



## DINNER 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 dinner 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 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, 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

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**Please Note:** Prices are quoted per person, unless otherwise specified. Prices herein are effective November 1, 2018

# 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 and Sweets, Fresh Fruit Cocktail, and Trifle
- » **OR Complete your Dinner experience with our Platinum Finish Dessert Table for only \$5.00!**
- » Coffee - Tea - Hot Chocolate Station

## chef-carved meat feature selections

- » Alberta "AAA" Prime Rib with Merlot Jus and Mini Yorkshire Pudding **\$50**
- » Alberta "AAA" Roast Beef with Rich Pan Stock Gravy **\$45**
- » Australian Roasted Leg of Lamb with Rosemary Jus and Mint Sauce **\$45**
- » Baked Canadian Maple Glazed Ham with Various Mustards and Condiments **\$43**
- » Herb Crusted Alberta Roasted Pork with Spiced Apple and Brandy Jus **\$43**

## sterling silver customized dinner buffet **\$40**

- » 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
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## children buffet charge

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

**\$16.50**

» 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 & Blue Cheese with Raspberry Vinaigrette
- » Asian Broccoli Salad with Spicy Peanut Marinade
- » Asian Coleslaw with Toasted Peanuts & Sesame Dressing
- » Asian Noodle Salad with Diced Green Onion & Soya Marinade
- » Baby Kale Salad with Mandarin Oranges, Toasted Almonds, & Cranberry Vinaigrette
- » Baby Shrimp and Cucumber Salad with Dill Dressing
- » Broccoli Salad with Bacon, Raisins, & Cheddar Cheese and Lemon-Mayo Dressing
- » Brown Rice and Grilled Vegetable Salad
- » Capresé Avocado Salad with Grated Mozzarella & Balsamic Vinaigrette
- » Chicken and Avocado Salad with Lime & Cilantro
- » Chicken Satay Salad with Spicy Peanut Dressing
- » Chicken, Green Apple, Pecan & Feta Cheese Salad with Cider Vinaigrette on Bed of Mixed Greens
- » Chickpea & Quinoa Salad with Orange Soya & Sesame 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 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, & Corn Salad
- » Italian Green Salad with Pomegranate Dressing
- » Italian Marinated Tomato and Onion Salad with Black Olives
- » Kale "Hipster" Salad with Apricots, Almonds, & Carrots
- » Lemon Infused Pasta Salad with Fresh Herbs & Asparagus
- » 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 and Parmesan Cheese
- » Spicy Asian Beef & 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 & 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 & Jalapeño Peppers
- » Mashed Potatoes with Sautéed Mushrooms, Bacon & Onions
- ● ● » Oven Roasted Parisienne Potatoes
- ● ● » Sliced Lyonnaise Potatoes, Baked with Charred Fennel and Onion
- » Whipped Potatoes Blended with Atlantic Lobster
- » Whipped Roasted Sweet Potato & 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 & Fresh Basil Sauce
- » Blackened Louisiana Chicken with Spicy Cajun Cream Sauce
- » Classic Bombay Butter Chicken (gluten-free) 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 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
- ● » Pan-Roasted Tuscan Chicken Wrapped with Proscuitto Herb Crust & Chestnut Sauce
- » Pecan Crusted Chicken with Rich Kentucky Bourbon Sauce
- ● » Pistachio Crusted Chicken Breast with Rosemary Jus
- » Roasted Young Turkey with Sage Stuffing & Rich Pan Gravy
- ● » Slow Roasted Rosemary Chicken with Orange-Maple Glaze
- ● » Stir Fry ~ Filipino Chicken Pancit Bihon (Rice Vermicelli)

## beef & pork dinner entrée selections

- ● » Alberta Pork Tenderloin with Spiced Apple Cider Reduction
- » 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 Pork Loin with Spiced Apple Stuffing & 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
- ● » Honey-Glazed Tilapia with Seared Asian Greens
- ● » 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
- ● » Paleo Pecan Maple Salmon Seasoned with Chipotle Pepper & Oven Roasted with Apple Cider
- » 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 & 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 & Artichoke Sauce
- » Cheese Stuffed ( Tortellini or Ravioli ) with Roasted Red Peppers and Fresh Asparagus
- » Indian Palak Paneer with Warm Naan Bread
- ● ● » Kale, Cauliflower, & Sweet Potato Gratin
- » Penne Rice Noodles with Portobello & Asparagus in Asiago Cheese Sauce
- ● ● » Rice-Filled Ukrainian Cabbage Rolls with Tomato Sauce
- ● ● » Roasted Bell Peppers Stuffed with Wild Rice & 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
- ● » Teriyaki Tofu Tempeh Casserole
- » 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 **\$5**
- Addition From Original Dessert inclusion **\$10**

### callebaut dark chocolate fountain

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

- Substitute From Original Dessert inclusion **\$6**
- Addition From Original Dessert inclusion **\$10**

### hot sticky toffee pudding

» With Whipped Cream

- Substitute From Original Dessert inclusion **\$3**
- Addition From Original Dessert inclusion **\$6**

### other

- » Dark and White Chocolate Dipped Tuxedo Strawberries **\$25/dozen**
- » Carved Fruit Bouquet with Chocolate Grand Marnier Dip (25+ portions) **\$85**

## 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 **\$9**

» 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

### mexican taco bar **\$10**

» Includes: Warm Hard & Soft Tortilla Shells, Seasoned Beef, Shredded Cheese, Salsa, Lettuce and All Associated Fixings

### fabulous barbeque fountain (Minimum 40 people) **\$11**

» 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 **\$11**

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

### mini slider smorgasbord **\$12**

» 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).

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.

