

**Cold Hors D'Oeuvres** 

Cocktail Meatballs in Béarnaise

**Hot Hors D'Oeuvres** 

Sauce

Shrimp Cocktail Shooter

Bruschetta & Asiago

**Cheesy Artichoke Puffs** 

Veggie Cocktail Shooter With Hummus

Wild Mushroom Tartlets

Spanakopita

Fresh Fruit Kabobs

Cranberry-Almond Brie En Croute

Fresh Vegetables with House Dip

Prosciutto & Bocconcini Skewers

with Fresh Basil

Chicken Satay

Fresh Seasonal Fruit Platter

Asian Dumplings with Dipping

Sauces

Artisan Cheese & Cracker Platter

Charcuterie And Artisan Cheeses
Served with Pickles & Crackers

Perogies, Caramelized Onions, Bacon

& Sour Cream

Mini Vegetable Spring Rolls

**Prime Rib Yorkies** 

All prices are subject to service charges and GST

info@gtgcatering.ca

403-855-1043

www.gtgcatering.ca



# **Stations**

#### Minimum 15 Guests

#### **Poutine Bar**

Oven Fries served with Rich Gravy, Cheese Curds, Cheddar Cheese, Bacon Bits, Red Onions, Black Olives & Jalapenos

#### Mashed Potato Bar

Garlic Mashed Potatoes, served with of Chives, Sour Cream, Bacon Bits, Rich Port Gravy, Shredded Cheddar, Red Onions, Olives & Jalapenos

2 Signature, Grilled All Beef Sliders on Sesame Buns served with Cheddar Cheese, Lettuce, Tomato, Onion, Pickles & Condiments, Kettle Chips & Dip

## <u>Fajita Bar</u>

Grilled Chili-Lime Marinated Chicken Breast Strips, Roasted Peppers & Onions Served with Tortillas, Shredded Cheddar, Sour Cream, House-Made Salsa Fresca, Guacamole & Tortilla Chips

### **Surf & Turf Action Station**

Open Flame, Chef Prepared Jumbo Prawns Sautéed in a

Lemon-Garlic Sauce & Chef Carved Slow Roasted Beef Tenderloin served with

Saskatoon Berry Demi-Glace – Market Price

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