



Dinner Portfolio

SAWMILL BANQUET & CATERING SERVICES

SAWMILLCATERING.CA/GET-A-QUOTE/

Dinner Menu Portfolio

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

We are pleased to prepare a great many dinner meals to suit most appetites and budgets. Please don't hesitate to ask for our help in designing 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 then 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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Diamond Cut Customized Dinner Buffet \$79 // Minimum 50 Adults

Specialty Breads (Including Gluten-Free & Vegan Options)
Variety of Flavored Whipped Butter / Plant-Based Margarine

Four Selections From our Extensive List of Fabulous Salads
Unique Chilled Shrimp Shots with Spicy Seafood Cocktail Sauce
Selected Domestic & International Cheeses / Gourmet Crackers

Hand Carved 'AAA' Slow-Roasted Alberta Prime Rib

Merlot Jus / Mini Yorkshire Pudding / Horseradish / Grainy Dijon
Our Famous Sawmill Sesame Steak Sauce

Four Choices From our Delicious Entrée Selections

Two Choices From Our Potato & Rice Features
Oven-Roasted Fresh Vegetable Medley

Sliced Fresh Fruit & Field Berries / Cheesecake Bites / Baked Sweets
Chocolate-Decorated Strawberries / Whipped Cream / Individual Mousse Cups

Coffee / Tea / Hot Chocolate Station

**Proper Head Table
Plated Service is
Always Standard
Included Service!**

High Staff to Guest Ratio

**Avoid Line Ups
Event Manager Leads Each Table
up to the Buffet**



Platinum Level Customized Dinner Buffet \$70 // Minimum 50 Adults

Italian Bakery Dinner Rolls (Plus Gluten-Free & Vegan Options)
Whipped Creamery Butter / Plant-Based Margarine

Four Selections From our Extensive List of Fabulous Salads

Hand Carved 'AAA' Slow-Roasted Alberta Roast Beef

Your Choice - Savory Pan Gravy **OR** Merlot Jus
Horseradish / Grainy Dijon / Our Famous Sawmill Sesame Steak Sauce

Three Choices From our Delicious Entrée Selections

Two Choices From Our Potato & Rice Features
Oven-Roasted Fresh Vegetable Medley

Cut Fresh Fruit & Field Berries / Cheesecake Bites / Various Baked Sweets

Coffee / Tea / Hot Chocolate Station

**Special Request
Dietary Needs?
No Problem
No Extra Cost**

**Ask us About Complimentary
Partnership Meals**



Children's Pricing (Age 4-12)
Available on All Meal Packages

Children Under 4 are FREE

Customized Dinner Packages
Available for Smaller Groups
Under 50 Adults Also.

*Premium
Packages*

Gold Standard Customized Dinner Buffet \$62 // Minimum 50 Adults

Italian Bakery Dinner Rolls (Plus Gluten-Free & Vegan Options)

Whipped Creamery Butter / Plant-Based Margarine

Four Selections from our Extensive List of Chilled Salads

Four Choices From our Delicious Entrée Selections

Two Choices From Our Potato & Rice Features

Oven-Roasted Fresh Vegetable Medley

Cut Fresh Fruit & Field Berries / Cheesecake Bites / Various Baked Sweets

Coffee / Tea / Hot Chocolate Station

**Complete Detailed
Signage for All Items**

**Always Lots of Food
for Second Helpings!**



Sterling Silver Customized Dinner Buffet \$49 // Minimum 50 Adults

Italian Bakery Dinner Rolls (Plus Gluten-Free & Vegan Options)

Whipped Creamery Butter / Plant-Based Margarine

Three Selections From our Extensive List of Chilled Salads

Three Choices From our Delicious Entrée Selections

One Selection From Potato & Rice Offerings

Oven-Roasted Fresh Vegetable Medley

Cut Fresh Fruit / Baked Sweets / Cheesecake Bites / Squares

Coffee / Tea / Hot Chocolate Station

Vegetables are a Feature



Not an Afterthought



Children's (4-12) Pricing
Available on All Buffets / Dinners

Children Under 4 are FREE

Customized Dinner Packages are
Available for Smaller Groups
Under 50 Adults Also!

Family-Style Service Packages / Plated Dinner Packages

Too Many Options to List! Each of These Packages are Uniquely Created for You.
Guest Minimums are Negotiable // Pricing Dependent Upon Food Selections & Format

~ Plated Dinners (3-5 Course Creations) ~ Wine Pairing Dinners


~ Small Plates-Tapas Dinners ~ Specialty Themed Celebration Dinners


~ Standard Family-Style (Platters & Bowls Per Table) Customized Meal May Include the Following
2-3 Salads / 2 or More Hot Entrées / Potato-Rice Option / Vegetable Feature / Dessert Platters

*Special
Packages*

  **Arugula / Roasted Apple Salad**
Candied Pecans / **(SIDE)** Goat Cheese / Raspberry Vinaigrette

  **Baby Kale / Mandarin Orange Salad**
Toasted Pumpkin Seeds / Cranberry Vinaigrette

 **Broccoli Salad**
Bacon / Raisins / Cheddar Cheese / Lemon-Mayo Dressing

 **Caprese Avocado Salad**
Grated Mozzarella / Balsamic Vinaigrette

  **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

 **Farm Fresh Potato Salad**
Bacon / Chives / Sour Cream


  **Fresh Watermelon Salad**
Italian Marinade / Feta Cheese

  **Garden Beet Salad**
Red Onion / Orange Segments / **(SIDE)** Goat Cheese
Apple-Cider Vinaigrette

 **Greek Pasta Salad**
Cucumber / Tomato / Black Olives
Feta / Baby Dill Dressing

  **Green Bean Balsamic Salad**
Red Onions / Cherry Tomato / **(SIDE)** Feta Cheese

  **Hand Cut Baby Red Chipotle Potato Salad**

 **Heirloom Spinach Salad**
Carrot / Crisp Bacon / Candy-Spiced Pecans
Feta Cheese / Mandarin Orange Vinaigrette

  **Italian Garden Green Salad**
Pomegranate Dressing

  **Kale 'Hipster' Salad**
Apricots / Almonds / Shredded Carrot

 **Lemon Infused Pasta Salad**
Fresh Herbs / Roasted Asparagus

  **Marinated Greek Salad**
Cucumber / Tomato / Black Olives / Feta Cheese

  **Mixed Tuscan Greens**
Sun-Dried Berries / Cranberry Vinaigrette

  **Strawberry / Arugula / Lettuce Mixed Salad**

Raspberry Vinaigrette

  **Sweet Pear / Raspberry / Pistachio / Salad**

Creamy Poppy Seed Dressing

  **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

SPECIAL REQUEST SALAD

Ask Us if You Want Something Not on Our List
If We are Able; we Will Make it For You

Extra Cost Will be Based on Your Request



Meal Accompaniments



Gluten Free



Dairy Free



Vegan Friendly



Vegetarian

Rice Selections



Basmati Rice

Roasted Cashews / Sun-Dried Cranberries



Basmati 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



Indian Jeera (Cumin) Basmati Rice



Lemon-Herb Jasmine Rice Pilaf



Spicy Mexican Rice / Tomatoes / Peppers



Rustic Brown Rice Medley / Wild Mushrooms



Potato Selections



Baked Goat Cheese Scalloped Potatoes



Double Baked Traditional Scalloped Potatoes



Garlic Mashed Baby Red Potatoes



Hash-Brown Potato Casserole

Creamy Mushroom Sauce



Herb Roasted Potatoes



Lemon-Honey Roasted Baby Potatoes



Lemon-Herb-Olive Oil Smashed Potatoes



Mashed Baby Red Potatoes

Sautéed Mushrooms / Smoked Bacon Crumble / Onions



Mashed Kennebec Potatoes

Sour Cream / Green Onions



Whipped Kennebec Potatoes / Mild Havarti Cheese



Whipped Sweet Potato / Carrots / Sour Cream



Yukon Gold Mashed Potatoes / Roasted Shallots

Poultry Selections

Apple-Brie Stuffed Chicken

Pink Peppercorn Chardonnay Sauce

Baked Chicken Parmesan

Sun-Dried Tomato-Fresh Basil Sauce

Baked Lemon-Glazed Chicken

Bombay Butter Chicken

Warm Naan Bread **(NOT Gluten-Free)**

Braised Korean Style Chicken

Soy-Ginger Lemon Sauce

Chicken Cordon Bleu

Wild Mushroom-Chardonnay Cream Sauce

Grilled Chicken Breast

Fresh Tarragon / Asiago Cheese Sauce

Grilled Greek Chicken

Souvlaki Marinade / Tzatziki Sauce

Grilled Rosemary Chicken

Blueberry & Maple Balsamic Reduction

Herb Roasted Chicken

Tropical Mango Jus

Poultry Selections

Herb Roasted Chicken

Fresh Thyme Jus

Honey-Balsamic Glazed Chicken Thighs

Maple Bourbon Roasted Chicken

Oven Roasted Italian Lemon-Herb Chicken

Pecan-Crusted Chicken

Kentucky Bourbon Sauce

Roasted Viking Colony Free-Range Turkey

(SIDE) Rich Pan Gravy / Orange-Cranberry Compote

(SIDE) Traditional Sage Stuffing **(NOT Gluten-Free)**

Slow Roasted Rosemary Chicken

Orange-Maple Glaze



Entrée Selections Part 2



Gluten Free



Dairy Free



Vegan Friendly



Vegetarian

Vegan & Vegetarian & Pasta Selections



Baked Shepherd's Pie

Spiced 'Beyond-Meat' Crumble / Potato Crust



Baked Vegan Meatball Casserole

Italian Tomato-Roasted Vegetable Sauce



Cheese Filled Perogies & Sautéed Onions

(SIDES) Sour Cream / Smoked Bacon Crumble



Delhi Roasted Root Vegetables

Mild Indian Curry / Coconut Milk / Basmati Rice



Indian Vegetarian Samosas

Potato / Peas / Onions / Tamarind Cilantro Sauce



Kale-Cauliflower-Sweet Potato 'Gratin'



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 Curry Tofu Stir-Fry



Baked Four Cheese Macaroni Casserole

Roasted Red Peppers / Fresh Asparagus

Baked Four Cheese Lasagna

Italian Meat (Pork & Beef) Sauce



Butternut Squash Ravioli

Savory Sage Cream



Cheese Stuffed Tortellini

Fresh Tomato-Artichoke Sauce



Cheese Stuffed Tortellini

Roasted Red Peppers / Fresh Asparagus



Penne Rice Noodles

Portobello / Asparagus / Asiago Cheese Sauce



Spinach & Ricotta Stuffed Cannelloni

Lemon Cream Sauce / Freshly Grated Mozzarella



Vegetarian Spinach Lasagna





Roma Tomato Sauce















Wild Mushroom Ravioli

Truffle Cream Sauce

Beef & Pork Selections

-   **French Beef Bourguignon**
Roasted Root Vegetables
-   **Grilled Alberta Pork Tenderloin**
Poblano Chimichurri / Red Wine Reduction
-   **Herb Roasted Alberta Pork Tenderloin**
Orange-Rosemary Brandy Sauce
-  **Home Style Slow Cooked Beef Pot Roast**
Alberta Beef / Harvest Vegetables / Rich Gravy Sauce
- Jumbo All-Beef Meatballs**
Creamy Peppercorn Sauce **OR** Seasoned Herb Gravy
- Roasted Alberta Pork**
Spiced Apple Stuffing / Wild Mushroom Sauce
-   **Roasted Alberta Pork Tenderloin**
Blackberry Mustard Sauce
-  **Thinly Sliced Alberta Beef**
Merlot Jus **OR** Pan Gravy **OR** Creamy Peppercorn Sauce
-   **Thick Sliced Canadian Honey Ham**
Orange-Rosemary Brandy Sauce

Seafood Selections

-  **Baked Fresh Water Tilapia Fillets**
Lemon-Dill Cream Sauce
-   **Coconut Breaded Vietnamese Basa Fillets**
Tropical Pineapple Salsa
-   **Maple Roasted Salmon**
Julienne of Root Vegetables
-  **Mediterranean Style Salmon**
Fresh Bruschetta / Balsamic Glaze / Crumbled Feta
-   **Oven-Roasted Paleo Pecan Maple Salmon**
Chipotle Pepper Seasoning / Apple Cider Jus
-  **Panko Breaded Vietnamese Basa**
Parmesan Cream Sauce
-   **Pistachio & Molasses Roasted Salmon**
Tortilla Crusted Vietnamese Basa
Tropical Fruit Salsa
-  **Tuscan Seasoned Roasted Salmon**
Parmesan Cream Sauce



DESSERT ENHANCEMENT FEATURES

Royal Wedding Dessert Table

Full Array of Cheesecakes Bites / Mini Mousse Cups
Macaroons / Confetti Popcorn / Chocolate Truffles
White & Dark Chocolate Dipped Strawberries
Dessert Sauces / Fresh Whipped Cream

Callebaut Chocolate Fountain

Cut Seasonal Fruit & Fresh Strawberries
Rice Crispy Wedges / Single Bite Cheesecakes
Marshmallows / Vanilla Wafer Cookies

Hot Sticky Toffee Pudding Cake / Whipped Cream

Edible Art - Chocolate 'Bedazzled' Strawberries

White Chocolate Dipped Pineapple

Toasted Coconut Sprinkles

Strawberry Shortcake / Black Forest Cake / Tiramisu

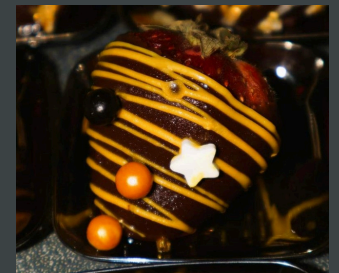
Two-Bite Portioned / All Are Available Gluten-Free

Custom Created Dessert Tower

Mini Cupcakes / Single Shot Flavored Mousse / European Cake Bites

Warm Chocolate-Banana Bread Pudding / Vanilla Sauce

Incredibly 'Bedazzled' Cake Pops Edible Art Presentation



Dessert Enhancements

These Features are Quoted Independently From Standard Pricing
Costs are Based on Guest Count & Other Menu Features Chosen
Available Only When Combined With A Full Package Dinner

LATE LUNCH MENU FEATURES

We Recommend that Food Quantities be Based on 60% of Your Total Guest Count

Country Classic Combination

Freshly Made Sandwiches and Wraps (Including Vegan-Vegetarian)

Chilled Vegetable Crudités / Sun-Dried Tomato & Basil Dip

Assorted Selection of Baked Sweets / Cookies

Mexican Tacos In-A-Bag

(Vegan-Friendly Version Available)

Single-Serve Bags of Doritos Chips / Taco Spiced Beef / Margarita Salsa

Black Olives / Hot Nacho Cheese Sauce / Sour Cream / Shredded Lettuce

Ukrainian Feast - Trio of Roasted Perogies

Potato & Cheddar / Cream Cheese & Dill / Spinach & Feta

Sautéed Onions / Sauerkraut / Smoked Bacon Crumble / Sour Cream / Grainy Dijon

Selection of Cheeses / Apricot-Dijon Dipping Sauce / Herb-Wheat Crackers

Crisp Pickle & Mediterranean Olive Display

Bratwurst Bonanza

Grilled German Sausages (Pork) / Fresh Bakery Buns

Sauerkraut / Grainy Dijon / Baked Mac n' Cheese Casserole

Kitchen Comfort Combo

Mini-Cups of Creamy Tomato-Basil Soup / Grilled Cheese Wedges

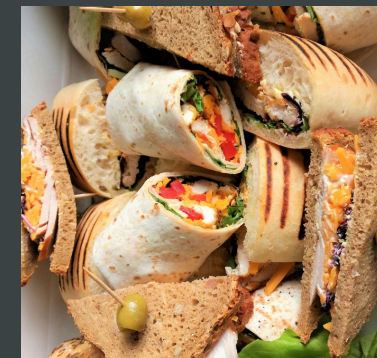
La Poutine Bar

Seasoned Potato Wedges / Hot Beef Gravy / Cheese Curds / Peas

Smoked Bacon Crumble / Chopped Green Onions / Sliced Jalapeño Peppers

Baked Gourmet Pot Pie Presentation

A Variety of Our In-House Created Amazing 3" Pot Pies to Include (but not limited to) the Following
Chicken-Apple-Brie / Viking Colony Turkey / Seafood Neptune / Alberta Steak & Potato / Spinach-Mushroom-Cheese



Late Lunch Features

These Features are Quoted Independently From Standard Pricing
Costs are Based on Guest Count & Other Menu Features Chosen
Available Only When Combined With A Full Package Dinner

Final Details & Rentals

Menu Pricing | Quotes

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

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

sawmillcatering.ca/get-a-quote/

Guided by YOUR needs and specifications, we will prepare an exact and detailed quote in a timely manner.
We will endeavor 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

Sawmill was amazing to work with - Paul was very receptive to all our questions and very quick to respond. His experience and easygoing personality put us very much at ease throughout our planning process. They even offered to help us pick up and drop off our other rentals along with our linens, which was very much appreciated.

~ Kent & Nan

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 will 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 payments 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.