



CATERING MENU



We are committed to providing our members and guests with an outstanding selection of food and beverage services. We can cater for groups of up to 125 people, buffet style, and give you a variety of food choices to complement your event experience at the centre. Please feel free to contact our food & beverage manager to discuss your catering requirements and address any questions you may have. An 18% gratuity will be added to all catering orders.

Fill out the form and submit to TGCA's food & beverage manager, Wendy Worth, or call 587-393-7641

Name:

Email:

Phone number:

Event date:

Number of guests (approx):

Type of event:

MAIN COURSE MEAL SELECTION

Choose one from main course, starch, vegetable & salad options below. Accommodations can be made with any dietary restrictions, if needed. Prices do not include taxes or gratuities.

Main course options:

- ☐ AAA Alberta prime rib slow roasted with au jus - \$49
- ☐ AAA Alberta beef, oven roasted and lightly seasoned - \$36
- ☐ Baked meat lasagna, rich house-made sauce with dinner buns (salad option only) - \$22
- ☐ Bone-in, oven baked ham - \$35
- ☐ Chicken Lambardy, a chicken breast baked with mushrooms and mozzarella in a white wine sauce - \$32
- ☐ Chicken Parmesan, in-house breaded chicken breast smothered in marinara sauce and baked with mozzarella cheese - \$32
- ☐ Roast turkey with all the fixins includes house-made dressing - \$35
- ☐ Pasta Primavera (vegetarian) - \$20
- ☐ Vegetarian lasagna, rich house-made sauce with dinner buns (salad option only) - \$20
- ☐ Eggplant Parmesan (vegetarian) - \$20

Choose one starch:

- ☐ Mashed potatoes
- ☐ Baked potato
- ☐ Scalloped potatoes
- ☐ Rice
- ☐ Pasta marinara

Choose one type of salad:

- ☐ Garden
- ☐ Caesar

Choose one vegetable:

- ☐ Seasonal vegetable mix
- ☐ Glazed carrots

BEVERAGES

Coffee: ☐ 10 cups, \$20.50 ☐ 50 cups, \$65 ☐ 100 cups, \$120

Assorted teas: ☐ 10 cups, \$25

-Prices subject to change-



TRAYS AND PLATTERS

Assorted Sandwiches and Wraps

An array of fresh fillings including tuna salad, egg salad, chicken salad, Alberta roast beef, fresh ham, fresh turkey, and pastrami with mayonnaise, mustard and lettuce for a hearty sandwich.

- ☐ 20 pcs \$60
- ☐ 40 pcs \$100

Assorted Meat Tray with Buns & Pickles

Alberta roast beef, turkey, black forest ham, genoa salami and pastrami all attractively displayed and presented with pickles, mustard and mayonnaise.

- ☐ Serves approx. 20 \$90
- ☐ Serves approx. 40 \$160

Assorted Cheese and Cracker Tray

An assortment of domestic cheeses and crackers.

- ☐ Serves approx. 20 \$90
- ☐ Serves approx. 40 \$160

Vegetable Tray with Dip

Fresh seasonal vegetables, cut and arranged with a tasty Ranch dip.

- ☐ Serves approx. 20 \$70
- ☐ Serves approx. 40 \$130

Salad for a Group

Your choice of garden, Caesar, marinated, spinach, or Greek salad.

- ☐ Serves approx. 20 \$60
- ☐ Serves approx. 40 \$100

Assorted Dessert Tray

An assortment of dessert squares.

- ☐ 20 pcs \$45
- ☐ 40 pcs \$80

Assorted Fresh Fruit Tray

A mouth-watering selection of seasonal, bite-sized fruit arranged in an attractive array.

- ☐ Serves approx. 20 \$75
- ☐ Serves approx. 40 \$160

Appetizer Platter

\$22 per person, minimum 15

Comes with chicken wings, pork bites, deep fried pickles, perogies, onion rings and nachos. Served with salsa, sour cream and Ranch dressing on the side.

BREAKFAST OPTIONS FOR GROUPS

Breakfast options are available until 11 am. Please fill in the amount of orders you'd like next to the X. Minimum order for group of 20 or more.

Continental Breakfast

Includes assorted muffins and pastries, fresh seasonal fruit & tea and freshly brewed coffee.
\$18 per person X _____

Breakfast Buffet

Includes scrambled eggs, bacon, maple sausage, hash browns, French toast, fresh fruit, pastry platter, coffee, tea. \$25 per person X _____

