TWO ENTRÉE WEDDING BUFFET MENU

INCLUDES THREE SALADS, ONE VEGETABLE, TWO SIDE DISHES 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

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

Fresh Atlantic Salmon/Chef Carved AAA Prime Rib Beef

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

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



WEDDING BUFFET MENU

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

AAA Prime Rib of Beef of Alberta Beef Served Rich Port Gravy and Horseradish

Sherried Wild Mushroom Chicken Breast

Marry Me Chicken Breast

Apricot Glazed Chicken Breast

Fresh Atlantic Salmon with Lemon Dill Sauc

Grilled Skewer Trio

Sirloin Steak, Marinated Chicken Breast,
Lemon-Garlic Shrimp

WEDDING BUFFET MENU

All Entrees include the following choices

~ One Vegetable Options~

Roasted Mediterranean Style Vegetables,

Buttered Green Beans, Ratatouille,

Sweet Honey Glazed Carrots,

Steamed Broccoli with Lemon Butter

~ Two Side Dish Options~

Roasted Garlic Baby Potatoes, Whipped Potatoes with

Chives, Mashed Sweet Potatoes, Buttered Pasta & Parsley

White & Wild Rice, Lemon Rice Pilaf, Seven Grain Rice

~Dainties &Profiteroles ~Aromatic Coffee and Tea Service Throughout the Evening~

~Fresh Dinner Rolls with Butter~

THEMED WEDDING BUFFETMENU

ALL ENTREES INCLUE 2 SALADS, DANTIES & PORFITEROLES,
UNLIMITED COFFE & TEA SERVICE
ALL DINNER SERVICE STAFF

PASTA BAR

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

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

CHICKEN SOUVLAKI BREAST

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

RANCHEHOUSE BBQ BEEF

SLOW ROASTED, THINLY SLICED ALBERTA BEEF IN OUR SIGNATURE BBQ SAUCE SERVED WITH CAESAR SALAD,

COUNTRY STYLE POTATO SALAD,

FRESH BAKED ASSORTED BUNS

, COLE SLAW & HOT HORSERADISH



~ Ice Cream Sundae Bar served with Hot Fudge Sauce, Fresh Strawberry Sauce, Whipped Cream and Assorted Toppings

~ MacKay's Ice Cream Sundae Bar served with Hot Fudge Sauce, Fresh Strawberry Sauce, Whipped Cream and Assorted Toppings

~Assorted Pie & Ice Cream Buffet

MacKay's Ice Cream Buffet& Assorted Pie Buffet \$8 per person

~Specialty Cupcakes



LATE NIGHT MENU

Late Night Snacks

Poutine
Truffle Fries with Shredded Parmesan & Aioli
Kettle Chips & Dip
Sweet & Salty Popcorn

Late Night Selections

Hand Crafted in House Fresh Baked Pizzas Seasonal-inspired, Chef creations made with various gourmet toppings.

~GTG Signature BBQ Sliders
Fresh Baked Buns, Pickles, Tomatoes, Lettuce &
Condiments, Kettle Chips & Dip

~Charcuterie and House Roasted Cold

Roasted Turkey Breast, Honey Ham,
Garlic Roast Beef & Genoa Salami

Aged Cheddar, Imported Swiss, Creamy Havarti &
Provolone with Fresh Baked Rolls
Pickles, Tomatoes, Lettuce & Condime