



BURBECUES

SAWMILL BANQUET & CATERING SERVICES SAWMILLCATERING.CA/GET-A-QUOTE/

BURBECUE MENU PORTFOLIO

The following information will assist you in planning your barbecue event. I invite you to read on and see how we offer quality, variety, and value far beyond others in our field.

We please to prepare many different barbecued 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"

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Paul Doucette

General Manager / Partner

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Simple & Delicious Barbecue / \$27

PROTEIN COMBINATION OPTIONS

Based on 1.5 Portions Per Person (Combined)

- **10 (4)** Fire Mountain All Beef Burger
- (2) (3) Hebrew National All-Beef Stadium Hotdog

Protein Ratio of 75% Burgers / 25% Hotdogs

Italian Bakery Fresh Buns **Gluten-Free Buns Available Upon Advance Request**

Cheddar Cheese / Sliced Tomato / Lettuce Sawmill Sesame Steak Sauce / Ketchup / Mustard / Relish

2 @ Chilled Fresh Salad Options See Page 5 in this Portfolio

Assorted Baked Sweets / Cheesecake Bites **Gluten-Free / Vegan Options Available Upon Advance Request**

Add-On Special Order as 1-Per Order

- (A) Grilled Teriyaki Chicken Breast | Plus \$4
 - Beyond Meat Plant Based Burger | Plus \$4

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



FUGE Sausage Customized Barbecue / \$30



STEP 1 - Pick Your 2 Fresh Salad Options See Page 5 in this Portfolio

STEP 2 - Pick Your 3 Types of FUGE Sausages Based on 1-Per Person Combined Total

STEP 3 - Choose Your Vegetable Option

- Baked Cajun Beans with Celery / Peppers / Onions
- Sweet Nibblet Corn / Paprika-Lime-Mayonnaise

STEP 4 - Choose Your Potato Option

- Herb Roasted Baby Potatoes
- ② ② Cajun Spiced Potato Wedges

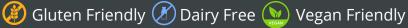
Italian Bakery Fresh Buns

Gluten-Free Buns Available Upon Advance Request Sawmill Sesame Steak Sauce / Ketchup / Mustard / Relish Chopped White Onions / Sauerkraut

Assorted Baked Sweets / Cheesecake Bites Gluten-Free / Vegan Options Available Upon Advance Request

- - Chorizo Verde Chicken Sausage
 - German Style Bratwurst Pork Sausage
- - Swiss Beef Sausage

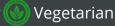
Barbecue Packages Part 1











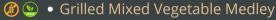
Alberta Sirloin Steak Barbecue / \$47



STEP 1 - Pick Your 2 Fresh Salad Options

See Page 5 in this Portfolio

STEP 2 - Pick Your 2 Vegetable Options

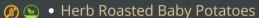


Baked Cajun Beans with Celery / Peppers / Onions

Sautéed Button Mushrooms & Onions

STEP 3 - Choose Your Potato Option

Includes Sides Where Applicable
Sour Cream / Smoked Bacon Crumble / Green Onions



- Cajun Spiced Potato Wedges
- Double Baked Traditional Scalloped Potatoes
- Garlic Mashed Baby Red Potatoes
- (*) (*) Lemon & Honey Roasted Baby Potatoes

Steak Package Includes

Our Signature Sawmill Sesame Steak Sauce Grilled Texas Cut Garlic Toast

Assorted Baked Sweets / Cheesecake Bites Sliced Fresh Fruit Display



\$8 Per BottleAsk Us About Customizing with Your Logo / Message



Steak Substitution Options

Perhaps Not All Your Guests Eat Beef?
Offer Them One of the Following Options.

- Lemon-Herb Butter Basted Salmon Fillet
- Grilled Teriyaki Chicken Breast
- Alberta Pork Chop / Apple Butter Barbecue Sauce
- Jumbo Vegetable Kebabs / 2 Skewers Per Order
 Mushrooms / Peppers / Onions / Lemon Garlic Glaze



WE ALSO OFFER HALAL STEAK & HALAL CHICKEN

Additional Cost Will Apply

Other Steak Options Available

10 oz. Center Cut Sirloin Steak | Package \$56
12 oz. New York Striploin Steak | Package \$66

Additional Dessert Options

Freshly Baked Cookies 24+ Portion | \$88 Gluten-Free Options Available

Specialty Cake Platter 24+ Portion | \$96

Strawberry Shortcake / Black Forest Cake / Tiramisu All Are Available Gluten-Free

Beverages

Chilled Soft Drinks / Juices / Bottled Water | \$2.75 Freshly Brewed Coffee-Tea / Hot Chocolate \$75 / 20 Cups | \$120 / 40 Cups | \$200 / 75 Cups

Fresh & Delicious Salads

Baby Kale / Mandarin Orange Salad

Toasted Pumpkin Seeds / Cranberry Vinaigrette

Broccoli Salad

Bacon / Raisins / Cheddar Cheese / Lemon-Mayo Dressing

Chilled Vegetable Crudités Sun-Dried Tomato & Fresh Basil Dip

Classic Caesar Salad

Creamy House Dressing / Grated Parmesan Herb Roasted Croutons (Side - NOT Gluten-Free)

Crunchy Asian Vegetable Salad **Peanut Dressing**

Garden Beet Salad

Red Onion / Orange Segments / Feta Cheese Apple-Cider Vinaigrette

Greek Pasta Salad

Cucumber / Tomato / Black Olives Feta / Baby Dill Dressing

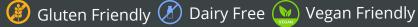
- Hand Cut Baby Red Chipotle Potato Salad
- (9) (a) Italian Garden Green Salad Pomegranate Dressing

- **Lemon Infused Pasta Salad** Fresh Herbs / Roasted Asparagus
- Mixed Tuscan Greens Sun-Dried Berries / Cranberry Vinaigrette
- 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





Salad Selections







General Information

Liquor Service Policy

All Sawmill staff involved with liquor service have their valid ProServe certification. Guests who appear to be under the age of 25 or younger must present valid identification in order to be served alcoholic beverages.

Deposits

Payment of a non-refundable deposit equal to 25% of the estimated event cost may 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 way you worrying!

Banquet Event Order

Event menus / chronology / service details are due 30 days prior to the function date.

Any special dietary concerns and requests should be communicated with Sawmill Catering 30 days prior to the event.

Final guest count & age category guarantee will be duei 10 days prior to the function date.

Payment

Completion of the final invoice payment is due upon receipt unless other specific credit terms have been arranged and agreed upon in advance.

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.

If re-booking is not possible then your deposit is non-refundable. It 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.

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Final Netails & Rentals

Menu Pricing | Quotes

Unless otherwise specified; Prices are listed as per-person Quotes include disposable cutlery / plates / napkins / beverage-ware (if applicable) China / Cutlery / Glassware / Linens are added as additional cost if requested

Give us the details and share YOUR vision with us by submitting a quote request

sawmillcatering.ca/get-a-quote/

Guided by your needs, we will prepare an exact and detailed quote in a timely manner. We will do our best 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

We use Sawmill Banquet & Catering Services for our corporate events. They do such a fabulous job - from decorating the tables, providing excellent customer service, setting up the site, and of course providing a delicious meal. They have a range of food that suits every person's dietary needs. The quality of food is outstanding!

~ Marnie S.