



LUNCHEON 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 luncheon 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 luncheon 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 food, theme event, 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.

LUNCHEON FEATURES

(Delivery minimum of 20 people or \$150.00 value. Minimum notice of 48 hours)

SAWMILL BUFFET-TO-GO (Full Lunch) \$19.00

Includes:

- » Baked Artisan Buns & Creamery Butter
- » Three (3) Choices From Salad / Cold Options
- » Two (2) Choices From Luncheon Entrées
- » One (1) Choice From Potato / Rice Options
- ☞ » Steamed Vegetable Medley with Fresh Herbs
- » Chef's Baked Squares & Cookies (2 per portion combined)
- ☞ » Fresh Fruit Cocktail

SAWMILL SIMPLY DELICIOUS (Full Lunch) \$16.00

Includes:

- » Baked Artisan Buns & Creamery Butter
- » One (1) Choice From Salad / Cold Options
- » One (1) Choice From Luncheon Entrées
- » One (1) Choice From Potato / Rice Options
- » Chef's Baked Squares & Cookies (2 per portion combined)

SOUP & SANDWICH (Full Lunch) \$15.00

Includes:

- » Freshly Made Sandwiches and Wraps (1.5 per portion)
- » One (1) Choice From Salad / Cold Options
- » Delicious Hot Soup (Custom Selection) and Crackers
- » Chef's Baked Squares & Cookies (2 per portion combined)

SOUP & SANDWICH (Light Lunch) \$12.00

Includes:

- » Freshly Made Sandwiches and Wraps (1.5 per portion)
- » Delicious Hot Soup (Custom Selection) and Crackers

LUNCHEON À LA CARTE

Assorted Sandwiches & Wraps (1.5 per portion)	\$8.00
☞ Seasonal Fresh Fruit Platter (Serves 20-25 people)	\$72.00
Assorted Baked Squares and Cookies Platter (Serves 20-25 people)	\$53.00
Assorted Chilled Soft Drinks and Bottled Water	\$2.50
Freshly Brewed Coffee & Tea Station (20 cup minimum)	\$55.00/20 cup
	\$80.00/30 cup
	\$130.00/50 cup
	\$150.00/65 cup



» Please refer to next page for menu Selections

LUNCHEON OPTIONS

(Delivery minimum of 20 people or \$150.00 value. Minimum notice of 48 hours)

Salads / Cold Selections

- » Asian Broccoli Salad with Spicy Peanut Marinade
- » 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
- ● » Hand Cut Baby Red Chipotle Potato Salad
- ● ● » International Edamame, Black Bean, and Corn Salad
- ● ● » Italian Marinated Tomato and Onion Salad with Black Olives
- ● ● » Kale "Hipster" Salad with Apricots, Almonds, and Carrots
- » Mexican Beef Taco Salad with Sour Cream and Spicy Hot Salsa
- ● ● » Mixed Tuscan Greens with Sundried Berries and Cranberry Vinaigrette
- ● ● » 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 Strawberry and Arugula Lettuce Salad with Raspberry Vinaigrette
- ● » Thai Grilled Chicken Salad with Rice Noodles
- ● ● » Tomato, Mint, and Quinoa Salad with Toasted Almonds Tossed in a Lime Marinade
- » Traditional Greek Salad with Locally Produced Feta Cheese
- » Tri-Color Fusilli Pasta Salad with Grilled Vegetables
- ● ● » Yellow & Green Bean Salad with Italian Herb Marinade & Toasted Almonds

Rice Selections

- ● ● » Basmati Rice Garnished with Roasted Cashews & Sundried Cranberries
- ● ● » California Rice Medley with Mandarin Orange and Raisins
- » Chinese Shrimp and Egg Fried Rice
- ● ● » 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

Potato Selections

- ● » Cajun Spiced Potato Wedges
- » 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
- » Mashed Potatoes with Aged Cheddar and Jalapeño Peppers
- » Mashed Potatoes with Sautéed Mushrooms, Bacon and Onions
- » Whipped Yukon Gold Potatoes with Pistachio Oil
- » Yukon Gold Mashed Potatoes with Roasted Shallots

Pasta & Vegetarian Entrée Selections

- » Baked Four-Cheese Lasagna with Italian Meat Sauce
- » Baked Vegetarian Spinach Lasagna with Roma Tomato Sauce
- » Beef Filled Ravioli with Chardonnay and Mushroom Volute
- » Cheese Stuffed (Manicotti or Tortellini or Ravioli) Pasta with Spicy Italian Sausage Ragù
- » Cheese Stuffed (Tortellini or Ravioli) with Roasted Red Peppers and Fresh Asparagus
- » Penne Rice Noodles with Portobello and Asparagus in Asiago Cheese Sauce
- ● ● » Rice-Filled Ukrainian Cabbage Rolls with Tomato Sauce
- ● ● » Spicy Coconut Tofu Curry Stir-fry
- » Traditional Cheese Filled Perogies with Sauerkraut and Sliced Ukrainian Garlic Sausage

LUNCHEON OPTIONS

(Delivery minimum of 20 people or \$150.00 value. Minimum notice of 48 hours)

Poultry Entrée Selections

- » Asian Honey-Garlic Chicken Balls
- » Blackened Louisiana Chicken with Spicy Cajun Cream Sauce
- » Classic Bombay Butter Chicken ● 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 Roasted Italian Lemon-Herb Chicken
- » Oven Roasted Spicy Sesame Crusted Chicken
- » Pan-Seared Chicken Steaks with Flavourful Mushroom Gravy
- » Picnic Basket Southern Fried Chicken
- ● » 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

Beef & Pork Entrée Selections

- » Classic Beef Stroganoff with Egg Noodles
- » Classic French Beef Bourguignon with Roasted Root Vegetables
- » Herb Roasted Alberta Pork with Honey and Lime Glaze
- » Home Style Slow Cooked Beef Pot Roast
- » Pan-Seared Veal Schnitzel with Lemon Caper Butter
- » Salisbury Steak with Mushroom-Onion Sauce
- ● » Sliced Maple-Glazed Canadian Ham
- » Spicy Schezuan Ginger Beef
- » 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)

Seafood Entrée Selections

- » Beer Battered Haddock Filets with Tartar Sauce and Lemon Wedges
- » Coconut Crusted Tilapia with Pineapple Salsa
- » Louisiana Cajun Bayou Seafood Gumbo
- ● » Maple Roasted Atlantic Salmon with Julienne of Root Vegetables
- ● » Maple Roasted Atlantic Salmon with Warm Pecan-Apple Salad



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.	

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.

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	\$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.

