



BARBECUES

SAWMILL BANQUET & CATERING SERVICES

SAWMILLCATERING.CA/GET-A-QUOTE/

VALID FROM MARCH 2026
SUBJECT TO CHANGE WITHOUT NOTICE

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 "

SAWMILLCATERING.CA/GET-A-QUOTE/

Paul Doucette

General Manager / Partner

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Simple & Delicious Barbecue / \$27

PROTEIN COMBINATION OPTIONS

Based on 1.5 Portions Per Person (Combined)

-    **Fire Mountain All 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 & 6 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



FUGE Sausage Customized Barbecue / \$30



STEP 1 - Pick Your 2 Fresh Salad Options

See Page 5 & 6 in this Portfolio

STEP 2 - Pick Your 3 Types of FUGE Sausages

Based on 1-Per Person Combined Total

STEP 3 - Choose Your 1 Vegetable Option

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

STEP 4 - Choose Your 1 Potato Option

-    • Herb Roasted Baby Potatoes
-   • Double-Baked Scalloped Potatoes
-    • 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**
-  • **German Style Bratwurst Pork Sausage**
-   • **Hot Italian Pork Sausage**
-   • **Italian Fennel Chicken Sausage**
-  • **Swiss Beef Sausage**

Barbecue Packages Part 1

Alberta Sirloin Steak Barbecue / \$47



STEP 1 - Pick Your 2 Fresh Salad Options

See Page 5 & 6 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 1 Potato Option

Includes Sides Where Applicable

Sour Cream / Smoked Bacon Crumble / Green Onions

- Herb Roasted Baby Potatoes
- Double Baked Traditional Scalloped Potatoes
- Garlic Mashed Baby Red Potatoes
- Lemon & Honey Roasted Baby Potatoes

Steak Package Includes

Our Signature Sawmill Sesame Steak Sauce
Grilled Texas Cut Garlic Toast

Assorted Baked Sweets / Cheesecake Bites
Sliced Fresh Fruit & Field Berries 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
Additional (Market) Cost May Apply

Premium Steak Options

10 oz. Center Cut Sirloin Steak | Package \$58

12 oz. New York Striploin Steak | Package \$67

Additional Dessert Options

Freshly Baked Cookies 24+ Portion | \$88

Gluten-Free Options Available

Specialty Cake Platter 24+ Portion | \$96

Strawberry Shortcake / Black Forest Cake / Tiramisu

All Are Available Gluten-Free / Additional Cost May Apply

Beverages

Chilled Soft Drinks / Juices / Bottled Water | \$2.50

Freshly Brewed Coffee-Tea / Hot Chocolate

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

Barbecue Packages Part 2

  **Arugula / Roasted Apple Salad**

Candied Pecans / **(SIDE)** Goat Cheese / Raspberry Vinaigrette

   **Baby Kale / Mandarin Salad**

Toasted Pumpkin Seeds / Mandarin Orange Vinaigrette

  **Broccoli Salad**

Bacon / Raisins / Cheddar Cheese / Lemon-Mayo Dressing

   **Caprese Avocado Salad**

Grated Mozzarella / Balsamic Vinaigrette

   **Chilled Vegetable Crudités**

Sun-Dried Tomato & Fresh Basil Dip

   **Chipotle Baby Red Potato Salad**

 **Classic Caesar Salad**

Creamy House Dressing / Grated Parmesan
Herb Roasted Croutons **(Side - NOT Gluten-Free)**

  **Crunchy Asian Vegetable Salad**

Peanut Dressing

  **Farm Fresh Potato Salad**

Bacon / Chives / Sour Cream

  **Fresh Watermelon Salad**

Italian Marinade / Feta Cheese

   **Garden Beet Salad**

Red Onion / Orange Segments
(SIDE) Goat Cheese / Apple-Cider Vinaigrette

  **Greek Pasta Salad**

Cucumber / Tomato / Black Olives
Feta / Baby Dill Dressing

  **Green Bean Marinated Salad**

Red Onions / Cherry Tomato
(SIDE) Feta Cheese / Balsamic Dressing

 **Heirloom Spinach Salad**

Carrot / Crisp Bacon / Candy-Spiced Pecans
Feta Cheese / Mandarin Orange Vinaigrette

   **Italian Garden Green Salad**

Pomegranate Dressing

  **Lemon Infused Pasta Salad**

Fresh Herbs / Roasted Asparagus

   **Marinated Greek Salad**

Cucumber / Tomato / Black Olives
Feta Cheese / Greek Dressing

   **Mixed Tuscan Greens**

Sun-Dried Berries / Cranberry Vinaigrette

   **Strawberry / Arugula / Lettuce Mixed Salad**

Raspberry Vinaigrette

  **Sweet Pear / Raspberry / Pistachio / Salad**

Creamy Poppy Seed Dressing

   **Thai Noodle Salad**

Diced Green Onion / Soy 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

SPECIAL REQUEST SALAD

Ask Us if You Want Something Not on Our List
If We are Able; we Will Make it For You

Extra Cost May be Based on Your Request



Final Details & Rentals

Menu Pricing | Quotes

Unless otherwise specified; Prices are listed as per-person
(If Applicable) Quotes include disposable cutlery / plates / napkins / beverage cups
China / Cutlery / Glassware / Other Rental Items can be added as additional cost if requested

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

sawmillcatering.ca/get-a-quote/

Guided by YOUR needs and specifications, we will prepare an exact and detailed quote in a timely manner.
We will endeavor 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

*It's always a pleasure working with the Sawmill team!
Paul never fails to send recommendations, he is super flexible and, is always on time for catering services.
The food also never disappoints!!! It always comes in fresh, tasty, and with appropriate packaging.
I'd give them more than 5 stars if I could.*

~ Cynthia U.

General Information

Deposits

Payment of a non-refundable deposit equal to 25% of the estimated event cost will 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!

Your deposit is held in a secure trust account and are never used as part of our regular business operations. The deposit is only applied to your final invoice upon the date of your event. We believe that we are the only catering company that can say this.

Catering Event Order

Event menus / detailed timeline / other service details are due 30 days prior to the function date.

We ask that any special dietary concerns and requests should be communicated with Sawmill Catering 30 days prior to the event.

The final guest count & age category guarantee will be due 10 days prior to your function date.

Payment Details

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

Please note that we do apply a 2% surcharge on Credit Card payments of \$1,000.00 or more

Liquor Services Available

Did you know that we feature a caterer's liquor license? We can handle all your bar needs - ask us how! All Sawmill staff involved with liquor service have their valid Pro-Serve certification. Guests who appear to be under the age of 25 or younger must present valid identification in order to be served alcoholic beverages.

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.

While your deposit is non-refundable; We would first seek to come to an agreeable conclusion with you. As an example, perhaps your deposit 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.