



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

All prices are subject service charges and GST

403-855-1043

info@gtgcatering.ca

www.gtgcatering.ca





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

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 Sauce

Grilled Skewer Trio

Sirloin Steak, Marinated Chicken Breast,
Lemon-Garlic Shrimp

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

~Three 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

~ 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

~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

www.gtgcatering.ca





THEMED WEDDING BUFFET MENU

All entrees include 2 salads,
unlimited coffee & tea Service
All Dinner Service Staff

Pasta Bar

Cheese Tortellini & Riggatoni,
served with Marinara & Alfredo sauces and garlic bread

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

All prices are subject service charges and GST

403-855-1043

info@gtgcatering.ca

www.gtgcatering.ca





DESSERT MENU

~ 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

~ Specialty Cupcakes

All prices are subject service charges and GST
403-855-1043
info@gtgcatering.ca
www.gtgcatering.ca





LATE NIGHT MENU

Late Night Snacks

Poutine

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

Late Night Selections

Hand Crafted House made 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 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

All prices are subject service charges and GST

403-855-1043

info@gtgcatering.ca

www.gtgcatering.ca

