

Harvest Thanksgiving Feast 2026

GLUTEN-FREE 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
Jalapeño Cornbread Stuffing Gluten-Free / Savoury House-Made Pan Gravy Gluten-Free Dairy-Free
Cranberry-Orange Compote Gluten-Free

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

DON'YA Ukrainian's Kitchen Perogies with Sautéed Onions Gluten-Free 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



Individually Baked Cheesecake Gluten-Free
Wild Saskatoon Berry Compote Gluten-Free / Maple-Infused Whipped Cream Gluten-Free

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

ALL THIS FOR \$56 (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

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

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