



Cold Hors D'Oeuvres

Bruschetta & Asiago  
\$3 Per Person

Shrimp Cocktail Shooter  
\$ 4- Each

Veggie Cocktail Shooter with Hummus  
\$3.75 - Each

Fresh Fruit Kabobs  
\$3.75 - Each

Fresh Vegetables with House Dip  
\$6 Per Person

Prosciutto & Bocconcini Skewers  
\$4.25 - Each

Fresh Seasonal Fruit Platter  
\$7 Per Person

Artisan Cheese & Cracker Platter  
\$9.5 Per Person

Charcuterie And Artisan Cheeses  
Served with Pickles & Crackers  
\$14 Per Person

All prices are subject service charges and GST

403-855-1043

info@gtgcatering.ca

www.gtgcatering.ca





## Hot Hors D'Oeuvres

Cocktail Meatballs in Béarnaise Sauce  
\$2.50 - 2 Pieces

Cheesy Artichoke Puffs  
\$2.50 - Each

Wild Mushroom Tartlets  
\$2.50 - Each

Spanakopita  
\$2.75 - Each

Cranberry-Almond Brie en Croute  
\$3.50 Per Person

Chicken Satay  
\$3.50 Each

Asian Dumplings with Dipping Sauces  
\$2.5 - 2 Pieces

Perogies, Caramelized Onions, Bacon  
& Sour Cream  
\$2.75 - 2 Pieces

Mini Vegetable Spring Rolls  
\$2.5 - 2 Pieces

Prime Rib Yorkies  
\$5 - Each

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## Stations

Minimum 15 Guests

### Poutine Bar

Crispy Fries served with Rich Gravy, Cheese Curds,  
Cheddar Cheese, Bacon Bits,  
Red Onions, Black Olives & Jalapenos  
\$9 Per Person

### Mashed Potato Bar

Garlic Mashed Potatoes, served with of Chives, Sour  
Cream, Bacon Bits, Rich  
Port Gravy, Shredded Cheddar, Red Onions, Olives &  
Jalapenos - \$9 Per Person

### BBQ Sliders Station

2 Signature, Grilled All Beef Sliders on Sesame Buns  
served with Cheddar Cheese,  
Lettuce, Tomato, Onion, Pickles & Condiments,  
Kettle Chips & Dip  
\$12 Per Person

### Fajita Bar

Grilled Chili-Lime Marinated Chicken Breast Strips,  
Roasted Peppers & Onions  
Served with Tortillas, Shredded Cheddar, Sour Cream,  
House-Made Salsa Fresca & Tortilla Chips  
\$16 Per Person

### 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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