea Service

Throughout the Evening~

All prices are subject service charges and GST

403-855-1043

[info@gtgcatering.ca](mailto:info@gtgcatering.ca)

[www.gtgcatering.ca](http://www.gtgcatering.ca)





# THEMED WEDDING BUFFET MENU

All entrees include 2 salads,  
unlimited coffee & tea Service  
All Dinner Service Staff

## Pasta Bar

Cheese Tortellini & Riggatoni,  
served with Marinara & Alfredo sauces and garlic bread

Add Marinated Grilled Chicken Breast

## 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

## Chicken Souvlaki Breast

Roasted lemon-garlic chicken breast served with oregano rice  
pilaf, house-made tzatziki and naan bread

## RancheHouse 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

All prices are subject service charges and GST

403-855-1043

info@gtgcatering.ca

www.gtgcatering.ca





## DESSERT MENU

~ Ice Cream Sundae Bar  
served with Hot Fudge Sauce, Fresh Strawberry  
Sauce, Whipped Cream and Assorted Toppings

~ MacKay's Ice Cream Sundae Bar  
served with Hot Fudge Sauce, Fresh Strawberry  
Sauce, Whipped Cream and Assorted Toppings

~ Assorted Pie & Ice Cream Buffet

MacKay's Ice Cream Buffet & Assorted Pie Buffet

~ Specialty Cupcakes

All prices are subject service charges and GST  
403-855-1043  
info@gtgcatering.ca  
www.gtgcatering.ca

