



COCKTAIL RECEPTIONS

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

VALID FROM FEBRUARY 2025 / SUBJECT TO CHANGE WITHOUT NOTICE

COCKTAIL RECEPTIONS

PORTFOLIO

The following information will assist you in planning your cocktail reception. 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 food options 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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Minimum Order of Four Dozen Per Item Required For Ordering Individual Selections

Beef & Pork Selections








-  **Alberta Steak & Potato Pot Pie** \$48 / Dozen
Sawmill Sesame Steak Sauce
-  **Andouille Pork Sausage** \$44 / Dozen
Baked In Pastry / Honey-Mustard Dip
-  **Baked Alberta Beef Meatballs** \$42 / Dozen
Hoisin Ginger Glaze
-  **Baked Alberta Beef Meatballs** \$42 / Dozen
Smoked Barbecue Marinade
- Chinese Pork Pot Stickers** \$34 / Dozen
Chili Sambal
- Classic Shepherd's Meat Pie** \$48 / Dozen
- Deep Fried Pork Wontons** \$34 / Dozen
Sweet Plum Sauce
-  **Indian Beef Samosas** \$46 / Dozen
Tamarind Cilantro Sauce
-  **Italian Fennel Chicken Sausage** \$44 / Dozen
Baked In Pastry / Marinara Dip
-  **Marinated Beef Souvlaki** \$46 / Dozen
Greek Tzatziki Sauce
- Mexican Beef Quesadillas** \$42 / Dozen
Nacho Cheese Dip
-  **Vietnamese Pork Spring Roll** \$40 / Dozen
Hoisin Peanut Sauce

Ask About Our \$38 / Dozen Flat-Rate Special

Chef Curated Special Combination / **Minimum Quantity Nine Dozen**

Less Work for You in Planning / Created Using Our Guest Favorites

Chicken Selections














-   **Assorted Chicken Wings** \$36 / Dozen
Frank's Red Hot • Salt n' Pepper
Honey-Garlic • Smoky Barbecue
Minimum 4 Dozen Per Type of Flavor
- Chicken, Apple, & Brie Pot Pie** \$48 / Dozen
- Chicken Gyozas** \$36 / Dozen
Chili Soy Garlic Dip
-  **Chicken Souvlaki Skewers** \$44 / Dozen
Greek Tzatziki Sauce
-  **Chicken Spring Rolls** \$38 / Dozen
Spicy Thai Dipping Sauce
- Croque Mademoiselle** \$60 / Dozen
Smoked Turkey / Gruyère Béchamel Sauce
Cranberry-Dijon / Potato Cocktail Bun
- Deep Fried Chicken Wontons** \$42 / Dozen
Sweet Plum Sauce
-   **Grilled Chicken Skewers** \$44 / Dozen
Teriyaki Glaze
- Mexican Chicken Quesadillas** \$42 / Dozen
Margarita Salsa / Sour Cream
- Viking Colony Turkey Pot Pie** \$48 / Dozen
- Tandoori Chicken Skewers** \$44 / Dozen
Lime Yogurt Dip
-  **Thai Chicken Satay** \$44 / Dozen
Spicy Peanut Sauce

 Gluten Friendly  Dairy Free  Vegan Friendly  Vegetarian

Hot Appetizers Part 1

Minimum Order of Four Dozen Per Item Required For Ordering Individual Selections

Vegetarian-Vegan Selections

-  **Baked Vegetarian Quiche Tarts** \$36 / Dozen
-  **Beyond Beef Meatballs** \$42 / Dozen
Smoky Barbecue Sauce
-   **Indian Vegetarian Samosas** \$44 / Dozen
Tamarind Cilantro Sauce
-  **Loaded Vegan Quesadillas** \$44 / Dozen
Sautéed Peppers & Onions / Vegan 'Chicken'
Plant-Based Nacho 'Cheese' Dip
-  **Mushroom Risotto Balls** \$48 / Dozen
Garlic Aioli
-  **Plant Based 'Bratwurst' Sausage** \$45 / Dozen
Baked In Pastry / Grainy Dijon Dip
-  **Spinach & Feta Spanakopita** \$36 / Dozen
Greek Tzatziki Sauce
-  **Ukrainian Potato Filled Perogies** \$42 / Dozen
Plant-Based French Onion Dip
-  **Vegan 'Chicken' Drumsticks** \$45 / Dozen
Teriyaki Glaze
-  **Vegan 'Chicken' Pot Pie** \$48 / Dozen
-   **Thai Vegetable Spring Rolls** \$36 / Dozen
Sweet Chili Sauce

Seafood Selections

-   **Bacon Wrapped Sea Scallops** \$44 / Dozen
Spicy Seafood Cocktail Sauce
-   **Bacon Wrapped Sea Scallops** \$44 / Dozen
Lemon-Pepper Dip
- Breaded Shrimp** \$44 / Dozen
Sweet Chili Dipping Sauce
-  **Coconut Breaded Prawns** \$44 / Dozen
Pina Colada Dipping Sauce
- Seafood Neptune Pot Pie** \$48 / Dozen
- Mixed Seafood Quesadilla** \$44 / Dozen
Margarita Salsa / Sour Cream
- Shrimp Gyozas** \$42 / Dozen
Ponzu Dipping Sauce



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Finely Crafted Canapés

Atlantic Lobster Cocktail

Lemon Zest / Crispy Pastry Cup

Barbecued Pulled Pork

Apple Butter / Pastry Cup

Bruschetta Bites

Basil Pesto / Goat Cheese
Crisp Pita Chip

Creamy Spinach Mousse

Sweet Baby Bell Peppers

Grilled Shrimp

Fresh Mint / Cilantro Pesto
Multi-Grain Crackers
Available Gluten-Free 

Poached Fig / Brie Cheese

Herb Wheat Cracker
Available Gluten-Free 

Poached Shrimp Shots

Spicy Cocktail Sauce / Pea Shoots

Prosciutto Wrapped Melon

Roast Beef & Red Pepper

Horseradish Mayo / Crostini

Roasted Red Pepper Hummus

Fresh Cucumber Demitasse

Individually Chosen

\$48/ Per-Dozen
Minimum 4 Dozen

Combination of Any Three

\$44/Per Dozen
Minimum 12 Dozen

Chef Curated Selection

\$42/Per Dozen
Minimum 9 Dozen

Smoked Chicken Mousseline

Naan Bread / Diced Mango

Smoked Salmon Mousse

Capers / Chopped Red Onion
Toasted Rye Bread

Smoked Salmon Rosettes

Cream Cheese / Fresh Baby Dill
Dark Pumpernickel Bread

Soppressata Italiano

Green Olive / Mozzarella / Crostini

Spicy Chicken Salad

Sriracha Mayo / Crispy Pastry Cup

Thai Peanut Salad

Crisp Wonton Cups

Three Cheese n' Cracker

Red Pepper Jelly
Available Gluten-Free 

Watermelon Caprese Skewers

Bocconcini Cheese / Fresh Mint



Chilled Presentations



Gluten Friendly



Dairy Free



Vegan Friendly



Vegetarian

Large Bowls / Trays

- Classic Charcuterie Board** \$13 / Per Portion
Specialty Deli Meats / Cheeses / Nuts
Dried Fruit / Crostini / Crackers / Dips
Minimum 20
- Deluxe Cheese Board** \$9 / Per Portion
Herb Wheat Crackers / Fresh Grapes
Red Pepper Jelly / Dried Fruit
Minimum 20
- Garden Vegetable Crudités** \$6 / Per Portion
Sun-Dried Tomato & Fresh Basil Dip
Minimum 15
- Mediterranean Hummus** \$100 / 25-Bowl
Virgin Olive Oil / Spicy Pita Chips
- Mexican Tortilla Roll-Ups** \$100 / 25-Tray
Margarita Salsa / Sour Cream
- Garlic & Tomato Bruschetta** \$110 / 25-Bowl
Fresh Sliced Baguette
- Roasted Red Pepper Dip** \$110 / 25-Bowl
Parmesan Dusted Herb Bread Sticks
- Spinach & Asiago Cheese Dip** \$125 / 25-Bowl
Olive Oil Brushed Baked Crostini
- Traditional Relish Tray** \$6 / Per Portion
Pickles / Olives / Hot Peppers
Minimum 20
- Ukrainian Charcuterie** \$11 / Per Portion
Mundare Garlic Sausage / Pickles
Olives / Crostini / Crackers / Cheeses
Minimum 20
- Vegetarian Pita Pinwheels** \$100 / 25 Tray

Dessert Features / Options

- Black Forest Cake** \$5 / Per Portion
Cherry Compote / Whipping Cream
GF Version - \$6 / Portion
Available Gluten-Free Minimum 20
- Cheesecake Bites** \$3 / Per Portion
Fruit Coulis / Whipped Cream
Minimum 24
- Chocolate Dipped Strawberries** \$5 / Per Portion
White & Dark Callebaut Chocolate
Minimum 24
- Chocolate Dipped Pineapple** \$4 / Per Portion
White Chocolate / Toasted Coconut
Minimum 24
- Confetti Popcorn** \$3 / Per Portion
Vividly Colored White Chocolate
Minimum 36
- In-House Baked Cookies** \$50 / 24-Tray
- Italian Tiramisu** \$5 / Per Portion
Whipped Cream
GF Version - \$6 / Portion
Available Gluten-Free Minimum 20
- Selection of Baked Squares** \$50 / 24-Tray
- Sliced Fruit & Berry Display** \$150 / 30-Tray
- Strawberry Shortcake** \$5 / Per Portion
Fresh Strawberries / Whipped Cream
GF Version - \$6 / Portion
Available Gluten-Free Minimum 20
- HOT FEATURES**
- Sticky Toffee Pudding Cake** \$110 / 24-Pan
Whipped Cream
- Chocolate Banana Bread Pudding** \$150 / 30-Pan
Whipped Cream

Stations / Beverages



Gluten Friendly



Dairy Free



Vegan Friendly



Vegetarian

Command Performances

Hand Carved Alberta Roast Beef *

\$800 / 40+ Portion

'AAA' Inside Round / Italian Bakery Buns / Whipped Butter
Grainy Dijon / Horseradish / Sawmill Sesame Steak Sauce

Hand Carved Alberta's Finest Prime Rib *

\$600 / 20+ Portion

Encrusted with Fine Herbs & Slow Roasted
Italian Bakery Buns / Whipped Butter / Merlot Jus
Grainy Dijon / Horseradish / Sawmill Sesame Steak Sauce

Gourmet Mashed Potato Bar

\$300 / 50+ Portion

Whipped Potatoes with Gorgonzola Cheese & Walnuts
Roasted Red Pepper & Garlic / Atlantic Lobster Mashed
Whipped Potatoes with Sour Cream & Fresh Dill

Shrimp-Pasta Flambé Station

\$700 / 50+ Portion

Pacific Shrimp / Tri-Color Cheese-Stuffed Tortellini
Sautéed in Garlic Butter / Flambéed with Vodka
Finished with Spicy Marinara Tomato Sauce

Ukrainian Perogy Sauté Station

\$300 / 50+ Portion

Assorted Perogies Sautéed with Onions
Sauerkraut / Smoked Bacon Crumble / Sour Cream

Unique Charcu-TREE Presentation

\$800 / 50+ Portion

LIMITED AVAILABILITY

Deluxe Variety of Italian Specialty Meats
International Cheeses / Red Pepper Jelly / Nuts
Sun-Dried Fruit / Olives / Hot Peppers
Herb Wheat Crackers / Baked Crostinis



Beverage Options

Tropical Punch Station

\$75 / 30 Cups

Chilled Soft Drinks / Juices Bottled Water

\$2.75 / Per

Freshly Brewed Coffee-Tea Swiss Style Hot Chocolate

\$75 / 20 Cups

\$120 / 40 Cups

\$200 / 75 Cups

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

*It's always a pleasure working with the Sawmill team!
Paul never fails to send recommendations, he is super flexible and, is always on time for catering services.
The food also never disappoints!!! It always comes in fresh, tasty, and with appropriate packaging.
I'd give them more than 5 stars if I could.*

~ Cynthia U.

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