



LUNCHEON

SAWMILL BANQUET & CATERING SERVICES

SAWMILLCATERING.CA/GET-A-QUOTE/

LUNCHEON

MENU PORTFOLIO

The following information will assist you in planning your luncheon event. 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 luncheon 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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Gluten-Free / Vegan-Friendly Buns / Plant Based Margarine and Desserts Available Upon Advance Request

Special Buffet-To-Go | \$35

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

Simply Delicious Luncheon | \$28

Italian Bakery Dinner Rolls / Butter
1 @ Chilled Fresh Salad Option
1 @ Delicious Luncheon Entrée
1 @ Potato or Rice Option
Assorted Baked Sweets / Cheesecake Bites

Soup & Sandwich Combo | \$27

1 @ Chilled Fresh Salad Option
See Page 4 for Salad Selections Offered
Freshly Made Sandwiches / Buns / Wraps
1.5 Portion-Per-Person
1 @ Hot Soup Selection / Crackers
See Page 5 for Soup Selections Offered
Assorted Baked Sweets / Cheesecake Bites

Ask About Our Individually Packaged Luncheon Meals
Custom Crafted for Maximum Flexibility & Selections

Joy of Jocelyn Gourmet Pot Pie Lunch | \$30

Italian Bakery Dinner Rolls / Butter
1 @ Chilled Fresh Salad Option
1 @ Selected 5" House-Made Pot Pie (You Mix n' Match)
Chicken, Apple, & Brie / Alberta Steak & Potato / Viking Colony Turkey
Vegan Celebration / Mushroom, Spinach, & Cheese / Delhi Butter Chicken
Assorted Baked Sweets / Cheesecake Bites

Mexican Fajita Luncheon | \$33

Mexican Black Bean & Roasted Corn Salad  

Bed of Chopped Garden Greens

Fajita Spiced Chicken / Sautéed Onions & Peppers

Taco Spiced Ground Beef / Warm Soft Tortillas

Lettuce / Shredded Cheddar Cheese / Guacamole

Nacho Chips / Sour Cream / Margarita Salsa














Mexican Rice Medley  














Warm Baked Churros / Cinnamon Sugar / Chocolate Sauce



Packages

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

House-Made Hot Soups

-  **Bacon Potato Baby Dill 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



Our company has been using Sawmill Catering for many years and they never disappoint. We have used them for events, staff lunches, appreciation days, etc, and will continue to use them. The whole process from start to finish is seamless and flexible, from menu planning, budget and timing. The food is always delicious and exceeds expectation.

~ Renea M.

Additional Package Enhancements

Freshly Made Sandwiches / Bunwiches / Wraps

12+ Portion | \$120

Single Serve-Individual Soup / Crackers

ONE SELECTION ONLY 12 Portion | \$48

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
Freshly Brewed Coffee-Tea / Hot Chocolate
\$75 / 20 Cups | \$120 / 40 Cups | \$200 / 75 Cups

Soup Options & More

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

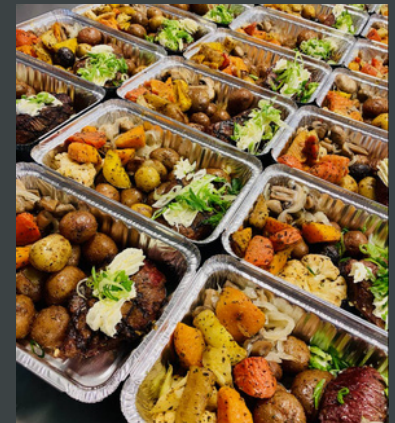
Rice Selections

-   **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

*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.

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.