



# WEDDING BUFFET MENU

INCLUDES TWO SALADS, TWO VEGETABLES, ONE POTATO, ONE RICE DISH  
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

\$40

AAA Prime Rib of Beef of Alberta Beef

Served Rich Port Gravy and Horseradish

\$50

Slow Roasted Beef Tenderloin

Served with Béarnaise Sauce and  
rich Port Gravy

Market Price

Succulent Roasted Turkey Served with Gravy &  
House-made Cranberry Sauce,

\$39

Sherried-Wild Mushroom Boneless Breast of Chicken

40

Apricot Glazed Boneless Breast of Chicken

\$40

Fresh Salmon Fillet Served with a Lemon-Dill Sauce

\$47





## TWO ENTRÉE BUFFET MENU

INCLUDES TWO SALADS, TWO VEGETABLES, ONE POTATO, ONE RICE DISH 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  
\$44

Chef Carved Black Cherry-Port Glazed Ham and Roast Turkey  
Served with Gravy and house-made Cranberry Sauce  
\$42

Fresh Atlantic Salmon/Chef Carved AAA Prime Rib Beef  
\$56

Chef Carved AAA Prime Rib of Beef/Boneless Breast of  
Chicken  
\$54

### 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

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

~Two Vegetable Options~

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

~ One Potato & 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~

~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)





## DESSERT MENU

~Fresh Seasonal Fruit Platters  
\$7 per person

~Assorted Petite Squares & Tarts  
\$5 per person

~ Ice Cream Sundae Bar  
served with Hot Fudge Sauce, Fresh Strawberry  
Sauce, Whipped Cream and Assorted Toppings  
\$8 per person

~Assorted Pie & Ice Cream Buffet  
\$8 per person

~Specialty Cupcakes  
\$4.75 each

~Decadent Dessert Buffet  
Assorted Cheesecakes, Chocolate Truffle Mousse,  
Tiramisu, Petite Crème Brûlées & Fresh Fruit  
Platters  
\$16 per person

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)



## LATE NIGHT MENU

### Late Night Snacks

Poutine ~ \$6

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

\$16 per person

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)

