



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.

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

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!

PLEASE NOTE: Prices are quoted per person, unless otherwise specified. Prices herein are effective March 1, 2014 - March 1, 2015.

DINNER FEATURES

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

GOLD STANDARD CUSTOMIZED DINNER BUFFET

- » Baked Artisan Buns & 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	\$43.50
Alberta "AAA" Roast Beef with Rich Pan Stock Gravy	\$35.50
Australian Roasted Leg of Lamb with Rosemary Jus and Mint Sauce	\$34.50
Baked Canadian Maple Glazed Ham with Various Mustards and Condiments	\$33.50
Herb Crusted Alberta Roasted Pork with Spiced Apple and Brandy Jus	\$34.50

STERLING SILVER CUSTOMIZED DINNER BUFFET

\$31.50

- » Baked Artisan Buns & 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

\$12.95

(Ages 3-10 years • Applies to all buffets)

PLEASE REFER TO FOLLOWING PAGES FOR BUFFET SELECTIONS AND ENHANCEMENTS

DINNER OPTIONS

Fabulous Salads / Cold Selections

- » Sawmill Classic Caesar Salad with Herbed Croutons and Parmesan Cheese
- » Tossed Mesclun Greens with Creamy Italian Herb Dressing
- » Thai Grilled Chicken Salad with Rice Noodles
- » Spicy Asian Beef and Bok Choy Salad
- » Southern Texas Black Bean and Corn Salad
- » Baby Shrimp and Cucumber Salad with Dill Dressing
- » Chilled Rotini Pasta Salad with Bell Peppers and Ham
- » Mexican Beef Taco Salad with Sour Cream and Spicy Hot Salsa
- » Asian Noodle Salad with Diced Green Onion and Soya Marinade
- » Chilled Shell Pasta with Cucumber, Tomato, and Feta in a Dill Dressing
- » Farm Fresh Potato Salad with Bacon, Chives & Sour Cream
- » Filipino Style Chicken and Pineapple Macaroni Salad
- » Tri-Color Fusilli Pasta Salad with Grilled Vegetables
- » Sylvan Star Goat Cheese with Shallot Onion Rings in Balsamic Vinaigrette
- » Arugula, Roasted Apple, Candied Pecans and Blue Cheese with Raspberry Vinaigrette
- » Farfalle Pasta Salad with Roasted Vegetables and Pesto Dressing
- » Grilled Eggplant and Smoked Salmon Salad with Walnuts and Sylvan Star Goat Cheese
- » Chicken Satay Salad with Spicy Peanut Dressing
- » Grilled Sweet Potato Salad with Green Onion, Basil, Thyme and Feta
- » Spaghetti Squash Salad with Pomegranate and Locally Sourced Goat Cheese

Fabulous Salads / Cold Selections

GLUTEN FREE SELECTIONS:

- » Chilled Vegetable Crudités with Sundried Tomato and Basil Dip
- » Crisp Pickles and Mediterranean Olives Presentation Display
- » Traditional Greek Salad with Locally Produced Feta Cheese
- » Mixed Tuscan Greens with Sundried Berries and Cranberry Vinaigrette
- » Fresh Watermelon Salad with Locally Produced Feta Cheese
- » Sweet Strawberry and Arugula Lettuce Salad
- » Green Bean Salad with Italian Herb Marinade
- » Hand Cut Baby Red Chipotle Potato Salad
- » Classic French Country Salade Niçoise
- » Fresh Spinach with Sylvan Star Goat Cheese, Cranberries, Grape Tomatoes, and Raspberry Vinaigrette
- » Moroccan Style Marinated Three-Bean Salad
- » Italian Marinated Tomato and Onion Salad with Black Olives
- » Tropicana Salad with Fresh Mango and Shrimp
- » Tomato and Bocconcini Cheese Salad with Fresh Herbs
- » Fresh Mint and Apple Chickpea Salad
- » BC Salmon and Roasted Vegetable Salad with Lemon Miso Dressing
- » Chicken and Avocado Salad with Lime and Cilantro
- » Chicken, Green Apple, Pecan and Feta Cheese Salad with Cider Vinaigrette
- » Rustic Root Vegetable Salad with Citrus and Thyme
- » Brown Rice and Grilled Vegetable Salad

Potato & Rice Selections

- » Baked Goat Cheese Scalloped Potatoes
- » Mashed Potatoes with Aged Cheddar and Jalapeño Peppers
- » Mashed Potatoes Blended with Atlantic Lobster
- » Mashed Potatoes with Sautéed Mushrooms, Bacon and Onions
- » Caramelized Onion and Horseradish Smashed Potatoes
-
- » Filipino Fried Rice with Carrot & Peas
- » Chinese Shrimp and Egg Fried Rice
- » Classic Filipino Seafood Paella Rice Medley
- » Seven Grain Wild Rice Medley

GLUTEN FREE SELECTIONS:

- » Herb Roasted Potatoes
- » Whipped Yukon Gold Potatoes with Pistachio Oil
- » Sliced Lyonnaise Potatoes, Baked with Charred Fennel and Onion
- » Classic Sawmill Garlic Mashed Baby Red Potatoes
- » Lemon and Honey Roasted Baby Potatoes
- » Yukon Gold Mashed Potatoes with Roasted Shallots
-
- » Coconut Infused Basmati Rice
- » Steamed White Sticky Rice
- » California Rice Medley with Mandarin Orange and Raisins
- » Basmati Rice Garnished with Roasted Cashews & Sundried Cranberries
- » Rustic Brown Rice Medley with Wild Mushrooms

DINNER OPTIONS

Delicious Entrée Selections

- » Filipino Traditional Chicken Adobo
- » Oven Baked Chicken Cordon Bleu with Wild Mushroom-Chardonnay Cream
- » Roasted Young Turkey with Sage Stuffing and Rich Pan Gravy
- » Oven Baked Chicken Cordon Bleu with Sundried Cranberry Sauce
- » Grilled Chicken Breast with Fresh Tarragon and Asiago Cheese Sauce
- » Stir Fry - Filipino Chicken Pancit Bihon (Rice Vermicelli)
- » Oven Roasted Rosemary Chicken with Orange-Maple Glaze
- » Pecan Crusted Chicken with Rich Kentucky Bourbon Sauce
-
- » Traditional Filipino Beef Kaldereta
- » Slow Roasted Filipino Kare-Kare Beef
- » Filipino Pork Menudo - Panlasang Pinoy
- » Filipino Style Beef & Broccoli Pancit Sotanghon (Bean Vermicelli)
- » Smoked Paprika-Rubbed Baby Back Pork Ribs with Apple Butter Barbeque Sauce
- » Grilled Alberta Pork Loin Steaks with Poblano Chimichurri and Red Wine Reduction
- » Swedish Meatballs with Wild Mushroom Gravy
- » Classic Beef Stroganoff with Egg Noodles

Delicious Entrée Selections continued...

- » Miso-Marinated Black Cod with Ginger Roasted Shitake Mushrooms, Baby Bok Choy and Soya-Mushroom Demi-Glace
- » Pistachio and Molasses Roasted BC Steelhead Salmon
- » Grilled BC Salmon with Charred Pineapple and Cilantro Salsa with Jalapeños
- » Pumpkin Seed Crusted Tilapia with Cream Poached Sweet Potato and Aged Sherry Brown Butter Glaze
-
- » Baked Four-Cheese Lasagna with Italian Meat Sauce
- » Baked Vegetarian Spinach Lasagna with Roma Tomato Sauce
- » Cheese Stuffed Manicotti Pasta with Spicy Italian Sausage Ragu
- » Perogies with Sauerkraut and Sliced Ukrainian Garlic Sausage
- » Beef Ravioli with Chardonnay and Mushroom Velouté
- » Cheese-Stuffed Tortellini with Roasted Red Peppers and Fresh Asparagus
- » Cheese Stuffed Ravioli with Fresh Tomato and Artichoke Sauce

Delicious Entrée Selections

GLUTEN FREE SELECTIONS:

- » Herb Crusted Chicken Breast with Fresh Thyme Jus
- » Classic Bombay Butter Chicken
- » Pistachio Crusted Chicken Breast with Rosemary Jus
- » Oven Roasted Italian Lemon-Herb Chicken
- » Baked Chicken Parmesan with Sun-Dried Tomato and Fresh Basil Sauce
- » Herb Roasted Chicken with Endive Slaw and Mango Jus
-
- » Roasted Alberta Pork Tenderloin with Black Berry Mustard Sauce
- » Herb Roasted Alberta Pork with Honey and Lime Glaze
- » Seared Pork Loin Chops with Fresh Tomato, Onion, Garlic and Feta
-
- » Maple Roasted Atlantic Salmon with Julienne of Root Vegetables
- » Grilled Mango Mahi Mahi with Tropical Fruit Salsa, Toasted Coconut and Virgin Olive Oil
- » Baked Tilapia with Garlic, Olive Oil and Sautéed Spanish Onions
- » Sesame Seared Tuna with Asian Lemon-Ginger Glaze
-
- » Rice-Filled Ukrainian Cabbage Rolls with Tomato Sauce
- » Stir Fry - Filipino Vegetable Pancit Bihon (Rice Vermicelli)
- » Roasted Bell Peppers Stuffed with Wild Rice and Mushrooms, finished with Spicy Tomato-Herb Ragu
- » Penne Rice Noodles with Portabello and Asparagus in Asiago Cheese Sauce

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 **\$7.00**

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 **\$8.00**

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 **\$5.00**

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 **\$6.00**

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) **\$6.00**

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 **\$12.00**

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) **\$9.00**

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 **\$8.00**

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

MINI SLIDER SMORGASBORD **\$9.00**

Includes: Barbequed *Certified Angus Beef*[®] Sliders, Fresh Mini Buns, Cheese, Assorted Mustards & Condiments, Sweet Potato Fries

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.

Gratuities & GST

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

Delivery Charge

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

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

5' Round Table	\$15.00	Linen Napkin	\$0.85	Plastic Water Jug	\$2.00
6' Round Table	\$20.00	10.5" China Dinner Plate	\$0.70	Salt & Pepper Sets	\$3.50
8' Rectangular Table	\$17.00	China Coffee Mug	\$0.55	Hand-Held Coffee Butler	\$6.00
Pedestal Table	\$25.00	7" China Dessert Plate	\$0.60	Coffee Cambro	\$25.00
Folding Plastic Chair	\$2.00	Standard Glassware	\$0.65	Chafer & Sterno Fuel Cells	\$25.00
Cushioned Chair	\$6.00	Standard Silverware	\$0.45	Coat Rack & Hangers	\$25.00
White Tablecloth	\$19.50	Knife / Fork Roll-Up	\$0.85	Portable Oak Bar	\$125.00

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 featured. 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 15% surcharge will be added to your event for events held on Statutory holidays.

