



Celebration of Life

VALID FROM MARCH 2026
SUBJECT TO CHANGE WITHOUT NOTICE

SAWMILL BANQUET & CATERING SERVICES

SAWMILLCATERING.CA/GET-A-QUOTE/

RECEPTION

MENU PORTFOLIO

The following information will assist you in planning your family's celebration of life reception. I invite you to read on and see how we offer quality, variety, and value far beyond others in our field. Most importantly, we will handle all aspects from set-up to the final clean-up. We understand how difficult this time can be for you and the catering of a reception to honor your loved one should NOT add stress and further complications to that.

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'**

Nothing is quite as personal as a Celebration of Life reception. It is very important to us to honor your loved one from start to finish - First by knowing their name and finding out a bit about who THEY were. 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!

" IT'S NOT JUST BUSINESS, IT'S PERSONAL "

SAWMILLCATERING.CA/GET-A-QUOTE/

Paul Doucette

General Manager / Partner

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Gluten-Free / Vegan / Nut-Free Buns / Plant Based Margarine and Special Desserts Available Upon Advance Request

Buffet Lunch or Dinner | \$37

Italian Bakery Dinner Rolls / Butter
2 @ Chilled Fresh Salad Options
2 @ Delicious Hot Luncheon Entrées
1 @ Potato or Rice Option
Hot Vegetable Accompaniment
Assorted Baked Sweets / Cheesecake Bites
Sliced Seasonal Fresh Fruit Platter

Honor Luncheon | \$25 With Soup | \$27

Freshly Made Bunwiches & Wraps
1.5 Portions Per-Person Combined / Large Tray Format
Chilled Fresh Garden Vegetable Display
Sundried Tomato-Basil Dip / Large Tray Format
Traditional Relish Tray
Pickles / Mediterranean Olives / Hot Peppers
Assorted Baked Sweets / Cheesecake Bites
Sliced Seasonal Fresh Fruit Platter
ADD ON - One Hot Soup Selection / Crackers
See Next Page for Soup Selections Offered



Remembrance Celebration Meal | \$39

2 @ Chilled Fresh Salad Options
5" House-Made Joy of Jocelyn Gourmet Pot Pies
Chicken, Apple, & Brie / Viking Colony Turkey / Shepherd's Pie
Vegan Celebration / Mushroom, Spinach, & Cheese
Single-Serve Soup Cups
Choose from One of Our Delicious House-Made Options
Assorted Baked Squares / Cookies
Cheesecake Bites / Sliced Fresh Fruit Platter

Alberta Beef Carving Station | \$29

Hand Carved Slow-Roasted Alberta Beef
Italian Bakery Dinner Rolls / Whipped Butter
Sawmill Sesame Steak Sauce / Grainy Dijon / Horseradish
Double Baked Scalloped Potatoes
Carved Beef Package Requires Minimum of 50 Guests

**Customized Packages Can Be
Created for Smaller Gatherings**

Packages

House-Made Hot Soups

- 🌱🌾 Bacon Potato Baby Dill Chowder
 - 🌾🌿 Chicken / Rice / Noodles
- 🌱🌿 Cream of Broccoli / Grated Cheddar Cheese
- 🌱🌾🌿 Hearty Alberta Beef Barley
- 🌱🌿🌾 Minestrone / Tomato / Noodles / Vegetables
 - 🌱🌿 Seafood Chowder
- 🌾🌿🌱 Thai Coconut / Chicken / Rice
- 🌱🌿🌾 Tomato / Fresh Basil / Roasted Red Pepper
- 🌱🌿🌾 Turkey / Rice / Vegetables
- 🌱🌿🌾 Wild Mushroom Soup

Soups are accompanied with Assorted Crackers
Gluten-Free Crackers Available with Advance Request



Thank you for all you did for Mom's celebration. Your servers were wonderful and did an excellent job. They certainly made a sad situation so much easier.

~ Pat S.

A la Carte Options / Package Add-Ons

Mexican Tortilla Roll-Ups 25+ Portion | \$95

Ukrainian Charcuterie 25+ Portion | \$100

Mundare Garlic Sausage / Pickles
Olives / Cheeses / Crackers / Baked Crostini

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

Assorted Sweets / Cheesecake Bites 24+ Portion | \$88

Freshly Baked Cookies 24+ Portion | \$88

Gluten-Free & Vegan Options Available

Beverage Options

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

Tropical Fruit Punch / Hot Apple Cider Station

\$75 / 50 Cup | \$130 / 100 Cup | \$225 / 200 Cup

Freshly Brewed Coffee-Tea / Hot Chocolate

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

Soup Options & More

  **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



Meal Accompaniments



Gluten Free



Dairy Free



Vegan



Nut-Free



Vegetarian

Rice Selections



Basmati Rice

Roasted Cashews / Sun-Dried Cranberries



Basmati Rice

Roasted Pumpkin Seeds / Sun-Dried Cranberries



California Rice Medley

Mandarin Orange / Raisins



Cilantro Lime Steamed Rice



Coconut Infused Basmati Rice



Filipino Fried Rice with Carrots & Peas



Filipino Garlic Fried Rice



Indian Jeera (Cumin) Basmati Rice



Lemon-Herb Jasmine Rice Pilaf



Rustic Brown Rice Medley

Wild Mushrooms



Potato Selections



Baked Goat Cheese Scalloped Potatoes



Double Baked Traditional Scalloped Potatoes



Garlic Mashed Baby Red Potatoes



Hash-Brown Potato Casserole

Creamy Mushroom Sauce



Herb Roasted Potatoes



Lemon-Honey Roasted Baby Potatoes



Lemon-Herb-Olive Oil Smashed Potatoes



Loaded Mashed Baby Red Potatoes

Sautéed Mushrooms / Smoked Bacon Crumble / Onions



Mashed Kennebec Potatoes

Sour Cream / Green Onions



Sliced Lyonnaise Potatoes

Charred Fennel / Sweet Yellow Onion



Whipped Kennebec Potatoes

Mild Havarti Cheese



Whipped Sweet Potato / Carrots / Sour Cream



Yukon Gold Mashed Potatoes

Roasted Shallots

Beef & Pork Selections

-   **Asian Beef & Broccoli Stir-Fry**
-  **Baked Shepherd's Pie**
Seasoned Alberta Beef / Vegetables / Mashed Potato Crust
-   **French Beef Bourguignon**
Red Wine Gravy / Roasted Root Vegetables
-   **Grilled Salisbury Chopped Steak**
Rich Mushroom Gravy **OR** Sautéed Onion Jus
-  **Hearty Beef Chili / Grated Cheddar Cheese**
-  **Home Style Slow Cooked Beef Pot Roast**
Alberta Beef / Harvest Vegetables / Rich Gravy Sauce
- Jumbo All-Beef Meatballs**
Choose your Favorite of Four Great Options
Rich Peppercorn Cream **OR** Seasoned Herb Gravy
Wild Mushroom Chardonnay Sauce **OR**
Tomato & Fresh Basil Sauce / Grated Mozzarella
-   **Thick Cut Canadian Honey Ham**
Orange-Rosemary Brandy Sauce
-   **Thinly Sliced Alberta Roast Beef**
Choose your Favorite of Three Great Options
Merlot Jus **OR** Pan Gravy **OR** Peppercorn Sauce **(NOT Dairy-Free)**
SIDES Grainy Dijon / Horseradish / Sawmill Steak Sauce
-  **Spicy Szechuan Ginger Beef Stir-Fry**

Poultry Selections

-   **Asian Chicken & Vegetable Stir-Fry**
- Blackened Louisiana Chicken**
Louisiana Cajun Cream Sauce
-   **Braised Korean Chicken**
Soy-Ginger-Lemon Sauce
-  **Classic Bombay Butter Chicken**
Warm Naan Bread **(Side - NOT Gluten-Free)**
- Nashville Chicken Thighs**
Buttermilk Marinade / Spicy Sriracha Sauce
-   **Oven Roasted Italian Lemon-Herb Chicken**
- Picnic Basket Southern Fried Chicken**
Also Available as Gluten-Free **Plus \$1.00**
-   **Roasted Viking Colony Free-Range Turkey**
SIDE Rich Pan Gravy / **SIDE** Orange-Cranberry Compote
SIDE Traditional Sage Stuffing **NOT Gluten-Free)**
-   **Slow Roasted Rosemary Chicken**
Orange-Maple Glaze
-  **Spicy Sesame Crusted Chicken**

Entrée Selections Part 1

Seafood Selections

-    **Baked Fresh Water Tilapia Fillets**
Lemon-Dill Cream Sauce
-   **Coconut Breaded Vietnamese Basa Fillets**
Tropical Pineapple Salsa
-   **Panko Breaded Vietnamese Basa Fillets**
Parmesan Cream Sauce
- Potato Crusted Atlantic Cod Fillets**
Cheese-Chive-Potato / Tartar Sauce / Lemon Wedges
-  **Tortilla Crusted Vietnamese Basa Fillets**
Tropical Fruit Salsa

Vegan / Vegetarian / Pasta Selections

-  **Baked Four Cheese Lasagna**
Italian Meat (Pork & Beef) Sauce
-   **Vegetarian Spinach Lasagna**
Italian Roma Tomato Sauce
-  **Baked Shepherd's Pie**
Spiced 'Beyond-Meat' Crumble / Potato Crust
-  **Baked Vegan Meatball Casserole**
Italian Tomato-Roasted Vegetable Sauce
-  **Cheese Stuffed Tortellini**
Fresh Tomato-Artichoke Sauce

-  **Four Cheese Macaroni Casserole**
Roasted Red Peppers / Fresh Asparagus
-   **Indian Vegetarian Samosas**
Potato / Peas / Onions / Tamarind Cilantro Sauce
-   **Kale / Cauliflower / Sweet Potato 'Gratin'**
-    **Penne Rice Noodles**
Portobello / Asparagus / Asiago Cheese
-  **Plant Based Spicy Italian Sausage Ravioli**
Marinara Tomato Sauce / Grated Parmazahn
-   **Potato Filled Perogies**
Sauteed Onions / Peppers / **(SIDE)** Vegan Sour 'Cream'
-    **Rice-Filled Ukrainian Cabbage Rolls**
Seasoned Tomato Sauce
-    **Rice-Filled Ukrainian Cabbage Rolls**
White Mushroom Gravy
-  **Roasted Red Pepper & Tofu Ricotta Ravioli**
Garlic Alfredo Sauce / Grated Parmazahn
-  **Spicy Coconut Tofu Curry Stirfry**
-   **Cheese Filled Perogies & Sautéed Onions**
(SIDES) Sour Cream / Smoked Bacon Crumble

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.