



Dinner Buffet Menu

**Includes Two Salads, One Vegetable, One Potato or One Rice Dish of Your Choice,
Fresh Rolls with Butter, Dessert and Unlimited Coffee & Tea Service**

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***AAA Roast Baron of Beef Served with Rich Port Gravy & Horseradish***  
**\$45**

***AAA Prime Rib of Beef of Alberta Beef Served Rich Port Gravy & Horseradish***  
**\$57**

***Slow Roasted Beef Tenderloin***  
***Served with Béarnaise Sauce & Rich Port Gravy***  
**Market Price**

***Succulent Roasted Turkey Served with Gravy & House made Cranberry Sauce,***  
**\$44**

***Sherried-Wild Mushroom Boneless Breast of Chicken***  
**\$46**

***Apricot Glazed Boneless Breast of Chicken***  
**\$47**

***Fresh Salmon Fillet Served with a Lemon-Dill Sauce***  
**\$52**

**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)**



**Two Entrée Buffet Menu**

**Includes two salads, one vegetable, one potato, and one rice dish of your choice, fresh rolls with butter, Dessert and unlimited coffee & tea service.**

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Chef Carved AAA Roast Baron of Beef/ Boneless Breast of Chicken

\$50

***Chef Carved Black Cherry-Port Glazed Ham & Roast Turkey
Served with Gravy & House made Cranberry Sauce***

\$50

Fresh Atlantic Salmon Fillet / Chef Carved AAA Roast Baron of Beef

\$62

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

\$60

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
Market Price***

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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
Field Greens with Roasted Peppers and Parmigiano Reggiano**

~One Vegetable Option~

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

~ One Potato or One Rice Dish Option~

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

~Fresh Dinner Rolls with Butter~

Assorted Petite Squares & Tarts

~Aromatic Coffee and Tea Service throughout the Evening~

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