

Harvest Thanksgiving Feast 2026

CLASSIC MEAL PACKAGE

Hand Formed Baked Multi-Grain Buns Gluten-Free Vegan
Whipped Creamery Butter

Mixed Italian Green Salad Gluten-Free Vegetarian
Toasted Pumpkin Seeds / Feta Cheese / Fresh Blueberries / Honey-Truffle Oil Vinaigrette Dressing

Roasted Viking Colony Turkey Gluten-Free Dairy-Free
Traditional Sage Stuffing **NOT Gluten-Free** / Savoury House-Made Pan Gravy Gluten-Free Dairy-Free
Cranberry-Orange Compote Gluten-Free Vegan

OR

Thick Cut Alberta Baked Ham Gluten-Free Dairy-Free
Orange-Rosemarie Sauce Gluten-Free Dairy-Free

OR

Tuscan Seasoned Roasted Salmon Gluten-Free
Parmesan Cream Sauce

Potato-Cheese Ukrainian Perogies with Sautéed Onions Vegetarian
(SIDE) Smoked Bacon Crumble / (SIDE) Sour Cream

Whipped Yukon Gold Potatoes Gluten-Free Vegetarian

Family Favorite Baked Candied Yams Gluten-Free Vegetarian

Roasted Autumn Harvest Vegetable Medley Gluten-Free Vegan

Individual Sticky-Toffee Pudding Cake
(SIDE) Vanilla Custard Sauce

100% READY TO COMPLETE IN YOUR OVEN!
EASY TO FOLLOW RE-HEATING INSTRUCTIONS

ALL THIS FOR \$54 (Including GST) **PER MEAL** 1 ADULT MEAL CAN FEED 2 CHILDREN

EMAIL OR CALL PAUL DOUCETTE TO ORDER

pdoucette@sawmillcatering.ca / 780-818-3659

PICK-UP BETWEEN 10AM-4PM ON FRI-SAT-SUN OCTOBER 9-10-11, 2026
FROM SAWMILL CATERING SERVICES – 12165-FORT ROAD NW

**DID YOU KNOW THAT
YOU CAN ADD EXTRA
PORTIONS OF ANY
OF OUR MENU ITEMS
OR
ORDER ONLY ANY
SPECIFIC COMPONENT
TO ADD TO YOUR
OWN DINNER**

**ORDER DEADLINE
IS WEDNESDAY
OCTOBER 7TH
AT 5:00 PM**