



Celebration of Life

SAWMILL BANQUET & CATERING SERVICES

SAWMILLCATERING.CA/GET-A-QUOTE/

RECEPTION

MENU PORTFOLIO

The following information will assist you in planning your family's celebration of life reception. I invite you to read on and see how we offer quality, variety, and value far beyond others in our field. Most importantly, we will handle all aspects from set-up to the final clean-up. We understand how difficult this time can be for you and the catering of a reception to honor your loved one should NOT add stress and further complications to that.

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'**

Nothing is quite as personal as a Celebration of Life reception. It is very important to us to honor your loved one from start to finish - First by knowing their name and finding out a bit about who THEY were. 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!

" IT'S NOT JUST BUSINESS, IT'S PERSONAL"

SAWMILLCATERING.CA/GET-A-QUOTE/

Paul Doucette

General Manager / Partner

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

Buffet Lunch or Dinner | \$37

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

Honor Luncheon | \$25 With Soup | \$27

Freshly Made Bunwiches & Wraps
1.5 Portions Per-Person Combined / Large Tray Format
Chilled Fresh Garden Vegetable Display
Sundried Tomato-Basil Dip / Large Tray Format
Traditional Relish Tray
Pickles / Mediterranean Olives / Hot Peppers
Assorted Baked Sweets / Cheesecake Bites
Sliced Seasonal Fresh Fruit Platter
ADD ON - 2 @ Hot Soup Selections / Crackers
See Page 4 for Soup Selections Offered

Remembrance Celebration Meal | \$39

2 @ Chilled Fresh Salad Options

5" House-Made Joy of Jocelyn Gourmet Pot Pies
Chicken, Apple, & Brie / Viking Colony Turkey / Shepherd's Pie
Vegan Celebration / Mushroom, Spinach, & Cheese

Single-Serve Soup Cups

Creamy Tomato Basil Soup / Grilled Cheese Tri-Cut Wedges

Assorted Baked Squares / Cookies
Cheesecake Bites / Sliced Fresh Fruit Platter

Alberta Beef Carving Station | \$28

Hand Carved Slow-Roasted Alberta Beef

Italian Bakery Dinner Rolls / Whipped Butter
Sawmill Sesame Steak Sauce / Grainy Dijon / Horseradish

Double Baked Scalloped Potatoes

Carved Beef Package Requires Minimum of 50 Guests



Customized Packages Can Be
Created for Smaller Gatherings

Packages

House-Made Hot Soups

- 🌾 **Bacon Potato Corn Chowder**
- 🌿 **Chicken / Rice / Noodles**
- 🌿 **Cream of Broccoli / Grated Cheddar Cheese**
Hearty Alberta Beef Barley
- 🌿 **Minestrone / Tomato / Noodles / Vegetables**
- 🌿 🌾 **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



Thank you for all you did for Mom's celebration. Your servers were wonderful and did an excellent job. They certainly made a sad situation so much easier.

~ Pat S.

A la Carte Options / Package Add-Ons

Mexican Tortilla Roll-Ups 25+ Portion | \$98

Ukrainian Charcuterie 25+ Portion | \$105

Mundare Garlic Sausage / Pickles / Olives
Crackers / Crostini / Cheeses / Carmelized Onions

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 | \$2.75 Per

Tropical Fruit Punch / Hot Apple Cider Station














\$75 / 50 Cup | \$130 / 100 Cup | \$225 / 200 Cup














Freshly Brewed Coffee-Tea / Hot Chocolate

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

Soup Options & More

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**
-   **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

Beef & Pork Selections

-  **Asian Beef & Broccoli Stir-Fry**
-  **Baked Shepherd's Pie / Mashed Potato Crust**
Beef Stroganoff with Buttered Egg Noodles
-   **French Beef Bourguignon**
Roasted Root Vegetables / Pearl Onions
- Grilled Salisbury Chopped Steak**
Rich Mushroom Gravy **OR** Sautéed Onion Jus
-  **Hearty Beef Chili / Grated Cheddar Cheese**
-  **Home Style Slow Cooked Beef Pot Roast**
Harvest Vegetables / Rich Gravy Sauce
- Jumbo All-Beef Meatballs**
Peppercorn Sauce **OR** Teriyaki Glaze **OR** Mushroom Gravy
-   **Thick Cut Canadian Honey Ham**
Orange-Rosemary Brandy Sauce
-  **Thinly Sliced Alberta Roast Beef**
Merlot Jus **OR** Savoury Pan Gravy
-  **Spicy Szechuan Ginger Beef**

Poultry Selections

- Blackened Louisiana Chicken**
Spicy 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 / Sriracha Spiced
-   **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**
Rich Pan Gravy / Orange-Cranberry Compote
Traditional Sage Stuffing **(Side - 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

Beer Battered Haddock

Tartar Sauce / Lemon Wedges

Coconut Breaded Vietnamese Basa Fillets

Tropical Pineapple Salsa

Panko Breaded Vietnamese Basa

Parmesan Cream Sauce

Tortilla Crusted Vietnamese Basa Fillets

Tropical Fruit Salsa

Vegan / Vegetarian / Pasta Selections

Baked Four Cheese Lasagna

Italian Meat Sauce (**Contains Pork**)

Baked Vegetarian Spinach Lasagna

Italian Roma Tomato Sauce

Baked Shepherd's Pie

Spiced 'Beyond-Meat' Crumble / Potato Crust

Vegan & Vegetarian & Pasta Selections

Cheese Stuffed Tortellini

Roasted Red Peppers / Fresh Asparagus

Indian Vegetarian Samosas

Spiced Potato / Peas / Onions

Kale / Cauliflower / Sweet Potato 'Gratin'

Penne Pasta / Grilled Chicken

Creamy Alfredo Sauce

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

Spicy Coconut Tofu Curry Stirfry

Cheese Filled Perogies & Sautéed Onions

(**SIDES**) Sour Cream / Smoked Bacon Crumble

Meal Accompaniments



Gluten Friendly



Dairy Free














Vegan Friendly



Vegetarian

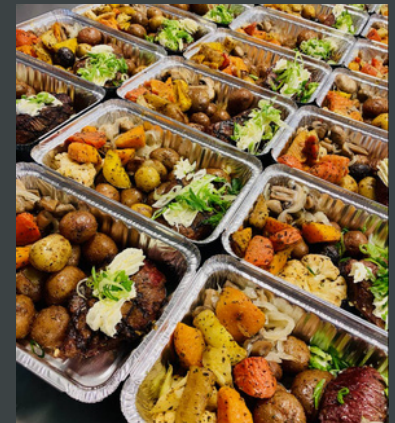
Rice Selections

-   **Basmati Steamed 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**
-   **Lemon-Herb Jasmine Rice Pilaf**
-   **Rustic Brown Rice Medley / Wild Mushrooms**
-   **Spicy Mexican Rice / Tomatoes / Peppers**



Potato Selections

-  **Cajun Spiced Potato Wedges**
-  **Double Baked Scalloped Potatoes**
-   **Garlic Mashed Baby Red Potatoes**
-   **Herb Roasted Baby Potatoes**
-    **Lemon & Honey Roasted Baby Potatoes**
-   **Mashed Kennebec Potatoes**
Sour Cream / Green Onions
-   **Steamed Baby Red Potatoes**
Olive Oil / Baby Dill
-   **Whipped Yukon Gold Potatoes**
Roasted Shallots



Final Details & Rentals

Menu Pricing | Quotes

Unless otherwise specified; Prices are listed as per-person
(If Applicable) Quotes include disposable cutlery / plates / napkins / beverage-ware
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 again Paul for all you did for us in honoring Dad. He was a very special man and we really wanted to be sure that his send-off was very special too. From the first call to the last moment of the event, you and your staff were there for us every step of the way. Handling the liquor license and bar really helped too.

~ Sarah W. (Family)

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 want you worrying!

Catering 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.

The final guest count & age category guarantee will be due 10 days prior to the function date.

Payment

Completion of the final invoice payment is due upon receipt unless other specific credit terms or 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.