



Group Menu A

Price: C\$75.00

3 courses - \$75

One entrée for all guests.

To offer guests multiple choices for starters, entrées, and/or desserts, a surcharge of \$3 per person applies

Soup or Salad (choose one)

ROASTED RED PEPPER & TOMATO SOUP Intensely flavored, sweet charred red peppers, tomato
CAESAR SALAD Crisp Romaine hearts tossed with Romano cheese and a creamy Caesar dressing, topped
with shaved Parmesan cheese table upgrades **TUSCAN SALAD** Greens, spinach, arugula, feta, grape,
tomato, cucumber, balsamic vinaigrette, red onion, toasted pumpkin seed

Entree (choose one)

AAA FILET MIGNON (8oz) Lean & exceptionally tender, red skin roasted garlic mashed, seasonal
vegetables **CHICKEN CORDON BLEU** Stuffed with smoked ham & swiss in a panko crust, mushroom
marsala, red skin roasted garlic mashed, seasonal vegetable **BAKED HALIBUT** Baked with roasted tomato
caper sauce, served on a white rice pilaf **PORK CHOP** Alberta bone-in chop, bourbon maple glaze, red skin
roasted garlic mashed, corn succotash, smoked baked beans **(VEGETARIAN) SOUTHWEST TOFU BOWL**
Crispy tofu, iceberg lettuce, corn succotash, rice, cherry tomato, avocado, tortilla strips, Baja yogurt dressing

Dessert (choose one)

DECADENT GINGER CARAMEL SPICE CAKE Warmly flavored apple within a moist spice cake, topped
with a caramel sauce **NEW YORK CHEESECAKE** Served with wild berry compote

We kindly ask guests to inform their server of any dietary restrictions or allergies. While we make every effort
to accommodate your needs, please note that our kitchen handles common allergens, and we cannot
guarantee the absence of cross-contamination. Thank you for your understanding

Table upgrades

CHARCUTERIE BOARD | \$35.95 Sopresssata, prosciutto, mortadella, sausage, chef's selection of cheese,
jams, mustard, bread

FIG & BACON DIP | \$16.95 Warm whipped goat cheese, fig & bacon jam, red pepper, crostini

CHICKEN POT STICKERS | \$14.95 Pan fried gyoza, chili soya garlic dip

Sawmill Restaurant & Banquet venue

BACON WRAPPED SCALLOPS | \$20.95 Whiskey butter with brandy, garlic bread

FRIED CALAMARI | \$18.95 Crispy jalapeno peppers, house tzatziki entrée enhancements

Entree enhancements

SEAFOOD OSCAR | \$9.95 Seafood and hollandaise sauce

GARLIC SHRIMP 1 skewer \$5.95 2 skewer \$9.95

HOUSE CAJUN | \$1.95 FROM THE SAUCIER | \$3.45 Béarnaise or Madagascar peppercorn

BUTTON MUSHROOMS | \$6.95 Garlic & Rosemary au jus

CRAB MAC & CHEESE | \$10.95

LOBSTER MAC & CHEESE | \$10.95

ADD LOBSTER | MP

ADD 1/2 POUND KING CRAB | MP