



DINNER

SAWMILL BANQUET & CATERING SERVICES

SAWMILLCATERING.CA/GET-A-QUOTE/

DINNER

MENU PORTFOLIO

The following information will assist you in planning your dinner 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 dinner 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

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Platinum Level Customized Dinner Buffet \$75 // Minimum 50 Adults

Specialty Buns & Breads (Including Gluten-Free Option) / Whipped Butter

Four Selections from our Extensive List of Fabulous Salads

Selected Domestic & International Cheeses / Gourmet Crackers

Hand Craved 'AAA' Slow-Roasted Alberta Prime Rib

Merlot Jus / Mini Yorkshire Pudding / Horseradish / Grainy Dijon

Our Famous Sawmill Sesame Steak Sauce

Four Choices From our Delicious Entrée Selections

Two Choice From Our Potato & Rice Selections

Oven-Roasted Fresh Vegetable Medley

Sliced Seasonal Fruit & Fresh Field Berries / Cheesecake Bites

Baked Sweets / Squares / Cookies / Whipped Cream

Coffee / Tea / Hot Chocolate Station

Gold Standard Customized Dinner Buffet \$65 // Minimum 50 Adults

Baked Dinner Rolls (Including Gluten-Free Option) / Creamery Butter

Four Selections from our Extensive List of Fabulous Salads

Hand Craved 'AAA' Slow-Roasted Alberta Roast Beef

Your Choice - Savory Pan Gravy OR Merlot Jus

Horseradish / Grainy Dijon / Our Famous Sawmill Sesame Steak Sauce

Three Choices From our Delicious Entrée Selections

Two Choice From Our Potato & Rice Selections

Oven-Roasted Fresh Vegetable Medley

Sliced Seasonal Fruit & Fresh Field Berries / Baked Sweets / Squares

Coffee / Tea / Hot Chocolate Station



Children's (4-12) Pricing
Available on All Buffets

Children Under 4 are FREE

*Premium
Packages*

Sterling Silver Customized Dinner Buffet \$55 // Minimum 50 Adults

Baked Dinner Rolls (Including Gluten-Free Option) / Creamery Butter

Four Selections from our Extensive List of Chilled Salads

Four Choices From our Delicious Entrée Selections

Two Choice From Our Potato & Rice Selections

Oven-Roasted Fresh Vegetable Medley

Sliced Seasonal Fruit & Fresh Field Berries / Baked Sweets / Squares

Coffee / Tea / Hot Chocolate Station



Sawmill Basic Customized Dinner Buffet \$42 // Minimum is Negotiable

Baked Dinner Rolls (Including Gluten-Free Option) / Creamery Butter

Three Selections from our Extensive List of Chilled Salads

Three Choices From our Delicious Entrée Selections

One Selection From Potato & Rice Offerings

Oven-Roasted Fresh Vegetable Medley

Fresh Fruit Cocktail / Baked Sweets / Squares



Children's (4-12) Pricing
Available on All Buffets / Dinners
Children Under 4 are FREE

Family-Style Packages / Plated Dinner Packages

Too Many Options to List! Each of These Packages are Uniquely Created for You.
Guest Minimums are Negotiable // Pricing Dependent Upon Food Selections & Format


~ Plated Dinners (3-5 Course Creations) ~ Wine Pairing Dinners


~ Small Plates-Tapas Dinners ~ Specialty Themed Celebration Dinners



~ Standard Family-Style (Platters-Bowls Per Table) Meal Could Include the Following:

2-3 Salads / 2 Hot Entrees / Potato-Rice / Vegetable Feature / Dessert Platters


*Special
Packages*



 Arugula / Roasted Apple Salad
Candied Pecans / Goat Cheese / Raspberry Vinaigrette

 Asian Broccoli Salad
Spicy Peanut Marinade

  Baby Kale / Mandarin Orange Salad
Toasted Almonds / Cranberry Vinaigrette


 Baby Shrimp & Cucumber Salad
Dill Dressing

 Broccoli Salad
Bacon / Raisins / Cheddar Cheese / Lemon-Mayo Dressing
Caprese Avocado Salad
Grated Mozzarella / Balsamic Vinaigrette

  Chicken Avocado Salad
Fresh Squeezed Lime / Chopped Cilantro


 Chicken / Green Apple / Pecan / Feta Salad
Cider Vinaigrette / Mixed Greens

 Chicken Satay Salad
Spicy Peanut Dressing


 Chickpea & Quinoa Salad
Orange-Soy-Sesame Marinade
Chilled Penne Pasta
Cucumber / Tomato / Feta / Dill Dressing

Chilled Rotini Pasta Salad
Chopped Bell Peppers / Ham


 Chilled Vegetable Crudités
Sun-Dried Tomato / Basil Dip



 Crunchy Asian Vegetable Salad
Peanut Dressing

  Edamame / Black Bean / Corn Salad


 Farm Fresh Potato Salad
Bacon / Chives / Sour Cream
Filipino Chicken-Pineapple-Macaroni Salad

 Fresh Watermelon Salad
Italian Marinade Sylvan Star Feta Cheese



 Garden Beet Salad
Red Onion / Orange Segments / Goat Cheese
Apple-Cider Vinaigrette

  Green Bean Salad
Italian Herb Marinade

 Hand Cut Baby Red Chipotle Potato Salad

 Heirloom Spinach Salad
Fresh Vegetables / Crisp Bacon
Candy-Spiced Pecans / Sylvan Star Feta Cheese

  Italian Green Salad
Pomegranate Dressing

  Kale 'Hipster' Salad
Apricots / Almonds / Shredded Carrot
Lemon Infused Pasta Salad
Fresh Herbs / Roasted Asparagus

  Marinated Tomato / Onion / Black Olive Salad

- 🌱 🌾 Mediterranean Farro Salad
 Champagne Vinaigrette

 Mexican Beef Taco Salad
 Sour Cream / Margarita Salsa
- 🌱 🌾 Mixed Tuscan Greens
 Sun-Dried Berries / Cranberry Vinaigrette
- 🌱 🌾 Rustic Root Vegetable Salad
 Citrus / Fresh Thyme

🌾 Sawmill Classic Caesar Salad
 Grated Parmesan / Herb Croutons **(SIDE)**

🚫 Spicy Asian Beef / Bok Choy Salad
- 🌱 🌾 Strawberry / Arugula / Lettuce Mixed Salad
 Raspberry Vinaigrette

🌾 Sweet Pear / Raspberry / Pistachio / Salad
 Creamy Poppy Seed Dressing

🌾 Tex-Mex Margarita Chicken Salad
 Zesty Citrus Marinade

🌱 Thai Noodle Salad
 Diced Green Onion / Soy Marinade

🌾 Tomato / Bocconcini Cheese Salad
 Fresh Basil, Onion & Yellow Peppers

🌱 🌾 Tomato / Mint / Quinoa Salad
 Toasted Almonds / Lime Marinade

🌱 Tossed Mesclun Greens
 Creamy Italian Herb Dressing

- 🌾 Traditional Greek Salad
 Sylvan Star Feta Cheese
- 🌱 🌾 Traditional Relish Tray
 Pickles / Mediterranean Olives / Hot Peppers

 Tri-Color Fusilli Pasta Salad
 Grilled Vegetables
- 🚫 🌾 Tropicana Salad
 Fresh Mango / Shrimp

🌾 Waldorf Apple & Walnut Salad
 Sweetened Mayo Dressing

🌱 🌾 Yellow & Green Bean Salad
 Italian Herb Marinade / Toasted Almonds
- 🌱 🌾 Zesty Quinoa Salad
 Black Beans / Lime-Cilantro Vinaigrette



Meal Accompaniments



Gluten Friendly



Dairy Free



Vegan Friendly

Rice Selections

Baked Parmesan Buttered Rice Casserole



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 with Carrots & Peas

Filipino Seafood Paella Rice Medley



Indian Jeera (Cumin) Basmati Rice



Jamaican Black Beans & Jasmine Rice



Japanese Steamed White Sticky Rice



Rustic Brown Rice Medley / Wild Mushrooms



Seven Grain Wild Rice Blended with Olive Oil



Potato Selections

Baked Goat Cheese Scalloped Potatoes



Candied Baked Yam Casserole

Caramelized Onion and Horseradish Smashed Potatoes



Chipotle Smashed Sweet Potatoes / Olive Oil

Country Style Scalloped Potatoes

Diced Ham / Grated Cheddar Cheese

Double Baked Traditional Scalloped Potatoes

Hash-Brown Potato Casserole

Creamed Mushroom Sauce



Herb Roasted Potatoes



Lemon-Honey Roasted Baby Potatoes



Lemon-Herb-Olive Oil Smashed Potatoes



Mashed Potatoes

Aged Cheddar / Jalapeno Peppers



Mashed Potatoes

Sautéed Mushrooms / Bacon / Onions



Mashed Potatoes

Sour Cream / Green Onions



Sawmill Garlic Mashed Baby Red Potatoes



Sliced Lyonnaise Potatoes / Charred Fennel / Onion



Whipped Sweet Potato / Carrots / Sour Cream



Whipped Yukon Gold Potatoes / Pistachio Oil



Yukon Gold Mashed Potatoes / Roasted Shallots

Poultry Selections

- Apple-Brie Stuffed Chicken
Pink Peppercorn Chardonnay Sauce
- 🌾 Baked Chicken Parmesan
Sun-Dried Tomato-Fresh Basil Sauce
- 🍷🌾 Baked Chicken Thighs
Ginger-Soy Marinade / Sesame Seeds
- 🍷🌾 Baked Lemon-Glazed Chicken
Blackened Louisiana Chicken
Spicy Cajun Cream Sauce
- 🌾 Bombay Butter Chicken / Warm Naan Bread
- 🍷🌾 Braised Korean Style Chicken
Soy-Ginger Lemon Sauce
Chicken Cordon Bleu
Wild Mushroom-Chardonnay Cream Sauce
Grilled Chicken Mushroom-Alfredo Sauce
- 🌾 Grilled Chicken Breast
Fresh Tarragon / Asiago Cheese Sauce
- 🌾 Grilled Greek Chicken
Souvlaki Marinade / Tzatziki Sauce
- 🌾 Herb-Crusted Tuscan Chicken
Prosciutto Wrapped / Chestnut Sauce
- 🍷🌾 Herb Roasted Chicken
Endive Slaw / Tropical Mango Jus
- 🍷🌾 Honey-Balsamic Glazed Chicken Thighs

Poultry Selections

- 🍷🌾 Herb Roasted Chicken Breast / Fresh Thyme Jus
- 🍷🌾 Oven Roasted Italian Lemon-Herb Chicken
- 🌾 Pan Roasted Mediterranean Chicken Breast
Tomato / Onion / Garlic / Feta
- 🌾 Pecan-Crusted Chicken
Jack Daniel's Kentucky Bourbon Sauce
- 🍷🌾 Pistachio Crusted Chicken Breast
Fresh Rosemary Jus
Roasted Alberta Turkey **Available Gluten-Free**
Sage Stuffing / Rich Pan Gravy / Orange-Cranberry Compote
- 🍷🌾 Slow Roasted Rosemary Chicken
Orange-Maple Glaze
- 🍷🌾 Spicy Jamaican Jerk Chicken
Tandoori-Style Oven Baked Chicken
Za' atar Roasted Chicken



Entrée Selections Part 2



Gluten Friendly



Dairy Free



Vegan Friendly

Vegetarian & Vegan Selections















-  Baked Shepherd's Pie
Spiced 'Beyond-Meat' Crumble / Potato Crust
-   Delhi Roasted Root Vegetables
Mild Indian Curry / Coconut Milk / Basmati Rice
-  Filipino Vegetable Pancit Bihon Stir-Fry
Indian Palak Paneer / Warm Naan Bread
-   Kale-Cauliflower-Sweet Potato 'Gratin'
-  Potato-Filled Perogies
Sauteed Onions / Peppers
-   Rice-Filled Ukrainian Cabbage Rolls
Seasoned Tomato Sauce
-   Roasted Bell Peppers
Wild Rice / Mushroom / Spicy Tomato-Herb Ragu
-   Spicy Coconut Tofu Curry Stir-Fry
Traditional Cheese Filled Perogies
Sauerkraut / Sour Cream / Chopped Green Onions
OPTIONAL - Sliced Mundare Garlic Sausage (Pork)
-  Teriyaki Tofu Tempeh Casserole
Vegetarian Portobello Mushroom Stroganoff
Egg Noodles

Pasta Selections

- Baked Cajun Macaroni and Cheese
Spicy Stewed Tomatoes
- Baked Four Cheese Lasagna
Italian Meat (Pork & Beef) Sauce
- Beef Filled Ravioli
Chardonnay-Mushroom Sauce
- Butternut Squash Ravioli
Savory Sage Cream
- Cheese Stuffed Tortellini
Spicy Italian Sausage Ragu
- Cheese Stuffed Tortellini
Fresh Tomato-Artichoke Sauce
- Cheese Stuffed Tortellini
Roasted Red Peppers / Fresh Asparagus
-  Penne Rice Noodles
Portobello / Asparagus / Asiago Cheese Sauce
- Vegetarian Spinach Lasagna
Roma Tomato Sauce
- Wild Mushroom Ravioli
Truffle Cream Sauce



Beef & Pork Selections

-   Alberta Pork Tenderloin
Spiced Apple Cider Reduction
Baked Swedish Meatballs
Wild Mushroom Gravy
Classic Beef Stroganoff / Egg Noodles
-  French Beef Bourguignon / Roasted Root Vegetables
-   Grilled Alberta Pork Loin Steaks
Poblano Chimichurri / Red Wine Reduction
Grilled Pork Chops / Creamy Peppercorn Sauce
-  Herb Roasted Alberta Pork Loin
Honey-Lime Glaze
Home Style Slow Cooked Beef Pot Roast
-  Roast Pork Loin
Spiced Apple Stuffing / Wild Mushroom Sauce
-   Roasted Alberta Pork Loin
Cranberry-Kiwi Glaze
-  Roasted Alberta Pork Tenderloin
Blackberry Mustard Sauce
-  Seared Pork Loin Chops
Fresh Tomato / Onion / Feta Cheese
-   Smoked Paprika-Rubbed Baby Back Pork Ribs
Apple Butter Barbecue Sauce
Thinly Sliced Alberta Beef / Peppercorn Cream Sauce
Thinly Sliced Roast Alberta Beef / Savory Pan Gravy
-  Thinly Sliced Roast Alberta Beef / Rich Merlot Jus

Seafood Selections

-   Baked Tilapia Fillets
Garlic / Olive Oil / Sautéed Spanish Onions
-   BC Salmon
Fresh Bruschetta / Balsamic Glaze
-  Coconut Breaded Basa Fillets
Pineapple Salsa
-  Garlic & Parmesan Crusted Orange Roughy
Sweetened Honey-Mayonnaise Sauce
-   Grilled Mexican Style Salmon
Charred Pineapple / Cilantro Salsa / Jalapenos
-   Honey-Glazed Tilapia / Seared Asian Greens
-   Maple Roasted Salmon
Julienne of Root Vegetables
-   Maple Roasted Salmon
Warm Pecan-Apple Salad
-  Mediterranean Style Salmon
Fresh Tomato / Arugula / Crumbled Feta
-   Oven-Roasted Red Snapper
Mediterranean Herbs / Tomato / Bell Peppers
-   Oven-Roasted Paleo Pecan Maple Salmon
Chipotle Pepper Seasoning / Apple Cider Jus
Panko Breaded Basa / Citrus Cream Sauce
-   Pistachio & Molasses Roasted Salmon

DESSERT ENHANCEMENT FEATURES

Platinum Finish Dessert Table

Stunning Array of Cheesecakes / Mini Mousse Cups / Petite Fours
Sweet Bon Bons / Chocolate Dipped & Sliced Fruit Selections
Dessert Sauces / Fresh Whipped Cream



Callebaut Chocolate Fountain

Fresh Cut Seasonal Fruit & Strawberries
Rice Crispy Wedges / Single Bite Cheesecakes
Marshmallows / Vanilla Wafer Cookies

Hot Sticky Toffee Pudding Cake / Whipped Cream

Chocolate Dipped Tuxedo Strawberries

White Chocolate Dipped Pineapple

Toasted Coconut Sprinkles

Strawberry Shortcake / Black Forest Cake / Tiramisu

All Are Available Gluten-Free

Custom Created Dessert Tower

Mini Cupcakes / Single Shot Flavored Mousse / European Cake Bites



Dessert Enhancements

These Features are Quoted Independently From Standard Pricing
Costs are Based on Guest Count & Other Menu Features Chosen
Available Only When Combined With A Full Package Dinner

LATE LUNCH MENU FEATURES

Late Lunch Order Should be Based on 30% - 40% of Your Total Guest Count



Country Classic Combination

Freshly Made Sandwiches and Wraps
Chilled Vegetable Crudités / Sun-Dried Tomato & Basil Dip
Assorted Selection of Baked Sweets / Cookies

Mexican Tacos In-A-Bag

Single-Serve Bags of Fritos Original
Taco Spiced Beef / Margarita Salsa / Black Olives
Nacho Cheese / Sour Cream / Shredded Lettuce



Ukrainian Feast

Trio of Roasted Perogies

Potato & Cheddar / Cream Cheese & Dill / Spinach & Feta
Sautéed Onions / Sauerkraut / Bacon / Sour Cream / Grainy Dijon
Sliced Mundare Garlic Sausage / Cheeses
Apricot-Dijon Dipping Sauce / Herb-Wheat Crackers
Crisp Pickle & Mediterranean Olive Display

Bratwurst Bonanza

Grilled German Bratwurst / Fresh Kaiser Buns
Sauerkraut / Grainy Dijon
Baked Mac n' Cheese Casserole

Kitchen Comfort Combo

Mini-Cups of Creamy Tomato-Basil Soup
Grilled Cheese Tri-Cut Wedges



Late Lunch Features

These Features are Quoted Independently From Standard Pricing
Costs are Based on Guest Count & Other Menu Features Chosen
Available Only When Combined With A Full Package Dinner

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/

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.