



## LUNCHEON MENU PORTFOLIO



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

The following information will assist you to plan your luncheon event – at the location you choose. 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, vegan meals and more.

Service is our PRODUCT and the most important ingredients are 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!



For information on private room rentals and events at the Sawmill Prime Rib & Steak House Calgary Trail, please visit our website at [sawmillbanquets.com](http://sawmillbanquets.com) or call us directly to arrange a tour at your convenience.

**Sawmill Prime Rib & Steak House**  
4810 Calgary Trail South  
Edmonton, AB T6H 5H5  
780-437-5616

**CONTACT: Sawmill Banquet & Catering Services**  
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**Sawmill Prime Rib & Steak House Calgary Trail**  
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**Please Note:** Prices are quoted per person, unless otherwise specified. Prices herein are effective November 1, 2018

# LUNCHEON FEATURES

(Delivery minimum of 25 people or \$250 value. Minimum notice of 72 hours)

## sawmill buffet-to-go (Full Lunch) \$20

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
- GF » Steamed Vegetable Medley with Fresh Herbs
- » Chef's Baked Squares & Cookies (2 per portion combined)
- GF » Fresh Fruit Cocktail

## sawmill simply delicious (Full Lunch) \$17

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) \$16

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) \$13

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)                    | <b>\$8</b>          |
| GF Seasonal Fresh Fruit Platter (Serves 20-25 people)            | <b>\$72</b>         |
| Assorted Baked Squares and Cookies Platter (Serves 20-25 people) | <b>\$55</b>         |
| Assorted Chilled Soft Drinks and Bottled Water                   | <b>\$3</b>          |
| Freshly Brewed Coffee & Tea Station (20 cup minimum)             | <b>\$60/20 cup</b>  |
|  | <b>\$80/30 cup</b>  |
|  | <b>\$130/50 cup</b> |
|  | <b>\$150/65 cup</b> |



» Please refer to next page for menu Selections



# LUNCHEON OPTIONS

(Delivery minimum of 25 people or \$250 value. Minimum notice of 72 hours)

## salads / cold selections

- » Asian Broccoli Salad with Spicy Peanut Marinade
- » Chilled Rotini Pasta Salad with Bell Peppers & Ham
- » Chilled Penne Pasta with Cucumber, Tomato, & Feta in a Dill Dressing
- » Chilled Vegetable Crudités with Sundried Tomato & 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 & Pineapple Macaroni Pasta Salad
- » Fresh Watermelon Salad with Locally Produced Feta Cheese
- ● » Hand Cut Baby Red Chipotle Potato Salad
- ● ● » International Edamame, Black Bean, & Corn Salad
- ● ● » Italian Marinated Tomato & Onion Salad with Black Olives
- ● ● » Kale "Hipster" Salad with Apricots, Almonds, and Carrots
- » Mexican Beef Taco Salad with Sour Cream & Spicy Hot Salsa
- ● ● » Mixed Tuscan Greens with Sundried Berries & Cranberry Vinaigrette
- ● ● » Rustic Root Vegetable Salad with Citrus & Thyme
- » Sawmill Classic Caesar Salad with Herbed Croutons & Parmesan Cheese

- » Spicy Asian Beef & Bok Choy Salad
- ● ● » Sweet Strawberry & 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 & 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
- » Double Baked Traditional Scalloped Potatoes
- ● ● » Herb Roasted Potatoes

- ● » Lemon and Honey Roasted Baby Potatoes
- » Mashed Potatoes with Aged Cheddar & Jalapeño Peppers
- » Mashed Potatoes with Sautéed Mushrooms, Bacon and Onions
- ● ● » Oven Roasted Parisienne Potatoes
- » 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 & Mushroom Volute
- » Cheese Stuffed ( Manicotti or Tortellini or Ravioli ) Pasta with Spicy Italian Sausage Ragù
- » Cheese Stuffed ( Tortellini or Ravioli ) with Roasted Red Peppers & Fresh Asparagus
- ● ● » Kale, Cauliflower, & Sweet Potato Gratin
- » Penne Rice Noodles with Portobello & 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 25 people or \$250 value. Minimum notice of 72 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 & Asiago Cheese Sauce
- ● » Herb Crusted Chicken Breast with Fresh Thyme Jus
- ● » Herb Roasted Chicken with Endive Slaw & 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 & 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 & Lime Glaze
- » Home Style Slow Cooked Beef Pot Roast
- » Pan-Seared Veal Schnitzel with Lemon Caper Butter
- » Salsbury Steak with Mushroom-Onion Sauce
- » Seared Pork Loin Chops with Fresh Tomato, Onion & Feta
- ● » 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

- ● » Baked Tilapia with Garlic, Olive Oil & Sautéed Spanish Onions
- » Beer Battered Haddock Filets with Tartar Sauce & 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).

We can create all-inclusive quotes to include all rentals, linens, etc that may be required for your event.

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 \$25/hour

Bartenders \$30/hour

Chef \$35/hour

In-House functions at Sawmill Calgary Trail 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, number of guests, and set-up required.

## Service Charges (Gratuities) & GST

- » 5% Service Charge applies to all pick-up orders.
- » 12% Service Charge applies to all deliveries.
- » 18% Service Charge applies to (buffet) events which require service personnel on-site.
- » 20% 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	\$18.00	Standard Linen Napkin	\$0.95	Hand-Held Coffee Butler	\$10.00
6' Round Table	\$21.00	10.5" China Dinner Plate	\$0.65	Coffee Cambro (holds 75 cups)	\$35.00
90" Round Standard Table Cloth	\$13.00	China Coffee Mug	\$0.65	Chafer & Sterno Fuel Cells	\$35.00
120" Round Standard Table Cloth	\$18.00	7" China Dessert Plate	\$0.65	Coat Rack & Hangers (25 pcs)	\$20.00
6' Rectangular Table	\$13.00	Standard Glassware	\$0.55	Portable Bar	\$165.00
8' Rectangular Table	\$15.00	Standard Flatware	\$0.50		
Pedestal Table	\$20.00	Knife / Fork Roll-Up (paper napkin)	\$0.95		
Folding Plastic Chair	\$3.00	Plastic Water Jug	\$2.00		
Cushioned Chair	\$8.00	Salt & Pepper Sets	\$2.50		

**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

## 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.

## Service Charge and Taxes

All itemized costs are subject to change and subject to a 5%-20% 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 35% 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.

