



BREAKFAST

SAWMILL BANQUET & CATERING SERVICES

SAWMILLCATERING.CA/GET-A-QUOTE/

BREAKFAST

MENU PORTFOLIO

The following information will assist you in planning your breakfast catering. 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 breakfast 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

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CLASSIC BREAKFAST PACKAGE 1

\$22 Per Person - Minimum 20 People
\$24 Per Person - Add Coffee-Tea Station

-   **Cheddar Cheese Scrambled Eggs**
-   **Hickory Smoked Bacon**
-  **Buttermilk Pancakes**
Gluten-Free or Vegan Option Available **Plus \$1**
Creamery Butter / Maple Syrup
-   **Golden Hash Brown Potatoes**

CLASSIC BREAKFAST PACKAGE 2






\$22 Per Person - Minimum 20 People
\$24 Per Person - Add Coffee-Tea Station

-  **Individual Cheese Omelette**
-  **Maple-Infused Pork Sausage**
Belgian Waffles
Berry Compote / Maple Syrup / Whipped Cream
-   **Roasted Baby Potatoes**
Mushrooms / Onions



CLASSIC BREAKFAST PACKAGE 3

\$22 Per Person - Minimum 20 People
\$24 Per Person - Add Coffee-Tea Station

-  **Ranch Style Skillet**
-  **Alberta Beef Sausage**
Sawmill Sesame Steak Sauce
-  **Cinnamon French Toast**
Gluten-Free or Vegan Option Available **Plus \$1**
Creamery Butter / Maple Syrup
-   **Diced Hash Brown Potatoes**
Bell Peppers / Onions



DELUXE CUSTOMIZED BREAKFAST BUFFET

\$28 Per Person - Minimum 30 People
\$30 Per Person - Add Coffee-Tea Station













Half & Half Combination of Fresh Fruit Cocktail & Individual Yogurt Selection

~ ONE Egg Selection ~ TWO Breakfast Meat Selections
~ ONE Griddle Selection ~ ONE Potato Selection











- Add Chilled Fruit Juice Station to This Package **Plus \$2**

ASK ABOUT OUR GRAB N' GO BREAKFAST SANDWICHES & WRAPS
A Perfect Option When You Have Limited Time or Space for Your Meeting





EGG SELECTIONS

-  **Bacon-Cheese-Spinach Scramble**
-   **Cheddar and Onion Scramble**
-   **Classic Egg Scramble**
Plant-Based Vegan Alternative Available **Plus \$2**
-  **Individual Ham & Cheese Omelette**
-   **Individual Plain Cheese Omelette**
-   **Individual Vegetarian Omelette**
-  **Ranch Style Skillet**
-  **Tuscan Vegetable & Cheese Frittata**















BREAKFAST MEAT SELECTIONS

-  **Alberta Beef Sausage**
-  **Chicken and Apple Sausage**
-  **Farmers Pork Sausage**
-   **Grilled Turkey Sausage**
-   **Hickory-Smoked Bacon**
-  **Maple Infused Pork Sausage**
-   **Sliced Maple Glazed Ham**
-  **Plant Based Apple-Sage Sausage**

OFF THE GRIDDLE SELECTIONS

-  **Banana Bread French Toast**
Whipped Cream / Warm Maple-Pecan Syrup
-  **Belgian Waffles**
Berry Compote / Maple Syrup / Whipped Cream
-  **Buttermilk Pancakes**
Fresh Blueberries / Creamery Butter / Maple Syrup
Gluten-Free or Vegan Option Available **Plus \$1**
-  **Cinnamon Dusted French Toast**
Creamery Butter / Maple Syrup
Gluten-Free or Vegan Option Available **Plus \$1**

BREAKFAST POTATO SELECTIONS

-   **Diced Hash Browns**
Bell Peppers / Onions
-   **Golden Hash Brown Potatoes**
-   **Mini Potato Pancakes**
-   **Oven Baked Tater Tots**
-   **Roasted Baby Potatoes**
Mushrooms / Onions
-   **Spiced Shredded Potato Grill**
-   **Hash Brown Potato & Cheese Casserole**

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Breakfast Features

CONTINENTAL BREAKFAST PACKAGE

\$18 Per Person - Minimum 10 People

\$20 Per Person - Add Juice **OR** Coffee-Tea

\$22 Per Person - Add Juice **AND** Coffee-Tea

Mini-Muffins / Breakfast Pastries

Banana Loaf / Baked Croissants

Creamery Butter / Berry Preserves

Fresh Fruit Cocktail / Assorted Yogurts

A LA CARTE COMPONENTS / BEVERAGES

Variety of Individual Yogurts 12 | \$36

Full-Size Daybreak Parfaits 12 | \$48

Greek Yogurt / Toasted Coconut / Diced Pineapple

Vanilla Yogurt / Granola / Hemp Seed / Fresh Blueberries

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

Fresh Fruit Cocktail Cups 12 | \$45

Assorted Chilled Juices | \$3.50 Per

Freshly Brewed Coffee-Tea / Hot Chocolate

\$75 / 20 Cups | \$120 / 40 Cups | \$200 / 75 Cups



DELUXE BREAKFAST CHARCUTERIE

\$19 Per Person - Minimum 20 People

Chocolate-Dipped Strawberries

Single-Shot Breakfast Parfaits

Greek Yogurt / Toasted Coconut / Diced Pineapple

Vanilla Yogurt / Granola / Hemp Seed / Fresh Blueberries

Oatmeal Cookies Dipped in White Chocolate

Fresh Raspberry Garnish

Candied Bacon Sticks

Maple Scented Whipped Cream Dip

Smoked Duck & Blueberry Sausage

Orange-Cranberry Compote

Poached Figs / Brie Cheese on Baked Crostini

Classic Deviled Eggs

Baby Dill / Smoked Paprika

Single Bite Muffin Variety

Whipped Honey-Lemon Butter

Final Details & 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

Thank you so much for the sumptuous breakfast, everyone loved the food! The service was top notch. We felt very special and taken care of. We highly appreciate it and will most definitely keep you and your team in mind for all of our future events.

~ Marjorie & Gabriel

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

A non-refundable deposit equal to 25% of the estimated event cost is due upon acceptance of our quote. This will secure our services and general details as quoted. Pricing is still subject to change if inflationary increases are beyond expectations.

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 guarantee is due 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

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 in whole or in part and would be forfeited to Sawmill Catering.

Statutory Holidays

A labor surcharge will be calculated on any quote for events taking place on statutory holidays.

This surcharge will be based specific to the event and labor / staffing levels required in the quote.