TWO ENTRÉE BUFFET MENU

INCLUDES TWO SALADS, ONE VEGETABLE, ONE SIDE DISH,
FRESHLY BAKED DINNER ROLLS WITH BUTTER

Carved AAA Roast Baron of Beef/ Boneless Breast of Chicken

$48

Fresh Atlantic Salmon/Chef Carved AAA Prime Rib Beef

$62

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

$59

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 TWO SALADS, ONE VEGETABLE, ONE SIDE DISH
OF YOUR CHOICE, FRESH ROLLS WITH BUTTER
COFFEE&TEA

AAA Roast Baron of Beef

Served with Rich Port Gravy & Horseradish

$44

AAA Prime Rib of Beef of Alberta Beef

Served Rich Port Gravy and Horseradish

$55

Sherried Wild Mushroom Chicken Breast

$44

Marry Me Chicken Breast

$45

Apricot Glazed Chicken Breast

$44

Fresh Atlantic Salmon with Lemon Dill Sauce

$50

Grilled Skewer Trio

Sirloin Steak, Marinated Chicken Breast,

Lemon-Garlic Shrimp

$48

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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 Feta Cheese,
Quinoa Salad with Cilantro-Lime Dressing
Succulent Spinach Salad with Feta, Sunflower Seeds,
Cranberries, & Sweet Onion Vinaigrette,
Cucumber-Tomato with Balsamic Vinaigrette,
Traditional Greek Salad
Beet and Arugula Salad with Candied Walnuts and Feta

~ One Vegetable Option~

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

~ One Side Dish Option~

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~

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THEMED BUFFET MENU

INCLUDES CHOICE OF SALAD
COFFEE & TEA

PASTA BAR

CHEESE TORTELLINI, RIGGATONI, FARFEL SERVED WITH MARINARA & ALFREDO SAUCES AND GARLIC BREAD
$36
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
$38

CHICKEN SOUVLAKI BREAST

ROASTED LEMON-GARLIC CHICKEN BREAST SERVED WITH OREGANO RICE PILAF, HOUSE-MADE TZATZIKI AND NAAN BREAD
$38

RANCHERS BBQ BEEF

SLOW ROASTED, THINLY SLICED ALBERTA BEEF IN OUR SIGNATURE BBQ SAUCE SERVED WITH
COUNTRY-STYLE POTATO SALAD,
FRESH BAKED ASSORTED BUNS
COLE SLAW &
HOT HORSERADISH
$34

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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
$7 per person

~Assorted Petite Cookies & Squares
$5

~Specialty Cupcakes
$5.25

Trio Of Mousses
Chocolate, Raspberry, Tiramisu
$8

ASSORTED CHEESECAKE BUFFET
$9

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