



DINNER MENU PORTFOLIO



Thank you for considering our services to host in-house or cater to your very special event!

For information on private room rentals and events at The Sawmill Banquet & Catering Centre or Tom Goodchild's Moose Factory, please visit our website at www.sawmillrestaurant.com or call us directly to arrange a tour at your convenience.

Sawmill Banquet & Catering Centre
3840 – 76 Avenue
Edmonton, AB T6B 3B9
780-468-4115

Tom Goodchild's Moose Factory
4810 Calgary Trail South
Edmonton, AB T6H 5H5
780-437-5616

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

We can prepare any kind of dinner meal to suit most appetites and budgets. Please don't hesitate to ask for our help to design a unique menu. We can accommodate dietary restrictions, ethnic foods, theme events, vegetarian meals and more.

Our most important product 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 desires we build a strong relationship with you our guest. We are then able to fully ensure a perfect and stress-free event each and every time!

CONTACT: Sawmill Banquet & Catering Centre
Paul Doucette, General Manager
Telephone: (780) 468-4115
Facsimile: (780) 469-8123
Email: pdoucette@sawmillrestaurant.com

Please Note: Prices are quoted per person, unless otherwise specified. Prices herein are effective March 1, 2015.

DINNER FEATURES

(Minimum numbers of 50 adults and certain other restrictions may apply)

» GOLD STANDARD CUSTOMIZED DINNER BUFFET

- » 80% Baked Artisan Buns & 20% Gluten-Free Buns with Creamery Butter
- » Five (5) Choices From Fabulous Salads / Cold Selections
- » Four (4) Choices From Delicious Entree Selections
- » Choice From Chef-Carved Meat Feature (Choose Below)
- » One (1) Choice From Potato Selections
- » One (1) Choice From Rice Selections
- » Steamed Seasonal Vegetables with Fresh Herbs
- » Assorted Dessert Squares, Fresh Fruit Cocktail, Trifle and Single-Bite Cheesecakes
- » **OR Complete your Dinner experience with our Platinum Finish Dessert Table for only \$4.00!**
- » Coffee - Tea - Hot Chocolate Station

» CHEF-CARVED MEAT FEATURE SELECTIONS

- » Alberta "AAA" Prime Rib with Merlot Jus and Mini Yorkshire Pudding **\$47.00**
- » Alberta "AAA" Roast Beef with Rich Pan Stock Gravy **\$38.00**
- » Australian Roasted Leg of Lamb with Rosemary Jus and Mint Sauce **\$37.00**
- » Baked Canadian Maple Glazed Ham with Various Mustards and Condiments **\$36.00**
- » Herb Crusted Alberta Roasted Pork with Spiced Apple and Brandy Jus **\$37.00**

» STERLING SILVER CUSTOMIZED DINNER BUFFET

\$34.00

- » 80% Baked Artisan Buns & 20% Gluten-Free Buns with Creamery Butter
- » Five (5) Choices From Fabulous Salads / Cold Selections
- » Four (4) Choices From Delicious Entree Selections
- » One (1) Choice From Potato Selections
- » One (1) Choice From Rice Selections
- » Steamed Seasonal Vegetables with Fresh Herbs
- » Assorted Dessert Squares, Fresh Fruit Cocktail, Trifle and Single-Bite Cheesecakes
- » **OR Complete your Dinner experience with our Platinum Finish Dessert Table for only \$4.00!**
- » Coffee - Tea - Hot Chocolate Station



» CHILDREN BUFFET CHARGE

\$14.00

(Ages 4-12 years • Applies to all buffets)

» Please refer to following pages for Buffet Selections and Enhancements

DINNER OPTIONS

Fabulous Salads / Cold Selections

- » American Classic Cobb Salad
- » Arugula, Roasted Apple, Candied Pecans and Blue Cheese with Raspberry Vinaigrette
- » Asian Broccoli Salad with Spicy Peanut Marinade
- » Asian Coleslaw with Toasted Peanuts and Sesame Dressing
- » Asian Noodle Salad with Diced Green Onion and Soya Marinade
- » Baby Shrimp and Cucumber Salad with Dill Dressing
- » Broccoli Salad with Bacon, Raisins, and Cheddar Cheese and Lemon-Mayo Dressing
- ● » Brown Rice and Grilled Vegetable Salad
- » Capresé Avocado Salad with Grated Mozzarella and Balsamic Vinaigrette
- ● » Chicken and Avocado Salad with Lime and Cilantro
- » Chicken Satay Salad with Spicy Peanut Dressing
- » Chicken, Green Apple, Pecan and Feta Cheese Salad with Cider Vinaigrette on Bed of Mixed Greens
- » Chilled Rotini Pasta Salad with Bell Peppers and Ham
- » Chilled Penne Pasta with Cucumber, Tomato, and Feta in a Dill Dressing
- » Chilled Vegetable Crudités with Sundried Tomato and Basil Dip
- » Classical Waldorf Apple & Walnut Salad with Sweetened Mayo Dressing
- ● » Crisp Pickles and Mediterranean Olives Presentation Display
- ● » Crunchy Asian Vegetable Salad with Peanut Dressing
- » Farm Fresh Potato Salad with Bacon, Chives & Sour Cream

- » Filipino Style Chicken and Pineapple Macaroni Pasta Salad
- » Fresh Watermelon Salad with Locally Produced Feta Cheese
- ● » Green Bean Salad with Italian Herb Marinade
- ● » Hand Cut Baby Red Chipotle Potato Salad
- » Heirloom Spinach Salad with Fresh Vegetables, Crisp Bacon, Candy-Spiced Pecans, and Feta Cheese
- » Honey Mustard Chicken Crisps with Chopped Spring Lettuce Mix
- ● ● » International Edamame, Black Bean, and Corn Salad
- ● ● » Italian Green Salad with Pomegranate Dressing
- ● ● » Italian Marinated Tomato and Onion Salad with Black Olives
- ● ● » Kale "Hipster" Salad with Apricots, Almonds, and Carrots
- » Lemon Infused Pasta Salad with Fresh Herbs & Asparagus
- » Mexican Beef Taco Salad with Sour Cream and Spicy Hot Salsa
- ● ● » Mixed Tuscan Greens with Sundried Berries and Cranberry Vinaigrette
- » Pina Colada Chicken Salad with Seared Pineapple
- ● ● » Rustic Root Vegetable Salad with Citrus and Thyme
- » Sawmill Classic Caesar Salad with Herbed Croutons and Parmesan Cheese
- » Spicy Asian Beef and Bok Choy Salad
- » Sweet Pear, Raspberry, Pistachio Salad with Creamy Poppy seed Dressing

- ● ● » Sweet Strawberry and Arugula Lettuce Salad with Raspberry Vinaigrette
- ● » Tex-Mex Margarita Chicken Salad with Zesty Citrus Marinade
- ● » Thai Grilled Chicken Salad with Rice Noodles
- » Tomato & Bocconcini Cheese Salad with Fresh Basil, Onion, and Yellow Peppers
- ● ● » Tomato, Mint, and Quinoa Salad with Toasted Almonds Tossed in a Lime Marinade
- » Tossed Mesclun Greens with Creamy Italian Herb Dressing
- » Traditional Greek Salad with Locally Produced Feta Cheese
- » Tri-Color Fusilli Pasta Salad with Grilled Vegetables
- ● » Tropicana Salad with Fresh Mango and Shrimp
- ● ● » Yellow & Green Bean Salad with Italian Herb Marinade & Toasted Almonds

Dinner Rice Selections

- » Baked Creamy Parmesan Buttered Rice Casserole
- ● ● » Basmati Rice Garnished with Roasted Cashews & Sundried Cranberries
- ● ● » California Rice Medley with Mandarin Orange and Raisins
- » Chinese Shrimp and Egg Fried Rice
- » Classic Filipino Seafood Paella Rice Medley
- ● ● » Coconut Infused Basmati Rice
- ● ● » Filipino Fried Rice with Carrot & Peas
- ● » Japanese Steamed White Sticky Rice
- ● ● » Rustic Brown Rice Medley with Wild Mushrooms
- ● ● » Seven Grain Wild Rice Blend with Olive Oil

DINNER OPTIONS

Dinner Potato Selections

- » Baked Goat Cheese Scalloped Potatoes
- » Baked Hashbrown Potato Casserole with Creamed Mushroom Sauce
- » Candied Baked Yam Casserole
- » Caramelized Onion and Horseradish Smashed Potatoes
- ● ● » Chipotle Smashed Sweet Potatoes with Olive Oil
- » Classic Sawmill Garlic Mashed Baby Red Potatoes
- » Country Style Scalloped Potatoes with Ham & Cheddar Cheese
- » Double Baked Traditional Scalloped Potatoes
- ● ● » Herb Roasted Potatoes
- ● » Lemon and Honey Roasted Baby Potatoes
- ● ● » Lemon Herb Olive Oil Smashed Potatoes
- » Mashed Potatoes with Aged Cheddar and Jalapeño Peppers
- » Mashed Potatoes with Sautéed Mushrooms, Bacon and Onions
- ● ● » Sliced Lyonnaise Potatoes, Baked with Charred Fennel and Onion
- » Whipped Potatoes Blended with Atlantic Lobster
- » Whipped Roasted Sweet Potato and Carrots
- » Whipped Yukon Gold Potatoes with Pistachio Oil
- » Yukon Gold Mashed Potatoes with Roasted Shallots

Poultry Dinner Entrée Selections

- » Baked Chicken Breast Stuffed with Brie & Apple; Finished with Pink Peppercorn Chardonnay Sauce
- » Baked Chicken Parmesan with Sun-Dried Tomato and Fresh Basil Sauce
- » Blackened Louisiana Chicken with Spicy Cajun Cream Sauce
- » Braised Piri Piri Style Chicken with Chayotes
- » Classic Bombay Butter Chicken (gluten-free) with Warm Naan Bread
- » Grilled Chicken Breast with Fresh Tarragon and Asiago Cheese Sauce
- ● » Herb Crusted Chicken Breast with Fresh Thyme Jus
- ● » Herb Roasted Chicken with Endive Slaw and Mango Jus
- » Oven Baked Chicken Cordon Bleu with Sundried Cranberry Sauce
- » Oven Baked Chicken Cordon Bleu with Wild Mushroom-Chardonnay Cream
- ● » Oven Roasted Italian Lemon-Herb Chicken
- » Oven Roasted Spicy Sesame Crusted Chicken
- ● » Pan Roasted Mediterranean Chicken Breast with Tomato, Onion Garlic & Feta
- » Pan-Seared Chicken Steaks with Flavourful Mushroom Gravy
- » Pecan Crusted Chicken with Rich Kentucky Bourbon Sauce
- ● » Pistachio Crusted Chicken Breast with Rosemary Jus
- » Roasted Young Turkey with Sage Stuffing and Rich Pan Gravy
- ● » Slow Roasted Rosemary Chicken with Orange-Maple Glaze
- » Stir Fry ~ Filipino Chicken Pancit Bihon (Rice Vermicelli)

Beef & Pork Dinner Entrée Selections

- » Classic Beef Stroganoff with Egg Noodles
- » Classic French Beef Bourguignon with Roasted Root Vegetables
- » Filipino Style Beef & Broccoli Pancit Sotanghon (Bean Vermicelli)
- ● » Grilled Alberta Pork Loin Steaks with Poblano Chimichurri and Red Wine Reduction
- » Grilled Pork Loin Chops with Creamy Peppercorn Sauce
- » Herb Roasted Alberta Pork with Honey and Lime Glaze
- » Pan-Seared Veal Schnitzel with Lemon Caper Butter
- » Roast Porkloin with Spiced Apple Stuffing and Wild Mushroom Sauce
- ● » Roasted Alberta Pork Loin with Cranberry-Kiwi Glaze
- ● » Roasted Alberta Pork Tenderloin with Black Berry Mustard Sauce
- » Seared Pork Loin Chops with Fresh Tomato, Onion, Garlic and Feta
- ● » Smoked Paprika-Rubbed Baby Back Pork Ribs with Apple Butter Barbeque Sauce
- » Swedish Meatballs with Wild Mushroom Gravy
- » Tender Beef Scaloppini with Wild Mushroom Jus
- » Thinly Sliced Roast Alberta Beef with (Savoury Pan Gravy or Rich Merlot Jus)

DINNER OPTIONS

*"It's not just business,
 It's personal!"*



*"Service is not an industry,
 It's a state of mind."*

Seafood Dinner Entrée Selections

- ● » Baked Tilapia with Garlic, Olive Oil and Sautéed Spanish Onions
- ● » BC Steelhead Salmon with Fresh Bruschetta & Balsamic Glaze
- » Coconut Breaded Tilapia with Blueberry Tartar Sauce
- ● » Grilled BC Salmon with Charred Pineapple and Cilantro Salsa with Jalapeños
- ● » Grilled Mango Mahi Mahi with Tropical Fruit Salsa, Toasted Coconut and Virgin Olive Oil
- ● » Maple Roasted Atlantic Salmon with Julienne of Root Vegetables
- ● » Maple Roasted Atlantic Salmon with Warm Pecan-Apple Salad
- » Mediterranean Style Salmon with Fresh Tomato, Arugula, and Feta
- » Miso-Marinated Black Cod with Ginger Roasted Shitake Mushrooms, Baby Bok Choy and Soya-Mushroom Demi-Glace
- » Pistachio and Molasses Roasted BC Steelhead Salmon
- » Potato Crusted Atlantic Cod with Lemon Scented Tartar Sauce
- » Pumpkin Seed Crusted Tilapia with Cream Poached Sweet Potato and Aged Sherry Brown Butter Glaze
- » Stir Fry ~ Filipino Shrimp Pancit Bihon (*Rice Vermicelli*)

Pasta & Vegetarian Dinner Entrée Selections

- » Baked Four-Cheese Lasagna with Italian Meat Sauce
- » Baked Lobster Au Gratin Tortellini Casserole
- » Baked Vegetarian Spinach Lasagna with Roma Tomato Sauce
- » Beef Filled Ravioli with Chardonnay and Mushroom Volute
- » Butternut Squash Stuffed Ravioli with Savory Sage Cream
- » Cheese Stuffed (Manicotti or Tortellini or Ravioli) Pasta with Spicy Italian Sausage Ragù
- » Cheese Stuffed (Tortellini or Ravioli) with Fresh Tomato and Artichoke Sauce
- » Cheese Stuffed (Tortellini or Ravioli) with Roasted Red Peppers and Fresh Asparagus
- » Indian Palak Paneer with Warm Naan Bread
- » Penne Rice Noodles with Portobello and Asparagus in Asiago Cheese Sauce
- ● ● » Rice-Filled Ukrainian Cabbage Rolls with Tomato Sauce
- ● ● » Roasted Bell Peppers Stuffed with Wild Rice and Mushrooms, Finished with Spicy Tomato-Herb Ragù
- ● ● » Spicy Coconut Tofu Curry Stir-fry
- ● ● » Stir Fry ~ Filipino Vegetable Pancit Bihon (Rice Vermicelli)
- » Traditional Cheese Filled Perogies with Sauerkraut and Sliced Ukrainian Garlic Sausage
- » Vegetarian Portobello Mushroom Stroganoff with Egg Noodles

BUFFET ENHANCEMENTS & LATE LUNCH OPTIONS

(Available only when combined with a full Buffet Dinner)

DESSERT ENHANCEMENTS

(Priced per person • Minimum 50 people)

» PLATINUM FINISH DESSERT TABLE

» A Stunning array of Cheesecakes, Specialty Tortes, Petite Fours, Sweet Bon Bons, Chocolate Dipped & Sliced Fruit Selection, Dessert Sauces, Fresh Whipped Cream

- Substitute From Original Dessert inclusion **\$4.00**
- Addition From Original Dessert inclusion **\$8.00**

» CALLEBAUT DARK CHOCOLATE FOUNTAIN

» With Fresh Cut Seasonal Fruit, Rice Crispy Wedges, Mini Cheesecakes

- Substitute From Original Dessert inclusion **\$5.00**
- Addition From Original Dessert inclusion **\$9.00**

» FRAISE AU POIVRE FLAMBÉ STATION

» Fresh Strawberries Flambéed with Grand Marnier, Spiced with Cracked Black Pepper, and presented served over Rich Vanilla Ice Cream

- Substitute From Original Dessert inclusion **\$3.00**
- Addition From Original Dessert inclusion **\$7.00**

» OTHER

- » Dark and White Chocolate Dipped Tuxedo Strawberries **\$19.00/dozen**
- » Carved Fruit Bouquet with Chocolate Grand Marnier Dip (25+ portions) **\$85.00**

LATE LUNCH OPTIONS (Priced per person)

(We Suggest that you base your Late Lunch order on 35%-45% of total Guest Count)

» COUNTRY CLASSIC COMBINATION **\$8.00**

Includes: Freshly Made Sandwiches and Wraps (1.5 per portion) Chilled Vegetable Crudités with Sundried Tomato & Basil Dip Assorted Selection of Chef's Baked Cookies

» PIZZERIA PIZAZZ (Available only with in-house functions) **\$7.00**

Includes: Assortment of Freshly Baked Flat Bread Pizza (2.5 slices per portion)

- Hawaiian • Pepperoni • Meat-Lovers • Vegetarian
- Chicken Pesto • Create Your Own!

» SICILIAN SENSATION **\$15.00**

Includes: Italian Buns, Specialty Cheeses, Prosciutto, Mortadella, Genoa Salami, Hot & Mild Capicola, Toscano Salami Grape Tomatoes, Pepperoncini, Peppers, Olives, Assorted Mustards & Condiments

» FABULOUS BARBEQUE FOUNTAIN (Minimum 40 people) **\$10.00**

Includes: Spicy Smoked Barbeque Sauce, Peppered Chicken Morsels Boneless Garlic Pork Ribs, Alberta Beef Meat Balls Chilled Vegetable Crudités with Sundried Tomato & Basil Dip

» BRATWURST BONANZA **\$10.00**

Includes: Barbequed German Bratwurst, Fresh Kaiser Buns, Sauerkraut Assorted Mustards & Condiments, Baked Mac n' Cheese Casserole

» MINI SLIDER SMORGASBORD **\$11.00**

Includes: Barbequed *Certified Angus Beef*® Sliders, Fresh Mini Buns, Cheese, Assorted Mustards & Condiments, Baked Mac & Cheese Casserole

FINAL DETAILS & RENTALS

Menu Pricing ~ Quotes

Unless otherwise specified, prices are quoted per person. Off-Site catering includes disposable cutlery, plates, napkins, and beverage-ware (where applicable).

In-House functions include all applicable linens, china, cutlery, glasses, etc. Let us do the work!

Give us the details and share YOUR vision with us. We will prepare an exact and detailed quote in a timely manner. We will work to ensure it is tailored to your needs and budget.

Service Personnel *Applicable with Off-Site Events Only*

Off-Site Catering Labour (*Minimum 3 hr charge*)

Servers	\$21.00/hour
Bartenders	\$26.00/hour
Chef	\$31.00/hour

In-House functions include all staffing as part of the room / facilities rental.

Delivery Charge

A delivery charge will apply to all off-site catering, with exact cost dependant upon the location of the event.

Service Charges (Gratuities) & GST

- » 10% Service Charge applies to all deliveries.
- » 15% Service Charge applies to (buffet) events which require service personnel on-site.
- » 18% Service Charge applies to (plated) events which require service personnel on-site.
- » 5% GST applies on the total invoice including Service Charges.

Miscellaneous Rentals *(Delivery and/or set-up may be extra depending on specific requirements)*

5' Round Table	\$20.00	Linen Napkin	\$1.10	Plastic Water Jug	\$3.00
6' Round Table	\$25.00	10.5" China Dinner Plate	\$1.00	Salt & Pepper Sets	\$4.00
8' Rectangular Table	\$21.00	China Coffee Mug	\$0.75	Hand-Held Coffee Butler	\$8.00
Pedestal Table	\$28.00	7" China Dessert Plate	\$0.85	Coffee Cambro	\$30.00
Folding Plastic Chair	\$3.00	Standard Glassware	\$0.85	Chafer & Sterno Fuel Cells	\$30.00
Cushioned Chair	\$8.00	Standard Silverware	\$0.75	Coat Rack & Hangers	\$40.00
White Tablecloth	\$12.00	Knife / Fork Roll-Up	\$1.15	Portable Oak Bar	\$165.00

Above Listed Items Constitute Only The Most Requested Rental Needs.

We are always pleased to work on your behalf with any reputable rental company and / or event planners. Our main goal is ensuring a totally stress-free and perfectly executed function to the benefit of your guests and yourself.

GENERAL INFORMATION

Food & Beverage Policy

No outside food and beverage is allowed on-site with the exception of special occasion cakes. Food & Beverage cannot be removed from the property.

Liquor Service Policy

Guests who appear to be under the age of 25 or younger must present valid identification in order to be served alcoholic beverages. Corkage is not allowed. Beverage Service and music must end at 1:30am.

Service Charge and Taxes

All itemized costs are subject to change and subject to a 15%-18% Service Charge and 5% GST.

Deposits

25% of the estimated event cost is due upon signing of contract. This is non-refundable.

Banquet Event Order

Event orders are to be signed and given to the Events Manager one (1) calendar week prior to the function date.

Final guest guarantees are due one (1) calendar week prior to the function date. Special dietary restrictions should be communicated to your Event Manager to ensure accommodations are made prior to the event.

Payment

Full pre-payment is required one (1) calendar week prior to the event unless credit has been established at least twenty-one (21) days prior to the event.

Additional Licenses & Fees

A separate Socan Fee will need to be purchased if live or recorded music is featured.

Cancellation Fee

Should you have to cancel your event after agreements have been signed, you are subject to the following cancellation charges:

Less than three (3) months to one (1) month from event date – 60% of estimated revenue

Less than one (1) month to eight (8) days from event date – 75% of estimated revenue

Seven (7) days or less from event date – 100% of estimated revenue

Statutory Holidays

A 25% Labour surcharge will be added to your event for events held on Statutory holidays.

Labour charges (where applicable) are subject to increase based on required staffing.

