

Sazama's
FINE CATERING
MARCUS CENTER FOR THE PERFORMING ARTS

Formal Corporate & Social Menu



Sazama's
FINE CATERING
MADE IN A CENTER FOR THE PERFORMING ARTS

Formal Corporate & Social Menu

Spectacular Events

Welcome!

We're excited that you have chosen the Marcus Center for the Performing Arts for your event venue.

Spectacular!

Create an extraordinary event, right here at the Marcus Center for the Performing Arts. World Class performances are a daily occurrence here at the Marcus Center and that's exactly what we have in store for your special event!

Enjoy!

Orchestrate the perfect event – no matter what the occasion. Be it a cocktail reception, breakfast meeting, luncheon, pre-concert or pre-performance gathering, or gala affair, we have all the amenities for your function.

Memories!

Sazama's Fine Catering and the Marcus Center for the Performing Arts believe that every function is unique and important and we plan to treat it with the care and respect that it deserves. Our facilities include beautiful outdoor areas, flexible meeting spaces, and large banquet facilities as well as world class food and beverage to complete your event. It's all right here.

Possibilities!

The possibilities are endless. Detailed on the following pages you will find various banquet packages, culinary delights, service styles and enchanting beverage options to give you ideas for your event. As you meander through the pages and imagine the day, please keep in mind that we want to make this exactly how you would like it to be. With that in mind, if you don't see exactly what you had hoped to have listed on our menus, don't hesitate to ask. It's always our pleasure to customize something specifically to your needs. With award winning and professionally trained chefs and planners (our cast), there is nothing we can't create to make your production just as you imagined!

Welcome to *"The Finest"*



Breakfast ~ Breaks ~ Brunches

Breakfast

Basic Continental 7.50

Assorted fresh bakery danish, donuts and sweet rolls, muffins, vanilla roast coffee and decaf, assorted fruit juices

Continental Supreme 9.50

Assorted fresh bakery danish, donuts and sweet rolls, bagels with cream cheese and peanut butter, croissants, jams, jellies and butter, muffins, coffee and decaf, assorted fruit juices, whole fruits, grapes, cut melons and strawberries, assorted fruit yogurts, cereal and milk

Back to Nature 9.50

Granola, assorted yogurt, fresh berries, fresh whole and cut fruits, fresh bakery bagels with cream cheese, peanut butter, butter, jellies and jams, assorted fruit juices, coffee and decaf

Bagels & Lox 11

Fresh bakery bagels, cream cheese, smoked lox, capers, onions, tomatoes, lemon, fresh whole and cut fruits, assorted fruit juices, coffee and decaf

Basic Traditional 12

Fresh seasonal cut fruits, traditional scrambled eggs, Denver style scrambled eggs (ham, bell peppers, onions), sausage links, hickory smoked bacon, potatoes lyonnaise, mini croissants and breads, butter, jelly, coffee and decaf, tea, milk, and assorted fruit juices

Healthy Start 13

Build your own yogurt parfaits with granola and assorted berries, low fat muffins, assorted scones, turkey sausage, scrambled egg beaters, Spanish egg white omelets with queso fresco, salsa and cilantro, fresh fruits, coffee & decaf, tea, milk and assorted fruit juices

Maestro's Morning 14

Fresh seasonal cut fruits, traditional scrambled eggs, belgian waffles with strawberries and maple syrup, sausage links, hickory smoked bacon, potatoes lyonnaise, mini croissants and breads, butter, jelly, coffee and decaf, tea, milk and assorted fruit juices

Steak & Eggs 18.25

The perfect buffet to get the day started right - you deserve it!

Chef carved roast tenderloin of beef, American fried potatoes lyonnaise, Denver-style scrambled eggs (ham, bell peppers, onions), traditional scrambled eggs, sausage links, hickory smoked bacon, bagels and cream cheese, bakery croissants with butter, jams and jellies, fresh cut fruits, coffee and decaf, tea, milk and assorted fruit juices





Formal Corporate & Social Menu

Breakfast - Breaks - Brunches (continued)

European Brunch Stations

Four different stations set up for your guests to mingle and enjoy their favorite selections.
(75 guest minimum for this option)

Station #1

Fresh assorted tiered fruits with yogurt dipping sauce, fresh assorted cheeses and salame board, fresh assorted market vegetable crudité with dill crème fraiche, chef's assorted cold salads, assorted bakery rolls, croissants, and bagels with cream cheeses, jams, jellies and butter

Station #2

Chef carved smoked Virginia ham, chicken breast marsala, baked haddock with lemon pepper beurre blanc, assorted starches and vegetables

Station #3

Omelets made to order featuring fresh in season ingredients; also including scrambled eggs, potatoes lyonnaise, country sausage links, hickory smoked bacon, corned beef hash

Station #4

Tiered petite desserts, coffee and decaf, assorted juices

23 per person

Looking for something in particular? Let us know!
We'd be happy to customize a menu to your specific needs.

Breaks - A La Carte

Coffee and Decaf Coffee (per gallon) **30**

Fresh bakery danish and donuts **16 per dozen**

Assorted bagels with cream cheese **18 per dozen**

Petite croissants **18 per dozen**

Assorted muffins **19 per dozen**

Whole fruits: apples, oranges, bananas, pears **16 per dozen**

Mixed nuts **2 per person**

Fruit juices **2.50 per person**

Assorted cheeses and sausages **3.50 per person**

Assorted cookies **17.50 per dozen**

Fresh vegetables with dip **3 per person**

Assorted bars and brownies **19.50 per dozen**

Fresh assorted cut and whole fruits **3.50 per person**

Gardetto's snack mix, chex mix and mini pretzels **2.25 per person**

Homemade kettle chips with French onion dip **2.50 per person**





Formal Corporate & Social Menu

Lunch Is Served

HOT SANDWICH BUFFETS

Grilled Chicken Breast Sandwich Buffet 13

Grilled marinated chicken breast sandwiches on kaiser rolls, served with Italian penne pasta salad, American potato salad, potato chips, deli pickles, and condiments (lettuce, cheese, tomato, mayonnaise, mustard); Choose between plain, Italian, Cajun, bbq, or Jamaican jerk

Grilled Chicken Breast Sandwich & Pulled Pork Sandwich Combination 15.50

Combination of Saz's new pulled bbq pork sandwiches and grilled chicken breast sandwiches, served on kaiser rolls with Italian penne pasta salad, American potato salad, baked beans, potato chips, deli pickles and condiments (lettuce, cheese, tomato, mayonnaise, mustard). Choose between plain, Italian, Cajun, bbq, or Jamaican jerk

New York New York 17

One to make Sinatra proud! Chef carved corned beef brisket, sliced turkey pastrami, sautéed onions, warm sauerkraut, dilled redskin potato salad, fresh fruit salad, creamy cole slaw, served with bagels and assorted breads, kettle cooked chips and kosher deli pickles

SOUPS

Add to any Buffet for only \$2.25 per person additional!

Warm or cold weather, our homemade soups will compliment any meal.

Choose from the following Chef prepared classics:

Tomato Bisque	New England Clam Chowder	Minestrone with Italian White Beans
Creamy Chicken Noodle	"Batch 19" Chili	Gazpacho (Cold)
Cucumber Mint (Cold)	Creamy Wild Mushroom	Potato Leek with Crispy Bacon
Baja Chicken Enchilada	Beef Barley with Mushrooms	Roasted Red Pepper with Goat Cheese

COLD SANDWICH BUFFETS

Traditional Cold Buffet 14

Choose three selections from Badger sliced ham, roast turkey, chicken salad, egg salad, ham salad, tuna salad, seafood salad, shaved roast pork loin, roast beef, Genoa salami, turkey pastrami (add \$1), roast tenderloin (add \$3); accompanied by assorted cheeses, lettuce, tomatoes, pickles and potato chips, sun-dried tomato pasta salad, potato salad, fresh fruit salad, kaiser rolls, croissants and condiments - everything you need to build an outstanding sandwich

Italian Cold Buffet 15.25

Deli cuts of ham, genoa salami, mortadella, capicola, roast beef, provolone and mozzarella cheeses; served with lettuce, tomato, pickles, pepperoncini; accompanied by fresh baked Italian bread and rolls with condiments, fresh antipasto of grilled vegetables, imported olives, roasted peppers, Italian peasant salad (iceberg lettuce with croutons, fresh parmesan, roma tomatoes and Italian vinaigrette dressing), sun-dried tomato pasta salad and potato chips

Looking for something different? Let us know and we'll customize a menu to your needs.
Please ask about our dessert options and our children's menu.





Formal Corporate & Social Menu

Luncheons

SPECIALTY BUFFETS

Texas BBQ Buffet 19.50

Smoked, pulled pork with Saz's Original BBQ Sauce on the side, grilled chicken breast sandwiches (Your choice of Traditional, Cajun, BBQ, Jerk, or sesame teriyaki), smoked BBQ beef brisket with Saz's Vidalia® Onion Sauce, house recipe cole slaw, ranch beans and baked potato salad, fresh rolls and jalapeno cheddar biscuits with chipotle honey butter.

Create Your Own Fiesta!

Festive Buffet featuring traditional mexican entrées served with spanish rice, refried beans, tortilla chips, pico de gallo, sour cream, cheese and shredded lettuce. Choose from the following entrées: ground beef tacos, ground beef chimichangas, shrimp fajitas (add \$1.00 per person), steak or chicken fajitas, cheese & onion or chicken enchiladas, seafood enchiladas, steak barbacoa or steak tacos with bacon and cilantro (add \$1.00 per person). Homemade guacamole is available for an additional \$1.50 per guest.

Two entrée choices 16.75

Three entrée choices 18.75

Taste of Old Milwaukee 20.25

Old Milwaukee - The German Way

Chicken schnitzel with lemon butter sauce, Usingers stuttgarter knackwurst with sauerkraut, roasted pork loin with stout gravy, spaetzle, steamed blend of vegetables, tossed salad with assorted dressings, Waldorf salad, salted rye and dinner rolls with butter.

The "Diner Delight" 16

Hot roast beef and gravy and hot roast turkey and gravy. Served with sliced white and wheat bread, mashed potatoes, steamed fresh vegetables, tossed garden salad and house recipe cole slaw.

Italian Buffet 22.50

Gemelli pasta alfredo, chicken saltimbocca with prosciutto and smoked gouda cream, Sicilian tenderloin spiedini wraps with roma tomato marinara, roasted vegetables, rosemary and garlic roasted baby red potatoes, tossed peasant salad with balsamic vinaigrette, relishes with dip, Italian rolls and bread with butter.

Mardi Gras Buffet 20.50

Blackened salmon with crayfish-caper-tomato sauté, creole baked chicken, Saz's signature smoked andouille sausages, red beans and rice, fried okra, bourbon glazed sweet potatoes, tasso pasta salad with fresh herbs, tossed caesar salad with garlic croutons, fresh relishes with dip, rolls and butter.

Friday Fish Fry Buffet 20

Beer batter fried Haddock, baked Haddock with lemon butter, french fries, potato pancakes with applesauce and maple syrup, homemade cole slaw, fresh fruit salad, dilled redskin potato salad. Add Saz's baby back ribs (1/4 Racks) for \$4.50 per guest. Add grilled bratwurst (for a truly Wisconsin flare) for an additional \$3 per guest



Lunch Is Served (continued)

CREATE YOUR OWN BUFFET

Our "create your own" luncheon buffets include fresh bakery rolls and butter, choice of one salad, choice of potato and choice of vegetable

CHOOSE FROM THE FOLLOWING OPTIONS TO CREATE YOUR BUFFET:

Penne Pasta Alfredo with Grilled Chicken and Wild Mushrooms • Chicken Breast Marsala
Chicken Picatta with Lemon Caper Sauce • Chicken Parmesan • Roast Pork Loin with Herb Gravy
Homemade Baked Lasagna • Roast Turkey with Stuffing and Gravy • Saz's BBQ Ribs
Fried Chicken (1/8 cut chickens) • Baked Roast Herb Chicken (1/8 cut chickens) • Tenderloin Beef Tips over White Rice
Sliced Roast New York Strip Loin with Wild Mushroom Gravy • Baked Alaskan Cod with Lemon Pepper Butter
Tortilla Crusted Tilapia with Sun-Dried Tomato Remoulade

SALAD OPTIONS

Tossed Mixed Greens Salad with Assorted Dressings
Tossed Caesar Salad • Italian Pasta Salad • Baked Potato Salad • Fresh Cut Fruit Salad
Creamy or Italian Pasta Salad • Cole Slaw • Rotini Pomodoro • Sun-Dried Tomato Pasta Salad
Dilled Redskin Potato Salad

POTATO & STARCH OPTIONS

Parsley Buttered Baby Red Potatoes • Wild Rice with Wisconsin Cranberries
Chipotle Roasted Sweet Potatoes • Baked Potato with Sour Cream • Garlic Pasta
Rice Pilaf • Garlic Roasted Potatoes • Yukon Gold Garlic Mashed

VEGETABLE OPTIONS

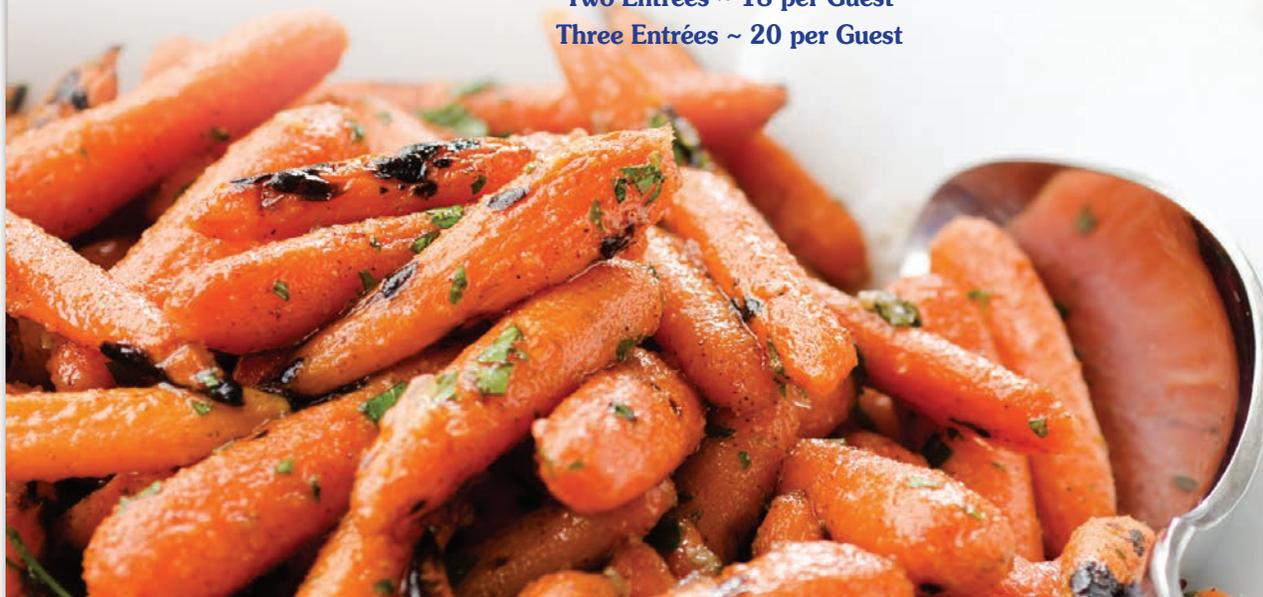
Green Beans Almondine • Fresh Steamed Blend of Vegetables
Fresh Roasted Blend with Basil Olive Oil • Lemon-Pepper Zucchini and Yellow Squash
Broccoli or Cauliflower Au Gratin • Baby Carrots with Dill Butter • Corn O'Brien

Please ask about our vegetarian options.

Chef Carved Entrées can be substituted for an entrée above on a two or three entrée buffet for an additional \$3 per person. Consult your representative for options.

Two Entrées ~ 18 per Guest

Three Entrées ~ 20 per Guest





Formal Corporate & Social Menu

PLATED LUNCHEONS

ENTRÉE SALADS

Includes bakery fresh rolls, coffee, tea and decaf

Fresh Spinach Salad 14

Fresh spinach, mandarin oranges, dried cranberries, honey roasted pecans and chevre with a sun dried tomato vinaigrette

Southwest Caesar Salad 15

Chili garlic grilled chicken breast, romaine lettuce, roasted yellow peppers, fresh tomatillos and black beans with a chipotle Caesar dressing
Substitute grilled shrimp for \$2 additional

Concerto Cobb Salad 17

Mixed greens, Applewood smoked bacon, crumbled bleu cheese, avocado, crumbled egg, diced tomato, pulled lemon pepper chicken and frizzled leeks with Sazama's House Dressing

ENTRÉES

Includes choice of salad, bakery fresh rolls, coffee, tea and decaf

Lemon Tarragon Chicken 18

Pan seared chicken breast with a lemon tarragon cream sauce, served with wild rice and fresh green beans

Herbed Chicken 18

Breast of chicken crusted with our special herb blend, served with wilted frisee and green tea jasmine rice

Bayou Chicken 19

Sazama's signature andouille sausage and cheddar-jack stuffed chicken breast topped with a Cajun cream sauce, served with herbed sweet potato cubes and sautéed zucchini

Mandarin Tilapia 19

Pan seared tilapia topped with a mandarin ginger sauce, served with an herb butter quinoa and a steamed vegetable basket

Caribbean Salmon 20

Jerk roasted salmon filet topped with a cilantro cream, served with a plantain sweet potato mash

East Coast Ravioli 20

Three cheese jumbo ravioli with a rich sherry buttercream sauce, wild mushroom and sautéed lobster

Lump Crab Cakes 21

Served on a bed of minted mixed greens, sun dried tomato aioli, grilled asparagus drizzled with lemon syrup

Orchard Pork 19

Bacon wrapped pork medallions with an apple-pear demi. Served with a wild rice fettuccine and patty pan squash

Veal Picatta 21

Tender scaloppini of veal topped with a lemon caper butter sauce, served with garlic parsley cappelini and baked parmesan tomato

SANDWICH ENTRÉES

Includes Homemade Kettle Chips, pickle, coffee, tea and decaf

Cuban Sandwich 15

Slow roasted shaved pork loin and adobo smoked ham highlight this classic sandwich, finished with swiss cheese, Dijon mustard and sliced pickle on toasted sourdough bread

California BLT with Avocado 15

Toasted sourdough bread with crispy smoked bacon, hot house tomatoes, growing power greens, cilantro mayonnaise and california avocado

Shaved Turkey with Provolone 14

Shaved smoked turkey breast with provolone cheese, Growing Power greens, pesto mayonnaise and hot house tomatoes on toasted sourdough or croissant

Italian Focaccia Sandwich 15

Prosciutto, Genoa, salami, ham, Growing Power greens, shaved onion, roasted pepper and tomato on Italian herbed focaccia rolls

Garden Wrap 13

Growing Power greens, boursin cheese, sprouts, tomato, roasted pepper and sweet onion on spinach tortilla



Hors D'Oeuvres A La Carte

Hors D'Oeuvres selections priced per piece (unless otherwise noted)

HOT SELECTIONS

Sliders 2.50

Mini sliders with colorful picks featuring chopped sirloin and caramelized onion, crab cake with spicy sprouts, pan roasted rosemary chicken, or Memphis roasted pork

Wings 1.75

Choose from grilled honey bbq, chipotle cilantro, buffalo bleu, crispy Thai, or sesame teriyaki

Crab Cakes 2.50

Maryland crab cakes pan sautéed and served with key lime cilantro remoulade

Bacon Wrapped Lollipops 2

All the craze- Your choice of the following...

Steer tenderloin with balsamic glaze, dayboat scallops with brown sugar glaze or mango bbq glazed chicken

Thai Satay 2

Traditional Thai peanut sauce marinade – your choice of beef or chicken

Stuffed Mushrooms 1.50

Hand stuffed Wisconsin mushroom caps- your choice of the following...

Smoked andouille & Wisconsin cheddar, spinach leek & feta with cream cheese or snow crab & cream cheese

Asian Canapé 2.25

Crisp wonton triangles – your choice of five spice seared dayboat scallops with miso glaze, lemongrass shrimp with Thai coconut curry drizzle or sesame seared ahi tuna with wasabi cream

Phyllo Cups 2.25

Flaky phyllo cups filled with your choice of the following...

Steakhouse grilled flank steak with roasted garlic & gorgonzola

Spicy buffalo chicken with celery & blue cheese

Mediterranean roast pepper, grilled onion, Calamata olive & feta

Thai shrimp with Thai basil, red pepper & red chili cream

Rumaki 1.50

Bacon wrapped party favorites- choose between chicken liver rumaki, maple glazed water chestnuts or club rumaki with brown sugar glazed smoked sausage

Potstickers 2

Asian seared potstickers with red chili cream and ponzu sauce
(choice of vegetable, pork or chicken)

Artichoke Dip ~ with a Twist 3.50 per guest

Fresh spinach, artichokes and a blend of five cheeses team up with lobster and crab to make this irresistible hot dip, served with wonton crisps
\$3 without seafood

Bacon Wrapped Bacon- 2

Cherrywood smoked bacon wrapped around trimmed house smoked pork belly with maple & black pepper



COLD SELECTIONS

Chilled Lollipops 2.25

Choose between the following...

Smoked salmon lollipops- spheres of goat cheese wrapped with smoked salmon & fresh dill

Caprese lollipops- buffalo mozzarella, basil, teardrop tomato & prosciutto

Summer Sicilian- prosciutto wrapped melon

Shooters 2.50

Choose between vegetable crudité shooters with dill crème fraiche, summer gazpacho or Bourbon Street shrimp cocktail

Cheese and Salame Board 4 per guest

Domestic and imported cheeses. Crumbled bleu, aged cheddar, Swiss, smoked Gouda, Edam, dill Havarti, provolone and brie. Presented with smoked salame, Chicago flatbreads and crackers

Fruits of the Earth 4 per guest

Seasonal display of fresh fruits such as mango, papaya, pineapple, honeydew, cantaloupe, watermelon, strawberries, blackberries, red grapes & green grapes. Presented with raspberry yogurt dipping sauce

From the Market 3.75 per guest

Vertically displayed fresh vegetable crudités of radishes, bell peppers, celery, baby carrots, broccoli, cauliflower, sugar snap peas, red and yellow pear tomatoes and asparagus spears. Presented with dill crème fraiche

Charcuterie 6.25 per guest

Assorted terrines, pates, smoked sausages, salames and European creations.

Served with assorted breads, crackers, flatbreads and garnishes

Mediterranean Display 3.75 per guest

Traditional hummus, tabouli, marinated olives, grilled vegetables, pea pesto, toasted pita chips, crisp flatbreads and assorted crackers

Grilled Bruschetta 1.50 per guest

Grilled Italian bread- your choice of the following options...

Rustic tomato with garlic & fresh basil

Portabella mushroom with caramelized onion, arugula, roasted pepper & rosemary aioli

Tuscan with fontina, prosciutto & olive oil

Deconstructed Bruschetta Display 4 per guest

Rustic tomato bruschetta, Mediterranean olive tapenade, roasted red pepper bruschetta, portabella mushroom bruschetta- deconstructed for an interactive experience. Served with toasted & grilled nine grain, Tuscan and focaccia breads

Smoked Salmon Display 140 each

Honey smoked salmon side artistically presented with chef's garnishes, lemon,

Chicago flatbreads and crackers - choose between original, Cajun, cracked pepper or chipotle lime

Chilled Jumbo Shrimp 2.25 per guest

Traditional cocktail sauce and lemon

Crazy Crostini 1.75 per guest

Toasted Italian crostini with your choice of the following...

Pear with gorgonzola cream, smoked salmon with lemon caper cream, Hawaiian teriyaki pork with jalapeno pineapple slaw or duck confit BLT with micro basil, shaved tomato & orange marmalade mayo

Ahi Tuna Rolls 2.25 per guest

Asian seared ahi tuna with daikon sesame slaw wrapped in thin sliced Japanese cucumber with hot mustard aioli





Formal Corporate & Social Menu

HORS D'OEUVRES, LATE NIGHT, CANDY & DESSERT PACKAGES

These packages good for one hour either during cocktail hour or post dinner.

PACKAGE #1: TABLED HORS D'OEUVRES 5 per guest

Cheese and Salame

Domestic and imported cheese board with crumbled bleu, aged cheddar, Swiss, smoked Gouda, Edam, dill Havarti, provolone and brie. Presented with smoked salame, flatbreads & crackers

Stuffed Mushroom Caps

Signature smoked andouille sausage and Wisconsin cheddar stuffed caps

Grilled Bruschetta

Grilled Italian bread with rustic tomato, garlic & fresh basil

PACKAGE #2: TABLED HORS D'OEUVRES 7.50 per guest

Cheese and Salame

Domestic and imported cheese board with crumbled bleu, aged cheddar, Swiss, smoked Gouda, Edam, dill Havarti, provolone and brie. Presented with smoked salame, flatbreads & crackers

Assorted Fresh Vegetable Display

Assorted vertical crudités of radishes, bell peppers, celery, baby carrots, broccoli, sugar snap peas, cauliflower, red and yellow pear tomatoes and asparagus spears. Presented with dill crème fraiche

Maple-Glazed Water Chestnuts

Wrapped in Nueske's bacon

Stuffed Mushroom Caps

Snow crab and cream cheese

Smoked Salmon

Honey smoked salmon artistically presented with chef's garnishes, lemon, Chicago flatbreads & crackers

PACKAGE #3 "BUTLER" STYLE PASSED & TABLED HORS D'OEUVRES 9 per guest

Vegetable Crudité Shooters

Dill crème fraiche

Crab Cakes

Pan sauteed Maryland crab cakes with lemon garlic aioli

Chilled Jumbo Gulf Shrimp

Cocktail sauce & lemon

Sicilian Antipasto

Grilled vegetables, imported meats (prosciutto, capicola, salame), imported cheeses (fontina, mozzarella, gorgonzola), imported olives & grilled Tuscan breads

Smoked Salmon

Honey smoked salmon artistically presented with chef's garnishes, lemon, Chicago flatbreads & crackers





Formal Corporate & Social Menu

PACKAGE #4 "BUTLER" STYLE PASSED HORS D'OEUVRES 8 per guest

Rosemary Skewered Shrimp

Jumbo gulf shrimp with mint pesto skewered with fresh rosemary sprigs

Shooters

Choose between summer gazpacho or Bourbon Street shrimp cocktail

Chilled Lollipops

Choose between smoked salmon lollipops (cylinders of goat cheese wrapped with smoked salmon and fresh dill) or caprese lollipops (buffalo mozzarella with basil, teardrop tomato and prosciutto)

Asian Canapés

Crisp wonton triangles– your choice of five spice seared dayboat scallops with miso glaze or lemongrass shrimp with Thai coconut curry drizzle

Bacon Wrapped Lollipops

Nueske's bacon, tenderloin with balsamic glaze

LATE NIGHT SPECIAL 8.00 per guest

Tabled Hors D'Oeuvres ~ 1 hour service

Deli slider style silver dollar sandwiches
 Grilled honey bbq wings
 Maryland crab cakes pan sautéed and served with lemon garlic aioli
 Tortilla chips with pico de gallo and homemade guacamole
 Artichoke dip with tortilla chips

LATE NIGHT "BACON" COMFORT STATION 9.50

Tabled Hors d'oeuvres~ 1 hour service

Cheddar grit muffins with house smoked pork belly
 Bacon cups filled with your choice of Saz's pulled pork or jalapeno mac N cheese
 Bacon lettuce tomato canapés
 Sazama's signature "super" bacon
 Caprese pizza with buffalo mozzarella, basil and crispy bacon

GOODIE STATION

Candy is displayed on round tables in various shaped clear glass decanters complete with mini candy scoops. Pricing includes petite white "Chinese take out" boxes for guests to take home or eat while at your event. Clients can provide personalized stickers for boxes if you desire. This station will be set out for 2 hours.

10 choices 5.50 per guest

12 choices 6.50 per guest

14 choices 7.50 per guest

16 choices 8.50 per guest

Selections: chocolate covered peanuts; chocolate covered lentils; Twizzlers (red only); Jelly Bellies; Dum Dums; wrapped mints; nonpareils; Mike & Ike; Hot Tamales; Lemon Heads; chocolate covered cashews; chocolate covered almonds; Jordan Almonds; jelly beans; Skittles; Raisinets; sour ropes; Sprees; gummi bears; Swedish Fish; rock candy; Now and Later's

POST DINNER COFFEE & DESSERT BAR 9.25 per guest

Premium coffee and decaf
 Assorted liqueurs for "adult" coffee served by bar staff
 Whipped cream, chocolate stir sticks and cinnamon
 Tiered petite desserts to include: assorted french pastries, chocolate dipped strawberries, petite cheesecakes, Italian cookies, mini eclairs, mini cream puffs, assorted petit fours, fresh fruit kabobs with yogurt dip



Formal Corporate & Social Menu

Dinner Buffet Selections — Option One

COMFORTABLE CUISINE

Takes you back to the "good ole days" when Mom worked hard in the kitchen to prepare the nightly meal - some of your all-time favorites are listed below. All of our buffets are accented with fresh floral centerpieces (to match your color scheme). Create your own buffet by choosing two or three entrées from the following selections.

Professionally attired wait staff will invite each table to the buffet line for dinner.

Following dinner, our wait staff will graciously offer our Columbian Blend Coffee.

Choose From the Following Options to Create a One, Two or Three Entree Buffet

Sliced Roast Center Cut Pork Loin

Natural herbed gravy

Roast Turkey

Whole birds roasted with care and finished with natural pan gravy

Sliced Roast Beef

Wisconsin mushroom gravy

Tenderloin Tips

Merlot braised with mushrooms over white rice pilaf

Baked Haddock with Lemon Butter

Flaky all-white Alaskan haddock finished with your choice of lemon butter or almondine

Baked Herbed Chicken

1/8 cut spring chickens, herb roasted and accompanied by natural chicken gravy

Pan Sautéed Lemon Tarragon Chicken Breast

Lightly sautéed and finished with lemon and fresh tarragon béchamel

Chicken Breast Cacciatore

Flavorful Italian dish of braised chicken breast with mushrooms, tomato, onion, garlic, herbs and white wine

Salad Options

Tossed Mixed Greens Salad with Assorted Dressings

Tossed Caesar Salad with Garlic Croutons

Italian Pasta Salad

Dilled Redskin Potato Salad

Fresh Cut Fruit Salad

Creamy Pasta Salad

Potato and Starch Options

Parsley Buttered Baby Red Potatoes

Confetti Mashed Potatoes with Gravy

Au Gratin Potatoes

Baked Potato

Garlic Pasta

Rice Pilaf

Garlic Roasted Potatoes

Vegetable Options

Green Beans Almondine

Fresh Steamed Blend of Vegetables

Fresh Roasted Blend with Basil Olive Oil

Lemon-Pepper Zucchini and Yellow Squash

Broccoli or Cauliflower Au Gratin

Baby Carrots with Dill Butter

Two Entrées ~ 26 per Guest

Three Entrées ~ 28 per Guest





Formal Corporate & Social Menu

Dinner Buffet Selections – Option Two

SIMPLE ELEGANCE

Create perfect memories with this blend of sit down elegance and buffet variety. This option comes with your choice of one table served salad, two buffet salads, fresh fruit display, vegetable crudité's, choice of two starches and one vegetable. Additional enhancements include a fresh fruit tower on your buffet and carved meat. Please visit our accompaniments section on page sixteen for salad and side dish selections.

Choose One Chef Carved Entrée

- Chef Carved New York Strip Loin of Beef**
Peppercorn crusted and served with natural au jus and tarragon horseradish cream
- Chef Carved Oven Roasted Bone-In Turkey Breast**
Natural gravy and stone ground mustard sauce
(also available Cajun style with sun-dried tomato remoulade)
- Chef Carved Center Cut Pork Loin**
Rosemary and garlic studded with wild mushroom sauce

Choose One or Two of the Following to Complete Your Buffet

- Chicken Breast Parmesan**
Sicilian breading, marinara sauce, Italian cheeses
- Chicken Breast Marsala**
Sweet marsala wine with portabella and wild mushrooms
- Lemon Tarragon Chicken Breast**
Pan seared with lemon zest, fresh tarragon and cream
- Chicken Provençal**
Pan roasted with olive oil, garlic, roasted tomato and balsamic
- Chicken Piccata**
Egg battered breast of chicken with lemon, white wine and capers
- Oven Roasted Alaskan Salmon**
Lemon herb butter or blackened
- Baked Haddock**
Pecan encrusted or black pepper with lemon zest
- Pistachio Crusted Mahi Mahi**
Papaya and pineapple salsa
- Sliced Sirloin of Beef**
With peppercorn sauce
- Grilled Pork Chops**
Juniper and sage brined with apple chutney
- 1/3 Rack of Saz's Famous BBQ Baby Back Ribs**
Our famous baby backs–Milwaukee's favorite for over 38 years!
- Classical French Mac N Cheese**
With gruyere and smoked ham
- Wild Mushroom Alfredo**
Petite penne pasta with aged parmesan alfredo, herb roasted chicken and wild mushrooms
Can be made without chicken for a vegetarian item



VEGETARIAN OPTIONS ARE AVAILABLE - PLEASE INQUIRE

Two Entrées ~ 28 per Guest

Three Entrées ~ 30 per Guest

Buffet Selections - Option Three

GRAND GOURMET

This is the complete package and will leave your guests talking for years to come. Your buffet comes with your choice of one table served salad, two buffet salads, fresh fruit tower, fresh vegetable crudité's, choice of two starches and one vegetable. Please visit our accompaniments section on the following pages for salad and side dish choices.

Choose One Chef Carved Entrée

Chef Carved Prime Rib of Beef

Slow roasted and served with au jus and tarragon horseradish cream

Chef Carved Roast Tenderloin of Beef

Perfectly seasoned and served with au jus and tarragon horseradish cream

Chef Carved Prime Rack of Pork

Wild mushroom sauce

Chef Carved Peppercorn and Herb Crusted Pork Tenderloin

Cognac cream sauce

Chicken Roulade

Wrapped in cherrywood bacon with mushroom and Boursin duxelle

Choose One or Two of the Following to Complete Your Buffet

Veal Marsala

Wild mushrooms and veal demi

Wienerschnitzel

Authentic German style with lemon caper butter; choose between veal, chicken or pork

Pork Osso Bucco

Braised to perfection pork shank in natural jus Milanese style

Bacon Wrapped Pork Medallions

Apple pear demi

Boneless Beef Short Ribs

Amatriciana sauce with roasted tomato, garlic and smoked bacon

Sicilian "Spiedini" Style Stuffed Tenderloin Medallions

Stuffed with prosciutto, Italian herbs and spices and provolone

Beef Tenderloin Rouladen

Traditional German recipe wrapped with bacon

State Street Chicken

Wrapped in apple smoked bacon with herb and leek cream cheese sauce

Chicken Saltimbocca

Stuffed with prosciutto and sage with smoked Gouda cream

Bayou Chicken

Stuffed with smoked andouille sausage and a unique blend of cheeses.

finished with Cajun cream

Chicken Oscar

Maryland crab, asparagus and hollandaise

Blackened Tilapia

Tomato, caper and crawfish sauté

Wild Caught Salmon or Ruby Red Trout

Your choice of blackened, lemon poached or sesame teriyaki

VEGETARIAN OPTIONS ARE AVAILABLE - PLEASE INQUIRE

Two Entrées ~ 33 per Guest

Three Entrées ~ 36 per Guest



Buffet Accompaniments

GREENS SALAD OPTIONS

The following salads will be served at your table with an assorted artisan roll and bakery basket and freshly whipped butter. Sazama's Fine Catering is committed to using locally grown and sustainable products wherever possible. It is with this commitment that we utilize Growing Power and other local resources for many of our greens and produce options.

Tossed Mixed Greens Salad with Assorted Dressings

Traditional favorite - cucumber, tomato, olive, and garlic croutons

Tossed Caesar Salad

Fresh romaine lettuce tossed with traditional Caesar dressing, garlic croutons and fresh parmesan

Fresh Strawberry Spinach Salad

Baby spinach with fresh strawberries, red onion, Roma tomato, croutons and strawberry poppyseed vinaigrette

Mandarin Mesclun Salad

Mesclun greens with Mandarin oranges, toasted walnuts, Roma tomato, red onion and citrus vinaigrette

Date & Pear Salad

Mixed field greens, poached pears, dates, almonds and blackberry vinaigrette

Belgian Endive Salad

Gorgonzola cheese, chopped bacon, candied pecans, granny smith apples and minted cucumber vinaigrette

BUFFET SALAD OPTIONS

Mediterranean Orzo Salad

Rotini Pomodoro

Sun-Dried Tomato Pasta Salad

With feta and fresh basil

Southwest Farfalle Pasta Salad with Chicken

Asian Slaw with Crunchy Noodles and Sesame Soy Vinaigrette

Italian or Creamy Penne Pasta Salad

Broccoli Salad

With red onion and smoked bacon

Potato Salads

Choose from double baked with chives, cheddar and bacon, dilled redskin or warm German



POTATO AND STARCH OPTIONS

- Oven Roasted Baby Red Potatoes
Your choice of pesto, rosemary and garlic or parmesan
- Yukon Gold Mashed
Your choice of roasted garlic, cheddar, pesto or wasabi
- Idaho Baked Potato
Sea salt and olive oil rubbed with sour cream
- Au Gratin Potatoes
Cranberry Pecan Wild Rice Blend
- Tri-Color Roasted Baby Potatoes
Yukon golds, baby reds and sweet potatoes with rosemary and olive oil
- Minted Lemongrass Jasmine Rice
Roasted Sweet Potatoes with Chipotle and Cilantro
- Mashed Sweet Potatoes with Maple Butter

VEGETABLE OPTIONS

- Steamed Asparagus with Crème Fleurette
- Cauliflower Au Gratin
- Baby Carrots
With brown butter, dill and bread crumbs
- Steamed Fresh Green Beans
Your choice of traditional, feta & onion, or sweet & sour with bacon
- Fresh Roasted Blend
With basil olive oil
- Fresh Steamed Blend
- Roasted Root Vegetable Blend
- Asian Sauté
Shiitake mushrooms and snap peas sautéed with Wisconsin crasins & leeks



Epicurean Delights

PLATED DINNERS

Pan Roasted Salmon 28

Ancho and brown sugar crusted salmon with grapefruit ginger glaze, chipotle and cilantro roasted sweet potatoes and steamed asparagus

Blackened Salmon 28

Blackened with tomato, caper and crawfish sauté, green onion pesto mashed potatoes, steamed asparagus and baby carrots with maple butter

Brown Butter Monkfish 30

Pan seared with brown butter, lemon and capers served with wild rice pilaf and snap pea sauté with wild mushrooms and Wisconsin raisins

Sesame Crusted Ahi Tuna* 31

Prepared medium rare with green tea jasmine rice, snap peas and shiitake mushrooms in a light sweet chili glaze

Mediterranean Halibut 31

Sea salt and pepper seared with pecan-blackberry glaze, served with lemon parsley orzo with wild rice grains and yellow teardrop tomatoes with asparagus tips

Center Cut Filet Mignon 38

Center cut 8oz filet mignon grilled to medium with sautéed wild mushrooms and sauce béarnaise with gratin of potato and braised fennel with caramelized baby onions

Petite Filet 31

Center cut 6 oz filet mignon grilled to medium with mushrooms and classic demi, garlic roasted mashed potatoes and steamed asparagus

Filet Mignon Rossini 40

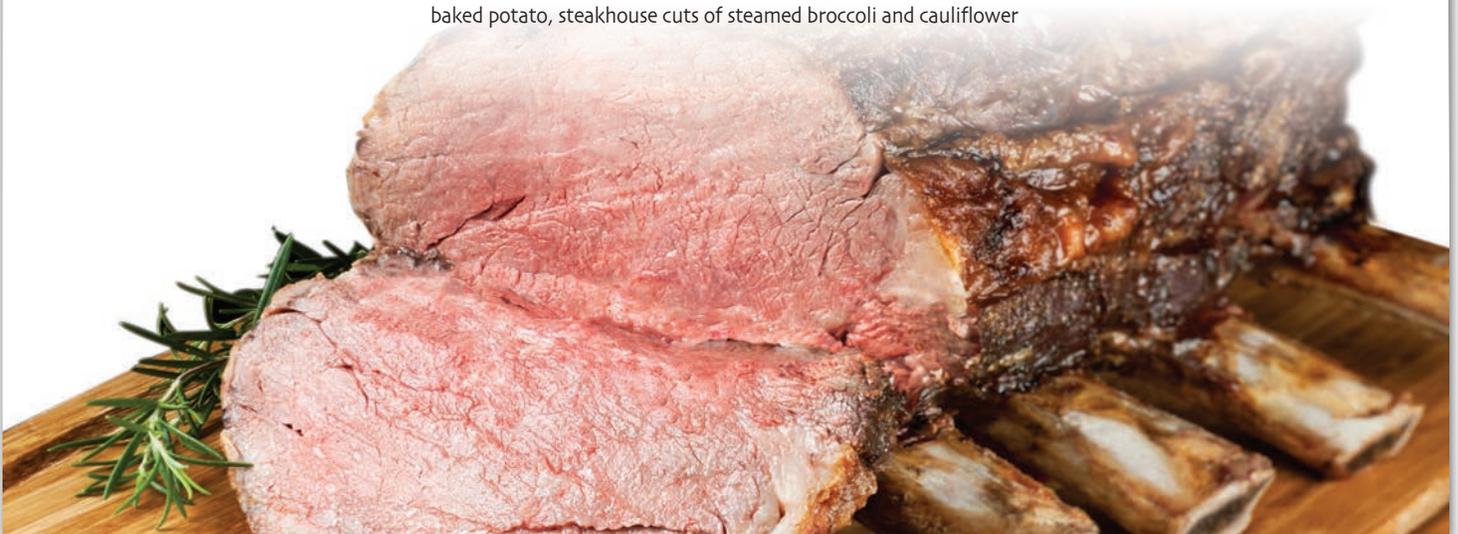
Center cut filet mignon grilled to medium with pan-seared foie gras, perigueux sauce and shaved truffles, served with garlic and sweet potato mashed potatoes and tri color baby carrots with asparagus tips

New York Strip Au Poivre 37

Strip steak entrecote rubbed with sea salt and black pepper, finished with wild mushrooms and cognac cream, served with roasted garlic mashed Yukon potatoes and medley of white and green asparagus with baby carrots

Oven Roasted Prime Rib 32

Perfectly seasoned cooked medium to medium rare with au jus and tarragon-horseradish cream, baked potato, steakhouse cuts of steamed broccoli and cauliflower





Formal Corporate & Social Menu

Sicilian Tenderloin Spiedini 26

Breaded medallions of tenderloin, stuffed with prosciutto, herb and cheese and finished with our marinara sauce and garlic parsley linguine with zucchini and tomato

Chicken Marsala 26

Pan seared breast of chicken with wild mushrooms and marsala wine sauce, pecan wild rice and brown butter dill baby carrots

Chicken Provencal 26

Pan roasted with olive oil, garlic, roasted tomato and balsamic. Served with pesto roasted tri-color potatoes and asparagus with toasted almonds and balsamic glaze

Lakeside Chicken 27

Breast of chicken stuffed with cornmeal, pecans and apricots and finished with chipotle cream. Served with green onion pesto mashed potatoes and roasted fresh vegetables

Chicken Saltimbocca 29

Airline chicken breast stuffed with prosciutto and smoked Gouda. Served with pappardelle pasta, Gouda laced cream sauce and citrus and pepper dusted zucchini planks

Lemon Tarragon Chicken 26

Pan-seared breast of chicken with a light tarragon cream, redskin potatoes and fresh green beans

Apostle Isle Duck 29

Roasted breast of duck with sour cherry-red onion marmalade and crispy leeks served with hunter's wild rice and shiitake-snap pea sauté

Garlic Stuffed Pork Mignons 28

Tenderloin of pork stuffed with garlic, grilled and finished with a wine and garlic brown sauce. Served with green onion pesto mashed potatoes and snap peas with leeks and dried cranberries

Saz's Baby Back Ribs 28

Half rack of Saz's Famous Baby Back BBQ Ribs with cheddar mashed potatoes and fresh green beans

Veal Marsala 28

Tender veal sautéed with portabella mushrooms and marsala wine sauce. Served with pecan wild rice and brown butter dill fresh baby carrots

Mustard Pecan Encrusted Baby Lamb Chops 30

Center cut Australian lamb with herb seasoned mashed sweet potatoes and balsamic glazed roasted root vegetables

DUET COMBINATION DINNERS

Surf & Turf 38

Pan seared brown butter monkfish with filet mignon finished with shiitake mushrooms and sauce béarnaise. Served with citrus pepper butter, grilled asparagus and cheddar mashed Yukon gold potatoes

Steak & Shrimp 36

Top sirloin steak with crispy leeks and sauce bordelaise paired with Maryland crab stuffed jumbo shrimp. Served with green onion pesto mashed Yukon gold potatoes and citrus-pepper butter grilled asparagus

Steak & Chicken 35

Top sirloin steak with crispy leeks and sauce béarnaise paired with chicken marsala with wild mushrooms. Served with tri-color roasted potatoes and grilled asparagus with balsamic drizzle

Steak and Sea Bass 35

Top sirloin steak with crispy leeks and sauteed mushrooms paired with blackened sea bass with tomato caper sauté. Served with green onion pesto mashed potatoes and steamed asparagus with baby stem carrots

Ahi Tuna* & Jumbo Scallops 35

Black and white sesame-crust rare ahi tuna with sweet chili cream paired with five spice seared dayboat scallops with black bean and cumin rice and cucumber radish slaw

Ocean Duet 38

Pistachio crusted mahi-mahi with papaya and pineapple salsa paired with pan seared day boat scallops. Served with green onion pesto mashed potatoes and patty pan squash

Ribs & Chicken 30

Herb grilled breast of chicken paired with Saz's Famous BBQ Baby Back Ribs. Served with smoked cheddar grits and fresh steamed green beans





Formal Corporate & Social Menu

Custom European Stations Receptions

Create an amazing event with the elements of style, décor and interactive chef prepared food stations. Browse our wide array of station selections to create the perfect splash of style for your event. In addition to the many selections we've presented here, we'd be happy to create something to perfectly fit your vision. All stations include basic themed décor based on the station, linens and station equipment. In addition, simple floral décor is included to match with the theme of your event. Other enhancements such as props or ice sculptures are available.

Let your imagination run free!

3 Stations 32

4 Stations 36

5 Stations 40

6 Stations 44

Minimum 4 stations for groups of 175 to 250. Minimum 5 stations for groups of 250 or larger.

Asian Station

Three Pepper Steak with Shiitake Mushrooms and Hoisin Sauce
Cashew Chicken
Vegetable Lo Mein in Mini "Take Out" Baskets
Steamed Thai Lemongrass Jasmine Rice
Fortune Cookies

Bella Roma

Penne Pasta Ala Vodka
Pork Osso Bucco
Gemelli Alfredo with Sea Scallops
Tossed Caesar Salad with Anchovies and Shaved Parmesan
Antipasto Platter with Imported Meats,
Cheeses, Olives and Tuscan Breads

Ciao! Italiano Station

Chicken Saltimbocca
Wild Mushroom and Parmesan Risotto
Sicilian Tenderloin Spiedini
Antipasto Display with Pickled Garlic, Imported Meats,
Imported Cheeses, Olives, Grilled Vegetables
Italian Bread and Rolls with Basil Infused Olive Oil

Eins, Zwei, Drei German Station

Pan Fried Wienerschnitzel with Lemon Butter
Choose between chicken, pork or veal
Beef Rouladen
Homemade Spaetzle
Braised Red Cabbage





Formal Corporate & Social Menu

Risotto Martini Bar

A Sazama's Original. Let our chefs know which of the following ingredients you would like. They then sauté these right in front of you and top creamy parmesan arborio rice (risotto) with your ingredients. All served in an attractive martini glass.

Choose from Shiitake mushrooms, bell peppers, red onion, olives, roast chicken, shrimp, maryland crab, shaved parmesan, chives and fresh basil

Mashed Potato Martini Bar

Another Sazama's Original. Let our chefs know which of the following ingredients you would like. They will then sauté them right in front of you and top our mashed potatoes with them. All served in an attractive martini glass.

Choose from artichoke hearts, hearts of palm, bell Peppers, bacon, chives, red onions, capers, olives and cheeses. Choose two of our unique blends of mashed potatoes: wasabi, roasted garlic, green onion pesto, Wisconsin cheddar or original Yukon gold

Bring on the Greens

Shaken, not stirred comes our salad martini station. Our salad mixologists (chefs) will make you a unique creation. Featuring ingredients such as Growing Power greens and sprouts, tomatoes, assorted chef prepared dressings, fruits and crudités, this station will amaze in both appearance and freshness.

Bienvenidos Mexican Station

Queso Fresco Quesadillas with Pico De Gallo,
Avocado and Fresh Sour Cream
Shredded Chicken Enchiladas
Saffron Rice
Fish Tacos with Cilantro Tomatillo Salsa
Carne Asada Tacos with Smoked Bacon

Vie De France

Chevre Crostini with Duck Confit and Roasted Pepper Aioli
Veal Provençal
Baked Halibut with Olive Tapenade
Mini French Baguettes and Croissants

Ultimate Seafood & Shellfish Station (add \$12)

Hot Seafood Selections featuring...

Lobster & crab cakes with lime cilantro remoulade, mussels steamed in white wine & shallot butter, pan seared sushi grade ahi with wasabi cream and pan seared day boat sea scallops

Chilled Seafood Selections featuring...

Chilled jumbo Gulf shrimp, Blue Point oysters, chilled steamed mussels, Alaskan king crab and ceviche with Tabasco, sun dried tomato remoulade, lime cilantro aioli, lemons & limes, drawn butter and classic cocktail sauce

Bayou Madness

Blackened Chicken with Tomato, Caper and Crawfish Sauté
Shrimp Etouffee
Cornmeal Crusted Catfish Fingers with Spicy Rémoulade
Red Beans and Rice with Smoked Andouille

Grecian Delight Station

Lamb Shishkabobs with Yogurt Dip
Baked Cod with Garlic Sauce
Rice Pilaf with Orzo
Pita Chips with Garlic and Roasted Pepper Hummus



Formal Corporate & Social Menu

European Mini's Dessert Station

Coffee and Decaf Coffee with Assorted Flavoring Syrups
 Chocolate Stir Sticks, Whipped Cream
 Hand Dipped Chocolate Creations (Strawberries, Cashews, Apricots, Pretzel Rods)
 Mini Eclairs, Cream Puffs, French Pastries and Petit Fors

Sicilian Delight Dessert Station

Espresso
 Cappuccino
 Coffee and Decaf
 Tiered Italian Cookies
 Fresh Tiered Fruits
 Italian Cannoli
 Additional \$250 for Espresso Machine Rental

Ultimate Chocolate Fix (add \$6)

Samples of different chocolate concentrations from zero to 85%
 Chocolate Raspberry Torte
 Indulgence Chocolatiers Truffles
 Warm Sipping Chocolate with Cordials
 White Chocolate Mousse
 Chocolate Eclairs
 Chocolate Cappuccino Tartlets
 Red Velvet and Chocolate Ganache Cupcakes





Formal Corporate & Social Menu

Raising the Bar

FULL SERVICE STANDARD BAR PRICING

Detailed below and on the following pages you will find our pricing and product selections for hosted, cash and package bar services, as well as our inclusions at the Marcus Center for the Performing Arts. What we have in print are just standard selections; if you wish to have a product at your event that is not listed please contact one of our representatives for availability and pricing. We look forward to being a part of your special event. Please note that we do not allow products to be brought in by the client (should you have specials requests, please let our representative know); all products must be supplied through Sazama's Fine Catering.

SPIRITS & BEVERAGES –PER DRINK PRICING

	CASH BAR	HOST BAR
House Brand Mixed Drinks	6.50	6.00
Call Brand Mixed Drinks	7.50	7.00
Premium Brand Mixed Drinks	8.50	8.00
House Brand Cocktails (Martini, etc.)	7.50	7.00
Call Brand Cocktails (Martini, etc.)	8.50	8.00
Premium Brand Cocktails (Martini, etc.)	9.50	9.00
Soft Drinks (per glass)	3.00	2.50
Bottled Water (per bottle) 12oz.	3.25	3.00
LaCroix Sparkling Water (per bottle)	4.00	3.50
Juices (per glass)	4.00	3.50

BEER PRICING

Domestic Beer per bottle	5.25	4.75
Import Beer per bottle	5.75 & up	5.25 & up

WINES & CHAMPAGNE

House Wines per glass <i>Cypress Cabernet, Chardonnay, White Zinfandel</i>	6.50	N/A
House Wines per bottle 750 ml <i>Cypress Cabernet, Chardonnay, White Zinfandel</i>	N/A	24
Select and Premium Wine lists available		
Champagne ~ House, Select, and Premium lists available		





Formal Corporate & Social Menu

Raising the Bar (continued)

PACKAGE PRICING ~ PER PERSON OPTIONS

One hour hosted Full bar (first hour) (House Brands)	8.50 per person
Each additional hour ~ Hosted Bar (House Brands)	4.25 per person/hr.
One hour hosted Full bar (first hour) (Call Brands)	9.50 per person
Each additional hour ~ Hosted Bar (Call Brands)	4.75 per person/hr.
One hour hosted Full bar (first hour) (Premium Brands)	10.50 per person
Each additional hour ~ Hosted Bar (Premium Brands)	5.25 per person/hr.
Hosted Beer, Wine, Soda Package (First 5 Hours)	10.50 per person
Domestic Beer, House Wine	
Each additional hour Hosted Beer, Wine, Soda Package	3.25 per person/hr.
Hosted Beer, Wine, Soda Package (First 5 Hours)	12.50 per person
Domestic & Import Beer, Select Wine	
Each additional hour Hosted Beer, Wine, Soda Package	4.25 per person/hr.
Domestic & Import Beer, Select Wine	
Hosted Beer, Wine, Soda Package (First 5 Hours)	14.50 per person
Domestic & Import Beer, Premium Wine	
Each additional hour Hosted Beer, Wine, Soda Package	6.25 per person/hr.
Domestic & Import Beer, Premium Wine	
Soda & Water Only Package (4 hours)	4.00 per person
Each additional hour	1.25 per person/hr.

Package Pricing is good for 100 or more guests. Please phone for pricing on smaller groups. Package pricing includes products served at the bars only; should you wish to have wine or champagne served at the table during dinner, this will be billed per bottle based on standard pricing.

SERVICE & BARTENDER CHARGES

Hosted Bars ~ Standard service charges and sales tax added to total bar. In addition, there will be a \$100 per bartender fee charged (group size will determine the number of bartenders needed and is up to the discretion of Sazama's Fine Catering Management). Bartender hourly fee for hosted bars will be waived provided total bar sales equal \$500 or more per bar setup.

Cash Bars ~ \$100 fee per bartender will be charged. There is a \$500 minimum for "cash only" bars (per bar); if sales do not reach this minimum, client is responsible for the difference and will be invoiced accordingly. Bartenders do accept gratuities and will have tip jars at your event. If you prefer to not allow our bartenders to accept cash tips from your guests, a \$12 per hour per bartender gratuity fee will be added to your invoice.

BEER PRODUCTS

Miller Genuine Draft and Miller Lite are available at all bars. For hosted beer, wine and soda packages you may choose one additional domestic brand below to be included at your bar (imports can be added to your bar on a per consumption basis.) For hosted house brand full bar packages you may choose one additional domestic beer to be served. For hosted call or premium packages you may choose one additional domestic beer and one import or specialty beer to be featured at your event.

Domestic Beer/ Bottles

Miller Lite, MGD 64, MGD, Miller High Life, Miller Chill, Sharps, Point

Imported & Specialty Beers/ Bottles

Heineken, Sprecher Amber, Peroni Nastro Azzuro, Leinenkugels Red (Berry Weiss & Honey Weiss also available), Leinenkugels Seasonal, Pilsner Urquell, Blue Moon, Spotted Cow, Corona and Point Seasonals (others may be available - please ask your representative)

WINES PER BOTTLE ~ FOR HOUSE WINES SEE PRICE SHEET

Separate wine and champagne lists are also available

Raising the Bar (continued)

WHAT IS INCLUDED WITH YOUR BAR?

Bartenders/Staff

Experienced, friendly, courteous, helpful, uniformed, licensed and trained. We will not serve those who appear to be intoxicated or are under the legal drinking age.

Service Ware

All bars in Bradley Pavillion include glassware (outdoor events will be done with high quality disposables.) Our bar pricing always includes the necessary bar setups with linen tablecloths and linen skirting where applicable. In addition, Sazama's Fine Catering owns or rents all equipment necessary to complete your event. You won't be responsible for any rental costs associated with the bar service.

Liquor/Mixers

House Brands: Fleischmann's Gin, Fleischmann's Vodka, Fleischmann's Whiskey, Fleischmann's Rum, Fleischmann's Brandy, Ten High Bourbon, House of Stuart Scotch, Juarez Tequila

Call Brands: Tanqueray Gin, Ketel One Vodka, Jack Daniels, Jim Beam Bourbon, Seagrams 7, Captain Morgan Spiced Rum, Bacardi Rum, Korbel Brandy, Dewars Scotch, Sauza Conmemorativo, Malibu Rum, Southern Comfort

Premium Brands: Bombay Sapphire Gin, Grey Goose Vodka, Crown Royal Whiskey, Woodford Reserve Whiskey, Seagrams VO, Mount Gay Premium Rum, Hennessy, Glenfiddich Scotch, Jose Cuervo Especial Tequila, E&J VSOP Brandy (Others brands are available ~ please inquire).

Typical mixers include but are not limited to: Squirt, seltzer, tonic, old fashioned mix, bloody mary mix, lemonade, orange juice, cranberry juice, grapefruit juice, grenadine, roses lime juice, and soft drinks. Bar fruit would include lemon twists, orange slices, lime wedges, cherries, olives. Sorry ~ in keeping with our policy of responsible beverage services, we do not offer shots at any function at the Marcus Center for the Performing Arts.

LAST CALL

Last Call is called 15 minutes prior to the end of your event.





Formal Corporate & Social Menu

Menu Policies & Information

ALL MENUS IN THE IS PACKET ARE BASED ON GROUPS OF 75 OR LARGER.

ALL MENUS IN THE IS PACKET ARE BASED ON GROUPS OF 75 OR LARGER. PRICING

for smaller groups under 75 guests:

50-74 Add \$1.00 per guest

35-49 Add \$2.00 per guest

20-34 Add \$4.00 per guest

Under 20 guests add \$5.00 per guest

ROOM RENTAL AND MINIMUMS

Food and beverage minimums and room rental rates vary depending on day of event. If the food and beverage minimum for your event is not met, we will invoice you for the difference. The food and beverage minimum does not include sales tax, room rental or items that are unrelated to food and beverage. They do include all food, beverage and applicable service charges.

PAYMENT SCHEDULE & DEPOSIT INFORMATION

50% deposit is required at the time of confirming the date (credit cards are accepted). For groups booking over a year out, \$2500 deposit can hold the date, and then remainder of the 50% will be due with menu selections a minimum of 3 months prior to your event. Deposits are non-refundable unless determined so by Sazama's Fine Catering Management. Final Payment is due TEN working days prior to your event along with final arrangements. In the event of extenuating circumstances, any portion of the bill which is left unpaid will be due on the night of your event.

CANCELLATION POLICY

Deposits are non-refundable. If you need to cancel your event, deposit will be kept until the date has been re-booked. If the date is not re-booked your deposit will be forfeited. Events that cancel with less than 72 hour notice are subject to full rate

GUARANTEED GUEST COUNT

Guaranteed count of attending guests must be confirmed with our office TEN working days prior to your event. Due to special ordering procedures, it is not possible to extend this time. Once we have received final counts, these counts may not be reduced, and will be the minimum number for which you will be charged. In addition to the guest count, we will need all menu selections, rental selections, head table counts, layouts of your events, any special requirements, and other logistical information.

INCLUDED IN YOUR PACKAGE FROM SAZAMA'S FINE CATERING

All menu selections in this packet include the following items in addition to what is listed on each package. Some restrictions apply.

1. All china, flatware, and glassware associated with our services. This includes our stock pattern of china, flatware, and stemware. Upgrades are available for additional cost for china & flatware ~ your representative can show you various options for these.
2. White floor length linens for dining tables are included with your event pricing. We also include white or ivory linens for registration and welcome tables. Additional linens for extra tables or any special needs can be quoted on a rental basis. All linens for food and beverage tables are included with your packages. Various linen color and pattern upgrades are available for additional cost and can enhance your event.
3. Professionally dressed staff. Formally (black and white) dressed wait staff.
4. Attractive, professional, elegant serving lines and stations.

SIT DOWN DINNERS

Our menus are priced based on events with one entrée choice for sit downs. If you choose more than one entrée, we require you to provide place cards or identification as to what each guest has ordered. In addition there will be a \$1.50 per person fee for more than one entrée due to additional staffing requirements (special needs menus, vegetarian menus and kids choices are exempt.)

LEFT OVER FOOD

It is a Sazama's Fine Catering policy and the policy of the State of Wisconsin Health Department that any food left over from a banquet is not allowed to be taken by the guest, and remains property of Sazama's Fine Catering. As such we do not allow food to be taken off the premises and do not provide to go containers. Please be accurate on your guest count.

HOLIDAYS AND SPECIAL DATES

Additional service charges will apply to the following dates: New Year's Eve, New Year's Day, Christmas Eve, Christmas Day, Thanksgiving, Labor Day, Memorial Day, Easter, Fourth of July. Service charges are billed at 1.5 times the standard rate.



Additional Marcus Center Policies & Information

SECURITY

If valuable items are to be left in any banquet area, it is recommended that a security firm be retained at the host's expense. Our catering staff can assist in making any arrangements. We retain the right to approve, coordinate and monitor any supplemental security services.

DECORATIONS

Decorating is allowed but must be pre-approved by the catering office. Open-flame candles are strictly prohibited, however, you may bring in candles that are enclosed. Banners or items for display can not be attached to walls, floors, windows or ceilings with nails, tape or any other substances that may cause damage.

SETUP AND TEARDOWN

Availability of Bradley Pavilion for setup is subject to our schedule of events. The minimum amount of time that will be allotted between two events is 2 hours. We will inform you when you will be allowed to setup. Any vendors bringing in items for your reception are responsible for the handling and setting up of their items. This includes, but is not limited to florists, entertainers, bakeries and friends of the family. Bar closes at 11:30 pm and guests need to vacate by 12 midnight, unless other arrangements have been made. You are responsible for making arrangements with your vendors for teardown at the end of your reception. Any centerpieces, decorations or equipment must be removed upon the conclusion of the event as items may not be stored in the hall overnight.

AUDIO VISUAL EQUIPMENT

Audio visual equipment may be rented through the catering department. Approval by Sazama's Fine Catering and the Marcus Center for the Performing Arts is required before any outside AV equipment will be allowed on the premises.

PARKING

A parking structure is located directly north of the Marcus Center for the Performing Arts, on State Street. It is connected to the Marcus Center by a third floor skywalk. If you wish to offer complimentary parking to your guests, please contact the catering department for details.

MUSIC POLICY

Due to the location of the theaters at the Marcus Center, there is a music policy in effect which states that any contracted band or DJ must play at a sound level dictated and agreed to by the Marcus Center and Sazama's Fine Catering management. Therefore, your entertainment must be pre-approved by your event manager prior to contracting them. Confetti cannons, fog machines, and smoke machines are prohibited.

SIGNED CONTRACTS

Sazama's Fine Catering requires that a signed contract accompany your deposit. This contract can be changed with count and menu changes up to TEN working days prior to your event.

SERVICE CHARGES

Menu pricing is subject to 20% service charge and standard sales taxes. Should your event require additional or increased labor, this will be added.

TASTINGS

Of course we do! Consult your representative to have a personalized tasting at our offices. We offer these by appointment only (based on availability) Mondays thru Thursdays during the hours of 9 am and 5:30 pm. Tastings are designed to help our clients decide their menu choices should they have confusion or questions regarding certain items on our menus. We do charge \$25 per guest for individual tastings. When you book Sazama's Fine Catering at the Marcus Center for your event, this fee is deducted from your invoice. Six guests are the maximum that are allowed for personalized tastings. Please call your representative for more information.

SPECIAL MENU REQUESTS:

This menu is designed to give you a taste of what Sazama's Fine Catering can offer your event. A wide variety of other menus are available upon request. Like something customized? Please ask and our chefs would be happy to create the perfect menu just for you. Children's, Vegetarian and Dessert menus are available. We're here to serve you - our guest- and your request is our pleasure!!

PRICING GUARANTEES:

Due to fluctuating market conditions, pricing within these menus is subject to change and are only valid for 120 days. Menus are evaluated and changed at the beginning of each calendar year. Should your pricing change, we will notify you in writing of any menu changes. In addition, with deposit, we guarantee that pricing will not go higher than 5% above listed pricing at the time you book your event.

* Undercooked items are available only upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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Sazama's Fine Catering • A Division of Saz's Hospitality Group • Menus Revised 2-2014