



BREAKFAST

VALID FROM MARCH 2026
SUBJECT TO CHANGE WITHOUT NOTICE

SAWMILL BANQUET & CATERING SERVICES
SAWMILLCATERING.CA/GET-A-QUOTE/

BREAKFAST

MENU PORTFOLIO

The following information will assist you in planning your breakfast catering. 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 breakfast 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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CLASSIC BREAKFAST PACKAGE 1

\$22 Per Person - **Minimum 20 People**
\$24 Per Person - Add Coffee-Tea Station

   **Cheddar Cheese Egg Scramble**

   **Hickory Smoked Bacon**

 **Buttermilk Pancakes**

Gluten-Free or Vegan Option Available **Plus \$1**
Creamery Butter / Maple Syrup

   **Herb Roasted Baby Potatoes**

Diced Bell Peppers

CLASSIC BREAKFAST PACKAGE 2

\$22 Per Person - **Minimum 20 People**
\$24 Per Person - Add Coffee-Tea Station

  **Individual Cheese Omelette**

 **Maple-Infused Pork Sausage**

Belgian Waffles

Berry Compote / Maple Syrup / Whipped Cream

   **Roasted Baby Potatoes**

Sautéed Mushrooms / Onions



CLASSIC BREAKFAST PACKAGE 3

\$22 Per Person - **Minimum 20 People**
\$24 Per Person - Add Coffee-Tea Station

  **Ranch Style Skillet**

 **Alberta Beef Sausage**

 **Cinnamon French Toast**

Gluten-Free or Vegan Option Available **Plus \$1**
Creamery Butter / Maple Syrup

   **Hash Brown Potatoes**

Bell Peppers / Onions



DELUXE CUSTOMIZED PACKAGE

\$26 Per Person - **Minimum 30 People**
\$28 Per Person - Add Coffee-Tea Station

**Half & Half Combination of
Cut Fresh Fruit Display & Individual Yogurt Selection**

~ **ONE Egg Selection** ~ **TWO Breakfast Meat Selections**

~ **ONE Griddle Selection** ~ **ONE Potato Selection**

• **Add Chilled Fruit Juice Station to ANY Package Plus \$2**

ASK ABOUT OUR GRAB N' GO BREAKFAST SANDWICHES & WRAPS
A Perfect Option When You Have Limited Time or Space for Your Meeting

Hot Meal Packages

 **Gluten Free**  **Dairy Free**  **Vegan**  **Nut-Free**  **Vegetarian**

EGG SELECTIONS

-   **Bacon-Cheese-Spinach Scramble**
-    **Cheddar Cheese Egg Scramble**
-    **Chorizo Verde (Chicken) Egg Scramble**
-    **Classic Egg Scramble**
Plant-Based Vegan Alternative Available **Plus \$1**
-   **Individual Ham & Cheese Omelette**
-    **Individual Cheese Omelette**
-    **Individual Vegetarian Omelette**
-   **Ranch Style Skillet**
-    **Tuscan Vegetable & Cheese Frittata**

BREAKFAST MEAT SELECTIONS

-  **Alberta Beef Sausage**
-   **FUGE Local**
Apricot Pink Peppercorn Chicken Sausage
-   **Grilled Turkey Sausage**
-   **Hickory-Smoked Bacon**
-   **Maple Infused Pork Sausage**
-  **Plant Based Apple-Sage Sausage**
-    **Sliced Maple Glazed Ham**
-    **Spolumbo's Chicken and Apple Sausage**

OFF THE GRIDDLE SELECTIONS

-  **Banana Bread French Toast**
Whipped Cream / Warm Maple-Pecan Syrup
-  **Belgian Waffles**
Mixed Berry Compote / Maple Syrup / Whipped Cream
-  **Buttermilk Pancakes**
Fresh Blueberries / Creamery Butter / Maple Syrup
Gluten-Free or Vegan Option Available **Plus \$1**
-  **Cinnamon Dusted French Toast**
Creamery Butter / Maple Syrup
Gluten-Free or Vegan Option Available **Plus \$1**

POTATO SELECTIONS

-   **Baked Potato-Cheese Casserole**
Creamy Mushroom Sauce
-    **Grilled Spiced Shredded Potatoes**
-    **Hash Brown Potatoes**
Bell Peppers / Onions
-    **Herb Roasted Baby Potatoes**
Diced Bell Peppers
-    **Oven Baked Tater Tots**
-    **Roasted Baby Potatoes**
Sautéed Mushrooms / Onions

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Hot Meal Selections

Breakfast Features



CONTINENTAL BREAKFAST PACKAGE

\$18 Per Person - Minimum 10 Person Order

\$20 Per Person - Add Juice **OR** Coffee-Tea

\$22 Per Person - Add Juice **AND** Coffee-Tea

Mini-Muffins / Breakfast Pastries

Banana Loaf / Baked Croissants

Creamery Butter / Berry Preserves

Cut Fresh Fruit & Field Berries / Assorted Yogurts

A LA CARTE COMPONENTS / BEVERAGES

Variety of Individual Yogurts 12 | \$36

Full-Size Daybreak Parfaits 12 | \$48

Greek Yogurt / Toasted Coconut / Diced Pineapple

Vanilla Yogurt / Granola / Hemp Seed / Fresh Blueberries

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

Fresh Fruit Cocktail Cups 12 | \$45

Assorted Chilled Juices | \$3.00 Per

Freshly Brewed Coffee-Tea / Hot Chocolate

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

CROWD FAVORITE BREAKFAST CHARCUTERIE

\$19 Per Person - Minimum 20 Person Order

Chocolate-Dipped Strawberries

Single-Shot Breakfast Parfaits

Greek Yogurt / Toasted Coconut / Diced Pineapple

Vanilla Yogurt / Granola / Hemp Seed / Fresh Blueberries

Oatmeal Cookies Dipped in White Chocolate

Fresh Raspberry Garnish

Candied Bacon Sticks

Maple Scented Whipped Cream Dip

Smoked Duck & Blueberry Sausage

Orange-Cranberry Compote

Poached Figs / Brie Cheese on Baked Crostini

Classic Deviled Eggs

Baby Dill / Smoked Paprika

Single Bite Muffin Variety

Whipped Honey-Lemon Butter

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.