

Valentine's 2025 from Sawmill Catering 'Date Night' Exclusive Romance Dinner

SHARED STARTER ** Pork-Free Alternative Available

Deluxe Charcuterie Presentation

Specialty Meats / Cheeses / Olives / Pickles
Red Pepper Jelly / Crostini-Crackers

CHOOSE FROM THESE TWO SELECTIONS FOR ACT 2

Fresh Baby Spinach Salad ^{GF}

Blackberries / Diced Sweet Bell Peppers / Green Onion
Toasted Pumpkin Seeds / Feta Cheese / Champagne Vinaigrette

Creamy Shrimp Bisque ^{GF}

Fire Roasted Tomato / Grilled Cajun Shrimp Garnish

CHOOSE FROM THESE THREE DELICIOUS ENTRÉE OPTIONS

Centre Cut Alberta Top Sirloin Steak ^{GF}

Fresh Rosemary & Horseradish Jus

Pan-Seared Brome Lake Duck Breast ^{GF}

Port Wine & Fresh Blackberry Reduction

Grilled Salmon Fillet ^{GF}

Lobster Cream Sauce with Fresh Baby Dill

ALL ENTRÉES ARE ACCOMPANIED WITH

Broccoli-Gratin Dauphinoise Potato **Gluten-Free Alternative Available

Roasted Vegetable Medley ^{GF}

Heirloom Carrots with Honey & Cold Pressed Ginger
Fresh Brussels Sprouts with Balsamic Glaze

CHOOSE FROM THESE TWO SWEET SURRENDER OPTIONS

Very Berry Cheesecake ^{GF}

Whipped Cream / Fresh Mint

Chocolate Truffle Mousse

Fresh Raspberries / Vanilla Custard Cream

Includes Unique Touches Such as Personalized Menus
Fresh Rose Petals / Special Napkins / and More!

All-Inclusive Price of \$69 Per-Person

Add a Bottle of Delicious Wine to Complete Your Experience!

2019 Château Argadens Bordeaux Supérieur – France / \$28

2019 Viña Chocalan Gran Reserve Sauvignon Blanc – Chile / \$28

Masottina Collezione 96 Prosecco Brut – Italy / \$28

ORDER ALL THREE BOTTLES & SAVE OVER 20%!!
YOU PAY ONLY \$66.00

THIS MEAL PACKAGE IS 100% READY TO COMPLETE IN YOUR OWN OVEN
EASY-TO-FOLLOW HEATING & PRESENTATION INSTRUCTIONS

**SPECIAL OFFER
INCLUDED WITH EACH
PACKAGE FOR TWO**

**COMPLIMENTARY BOTTLE
SAWMILL SESAME STEAK SAUCE**

ORDER DEADLINE
TUESDAY FEBRUARY 11TH – 5:00 PM

WE CAN HELP YOU ORDER FRESH FLOWERS TOO!
ONE-STOP SHOPPING – PICK THEM UP HERE
WHEN YOU GET YOUR MEAL PACKAGE!

Contact Paul Doucette / General Manager
(780)-818-3659 / pdoucette@sawmillcatering.ca

PICK-UP FROM 12165-FORT ROAD

- 12:00 PM-6:00 PM / THURSDAY FEBRUARY 13
- 12:00 PM-5:00 PM / FRIDAY FEBRUARY 14
- 12:00 PM-4:00 PM / SATURDAY FEBRUARY 15

SAWMILL
BANQUET
& CATERING
SERVICES