



# *Dinner Portfolio*

SAWMILL BANQUET & CATERING SERVICES

[SAWMILLCATERING.CA/GET-A-QUOTE/](https://SAWMILLCATERING.CA/GET-A-QUOTE/)

VALID FROM MARCH 2026  
SUBJECT TO CHANGE WITHOUT NOTICE

# 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 are pleased to prepare a great many dinner meals to suit most appetites and budgets. Please don't hesitate to ask for our help in designing 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 then 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/](http://SAWMILLCATERING.CA/GET-A-QUOTE/)

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## Diamond Cut Customized Dinner Buffet \$82 // Minimum 50 Adults

Specialty Breads (Including Gluten-Free & Vegan Options)  
Variety of Flavored Whipped Butter / Plant-Based Margarine

**Four** Selections From our Extensive List of Fabulous Salads  
Unique Chilled Shrimp Shots with Spicy Seafood Cocktail Sauce  
Beautiful Charcuterie Presentation of Meats & Cheeses

### **Hand Carved '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** Choices From Our Potato & Rice Features  
Oven-Roasted Fresh Vegetable Medley

Sliced Fresh Fruit & Field Berries / Cheesecake Bites / Baked Sweets  
Chocolate-Decorated Strawberries / Whipped Cream / Individual Mousse Cups

Coffee / Tea / Hot Chocolate Station

**Proper Plated Service to  
Wedding Couples is  
Always Standard  
Included Service!**

**High Staff to Guest Ratio**

**Avoid Buffet Line Ups  
Event Manager Leads Each  
Table up to the Buffet**



## Platinum Level Customized Dinner Buffet \$70 // Minimum 50 Adults

Italian Bakery Dinner Rolls (Plus Gluten-Free & Vegan Options)  
Whipped Creamery Butter / Plant-Based Margarine

**Four** Selections From our Extensive List of Fabulous Salads

### **Hand Carved 'AAA' Slow-Roasted Alberta Roast Beef**

Your Choice - Savory Pan Gravy **OR** Merlot Jus / Mini Yorkshire Pudding  
Horseradish / Grainy Dijon / Our Famous Sawmill Sesame Steak Sauce

**Three** Choices From our Delicious Entrée Selections

**Two** Choices From Our Potato & Rice Features  
Oven-Roasted Fresh Vegetable Medley

Cut Fresh Fruit & Field Berries / Cheesecake Bites / Various Baked Sweets

Coffee / Tea / Hot Chocolate Station

**Special Request  
Dietary Needs?  
No Problem  
No Extra Cost**

**Ask us About Complimentary  
Partnership Meals  
For Wedding DJ / Photographer  
Other Event Staff / Etc.**



Children's Pricing (Age 4-12)  
Available on All Meal Packages

Children Under 4 are FREE

Customized Dinner Packages  
Available for Smaller Groups  
Under 50 Adults Also.

*Premium  
Packages*

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

Italian Bakery Dinner Rolls (Plus Gluten-Free & Vegan Options)  
Whipped Creamery Butter / Plant-Based Margarine

**Four** Selections from our Extensive List of Chilled Salads

**Four** Choices From our Delicious Entrée Selections

**Two** Choices From Our Potato & Rice Features

Oven-Roasted Fresh Vegetable Medley

Cut Fresh Fruit & Field Berries / Cheesecake Bites / Various Baked Sweets

Coffee / Tea / Hot Chocolate Station

**Complete Detailed  
Signage for All Items**

**Always Lots of Food  
for Second Helpings!**



## Sterling Silver Customized Dinner Buffet \$52 // Minimum 50 Adults

Italian Bakery Dinner Rolls (Plus Gluten-Free & Vegan Options)  
Whipped Creamery Butter / Plant-Based Margarine

**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

Cut Fresh Fruit / Baked Sweets / Cheesecake Bites / Squares

Coffee / Tea / Hot Chocolate Station

**Vegetables are a Feature**



**Not an Afterthought**



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

Children Under 4 are FREE

Customized Dinner Packages are  
Available for Smaller Groups  
Under 50 Adults Also!

## Family-Style Service 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) Customized Meal May Include the Following  
2-3 Salads / 2 or More Hot Entrées / Potato-Rice Options / Vegetable Feature / Dessert Platters

*Special  
Packages*

  **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

## Poultry Selections

### Apple-Brie Stuffed Chicken

Pink Peppercorn Chardonnay Sauce

  **Baked Chicken Parmesan**  
Sun-Dried Tomato-Fresh Basil Sauce

  **Baked Lemon-Glazed Chicken**

 **Bombay Butter Chicken**  
Warm Naan Bread **(NOT Gluten-Free)**

  **Braised Korean Style Chicken**  
Soy-Ginger Lemon Sauce

### Chicken Cordon Bleu

Wild Mushroom-Chardonnay Cream Sauce

  **Grilled Chicken Breast**  
Fresh Tarragon / Asiago Cheese Sauce

  **Grilled Greek Chicken**  
Souvlaki Marinade / Tzatziki Sauce

  **Grilled Louisiana Chicken**  
Rich Parmesan Cajun Cream Sauce

   **Herb Roasted Chicken**  
Tropical Mango Jus

   **Herb Roasted Chicken**  
Fresh Thyme Jus

  **Honey-Balsamic Glazed Chicken Thighs**

   **Maple Bourbon Roasted Chicken**

   **Oven Roasted Italian Lemon-Herb Chicken**

  **Pecan-Crusted Chicken**  
Kentucky Bourbon Sauce

 **Roasted Viking Colony Farm Turkey**  
**(SIDE)** Rich Pan Gravy / Orange-Cranberry Compote  
**(SIDE)** Traditional Sage Stuffing **(NOT Gluten-Free)**

   **Slow Roasted Rosemary Chicken**  
Orange-Maple Glaze



# Entrée Selections Part 2



Gluten Free



Dairy Free



Vegan



Nut-Free



Vegetarian

## Vegan - Vegetarian - Pasta Selections

- Baked Shepherd's Pie**  
Spiced 'Beyond-Meat' Crumble / Potato Crust
- Baked Four Cheese Lasagna**  
Italian Meat (Pork & Beef) Sauce
- Baked Vegan Meatball Casserole**  
Italian Tomato-Roasted Vegetable Sauce
- Butternut Squash Ravioli**  
Savory Sage Cream
- Cheese Filled Perogies & Sautéed Onions**  
**(SIDES)** Sour Cream / Smoked Bacon Crumble
- Cheese Stuffed Tortellini**  
Fresh Tomato-Artichoke Sauce
- Cheese Stuffed Tortellini**  
Roasted Red Peppers / Fresh Asparagus
- Delhi Roasted Root Vegetables**  
Mild Indian Curry / Coconut Milk / Basmati Rice
- Four Cheese Macaroni Casserole**  
Roasted Red Peppers / Fresh Asparagus
- Indian Vegetarian Samosas**  
Potato / Peas / Onions / Tamarind Cilantro Sauce
- Kale-Cauliflower-Sweet Potato 'Gratin'**
- Potato-Filled Perogies**  
Sautéed Onions / Peppers / **(SIDE)** Vegan Sour 'Cream'
- Rice-Filled Ukrainian Cabbage Rolls**  
Seasoned Tomato Sauce
- Rice-Filled Ukrainian Cabbage Rolls**  
White Mushroom Gravy
- Penne Rice Noodles**  
Portobello / Asparagus / Asiago Cheese Sauce
- Plant Based Spicy Italian Sausage Ravioli**  
Marinara Tomato Sauce / Grated Parmazahn
- Roasted Red Pepper & Tofu Ricotta Ravioli**  
Garlic Alfredo Sauce / Grated Parmazahn
- Spicy Coconut Curry Tofu Stir-Fry**
- Spinach & Ricotta Stuffed Cannelloni**  
Lemon Cream Sauce / Freshly Grated Mozzarella
- Spinach & Ricotta Stuffed Cannelloni**  
Sundried Tomato Rose Sauce / Artichoke Hearts / Freshly Grated Mozzarella
- Vegetarian Spinach Lasagna**  
Roma Tomato Sauce
- Wild Mushroom Ravioli**  
Truffle Cream Sauce

## Beef & Pork Selections

-    **French Beef Bourguignon**  
Red Wine Gravy / Roasted Root Vegetables
-   **Grilled Alberta Pork Tenderloin**  
Poblano Chimichurri / Red Wine Reduction
-    **Herb Roasted Alberta Pork Tenderloin**  
Orange-Rosemary Brandy Sauce
-    **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

### **Roasted Alberta Pork**

Spiced Apple Stuffing / Wild Mushroom Sauce

### **Roasted Alberta Pork Tenderloin**

Dijon Cream Sauce with Roasted Apples

### **Thinly Sliced Alberta 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

### **Thick Sliced Canadian Honey Ham**

Orange-Rosemary Brandy Sauce

## Seafood Selections

-    **Baked Fresh Water Tilapia Fillets**  
Creamy Lemon-Dill Sauce
-  **Caribbean Style Baked Salmon**  
Red Curry Coconut Sauce
-   **Coconut Breaded Vietnamese Basa Fillets**  
Tropical Pineapple Salsa
-    **Maple Roasted Salmon**  
Julienne of Root Vegetables
-   **Mediterranean Style Salmon**  
Fresh Bruschetta / Balsamic Glaze / Crumbled Feta
-    **Oven-Roasted Paleo Pecan Maple Salmon**  
Chipotle Pepper Seasoning / Apple Cider Jus
-  **Panko Breaded Vietnamese Basa**  
Parmesan Cream Sauce
-   **Pistachio & Molasses Roasted Salmon**
-  **Tortilla Crusted Vietnamese Basa**  
Tropical Fruit Salsa
-  **Tuscan Seasoned Roasted Salmon**  
Parmesan Cream Sauce

## DESSERT ENHANCEMENT FEATURES

### Showcase Dessert Table

Special Cheesecakes Cups / Mini Mousse Cups  
Macaron / Confetti Popcorn / Chocolate Truffles  
White & Dark Chocolate Dipped Strawberries  
Dessert Sauces / Fresh Whipped Cream

**Hot Sticky Toffee Pudding Cake / Whipped Cream**

**Edible Art - Chocolate 'Bedazzled' Strawberries**

**White Chocolate Dipped Pineapple**

Toasted Coconut Sprinkles

**Strawberry Shortcake / Black Forest Cake / Tiramisu**

Two-Bite Portioned / **All Are Available Gluten-Free**

**Custom Created Dessert Tower**

Mini Cupcakes / Single Shot Flavored Mousse  
European Cake Bites / Many Special Touches

**Warm Chocolate-Banana Bread Pudding / Vanilla Sauce**

**Indoor S'more's Station**

Marshmallows / Graham Crackers / Callebaut Chocolate Sauce  
Warm Peanut Butter / Wild Berry Compote / Candy Sprinkles



*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

We Recommend that Food Quantities be Based on 60-65% of Your Total Guest Count

**YES you can combine more than one selection!**



### Country Classic Combination

Freshly Made Sandwiches and Wraps (Including Vegan / Gluten-Free)  
Chilled Vegetable Crudités / Sun-Dried Tomato & Basil Dip  
Assorted Selection of Baked Sweets / Cookies

### Mexican Tacos In-A-Bag

(Vegan Version Available)

Single-Serve Bags of Doritos Chips / Taco Spiced Beef / Margarita Salsa  
Black Olives / Hot Nacho Cheese Sauce / Sour Cream / Shredded Lettuce



### Ukrainian Feast - Trio of Roasted Perogies

Potato & Cheddar / Cream Cheese & Dill / Spinach & Feta  
Sautéed Onions / Sauerkraut / Smoked Bacon Crumble / Sour Cream  
Selection of Cheeses / Orange-Cranberry Dipping Sauce  
Herb-Wheat Crackers / Crisp Pickle & Mediterranean Olive Display

### Bratwurst Bonanza

Grilled German Sausages (Pork) / Fresh Bakery Buns  
Sauerkraut / Grainy Dijon / Baked Mac n' Cheese Casserole

### Kitchen Comfort Combo

Mini-Cups of Creamy Tomato-Basil Soup / Grilled Cheese Wedges

### Penne Pasta Poutine Bar

**A Delicious Twist on a Perennial Favorite**

Al Dente Penne Pasta / Hot Beef Gravy / Cheese Curds  
Shaved Roast Beef / Smoked Bacon Crumble / Diced Green Onions / Sliced Jalepeno Peppers



*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  
(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/](http://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](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

*Sawmill was amazing to work with - Paul was very receptive to all our questions and very quick to respond. His experience and easygoing personality put us very much at ease throughout our planning process. They even offered to help us pick up and drop off our other rentals along with our linens, which was very much appreciated.*

*~ Kent & Nan*

# 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.