



# LUNCHEON

SAWMILL BANQUET & CATERING SERVICES

[SAWMILLCATERING.CA/GET-A-QUOTE/](http://SAWMILLCATERING.CA/GET-A-QUOTE/)

# LUNCHEON

## MENU PORTFOLIO

The following information will assist you in planning your luncheon event. 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 luncheon 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"

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Paul Doucette

General Manager / Partner

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## Sawmill Buffet-To-Go | \$29

Baked Dinner Rolls / Butter  
2 Salad / Cold Options  
2 Luncheon Entrées  
1 Potato or Rice Option  
Vegetable Accompaniment  
Assorted Sweets / Desserts  
Fresh Fruit Cocktail

## Sawmill Simply Delicious | \$25

Baked Dinner Rolls / Butter  
1 Salad / Cold Option  
1 Luncheon Entrée  
1 Potato or Rice Option  
Assorted Sweets / Desserts

## Soup & Sandwich Combo | \$24

Freshly Made Sandwiches & Wraps  
1.5 Portion-Per-Person  
1 Salad / Cold Option  
1 Hot Soup Selection / Crackers  
See Next Page for Soup Options  
Assorted Sweets / Desserts  
Fresh Fruit Cocktail

## Additional Enhancements / Beverages












Freshly Made Sandwiches & Wraps 12+ Portion | \$120  
Sliced Fresh Fruit & Berries Display 20+ Portion | \$150  
Assorted Sweets / Dessert Platter 36+ Portion | \$115  
Single Serve-Individual Soup / Crackers 12 Portion | \$45  
  
Chilled Soft Drinks / Juices / Bottled Water | \$3.25  
Freshly Brewed Coffee-Tea / Hot Chocolate  
\$75 / 20 Cups | \$120 / 40 Cups | \$200 / 75 Cups



Ask About Our Individually Packaged Luncheon Meals  
Custom Crafted for Maximum Flexibility & Selections











*Features*

## Fresh & Delicious Salads

-  Asian Noodle Salad  
Diced Green Onion / Soy Sauce Marinade  
Chilled Penne Pasta Salad  
Cucumber / Tomato / Feta / Dill Dressing
-  Crunchy Asian Vegetable Salad  
Peanut Dressing  
Filipino Style Pasta Salad  
Chicken / Pineapple / Macaroni
-  Garden Vegetable Crudit  Platter  
Sun-Dried Tomato & Basil Dip
-  Hand Cut Red Potato Chipotle Salad
-   Italian Marinate Salad  
Tomato / Onion / Black Olives
-   Kale 'Hipster' Salad  
Apricots / Almonds / Carrots
-   Mixed Tuscan Greens  
Sun-Dried Berries / Cranberry Vinaigrette
-   Rustic Root Vegetable Salad  
Citrus / Thyme
-  Sawmill Caesar Salad  
Parmesan Cheese / Herb Croutons **(Side)**
-   Tomato / Mint / Quinoa Salad  
Toasted Almonds / Lime Marinade
-  Traditional Greek Salad  
Locally Produced Feta Cheese  
Tri-Colour Fusilli Pasta Salad  
Grilled Garden Vegetables



## House-Made Hot Soups

-  Chicken / Rice / Noodles  
Classic New England Clam Chowder  
Cream of Broccoli / Grated Cheddar  
French Onion / Croutons / Swiss Cheese
-  Hearty Alberta Beef Barley
-   Minestrone / Tomato / Noodles / Vegetables
-  Roasted Butternut Squash / Corn Chowder
-  Spinach / Spicy Italian Sausage  
Steak & Potato / Green Onion / Sour Cream
-   Thai Coconut / Chicken / Rice
-   Tomato / Roasted Red Pepper / Fresh Basil
-   Turkey / Rice / Vegetables  
Wild Mushroom Soup



# Meal Accompaniments



Gluten Friendly





Dairy Free



Vegan Friendly

## Rice Selections

-   Basmati Rice  
Roasted Cashews & Sun-Dried Cranberries
-   California Rice Medley  
Mandarin Orange & Raisins  
Chinese Shrimp & Egg Fried Rice
-   Coconut Infused Basmati Rice
-  Filipino Fried Rice  
Carrots & Peas
-   Japanese Steamed White Sticky Rice
-   Lemon Infused Rice Pilaf
-   Mixed Vegetable Rice Pilaf
-   Rustic Brown Rice  
Wild Mushroom Medley
-  Seven Grain Wild Rice  
Blended with Olive Oil

## Potato Selections

-  Cajun Spiced Potato Wedges  
Double Baked Scalloped Potatoes
-   Herb Roasted Potatoes
-   Lemon & Honey Roasted Baby Potatoes
-  Mashed Russet Potatoes  
Aged Cheddar / Jalapeno Peppers
-  Mashed Russet Potatoes  
Sautéed Mushrooms / Bacon / Onions
-  Sawmill Garlic Mashed Baby Red Potatoes
-   Steamed Baby Red Potatoes  
Vegan 'Butter' / Fresh Parsley
-  Whipped Yukon Gold Potatoes  
Pistachio Oil
-  Whipped Yukon Gold Potatoes  
Roasted Shallots



## Beef & Pork Selections

- 🍴🌾 Beef & Broccoli Stirfry  
Beef Stroganoff  
Buttered Egg Noodles
- 🍴🌾 French Beef Bourguignon  
Roasted Root Vegetables
- 🍴🌾 Herb Roasted Alberta Pork Loin  
Honey & Lime Glaze  
Home Style Slow Cooked Beef Pot Roast  
Salsbury Steak  
Mushroom-Onion Gravy
- 🍴🌾 Seared Pork Loin Chops  
Fresh Tomato / Onion / Feta Cheese
- 🍴🌾 Sliced Maple-Glazed Canadian Ham
- 🍴🌾 Spicy Szechuan Ginger Beef  
Swedish Meatballs (Beef & Pork Mix)  
Wild Mushroom Gravy **OR** Teriyaki Sauce  
Thinly Sliced Alberta Roast Beef  
Savory Pan Gravy **OR** Rich Merlot Jus 🍴🌾🍴



## Poultry Selections

- 🍴🌾 Baked Lemon Glazed Chicken  
Blackened Louisiana Chicken  
Spicy Cajun Cream Sauce
- 🍴🌾 Braised Korean Chicken  
Soy-Ginger-Lemon Sauce
- 🍴🌾 Classic Bombay Butter Chicken  
Warm Naan Bread (NOT Gluten-Free)  
Creamy Turkey A La King
- 🍴🌾 Grilled Chicken Breast  
Fresh Tarragon & Asiago Cheese Sauce
- 🍴🌾 Hawaiian Sweet n' Sour Chicken  
Nashville Chicken Thighs  
Buttermilk Marinade / Sriracha Spiced
- 🍴🌾 Oven Roasted Italian Lemon-Herb Chicken  
Pan-Seared Chicken Steaks  
Savoury Mushroom Gravy  
Picnic Basket Southern Fried Chicken  
Also Available as Gluten-Free  
Roasted Young Turkey  
Sage Stuffing / Pan Gravy / Orange-Cranberry Compote  
Also Available as Gluten-Free
- 🍴🌾 Slow Roasted Rosemary Chicken  
Orange-Maple Glaze
- 🍴🌾 Spicy Sesame Crusted Chicken

## *Entrée Selections Part 1*


## Seafood Selections

-   Baked Tilapia  
Olive Oil / Garlic / Sautéed Spanish Onions  
Beer Battered Haddock  
Tartar Sauce / Lemon Wedges
-   Coconut Crusted Tilapia  
Tropical Pineapple Salsa
-   Honey-Glazed Tilapia  
Seared Asian Greens
-  Pan Seared Crunchy Breaded Perch  
Tartar Sauce / Lemon Wedges
-   Tortilla Crusted Basa  
Cilantro Lime Quinoa

## Vegan Selections

-  Baked Indian Vegetarian Samosas  
Spiced Potato / Peas / Onions
-   Kale / Cauliflower / Sweet Potato 'Gratin'
-   Rice-Filled Ukrainian Cabbage Rolls  
Seasoned Tomato Sauce
-   Oven Roasted Bell Peppers  
Mushrooms / Wild Rice / Tomato Ragù
-  Potato Filled Perogies  
Sautéed Onions / Peppers
-   Spicy Coconut Tofu Curry Stirfry
-  Teriyaki Tofu Tempeh Casserole

## Pasta Selections

- Baked Four Cheese Lasagna  
Italian Meat (Pork-Beef) Sauce  
Baked Vegetarian Spinach Lasagna  
Roma Tomato Sauce
- Beef Filled Ravioli  
White Wine-Mushroom Sauce  
Cheese Stuffed Tortellini  
Roasted Red Peppers / Fresh Asparagus  
Cheese Stuffed Tortellini  
Spicy Italian Sausage (Pork) Ragù
-  Classic Spaghetti  
Tomato Sauce / Spicy Italian Sausage (Pork)  
Penne Pasta / Grilled Chicken  
Creamy Alfredo Sauce
-  Penne Rice Noodles  
Portobello / Asparagus / Asiago Cheese Sauce  
Tortellini Pasta Ragù Bolognese  
Spicy Italian Meat (Pork-Beef) & Tomato Sauce



# *Entrée Selections Part 2*

# Final Details & 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/](http://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](mailto:info@specialeventrentals.com)

[edmonton.specialeventrentals.com](http://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.