



BREAKFAST

SAWMILL BANQUET & CATERING SERVICES SAWMILLCATERING.CA/GET-A-QUOTE/

BREAKFAST MENU PORTFOLIO

The following information will assist you in planning your breakfast catering. I invite you to read on and see how we offer quality, variety, and value far beyond others in our field.

We can prepare many different breakfast meals to suit most appetites and budgets. Please don't hesitate to ask for our help to design a unique menu for your catered event. We can accommodate most dietary restrictions, religious requirements, themed events, and so much more.

Service is our PRODUCT and the most important ingredient is RELATIONSHIPS. We truly believe in the definition of the word Cater as in

'to supply what is required or desired'

By listening to your requirements and understanding your vision, our goal is to build a strong relationship with you, our guest. We are then able to fully ensure a perfect and stress-free experience from start to finish each and every time!

"IT'S NOT JUST BUSINESS, IT'S PERSONAL"

SAWMILLCATERING.CA/GET-A-QUOTE/

Paul Doucette

General Manager / Partner

780.818.3659 pdoucette@sawmillcatering.ca

Deluxe Full Buffet Breakfast

Fresh Fruit Cocktail | Individual Yogurt Selections 1 Egg Selection | 2 Meat Selections | 1 Potato Selection | 1 Griddle Selection \$30 with coffee-tea | \$27 without coffee-tea

Egg Selections | 1

- Cheddar and Onion Scrambled
- Classic Egg Scramble**
 - ** JUST Egg Vegan Alternative Available
 - Crustless Quiche Lorraine
 - Gruyere Bacon Spinach Scramble
 - Ham & Cheese Omelette
 - Plain Cheese Omelette
 - Ranch Style Skillet Sweet Potato & Kale Frittata**
 - ** JUST Egg Vegan Alternative Available Tuscan Veggie & Cheese Frittata
 - Vegetarian Omelette

Potato Selections |1

- Baked Potato-Cheddar-Mushroom Casserole
- Blackened Cajun Potato Skillet
- Onions
 Diced Hash Browns / Bell Peppers / Onions
- Mini Potato Pancakes
- Old Fashioned Golden Hash Brown Potatoes
- Oven Baked Tater Tots
- Roasted Baby Potatoes / Mushrooms / Onions
- Seasoned Sweet Potato & Veggie Hash
- Spiced Shredded Potato Grill
 - Tater Tot & Four-Cheese Casserole

Meat Selections | 2

- Alberta Beef Sausage
- Beyond Beef Breakfast Sausage
- Chicken and Apple Sausage
- Duck & Blueberry Smoked Sausage
- Farmers Pork Sausage
- Hickory-smoked Bacon
 - Maple Pork Sausage
- Sliced Maple Glazed Ham
 - Spicy Italian Sausage
 - Vegan Apple-Maple Sausage

Griddle Selections | 1

Banana Bread French Toast Whipped Cream / Maple-Pecan Syrup

Belgian Waffles

Berry Compote / Maple Syrup / Whipped Cream

Buttermilk Pancakes / Fresh Blueberries

Creamery Butter / Maple Syrup ** Available Gluten-Free 🐠

Cinnamon Dusted French Toast

Creamery Butter / Maple Syrup **Available Gluten-Free 🀠

Oat Milk Banana Pancakes Vegan Becel / Maple Syrup















Vegan Friendly

Breakfast Features

Fabulous Fuzion 24 Portion | \$65

Absolutely Incredible LOCALLY Made - FRESH! Fuzion Gourmet Donuts / Unique Flavors

Continental Breakfast | \$22

Mini-Muffins / Danishes / Banana Loaf Cinnamon Buns / Multi-Grain Bagels Butter / Fruit Preserves / Cream Cheese Fresh Fruit Cocktail / Assorted Yogurts

Coffee / Tea / Hot Chocolate
Assorted Individual Fruit Juices

House Made Muffins Doz. | \$26

Freshly Baked Jumbo Muffins Cranberry-Orange / Blueberry Sunrise Muffin (Fruit & Vegetable Combo) Banana-Chocolate Chip



Deluxe Breakfast Charcuterie 20-30 Portion | \$375

Sliced Fresh Seasonal Fruit / Fresh Strawberries / Vanilla Custard Cream

Single-Shot Hawaiian Breakfast Parfaits
Greek Yogurt / Toasted Coconut / Diced Pineapple
Mini Pancakes Dipped in White Chocolate / Fresh Raspberry Garnish
Candied Bacon Sticks / Maple Scented Whipped Cream Dip
Poached Figs / Brie Cheese / Baked Herb Crostinis
Sliced Duck & Blueberry Sausage / Orange-Cranberry Compote
Classic Deviled Eggs / Baby Dill / Sweet Smoked Paprika
Single Bite Muffin Variety / Whipped Honey-Lemon Butter
Peanut Butter / Philadelphia Cream Cheese

ASK ABOUT OUR CUSTOM-ENGRAVED BAMBOO PRESENTATION BOARDS

Various A La Carte Components / Beverages

Variety Individual Yogurts 12 | \$30 Daybreak Parfaits 12 | \$45

** Greek Yogurt / Toasted Coconut / Diced Pineapple

** Vanilla Yogurt / Granola / Hemp Seed / Fresh Blueberries
Sliced Fresh Fruit & Berries Display 20+ Portion | \$150

Fresh Fruit Cocktail Cups 12 | \$42

Assorted Chilled Juices | \$3.50 Per Freshly Brewed Coffee-Tea / Hot Chocolate \$75 / 20 Cups | \$120 / 40 Cups | \$200 / 75 Cups







Final Netails & Rentals

Menu Pricing | Quotes

Unless otherwise specified; Prices are listed as per-person Quotes include disposable cutlery / plates / napkins / beverage-ware (if applicable) China / Cutlery / Glassware / Linens are added as additional cost if requested

Give us the details and share YOUR vision with us by submitting a quote request

sawmillcatering.ca/get-a-quote/

Guided by your needs, we will prepare an exact and detailed quote in a timely manner. We will do our best to ensure your quote exceeds your expectations and is tailored to your budget as best we can.

Labor & Delivery Charges

Labor & Delivery charges are applied to all off-site catering. The exact cost of labor overall is dependent upon the location of the event, guest count, and set-up & post-event clean-up required.

Supplemental Rentals

We can assist you with all your rental needs.
Working with our partners at Special Event Rentals.
Tableware & Linens / Tables & Chairs / AV Equipment / More
Let us introduce you to their incredible service team!
info@specialeventrentals.com
edmonton.specialeventrentals.com

Service Charge (where applicable) & GST

10% Service Charge / all pick-up orders

15% Service Charge / all deliveries

20% Service Charge / events with personnel on-site

5% GST / total invoice including service charges

Thank you so much for the sumptuous meal, everyone loved the food! The service was top notch.
We felt very special and taken care of. I highly appreciate it and will most definitely keep you in mind for all of our future events.

~ Marjorie & Gabriel

General Information

Liquor Service Policy

All Sawmill staff involved with liquor service have their valid ProServe certification. Guests who appear to be under the age of 25 or younger must present valid identification in order to be served alcoholic beverages.

Deposits

A non-refundable deposit equal to 25% of the estimated event cost is due upon acceptance of our quote. This will secure our services and general details as quoted. Pricing is still subject to change if inflationary increases are beyond expectations.

Banquet Event Order

Event menus / chronology / service details are due 30 days prior to the function date.

Any special dietary concerns and requests should be communicated with Sawmill Catering 30 days prior to the event.

Final guest count guarantee is due 10 days prior to the function date.

Payment

Completion of the final invoice payment is due upon receipt unless other specific credit terms have been arranged and agreed upon

Cancellation Policy

It is always our goal to work with our clients to resolve any issues regarded to cancellations / postponements. Remember; "It's not just business, It's personal"

Should you have to cancel your event after agreements have been made, We would first seek to re-book your event in whole or in part within 365 days - in most cases without penalty.

If re-booking is not possible then your deposit is non-refundable in whole or in part and would be forfeited to Sawmill Catering.

Statutory Holidays

A labor surcharge will be calculated on any quote for events taking place on statutory holidays.

This surcharge will be based specific to the event and labor / staffing levels required in the quote.

SAWMILLCATERING.CA/GET-A-QUOTE/