



# COCKTAIL RECEPTIONS

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

# COCKTAIL RECEPTIONS

## PORTFOLIO

The following information will assist you in planning your cocktail reception. 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 food options 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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## Beef & Pork Selections Price Per-Dozen

 Baked Alberta Beef Meatballs Hoisin Ginger Glaze	<b>\$40</b>
 Baked Alberta Beef Meatballs Smoked Barbecue Sauce	<b>\$40</b>
 Battered Steak Fingers Sawmill Sesame Steak Sauce	<b>\$48</b>
Chinese Pork Pot Stickers Chili Sambal	<b>\$32</b>
Deep Fried Pork Wontons Sweet Plum Sauce	<b>\$40</b>
  Grilled Alberta Beef Skewers Teriyaki Glaze	<b>\$48</b>
 Indian Beef Samosa Tamarind Cilantro Sauce	<b>\$45</b>
Marinated Beef Souvlaki Greek Tzatziki Sauce	<b>\$45</b>
Mexican Beef Quesadillas Nacho Cheese Dip	<b>\$40</b>
 Vietnamese Pork Spring Roll Hoisin Peanut Sauce	<b>\$40</b>
Spicy Italian Sausage / Baked Pastry Grainy Dijon Dip	<b>\$40</b>

Minimum of 2 Dozen Required Per Item

Ask About Our Flat-Rate Customized Combos.

A Great Way to Increase Variety and Stay on Budget!

## Chicken Selections Price Per-Dozen

  Assorted Chicken Wings Frank's Red Hot • Salt n' Pepper Honey-Garlic • Smoky Barbecue	<b>\$35</b>
 Baked Thai Chicken Balls Chili-Lime-Cilantro Dip	<b>\$38</b>
Chicken Gyozas Chili Soy Garlic Dip	<b>\$35</b>
Chicken Souvlaki Skewers Greek Tzatziki Sauce	<b>\$42</b>
 Chicken Spring Rolls Spicy Thai Dipping Sauce	<b>\$38</b>
Deep Fried Chicken Wontons Sweet Plum Sauce	<b>\$40</b>
  Grilled Chicken Skewers Teriyaki Glaze	<b>\$42</b>
Mexican Chicken Quesadillas Margarita Salsa / Sour Cream	<b>\$40</b>
 Sage & Chicken Meatballs Orange-Cranberry Compote	<b>\$42</b>
Southwestern Chicken Tornado Cajun Spiced Ranch Dip	<b>\$42</b>
Tandoori Chicken Skewers Lime Yogurt Dip	<b>\$42</b>
 Thai Chicken Satay Spicy Peanut Sauce	<b>\$42</b>

## Vegetarian-Vegan Selections Price Per-Dozen







Assorted Baked Quiche Tarts	<b>\$32</b>
Tempura Vegetable Medley Cajun Remoulade Sauce	<b>\$32</b>
Mushroom Risotto Balls Garlic Aioli	<b>\$47</b>
 Indian Vegetarian Samosas Tamarind Cilantro Sauce	<b>\$42</b>
 Loaded Avocado Quesadillas Sautéed Peppers & Onions Plant-Based Nacho 'Cheese' Dip	<b>\$40</b>
 Oriental Green Onion Cakes Ponzu Dipping Sauce	<b>\$35</b>
Spinach & Feta Spanakopita Greek Tzatziki Sauce	<b>\$35</b>
 Deep Fried Potato Perogies French Onion Dip	<b>\$40</b>
 Thai Vegetable Spring Rolls Sweet Chili Sauce	<b>\$40</b>
 Beyond Beef Meatballs Smoky Barbecue Sauce	<b>\$42</b>
  Buffalo Cauliflower Bites Plant Based Ranch Dressing	<b>\$32</b>

Minimum of 2 Dozen Required Per Item

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## Seafood Selections Price Per-Dozen

  Bacon Wrapped Sea Scallops Spicy Seafood Cocktail Sauce	<b>\$42</b>
  Bacon Wrapped Sea Scallops Lemon-Pepper Dip	<b>\$42</b>
 Coconut Breaded Prawns Pina Colada Dipping Sauce	<b>\$42</b>
 Fish Taco Bites Avocado / Tomato / Cilantro / Lime	<b>\$42</b>
  Grilled Shrimp Skewers Fresh Cilantro / Lime	<b>\$48</b>
House-Made Crab Cakes Cajun Remoulade Sauce	<b>\$49</b>
 Mediterranean Salmon Cakes Cucumber & Yogurt Sauce	<b>\$49</b>
Mixed Seafood Quesadilla Black Bean Salsa	<b>\$42</b>
 Sautéed Garlic Whiskey Prawns Lemon Tarragon Dip	<b>\$49</b>
Shrimp Gyozas Ponzu Dipping Sauce	<b>\$40</b>
  Shrimp & Sweet Potato Kabobs Cajun Seasoning / Grilled	<b>\$46</b>
Tortellini & Shrimp Skewers Sun-Dried Tomato Sauce	<b>\$46</b>
Warm Crab & Avocado Dip Baked in Mini Tart Shells	<b>\$42</b>

# Chilled Presentations



Gluten Friendly



Dairy Free



Vegan Friendly

## Dessert Platters / Options

- Sliced Fruit & Berry Display **\$150 / 20+ Tray**  
Selection of Baked Squares **\$115 / 36+ Tray**  
Baked Cheesecake Platter **\$124 / 20+ Tray**  
Fruit Coulis / Chocolate Sauce  
Whipped Cream
- Freshly Baked Cookies **\$88 / 24+ Tray**  
Chocolate Chip  
White Chocolate Macadamia  
Peanut Butter / Oatmeal Raisin
- Chocolate Dipped Strawberries **\$115 / 30+ Tray**  
White & Dark Callebaut Chocolate
- Chocolate Dipped Pineapple **\$115 / 30+ Tray**  
White Chocolate / Toasted Coconut
- Carved Fresh Fruit Bouquet **\$175 / 25+ Portion**  
Chocolate Grand Marnier Dip
- Black Forest Cake **\$105 / 24+ Tray**  
Cherry Compote / Whipping Cream
- Tiramisu Sheet Cake **\$105 / 24+ Tray**
- Strawberry Shortcake **\$105 / 24+ Tray**  
Fresh Strawberries / Whipped Cream

**FABULOUS FUZION DONUTS**  
Locally Made / Fresh / Delicious  
Must be Tasted to be believed!  
Incredible Gourmet Variety







**\$68 / 20+ Tray**



## Large Bowls / Trays

- Classic Charcuterie Board **\$124 / 12+ Tray**  
Specialty Deli Meats / Cheeses / Nuts  
Dried Fruit / Crostini / Crackers / Dips
- Crab and Avocado Dip **\$132 / 25+ Bowl**  
Olive Oil Brushed Baked Crostini
- Deluxe Cheese Board **\$132 / 25+ Tray**  
Herb Wheat Crackers / Fresh Grapes  
Red Pepper Jelly / Dried Fruit
- Garden Vegetable Crudités **\$98 / 25+ Tray**  
Sun-Dried Tomato & Fresh Basil Dip
- Mediterranean Hummus **\$105 / 25+ Bowl**  
Virgin Olive Oil / Spicy Pita Chips
- Mexican Tortilla Roll-Ups **\$98 / 25+ Tray**  
Margarita Salsa / Sour Cream
- Garlic & Tomato Bruschetta **\$105 / 25+ Bowl**  
Fresh Sliced Baguette
- Roasted Red Pepper Dip **\$105 / 25+ Bowl**  
Parmesan Dusted Herb Bread Sticks
- Spinach & Asiago Cheese Dip **\$125 / 25+ Bowl**  
Olive Oil Brushed Baked Crostini
- Sushi / Sashimi / California Rolls **\$150 / 35+ Tray**  
Wasabi / Soy Sauce / Pickled Ginger
- Traditional Relish Tray **\$88 / 25+ Tray**  
Pickles / Olives / Hot Peppers
- Ukrainian Charcuterie **\$105 / 25+ Tray**  
Mundare Garlic Sausage / Pickles  
Olives . Crackers / Crostini / Cheeses
- Vegetarian Pita Pinwheels **\$88 / 25+ Tray**

## Butler-Served Canapés

-  Atlantic Lobster Cocktail  
Lemon Zest / Siljan Crispy Cup  
Barbecued Pulled Pork  
Apple Butter / Pastry Cup
-  Bruschetta  
Basil Pesto / Goat Cheese  
Crisp Pita Chip
-  Chicken Liver Pâté  
Apple & Date Chutney  
Crisp Toasted Rye Bread
-  Chickpea Bruschetta  
Sun-Dried Tomato / Crostini  
Crab & Spinach Mousse  
Lemon Zest / Siljan Crispy Cup
-  Creamy Spinach Mousse  
Sweet Baby Bell Peppers
-  Grilled Shrimp  
Fresh Mint / Cilantro Pesto  
Multi-Grain Crackers
-  Herb Chèvre & Pepper Mousse  
Belgian Endive Cradle  
Poached Fig / Brie Cheese  
Herb Wheat Cracker
-  Poached Fig / Brie Cheese  
Gluten-Free Crostini

### Individual Order









Minimum 3 Dozen     \$60 / Dozen

### Selection of Any 3 Features

Minimum 6 Dozen     \$52 / Dozen

### Selection of Any 6 Features

Minimum 12 Dozen     \$48 / Dozen

-   Poached Shrimp Shots  
Spicy Cocktail Sauce / Pea Shoots
-   Prosciutto Wrapped Mango  
Roast Beef & Red Pepper  
Horseradish Mayo / Crostini
-  Roasted Pork Tenderloin  
Orange-Cranberry Compote  
Herb Baked Crostini
-   Roasted Red Pepper Hummus  
Fresh Cucumber Demitasse
-   Roasted Tofu Lollipops  
Fresh Basil Pesto  
Smoked Chicken Mousseline  
Naan Bread / Diced Mango  
Smoked Salmon Mousse  
Capers / Toasted Rye Bread  
Smoked Salmon Rosettes  
Cream Cheese / Fresh Baby Dill  
Pumpnickel Crostini





### Soppressata Canapé


Green Olive / Mozzarella / Crostini


### Spicy Chicken Salad

Sriracha Mayo / Pastry Cup

-  Spinach & Artichoke Pâté  
Rye Bread Crostini

-   Sweet Potato Medallions  
Guacamole / Chopped Tomato  
Diced Green Onion

-  Thai Peanut Salad  
Crisp Wonton Cups

-  Thinly Sliced Roast Beef  
Fresh Basil / Cherry Tomato  
Cucumber Sauce / Crostini

Three Cheese n' Cracker  
Red Pepper Jelly

-  Watermelon Caprese Skewers  
Bocconcini Cheese / Fresh Mint



# Stations / Beverages



Gluten Friendly



Dairy Free



Vegan Friendly

## Command Performances

Hand Carved Alberta Roast Beef-On-A-Bun

'AAA' Inside Round / Kaiser Buns / Whipped Butter  
Grainy Dijon / Horseradish / Sawmill Sesame Steak Sauce

**\$799 / 40+ Portion**

Hand Carved Alberta Prime Rib

Encrusted with Fine Herbs & Slow Roasted  
Warm Cheddar-Herb Biscuits / Whipped Butter  
Grainy Dijon / Horseradish / Sawmill Sesame Steak Sauce

**\$499 / 20+ Portion**

Gourmet Mashed Potato Bar

Whipped Potatoes with Gorgonzola Cheese & Walnuts  
Roasted Red Pepper & Garlic / Atlantic Lobster Mashed  
Whipped Potatoes with Sour Cream & Fresh Dill

**\$299 / 50+ Portion**

Seafood Flambé Station

Jumbo Atlantic Scallops / Pacific Prawns  
Sautéed in Garlic Butter / Flambéed with Sambuca

**\$899 / 50+ Portion**

Tomato Bisque Fountain

**LIMITED AVAILABILITY**

Rich Tomato Cream Soup  
Grilled Aged Cheddar Cheese Wedges

**\$299 / 50+ Portion**

Charcu-TREE Station

**LIMITED AVAILABILITY**

Deluxe Variety of Italian Specialty Meats  
International Cheeses / Red Pepper Jelly / Nuts  
Sun-Dried Fruit / Olives / Hot Peppers  
Herb Wheat Crackers / Baked Crostinis

**\$899 / 50+ Portion**



## Beverage Options

Tropical Punch Station

\$75 / 25+ Cups

Chilled Soft Drinks / Juices  
Bottled Water

\$3.25 / Per

Freshly Brewed Coffee-Tea  
Swiss Style Hot Chocolate

\$75 / 20 Cups

\$120 / 40 Cups

\$200 / 75 Cups

# 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.