



# BARBECUES

SAWMILL BANQUET & CATERING SERVICES  
[SAWMILLCATERING.CA/GET-A-QUOTE/](http://SAWMILLCATERING.CA/GET-A-QUOTE/)



# BARBECUE

## MENU PORTFOLIO

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

We please to prepare many different barbecued 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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## Simple & Delicious Barbecue / \$27

### PROTEIN COMBINATION OPTIONS

Based on 1.5 Portions Per Person (Combined)

-   Hahn Family Farm Angus Beef Burger
  -   Hebrew National All-Beef Stadium Hotdog
- Protein Ratio of 75% Burgers / 25% Hotdogs

### Italian Bakery Fresh Buns

**Gluten-Free Buns Available Upon Advance Request**

Cheddar Cheese / Sliced Tomato / Lettuce

Sawmill Sesame Steak Sauce / Ketchup / Mustard / Relish

### 2 @ Chilled Fresh Salad Options

See Page 5 in this Portfolio

### Assorted Baked Sweets / Cheesecake Bites

**Gluten-Free / Vegan Options Available Upon Advance Request**

### Add-On Special Order as 1 Per Order

-   Grilled Teriyaki Chicken Breast | Plus \$4
-  Beyond Meat Plant Based Burger | Plus \$4

Sliced Fresh Fruit & Berries Display 20+ Portion | \$150



 Gluten Friendly  Dairy Free  Vegan Friendly  Vegetarian

## FUGE Sausage Customized Barbecue/ \$29









### STEP 1 - Pick Your 2 Fresh Salad Options

See Page 5 in this Portfolio

### STEP 2 - Pick Your 3 FUGE Sausage Selections

Based on 1-Per Person Combined Total

### STEP 3 - Choose Your Vegetable Option

- Grilled Mixed Vegetable Medley  
- Baked Cajun Beans with Celery / Peppers / Onions  
- Sweet Nibbled Corn / Paprika-Lime-Mayonnaise  

### STEP 4 - Choose Your Potato Option

- Herb Roasted Baby Potatoes  
- Cajun Spiced Potato Wedges  
- Lemon & Honey Roasted Baby Potatoes  

### Italian Bakery Fresh Buns

**Gluten-Free Buns Available Upon Advance Request**

Sawmill Sesame Steak Sauce / Ketchup / Mustard / Relish

Chopped White Onions / Sauerkraut

### Assorted Baked Sweets / Cheesecake Bites

**Gluten-Free / Vegan Options Available Upon Advance Request**

- Andouille Pork Sausage  
- Chorizo Verde Chicken Sausage 
- Chorizo Verde Pork Sausage 
- Cranberry Ginger Chicken Sausage 
- German Style Bratwurst Pork Sausage 
- Hot Italian Pork Sausage  
- Italian Fennel Chicken Sausage  
- Lemon & Arugula Chicken Sausage  
- Swiss Beef Sausage 

# Barbecue Packages Part 1



## Alberta Sirloin Steak Barbecue / \$46



STEP 1 - Pick Your 2 Fresh Salad Options

See Page 5 in this Portfolio

STEP 2 - Pick Your 2 Vegetable Options

- Grilled Mixed Vegetable Medley
- Baked Cajun Beans with Celery / Peppers / Onions
- Sweet Nibbled Corn / Paprika-Lime-Mayonnaise
- Sautéed Button Mushrooms & Onions

STEP 3 - Choose Your Potato Option

Includes Sides Where Applicable

Sour Cream / Smoked Bacon Crumble / Green Onions

- Herb Roasted Baby Potatoes
- Cajun Spiced Potato Wedges
- Double Baked Traditional Scalloped Potatoes
- Garlic Mashed Baby Red Potatoes
- Lemon & Honey Roasted Baby Potatoes



**\$7 Per Bottle**

Ask Us About Customizing  
with Your Logo / Message

### Steak Package Includes

Our Signature Sawmill Sesame Steak Sauce  
Grilled Texas Cut Garlic Toast

Assorted Baked Sweets / Cheesecake Bites  
Sliced Fresh Fruit Display



## Steak Substitution Options

Perhaps Not All Your Guests Eat Beef?  
Offer Them One of the Following Options.

- Lemon-Herb Butter Basted Salmon Fillet
- Grilled Teriyaki Chicken Breast
- Alberta Pork Chop / Apple Butter Barbecue Sauce
- Jumbo Vegetable Kebabs / 2 Skewers Per Order  
Mushrooms / Peppers / Onions / Lemon Garlic Glaze



**WE ALSO OFFER HALAL STEAK & HALAL CHICKEN**

## Other Steak Options Available

- 10 oz. Center Cut Sirloin Steak | Package \$56
- 12 oz. New York Striploin Steak | Package \$66
- 14 oz. Ribeye Steak | Package \$76
- 8 oz. Filet Mignon | Package \$76

## Additional Dessert Offerings / Beverages

Freshly Baked Cookies 24+ Portion | \$88

Chocolate Chip / White Chocolate Macadamia  
Peanut Butter / Oatmeal Raisin

Specialty Cake Platter 24+ Portion | \$96

Strawberry Shortcake / Black Forest Cake / Tiramisu  
**All Are Available Gluten-Free**

Chilled Soft Drinks / Juices / Bottled Water | \$2.75

Freshly Brewed Coffee-Tea / Hot Chocolate

\$75 / 20 Cups | \$120 / 40 Cups | \$200 / 75 Cups

Gluten Friendly Dairy Free Vegan Friendly Vegetarian

# Barbecue Packages Part 2



## Fresh & Delicious Salads

- 🌱🌾 Asian Broccoli Salad  
Spicy Peanut Marinade
- 🌱🌾 Baby Kale / Mandarin Orange Salad  
Toasted Pumpkin Seeds / Cranberry Vinaigrette
- 🌱🌾 Broccoli Salad  
Bacon / Raisins / Cheddar Cheese / Lemon-Mayo Dressing
- 🌱🌾 Chickpea & Quinoa Salad  
Orange-Soy-Sesame Marinade
- 🌱🌾 Chilled Rotini Pasta Salad  
Chopped Bell Peppers / Ham
- 🌱🌾 Chilled Vegetable Crudités  
Sun-Dried Tomato & Fresh Basil Dip
- 🌱🌾 Classic Caesar Salad  
Creamy House Dressing / Grated Parmesan  
Herb Roasted Croutons
- 🌱🌾 Filipino Chicken-Pineapple-Macaroni Salad
- 🌱🌾 Garden Beet Salad  
Red Onion / Orange Segments / Feta Cheese  
Apple-Cider Vinaigrette
- 🌱🌾 Greek Pasta Salad  
Cucumber / Tomato / Black Olives  
Feta / Baby Dill Dressing
- 🌱🌾 Hand Cut Baby Red Chipotle Potato Salad
- 🌱🌾 Italian Garden Green Salad  
Pomegranate Dressing
- 🌱🌾 Lemon Infused Pasta Salad  
Fresh Herbs / Roasted Asparagus
- 🌱🌾 Mixed Tuscan Greens  
Sun-Dried Berries / Cranberry Vinaigrette
- 🌱🌾 Thai Noodle Salad  
Diced Green Onion / Soy Marinade
- 🌱🌾 Tomato / Mint / Quinoa Salad  
Toasted Almonds / Lime Marinade
- 🌱🌾 Tossed Mesclun Greens  
Creamy Italian Herb Dressing
- 🌱🌾 Traditional Relish Tray  
Pickles / Mediterranean Olives / Hot Peppers
- 🌱🌾 Tri-Color Fusilli Pasta Salad  
Grilled Vegetables
- 🌱🌾 Yellow & Green Bean Salad  
Italian Herb Marinade / Toasted Almonds
- 🌱🌾 Zesty Quinoa Salad  
Black Beans / Mexican Roasted Corn  
Lime-Cilantro Vinaigrette



## Chilled Salad Selections

# 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

Payment of a non-refundable deposit equal to 25% of the estimated event cost may be due upon acceptance of our quote. This will secure our services and general details as presented. Once a deposit is paid, we are very proud to guarantee against any changes due to inflationary pressures. We don't want you worrying!

## 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 & age category guarantee will be 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 in advance.

## 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. It could be transferred to another client or used towards other services with us.

## Statutory Holidays

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

This surcharge will be clearly delineated on your proposal and will be based specific to the event and labor / staffing levels required in the quote.

# 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

*We use Sawmill Banquet & Catering Services for our corporate events. They do such a fabulous job - from decorating the tables, providing excellent customer service, setting up the site, and of course providing a delicious meal. They have a range of food that suits every person's dietary needs. The quality of food is outstanding!*

*~ Marnie S.*