



LUNCHEON

SAWMILL BANQUET & CATERING SERVICES

SAWMILLCATERING.CA/GET-A-QUOTE/

VALID FROM MARCH 2026
SUBJECT TO CHANGE WITHOUT NOTICE

LUNCHEON

MENU PORTFOLIO

The following information will assist you in planning your luncheon event. 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 luncheon 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

780.818.3659 pdoucette@sawmillcatering.ca



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

Special Buffet-To-Go | \$36

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

Simply Delicious Luncheon | \$28

Italian Bakery Dinner Rolls / Butter
1 @ Chilled Fresh Salad Option
1 @ Delicious Luncheon Entrée
1 @ Potato or Rice Option
Hot Vegetable Accompaniment
Assorted Baked Sweets / Cheesecake Bites

Soup & Sandwich Combo | \$27

1 @ Chilled Fresh Salad Option
Freshly Made Bunwiches & Wraps
1.5 Portion-Per-Person
1 @ Hot Soup Selection / Crackers
See Page 4 for Soup Selections Offered
Assorted Baked Sweets / Cheesecake Bites

Ask About Our Individually Packaged Luncheon Meals
Custom Crafted for Maximum Flexibility & Selections

Perfectly Pasta Lunch | \$33

Warm Baked Garlic Toast

Classic Caesar Salad **You May Also Chose Your Own Salad From Our List**
SIDE Creamy House Dressing / Grated Parmesan / Herb Roasted Croutons

Choose TWO of These Delicious Pasta Entrées

Baked Four Cheese Lasagna Italian Meat (Pork & Beef) Sauce

Baked Vegetarian Spinach Lasagna Italian Roma Tomato Sauce

Cheese Stuffed Tortellini Fresh Tomato-Artichoke Sauce

Four Cheese Macaroni Casserole Roasted Red Peppers / Fresh Asparagus

Penne Rice Noodles Portobello / Asparagus / Asiago Cheese Sauce

 **Plant Based Spicy Italian Sausage Ravioli** Marinara Tomato Sauce / Parmazahn

 **Roasted Red Pepper & Tofu Ricotta Ravioli** Garlic Alfredo Sauce / Parmazahn

Assorted Baked Sweets / Cheesecake Bites

Mexican Fajita Luncheon | \$34

    **Mexican Black Bean & Roasted Corn Salad**
Bed of Chopped Garden Greens

   **Fajita Spiced Chicken / Sautéed Onions & Peppers**
Taco Spiced Ground Beef / Warm Soft Tortillas
Lettuce / Shredded Cheddar Cheese / Guacamole
Nacho Chips / Sour Cream / Margarita Salsa

   **Spicy Mexican Rice Medley**
Tomatoes / Peppers

Warm Baked Churros

Cinnamon Sugar / Chocolate Sauce

Lunch 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



Our company has been using Sawmill Catering for many years and they never disappoint. We have used them for events, staff lunches, appreciation days, etc, and will continue to use them. The whole process from start to finish is seamless and flexible, from menu planning, budget and timing. The food is always delicious and exceeds expectation.

~ Renea M.

Additional Package Enhancements

Freshly Made Sandwiches / Bunwiches / Wraps

12+ Portion | \$96 **Gluten-Free & Vegan Options Available**

Single Serve-Individual Soup / Crackers

ONE SELECTION ONLY 12 Portion | \$48

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
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.