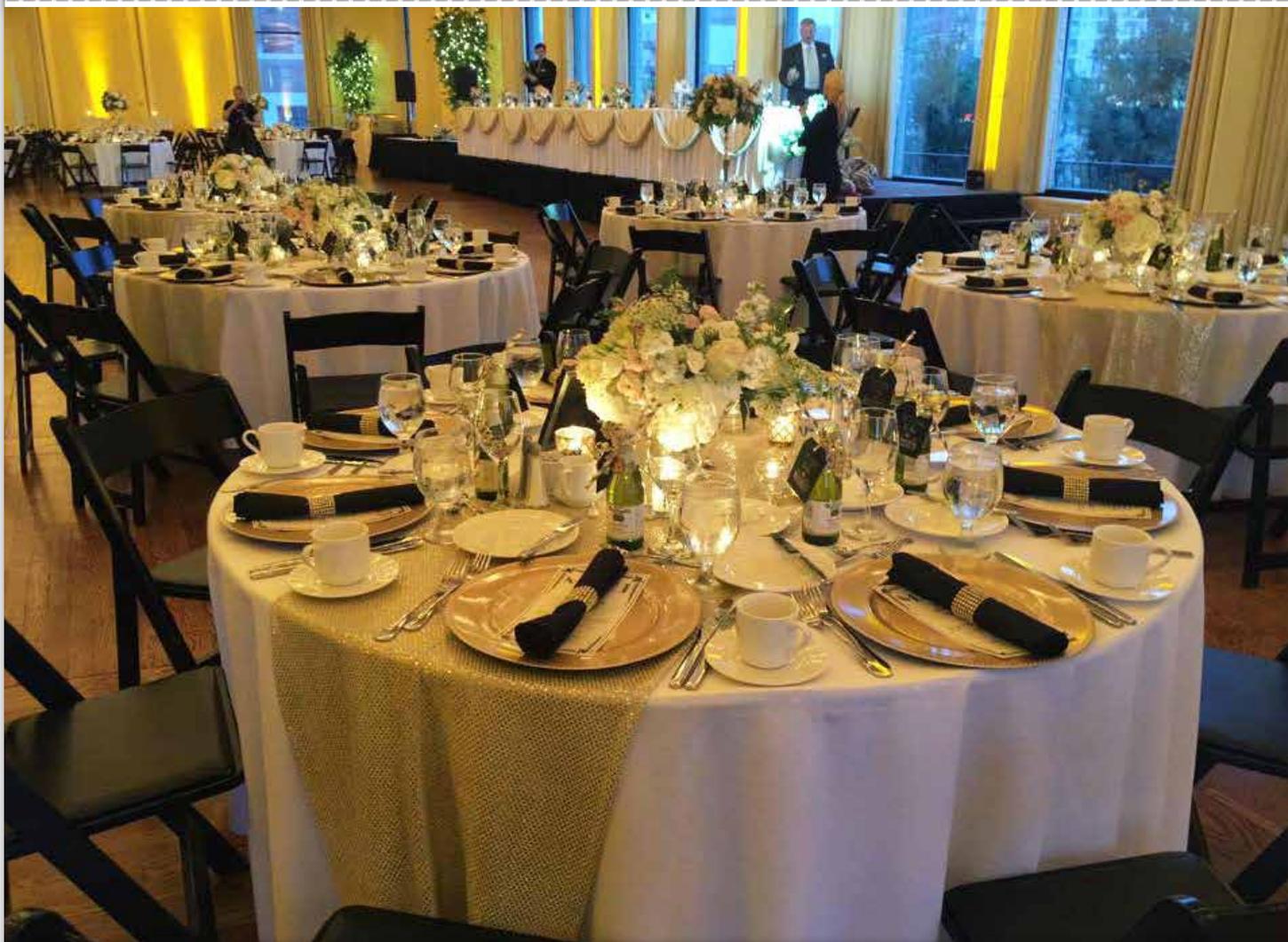


*Sazama's*  
FINE CATERING  
MARCUS CENTER FOR THE PERFORMING ARTS

*Wedding Menu*



## *Savor the First of a Lifetime of Celebrations*

### *Congratulations!*

You are about to embark on a wonderful journey. We are excited for you and are honored to be part of your magnificent day!

### *Spectacular!*

Create the wedding of a lifetime, right here at the Marcus Center for the Performing Arts. World class performances are a daily occurrence at the Marcus Center, and that's exactly what we have in store for your wedding celebration.

### *Enjoy!*

You can orchestrate every part of your celebration within these stunning facilities, saving your guests travel time between separate ceremony and reception locations. We provide a breathtaking setting for picture opportunities and world class food and beverage for your reception.

### *Memories!*

Sazama's Fine Catering and the Marcus Center for the Performing Arts are committed to creating memories of a lifetime. We believe that your wedding day is one of the most important days of your lives, and we treat it with the utmost care and the respect that it deserves.

### *Possibilities!*

Detailed on the following pages you will find various wedding packages, culinary delights, service styles and beverage options designed 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 your special day. With that in mind, if you don't see exactly what you had hoped to have listed on our menus, please don't hesitate to ask. It is always our pleasure to customize something specifically to your needs. With award-winning, professionally trained chefs and planners (our cast), the possibilities are limitless to make your production the memorable event that you imagined!

Welcome to *"The Finest"*



# Sazama's *Wedding Menu*

FINE CATERING  
MAKING YOUR WEDDING DREAMS COME TRUE

## *Wedding Package Options*

We've taken the time to craft a handful of wedding packages for wedding celebrations of different sizes and styles. Use them as inspiration to bring your own vision to life, or sit back and relax knowing you've selected a menu primed for success.

### *Package One — The Prelude*

#### Cocktail Hour

One hour of open bar with standard call liquor selection, house white and red wines, domestic Miller beers and assorted Pepsi products  
Package #1 hors d'oeuvres service

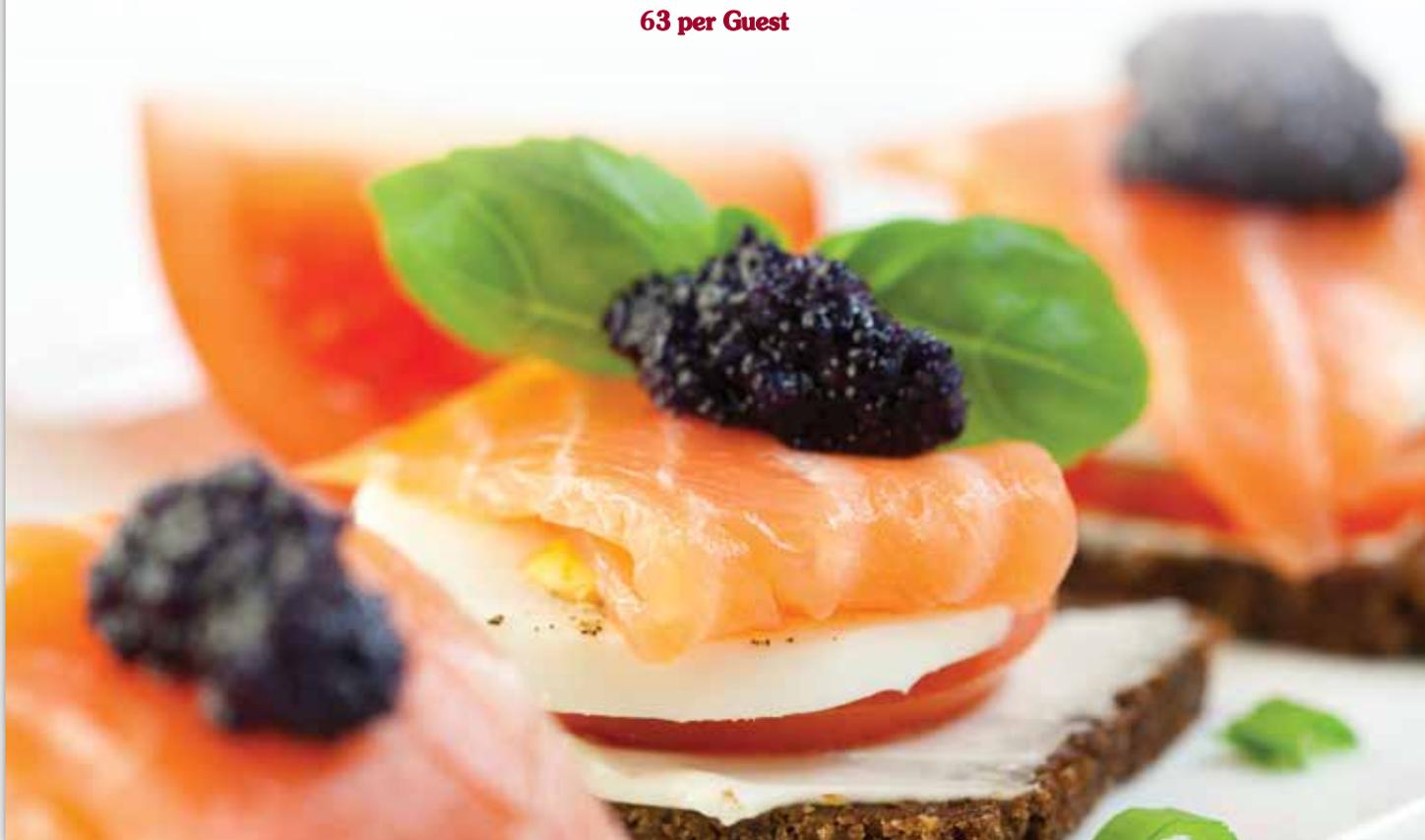
#### Dinner Service

House white and red wine served at the table during dinner  
Select a single-entrée sit down, family-style or buffet dinner listed on our menu up to \$34

#### Bar Services

Hosted domestic Miller beers, house white and red wines and assorted Pepsi products for a maximum of six hours of service (including cocktail hour)  
Brand upgrades are available - consult your event designer for details

**63 per Guest**



## *Package Two — The Interlude*

### Cocktail Hour

Butler-passed house champagne or house wine

One hour of open bar with standard call liquor selection, house white and red wines, two domestic Miller beers, two specialty beers and assorted Pepsi products

Package #2 hors d'oeuvres service

### Dinner Service

House white and red wine served at the table during dinner

Select a single-entrée sit down, family-style or buffet dinner listed on our menu up to \$37

### Bar Services

Hosted domestic Miller beers, house white and red wines and assorted Pepsi products for a maximum of six hours of service (including cocktail hour)

Brand upgrades are available - consult your event designer for details

**70 per Guest**

## *Package Three — The Standing Ovation*

### Cocktail Hour

Butler-passed premium champagne or select wine

One hour of open bar with standard call liquor selection, select white and red wines, two domestic Miller beers, two specialty beers and assorted Pepsi products

Package #3 hors d'oeuvres service

### Dinner Service

Select white and red wine served at the table during dinner

Select a single-entrée sit down, family-style or buffet dinner listed on our menu up to \$43

### Bar Services

Hosted bar with standard call liquor selection, select white and red wines, two domestic Miller beers, two specialty beers and assorted Pepsi products for a maximum of six hours of service (including cocktail hour)

Brand upgrades are available - consult your event designer for details

### Post Dinner Hors d'Oeuvres

Our Late Night Special hors d'oeuvre package served for one hour of your choosing

### Enhancements

Upgrade table linen to any standard solid, shantung or lamour color in our collection

**89 per Guest**

# Sazama's *Wedding Menu*

FINE CATERING  
ACADEMIC CATERING • WEDDING CATERING • EVENTS

## *The Fourth Symphony – Five Course Extravaganza*

### Cocktail Hour

Butler-passed premium champagne with Driscoll strawberries or signature cocktail  
 One hour of open bar with premium liquor selections, premium white and red wines, two domestic Miller beers, two specialty beers and assorted Pepsi products

### Butler-Passed Hors d'Oeuvres

Bacon-wrapped steer tenderloin lollipops with balsamic glaze  
 Portabella mushroom bruschetta with rosemary garlic aioli  
 Sesame seared ahi tuna nacho with avocado, ginger and habanero drizzle  
 Bacon-wrapped medjool dates with bleu cheese and maple glaze  
 Caprese lollipops with buffalo mozzarella, teardrop tomato, fresh basil and prosciutto

### Dinner Service

What follows is a sample menu intended to inspire – please consult your event designer to customize your dining experience based on your desires and unique vision for the evening.

#### A Festive Beginning (First Course)

##### **Amuse Bouche**

Avocado mousse, lump crab, dijon chive drizzle, local pea shoots

#### Salad is Served (Second Course)

##### **Caprese Salad**

Local basil, red grape tomato, buffalo mozzarella, sweet aged balsamic, extra virgin olive oil and micro greens served with assorted artisan bakery rolls and butter roses

#### Palate Cleanser (Third Course)

##### **Green Apple Sorbet with Candied Ginger**

#### The Main Event (Fourth Course)

##### **Steak & Scallops**

Seared and garlic-rubbed natural Aspen Ridge filet mignon kissed with caramelized shallot merlot reduction and adorned with skewered Dayboat scallops embraced by tender gulf shrimp, all presented atop truffle-scented country potatoes and accompanied by white asparagus, tri-color carrots and morel mushrooms

#### The Finale (Fifth Course)

##### **Dessert Tray for the Table**

Select sweets including petite pastries, chocolate tuxedo strawberries, mini tarts and éclairs, indulgent chocolates, Sciortino's petite Italian cookies and creamy cannoli served family-style to accompany your wedding cake

### Bar Services

Hosted open bar with popular call and premium liquors, premium white and red wine, two domestic Miller beers, two specialty beer selections, assorted Pepsi products and bottled water

### Enhancements

Upgraded table linen to any standard solid, shantung or lamour color in our collection

**115 per Guest**

# Sazama's FINE CATERING *Wedding Menu*

## *Hors d'Oeuvres Packages*

Offered as an enhancement package or à la carte, hors d'oeuvres ease your guests into the festivities.

Packages are for one hour of service, while à la carte pricing is per-piece, unless otherwise indicated.

Hors d'oeuvres are tabled (displayed), unless otherwise noted. Service styles and menu items are open to modification – speak with your event designer to create your perfect package. Package pricing is valid for add-ons to existing dinner service only. For strictly hors d'oeuvre receptions, consult your event designer for custom pricing.

### **PACKAGE ONE**

#### **Cheese and Salame Display**

Imported and domestic cheeses including crumbled bleu, aged cheddar, swiss, smoked gouda, edam, dill havarti, provolone and brie, presented with smoked salame, crispy flatbreads and crackers

#### **Stuffed Mushroom Caps**

Signature smoked andouille sausage and Wisconsin cheddar tucked in a fresh mushroom cap and baked until golden

#### **Rustic Bruschetta**

Italian crostini complemented with a medley of roma tomato, garlic and fresh basil

#### **Mediterranean Display**

Traditional-recipe and Saz's Spicy White BBQ hummus, sage and white bean dip, roasted pepper and feta dip, tabouli, marinated olives, grilled vegetables, edamame dip, toasted pita chips, crisp flatbreads and assorted crackers

**7 per guest**

### **PACKAGE TWO**

#### **Deconstructed Bruschetta Display**

Rustic bruschetta, roasted red pepper and portabella mushroom bruschetta plus Mediterranean olive tapenade - deconstructed for an interactive experience and served with toasted nine grain and Tuscan focaccia bruschetta breads

#### **Bacon-Wrapped Dates**

Medjool dates stuffed with creamy bleu cheese, wrapped in smoked bacon and finished with sweet Wisconsin maple glaze

#### **Stuffed Mushroom Caps**

Signature smoked andouille sausage and Wisconsin cheddar tucked in a fresh mushroom cap and baked until golden

#### **Sesame Seared Ahi Tuna Nacho**

Ahi tuna, pickled julienne vegetables, wasabi micro greens and ginger habanero avocado drizzle for a colorful display perched atop a wonton "nacho"

#### **Honey Smoked Salmon**

Honey-smoked salmon artistically presented with chef's delicate garnishes, lemon, crisp flatbreads and crackers, choose between original, Cajun, cracked pepper or chipotle lime

**8.5 per guest**



## PACKAGE THREE

### **Butler-Passed Sesame Seared Ahi Tuna Nacho**

Ahi tuna, pickled julienne vegetables, wasabi micro greens and ginger habanero avocado drizzle for a colorful display perched atop a wonton "nacho"

### **Butler-Passed Crab Cakes**

Pan sautéed Maryland crab cakes with key lime cilantro remoulade

### **Butler-Passed Argentinian Steak Sliders**

Grilled flank steak, roasted garlic, grilled purple onion, chimichurri and micro sprouts stacked on a petite baby bun

### **Butler-Passed Jumbo Shrimp**

Served chilled with tangy cocktail sauce and fresh lemon wedge

### **Mediterranean Display**

Traditional-recipe and Saz's Spicy White BBQ hummus, sage and white bean dip, roasted pepper and feta dip, tabouli, marinated olives, grilled vegetables, edamame dip, toasted pita chips, crisp flatbreads and assorted crackers

### **Cheese & Salame Display**

Imported and domestic cheeses including crumbled bleu, aged cheddar, swiss, smoked gouda, edam, dill havarti, provolone and brie, presented with smoked salame, crispy flatbreads and crackers

### **Honey Smoked Salmon**

Honey-smoked salmon artistically presented with chef's delicate garnishes, lemon, crisp flatbreads and crackers, choose between original, Cajun, cracked pepper or chipotle lime

**10.5 per guest**

## PACKAGE FOUR

### **Butler-Passed Grilled Scallops**

Grilled scallops wrapped in prosciutto with lemon oil

### **Butler-Passed Rosemary Skewered Shrimp**

Jumbo Gulf shrimp tossed with mint pesto, skewered with fresh rosemary sprigs

### **Butler-Passed Wisconsin Lollipops**

Wisconsin brat, Clock Shadow Creamery cheddar cheese curd and spicy brown mustard

### **Butler-Passed Caprese Bruschetta**

Buffalo mozzarella, sun-dried tomato mousse and fresh basil chiffonade

### **Butler-Passed Bacon-Wrapped Dates**

Medjool dates stuffed with creamy bleu cheese, wrapped in smoked bacon and finished with sweet Wisconsin maple glaze

### **Butler-Passed Sesame Seared Ahi Tuna Nacho**

Ahi tuna, pickled julienne vegetables, wasabi micro greens and ginger habanero avocado drizzle for a colorful display perched atop a wonton "nacho"

**9.5 per guest**



## Hors d'Oeuvres À La Carte

### HOT SELECTIONS

À La Carte Hors d'Oeuvre selections are priced per piece, unless otherwise indicated.

#### **Argentinian Steak Sliders 2.5**

Grilled flank steak, roasted garlic, grilled purple onion, chimichurri and micro sprouts served on a petite baby bun

#### **Wings 1.75**

Choose from grilled honey BBQ, classic buffalo bleu, crispy Thai, Saz's Spicy White BBQ Sauce or custom-create your favorite flavor

#### **Crab Cakes 2.5**

Pan sautéed Maryland crab cakes with key lime cilantro remoulade

#### **Rosemary Skewered Shrimp 2.5**

Jumbo shrimp with mint pesto skewered with fresh rosemary sprigs

#### **Thai Satay 2**

Traditional Thai peanut marinade for your choice of beef or chicken, skewered and served with green onion peanut sauce

#### **Stuffed Mushrooms 1.5**

Wisconsin mushroom caps hand-stuffed with your choice of filling-  
Smoked andouille and Wisconsin cheddar  
Spinach, leek and feta  
Vegetable with smoked tomato soffrito  
Snow crab with cream cheese

#### **Wisconsin Lollipop 1.5**

Wisconsin brat, Clock Shadow Creamery cheddar cheese curd and spicy brown mustard

#### **Phyllo Cups 2.25**

Flaky phyllo cups filled with your choice of the following-  
Steakhouse: grilled flank steak with roasted garlic and creamy gorgonzola  
Buffalo: spicy chicken with bleu cheese mousse and celery ribbon  
Mediterranean: roasted pepper, grilled onion, kalamata olive and crumbled feta  
Thai: gulf shrimp with Thai basil, red pepper and red chili cream

#### **Seared Potstickers 2**

Vegetable, pork or chicken filled dumplings served with red chili cream and ponzu sauce

#### **Oktoberfest Stuffed Potato Skins 1.5**

Stuffed with bratwurst, beer-caramelized onions, sauerkraut and Wisconsin cheese

#### **Artichoke Dip 3 per guest**

Fresh spinach, artichokes and a blend of five cheeses make up this irresistible hot dip served with pita crisps and tortilla chips  
(25 person minimum)

#### **Bacon-Wrapped? Yes Please!**

Water chestnuts with maple glaze 1.5  
House-cured and smoked pork belly with maple glaze 1.5  
Harvest gala apple 1.5  
Steer tenderloin with balsamic glaze 2  
Chicken with mango BBQ sauce 2  
Medjool dates with creamy bleu cheese and maple glaze 2.25  
Sea scallops with lemon oil 2.25  
Jumbo gulf shrimp 2.5





## CHILLED SELECTIONS

À La Carte Hors d'Oeuvre selections are priced per piece, unless otherwise indicated.

### **Chilled Lollipops 2.25**

Choose from the following flavor combinations -

Smoked Salmon: spheres of goat cheese wrapped with smoked salmon and fresh dill

Caprese: buffalo mozzarella, basil, teardrop tomato and prosciutto

Summer Sicilian: prosciutto-wrapped cantaloupe and honeydew melon

Island Mozzarella: rosemary skewers with grilled pineapple, mozzarella balls and rosemary chili drizzle

### **Cheese and Salame Board 4.5 per guest**

Imported and domestic cheeses including crumbled bleu, aged cheddar, swiss, smoked gouda, edam, dill havarti, provolone and brie, presented with smoked salame, crisp flatbreads and crackers

### **Charcuterie 6.25 per guest**

Assorted terrines, pâtés, smoked sausages, salame and other European creations displayed amidst assorted breads, crackers, flatbreads and garnishes

### **Fruits of the Earth 4.5 per guest**

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

### **From the Market 3.75 per guest**

Vertically displayed fresh crudités including seasonal vegetables such as radishes, bell peppers, celery, baby carrots, broccoli, cauliflower, sugar snap peas, red and yellow pear tomatoes and asparagus spears, presented with Saz's Spicy White BBQ and creamy house or dill crème fraîche dipping sauces

### **Mediterranean Display 3.75 per guest**

Traditional-recipe and Saz's Spicy White BBQ hummus, sage and white bean dip, roasted pepper and feta dip, tabouli, marinated olives, grilled vegetables, edamame dip, toasted pita chips, crisp flatbreads and assorted crackers

### **Deconstructed Bruschetta Display 4 per guest**

Rustic bruschetta, roasted red pepper, and portabella mushroom bruschetta plus Mediterranean olive tapenade - deconstructed for an interactive experience and served with toasted nine grain and Tuscan focaccia bruschetta breads

### **Grilled Bruschetta 1.5**

Italian crostini topped with your choice of the following-

Rustic: medley of roma tomato, garlic and fresh basil

Portabella: hearty mushroom dice with caramelized onion, arugula, roasted pepper and rosemary aioli

Tuscan: fontina, prosciutto and olive oil

Caprese: buffalo mozzarella, sun-dried tomato mousse and fresh basil



## CHILLED SELECTIONS continued

À La Carte Hors d'Oeuvre selections are priced per piece, unless otherwise indicated.

### Smoked Salmon Display 160 each

Honey-smoked salmon side artistically presented with chef's garnishes, lemon, crisp flatbreads and crackers, choose between-

- Original
- Cajun
- Cracked pepper
- Chipotle lime

### Chilled Jumbo Shrimp 2.25

Served with tangy cocktail sauce and fresh lemon wedge

### Crazy Crostini 1.75

Toasted Italian crostini piled with your choice of the following-

- Pear: with gorgonzola cream
- Smoked salmon: with lemon caper cream
- Hawaiian: teriyaki pork with jalapeño pineapple slaw
- BLT: duck confit with micro basil, shaved tomato and orange marmalade mayo
- Beet: roasted red and golden beets, farm fresh goat cheese and micro basil

### Ahi Tuna Rolls 2.25

Seared ahi tuna with daikon sesame slaw wrapped in thin-sliced Japanese cucumber with hot mustard aioli

### Asian Seafood Nachos 2.5

Crisp wonton triangles garnished with wasabi micro greens and your choice of the following-

- Lemongrass shrimp with thai coconut drizzle
- Seared Dayboat scallops with miso glaze
- Sesame seared ahi tuna with ginger habanero drizzle

### Deviled Eggs 1.5

Creative updates to the comfort food classic. Choose from the following-

- Avocado and chipotle with cilantro
- BLT with smoked bacon, tomato and watercress
- Roasted pepper and feta
- Dijon truffle
- House-smoked lox, cream cheese and caper
- Sun-dried tomato and goat cheese



# Sazama's FINE CATERING Wedding Menu

## Buffets Selections — Option One

### SIMPLE ELEGANCE

Create perfect memories with this blend of sit down elegance and buffet variety. The Simple Elegance Buffet includes your choice of one chef-carved item and one or more buffet entrées, one table-served salad, two buffet salads, two starch selections and one vegetable. Please visit our accompaniments section for salad and side dish selections.

#### Choose One Chef-Carved Entrée

- Chef-Carved Sirloin of Beef**  
Pepper and herb encrusted slow roasted to medium
- Chef-Carved Slow Roasted Turkey Breast**  
Herb and citrus rubbed with herb citrus pan jus
- Chef-Carved Center Cut Pork Loin**  
Rosemary and garlic studded with wild mushroom sauce
- Chef-Carved Maple Glazed Ham**  
House roasted with Wisconsin maple glaze

#### Choose One or Two of the Following to Complete Your Buffet

- Chicken Forestiere**  
Sautéed with an earthy mushroom blend, fresh herbs and demi-glace
- Chicken Florentine**  
Sautéed fresh spinach, leeks and gruyère cream
- Chicken Picasso**  
Light egg batter with fresh tarragon and lemon caper cream
- Chicken Parmesan**  
Sicilian breading, marinara and Italian cheeses
- Oven Roasted Alaskan Salmon**  
Lemon herb butter or blackened
- Baked Haddock**  
Pecan encrusted or black pepper with lemon zest
- Grilled Mahi Mahi**  
Papaya and pineapple salsa
- Grilled Pork Chops**  
Juniper and sage brined with apple chutney
- Saz's Famous BBQ Baby Back Ribs**  
Our famous baby backs—Milwaukee's favorite for 40 years!
- Wild Mushroom Alfredo**  
Petite penne pasta with aged parmesan alfredo, herb roasted chicken and wild mushrooms

**VEGETARIAN OPTIONS ARE ALSO AVAILABLE - PLEASE INQUIRE**

**Two Entrées - 32 per Guest**

**Three Entrées - 34 per Guest**



# Sazama's *Wedding Menu*

FINE CATERING  
MAKING YOUR EVENT BE THE BEST IT CAN BE

## Buffet Selections - Option Two

### GRAND GOURMET

This complete package will leave your guests talking about their dining experience for years to come. From the upgraded options below, select one chef-carved entrée and one or more buffet entrées, one table-served salad, two buffet salads, two starch selections and one vegetable. This buffet also includes a tiered fruit display. Please visit our accompaniments section for salad and side dish selections.

#### Choose One Chef-Carved Entrée

##### Roast Tenderloin of Beef

Perfectly seasoned and served with au jus and tarragon horseradish cream

##### Rack of Lamb

Stone ground mustard and thyme encrusted with red wine and cherry demi glace

##### Pork Tenderloin

Peppercorn and herb encrusted with cognac cream sauce

##### Chicken Roulade

Wrapped in cherrywood bacon with mushroom and Boursin sauce

##### New York Strip Loin of Beef

Peppercorn crusted and served with natural au jus and tarragon horseradish cream

#### Choose One or Two of the Following to Complete Your Buffet

##### Walker's Point Chicken

Italian seasoned chicken breast, roma tomato, sweet onion, shallots and Central Standard vodka cream

##### East Side Chicken

Toasted minted quinoa, braised tri-color tomato, shallots and wilted kale

##### Chicken San Marino

Crispy pancetta, white wine, Sartori parmesan, kalamata olives and crushed summer tomato ragout

##### Hawaiian Chicken

Macademia panko crusted and pan sautéed in coconut oil with papaya pineapple relish

##### State Street Chicken

Bacon-wrapped with herb and cream cheese sauce

##### Striped Bass

Miso glazed pan seared striped bass

##### Bacon-Wrapped Pork Medallions

Apple pear demi

##### Pork Osso Bucco

Braised to perfection pork shank in natural jus Milanese style

##### Schnitzel

Authentic German style (veal, chicken or pork) with lemon caper butter

##### Boneless Beef Short Ribs

Fork tender short ribs with Redd's Apple Ale demi

##### Sicilian "Spiedini" Style Stuffed Tenderloin Medallions

Stuffed with prosciutto, Italian herbs and spices and provolone

##### Blackened Red Snapper

Tomato, caper and crawfish sauté

##### Wild Caught Salmon or Ruby Red Trout

Blackened, lemon poached or sesame teriyaki

**VEGETARIAN OPTIONS ARE AVAILABLE  
PLEASE INQUIRE**

**Two Entrées - 37 per Guest**

**Three Entrées - 40 per Guest**



# Sazama's *Wedding Menu*

FINE CATERING  
MAKING YOUR DREAMS COME TRUE

## *Family-Style Options*

Family-style selections are an inviting alternative to buffet-style service at a similar pricing structure. Provide your guests with an intimate dining experience that encourages camaraderie and connection without sacrificing elegant service and buffet variety. Choose a salad, starch and vegetable to complement your entrée selections.

### **Plated First Course**

Choose one item from our salad selections menu. Served with assorted artisan roll and bakery basket with Wisconsin butter.

### **Entrée Selections**

- Braised Short Ribs  
Redd's Apple Ale demi with crispy frizzled leeks
- Beef Tenderloin Tips  
Whole button mushrooms and merlot demi over egg pasta
- Sliced New York Strip  
Green peppercorn sauce
- Spiedini  
Sicilian-breaded beef tenderloin stuffed with prosciutto, herbs and cheeses, topped with homemade marinara and shaved parmesan
- Walker's Point Chicken Breast  
Roma tomatoes, sweet onions, shallots and Central Standard vodka cream
- State Street Chicken  
Wrapped in smoked bacon with a rich herb, leek and cream cheese sauce
- Chicken Florentine  
Sautéed fresh spinach and leek with a smooth gruyère cream
- Chicken Forestiere  
Sautéed with an earthy mushroom blend, fresh herbs and demi-glace
- East Side Chicken Breast  
Minted and toasted quinoa, braised tri-color tomato, shallots and wilted kale
- Grilled Pork Mignons  
Tender and flavorful with roasted garlic demi
- Grilled Boneless Chops  
Hearty cuts with apple pear demi
- Roasted Atlantic Salmon  
Select from lemon herb butter, blackened with maple butter or pecan maple glaze
- Baked Atlantic Cod  
Garlic and cracked black pepper with fresh citrus zest
- Grilled Mahi Mahi  
Topped with a colorful papaya pineapple salsa
- Saz's Award-Winning BBQ Baby Back Ribs
- Sliced Roast Pork Loin with Natural Pan Jus

**One Entrée - 32 per guest**

**Two Entrées - 35 per guest**

**Three Entrées - 37 per guest**

Wisconsin-Style Family-Style Fish Fry 29 per guest  
Tossed garden salad with creamy parmesan dressing table-served to start dinner. Beer battered Atlantic cod, french fries, potato pancakes with apple sauce, creamy cole slaw and rye rolls. No side selection substitutions with this menu selection.

**Add Saz's Award-Winning BBQ Baby Back Ribs 5 per guest**

**Add Breaded Lake Perch 5 per guest**



## Buffet Accompaniments

### TABLE-SERVED SALAD SELECTIONS

The following salads will be served at your table with assorted artisan rolls and bakery and elegant butter roses. Saz's Catering is committed to using locally grown and sustainable products wherever possible. It is with this commitment that we utilize local resources for many of our ingredients.

#### Stacked Caprese (add \$2 per guest)

Local basil, red grape tomato, buffalo mozzarella, sweet aged balsamic, EVOO and micro greens

#### Summer Micro Salad with Beets (add \$2 per guest)

Local micro greens, roasted golden and red beets, micro sprouts, shaved cucumber, goat cheese and creamy cucumber vinaigrette

#### Classic Wedge

Iceberg wedge, chopped crispy bacon, shaved onion, red grape tomato and creamy bleu cheese

#### Boston Bibb

Boston wedge, shaved purple onion, candied bacon, apricot English stilton and zinfandel vinaigrette (substitute goat cheese croquette for apricot English stilton \$1)

#### Classic Caesar

Hearts of romaine, toasted garlic croutons, shaved Sartori parmesan and classic Caesar dressing

#### Italian Peasant

Chopped iceberg and romaine, pepperoncini, shaved onion, red grape tomato, peeled cucumber, kalamata olive, artisan croutons and classic vinaigrette

#### Strawberry Spinach

Baby spinach, Driscoll strawberries, shaved purple onion, candied pecans, red grape tomato and strawberry poppyseed dressing

#### Fall Harvest

Mixed mesclun greens, sweet peppers, red onion, Gala apples, sliced toasted almonds, feta cheese and cranberry vinaigrette

#### Green Goddess

Boston Bibb, pickled baby corn, cucumber, grape tomato, rainbow sprouts, pecorino cheese and Green Goddess dressing

### BUFFET SALAD OPTIONS

Minted quinoa salad with fire-roasted vegetables

Summer cucumber pasta salad with gemelli pasta

Southwest farfalle pasta salad with BBQ chicken

Crumbled feta, juicy watermelon and olive salad – with or without arugula

Creamy pasta salad with penne rigate and fresh vegetables

Mediterranean orzo salad

Sun-dried tomato pasta salad with feta

Loaded baked potato salad with smoked bacon, Wisconsin cheddar and fresh-snipped chives

Dilled redskin potato salad

Creamy homemade cole slaw

Maytag bleu cheese and smoked bacon slaw

Fresh seasonal fruit salad with berries

Power Blend Slaw – superfood blend of beets, broccoli, cauliflower, kale, carrot and radicchio blended with your choice of creamy or sweet and sour cole slaw dressing



# Sazama's *Wedding Menu*

FINE CATERING  
MADE WITH LOVE IN THE CHESAPEAKE AREA

## *Buffet Accompaniments (continued)*

### **STARCH OPTIONS**

Southwest pepper jack mac n cheese with bacon  
 Creamy cheddar and chive mashed potatoes  
 Green onion pesto mashed potatoes  
 Rosemary pesto roasted potatoes  
 Maple-chipotle roasted sweet potatoes  
 Mashed sweet potatoes with bourbon maple butter  
 Parmesan-garlic roasted potatoes  
 Wild and long grain rice blend with cranberries

### **VEGETABLE OPTIONS**

Roasted whole heirloom carrots with brown butter  
 Brussels sprouts with smoked bacon  
 Rosemary baby carrots with sweet honey glaze  
 Balsamic-glazed grilled asparagus (add \$.5 per guest)  
 Cauliflower with toasted almonds and brown butter  
 Roasted summer squash with basil olive oil, bell pepper and purple onion  
 Zucchini with citrus zest and cracked black pepper  
 Haricot verts with Wisconsin butter  
 Roasted root vegetable medley with baby bok choy, parsnips, carrots and beets





# Wedding Menu

## Epicurean Delights

Plated dinners include pre-set or table-served salad from the preceding salad selections and fresh bakery baskets prior to dinner.

### **Striped Bass 38**

Miso-glazed and pan-seared, served with grilled baby bok choy and tri-colored rice

### **Blackened Salmon 33**

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

### **Parmesan Crusted Salmon 33**

Coconut lime emulsion, roasted fingerling potatoes, fresh asparagus, tomato and arugula sauté

### **Sesame Crusted Ahi Tuna 35**

Prepared medium rare in a light sweet chili glaze, served with green tea jasmine rice and snap pea shiitake mushroom sauté with leeks and raisins

### **Mediterranean Halibut 36**

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

### **Sicilian Tenderloin Spiedini 33**

Sicilian-crusted beef tenderloin medallions stuffed with herbs, cheese and prosciutto, topped with homemade marinara and served with garlic parsley linguine and zucchini tomato pomodoro

### **Petite Filet 37**

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

### **New York Strip Au Poivre 43**

Premium-cut strip steak entrecôte rubbed with sea salt and cracked black pepper, finished with wild mushroom cognac cream and served with roasted garlic Yukon mashed potatoes and medley of white and green asparagus with baby carrots

### **Oven Roasted Prime Rib 38**

Perfectly seasoned, medium to medium rare prime rib with au jus and tarragon horseradish cream, served with creamy cheddar and chive mashed potatoes and haricot verts with Wisconsin butter

### **Boneless Beef Short Rib 37**

Black Angus short rib with Redd's Apple Ale demi and crispy frizzled leeks, roasted garlic mashed potatoes and grilled baby vegetables

### **Grilled Filet of Sirloin Bordelaise 37**

Country potato mash, roast parsnips and heirloom carrots

### **Grilled Pork Chop 36**

Duroc "Ditka" pork chop with roasted garlic and snipped chive demi, hunters potatoes and grilled zucchini planks with pan-roasted grape tomatoes

### **Garlic Stuffed Pork Mignons 32**

Tenderloin of pork stuffed with garlic, grilled and finished with wine and garlic brown sauce accompanied by green onion pesto mashed potatoes and snap pea shiitake mushroom sauté with leeks and raisins

### **Saz's Award-Winning Baby Back Ribs 33**

Half rack of Saz's famous baby back ribs with creamy cheddar and chive mashed potatoes and fresh green beans

### **Chicken Verona 33**

Parmesan-crusted chicken breast with crispy prosciutto, Sartori montamore, fresh arugula and lemon pan jus served with herbed pappardelle pasta, asparagus tips and yellow grape tomatoes

### **Walker's Point Chicken 33**

Italian-seasoned chicken breast, roma tomato, shallots and sweet onion with Central Standard vodka cream, served with cracked black pepper pappardelle pasta and haricot verts with toasted shallots

### **East Side Chicken 33**

Italian-seasoned chicken breast, roma tomato, shallots and sweet onion with Central Standard vodka cream, served with cracked black pepper pappardelle pasta and haricot verts with toasted shallots

### **Hawaiian Chicken 33**

Macadamia panko-crusted and pan sautéed in coconut oil with papaya pineapple relish, served with toasted jasmine rice and brown sugar glazed carrots

### **Chicken Forestiere 32**

Sautéed with an earthy mushroom blend, fresh herbs and demi-glace, served with roasted whole heirloom carrots with brown butter and creamy cheddar and chive mashed potatoes

### **Chicken Florentine 32**

Sautéed fresh spinach, leek and smooth gruyère cream, served with roasted summer squash, bell pepper and purple onion complemented by parmesan-roasted baby red potatoes



# Sazama's *Wedding Menu*

FINE CATERING  
MADE WITH LOVE IN THE CHESAPEAKE AREA

## *Duet & Combination Dinners*

Plated dinners include pre-set or table-served salad from the preceding salad selections and fresh bakery baskets prior to dinner.

### **Surf & Turf Trio 47**

Pan-seared brown butter monkfish paired with filet mignon and topped with jumbo prawn, finished with shiitake mushrooms and sauce béarnaise and served with citrus pepper butter-grilled asparagus and green onion pesto Yukon mashed potatoes

### **Steak & Shrimp 43**

Pan-roasted sirloin with morel mushroom demi paired with Milwaukee Brewing Company's Louie's Demise beer-butter shrimp, accompanied by grilled spring asparagus spears and creamy cheddar and chive mashed potatoes

### **Steak & Scallops 46**

Pan-roasted petite filet mignon with Sprecher Root Beer demi and baby onions paired with prosciutto-wrapped Dayboat scallops, served with haricot verts and green onion pesto Yukon mashed potatoes

### **Steak & Chicken 40**

Top sirloin steak with crispy leeks and sauce béarnaise paired with chicken forestiere, served with tri-color roasted potatoes and grilled asparagus with balsamic drizzle

### **Steak & Striped Bass 44**

Top sirloin steak with crispy leeks and sautéed mushrooms paired with blackened striped bass with tomato caper sauté, served with green onion pesto mashed potatoes and steamed asparagus with baby stem carrots

### **Smokehouse Duet 37**

Two of our smokehouse favorites create this smokin' great duo - Saz's award-winning BBQ baby back ribs and smoked BBQ airline chicken breast, served with smoked Wisconsin cheddar and chive mashed potatoes and haricot verts



# Sazama's *Wedding Menu*

FINE CATERING  
MAKING YOUR EVENT A MEMORABLE CELEBRATION

## *Custom Station Receptions*

Incorporate elements of style and décor into interactive chef-prepared food stations. Browse our wide array of station selections to create the perfect dining experience for your event. In addition to the many selections we've presented here, we'd be happy to create something perfectly suited to your vision. All stations include basic themed décor, linens and station equipment. Simple floral décor is also included to match the theme of your event. Add a table-served green salad to kick off your guests' journey for an additional \$3 per guest. Other enhancements are available - let your imagination run free!

### **East Asia**

Three-pepper steak with shiitake mushroom and hoisin sauce  
Cashew chicken  
Vegetable lo mein in mini "Take-Out" boxes  
Steamed Thai lemongrass jasmine rice  
Fortune cookies

### **Bella Roma**

Penne pasta ala vodka featuring Great Lakes Distillery vodka  
Pork osso bucco  
Gemelli alfredo with sea scallops  
Tossed Caesar salad with shaved Sartori parmesan  
Antipasto platter with imported meat, cheese, olives and Tuscan breads

### **The Carvery**

Carved roasted fleur de sel New York strip loin  
Carved smoked turkey  
Balsamic caramelized onion  
Grilled red peppers  
Wild mushroom ragout  
Tarragon horseradish cream  
Cranberry jalapeño jelly and green peppercorn sauce  
Assorted fresh bakery and rosemary artisan rolls  
Ciabatta squares and mini croissants

### **Oktoberfest**

Pan-fried schnitzel with lemon butter – select chicken or veal  
Beef rouladen  
Smoked pork shank mit kraut  
Homemade spaetzle  
Braised red cabbage



### **Comfort Classic Station**

Homestyle mac n cheese  
Bacon-wrapped meatloaf with Saz's Vidalia Onion BBQ sauce  
Southern fried chicken  
Traditional mashed potatoes and gravy  
Haricot verts with Wisconsin butter

### **Risotto Martini Bar**

Select your favorite ingredients then watch as Chef sautés-to-order, topping a martini glass of creamy parmesan Arborio rice (risotto) with your selections. Toppings include shiitake mushrooms, bell peppers, red onion, olives, roast chicken, shrimp, Maryland crab, shaved parmesan, fresh-snipped chives and fresh basil

### **Mashed Potato Martini Bar**

Custom-create your ideal mashed potato martini – select your toppings, then watch Chef sauté-to-order, topping a martini glass of mashed potatoes with your ingredients. Choose from artichoke hearts, hearts of palm, bell peppers, smoked bacon, snipped chives, red onion, capers, olives and cheeses. Choose two of our unique blends of mashed potatoes to start: wasabi, roasted garlic, green onion pesto, Wisconsin cheddar or original Yukon Gold

### **Bring on the Greens**

Saz's greens mixologists will conjure up a custom creation with class. Featuring ingredients such as Growing Power greens and micro sprouts, tomatoes, assorted chef-prepared dressings, fruits and crudités, this station will amaze in both appearance and freshness as we shake-to-order, displaying beautifully in stemmed martini glasses.

### **Street Taco Station**

¡Bienvenidos! Build your favorite taco at this chef-interactive station. Taco toppings include fire-grilled corn and flour tortillas, shredded lettuce, pico de gallo, roasted tomato salsa, Mexican crema, avocado-tomatillo salsa, queso blanco, assorted hot sauces, black beans and saffron rice. Select two proteins to complete your station:

Grilled carne asada with smoked bacon  
Fried tilapia with red and white cabbage slaw  
Carnitas-style pork al pastor with grilled pineapple  
Spicy Mexican chorizo  
Grilled chicken with fajita peppers and onions  
Chipotle shrimp with jalapeño pineapple slaw

### **Summer BBQ Station**

Saz's award-winning BBQ baby back ribs  
Smoked beef brisket with Saz's Vidalia Onion BBQ sauce  
Grilled smoked andouille sausage with fire-roasted peppers  
Creamy cole slaw  
Ranch beans  
Homestyle corn muffins with Wisconsin honey butter





# Wedding Menu

## Ultimate Seafood & Shellfish Station (add \$12 per guest)

Hot:

Lobster and crab cakes with lime cilantro remoulade  
 Mussels steamed in white wine and shallot butter  
 Pan-seared sushi-grade ahi tuna with wasabi cream  
 Pan-seared Dayboat sea scallops

Chilled:

Jumbo gulf shrimp cocktail  
 Bluepoint oysters  
 Chilled steamed mussels  
 Alaskan king crab

Ceviche accompanied by tabasco, sun-dried tomato remoulade, lime cilantro aioli, citrus, drawn butter and classic cocktail sauce

## European Mini Desserts

Premium regular and decaf coffee with assorted flavorings, whipped cream, chocolate stir sticks and cinnamon. Tiered petite desserts to include assorted french pastries and petit fours, chocolate dipped strawberries, mini éclairs, mini cream puffs, petite cocoa-dusted strawberry shortcakes and fresh fruit kabobs with raspberry yogurt dip

## Sicilian Delight Dessert Station

Nespresso

Regular and decaffeinated coffee with accoutrements  
 Tiered Italian cookies  
 Fresh tiered fruits and berries  
 Italian cannoli

## Classic Milwaukee Sweets (add \$4 per guest)

Sprecher Orange and Root Beer Floats  
 Build-your-own sundaes including vanilla and chocolate custard, candied pecans, cashews, hot fudge, salted caramel, maraschino cherries and whipped cream  
 Old fashioned chocolate or vanilla malts  
 La Coppa gelato – assorted flavors

## Ultimate Chocolate Fix (add \$4 per guest)

Samples of different chocolate concentrations from zero to 85%  
 Chocolate raspberry torte  
 Indulgence Chocolatiers truffles  
 Warm sipping chocolate with assorted cordials  
 White chocolate mousse  
 Chocolate éclairs  
 Chocolate cappuccino tartlets  
 Red velvet and chocolate ganache cupcakes

## Custom Station Receptions Pricing

**Choose 3 Stations - 39 per guest**

**Choose 4 Stations - 42 per guest**

**Choose 5 Stations - 45 per guest**

**Choose 6 Stations - 48 per guest**

**Minimum of 4 stations required to serve groups of 175-250.**

**Minimum of 5 stations for groups of 250 or larger to facilitate optimum guest service.**

# Sazama's *Wedding Menu*

FINE CATERING  
MAKING YOUR WEDDING FEEL LIKE A WEDDING

## *Late Night & Dessert Packages*

These packages are valid for one hour either during cocktail hour or post-dinner.

### **LATE NIGHT SPECIAL 8.5 per guest**

#### **Tabled Hors d'Oeuvres**

Slider-style silver dollar deli sandwiches (ham, roast beef and turkey)  
Grilled honey BBQ wings  
Tortilla chips with homemade pico de gallo and guacamole  
Spinach artichoke dip with crackers and flatbreads

### **SAZ'S LATE NIGHT FESTIVAL FAMOUS STATION 8.5 per guest**

#### **Tabled Hors d'Oeuvres**

Signature sour cream and chive fries with house dipping sauce  
Saz's famous pulled BBQ pork sliders  
Leinenkugel's beer-battered natural Wisconsin cheddar cheese curds  
Saz's festival-favorite mozzarella marinara

### **LATE NIGHT PIZZAS 8.75 per guest**

Includes fresh relishes with dip, grilled garlic bread, grated parmesan cheese and crushed red pepper.

Choose Two:

Margherita

Cheese

Pepperoni

Chicken Alfredo

BBQ Chicken

Sausage, Mushroom and Onion

Veggie

Supreme

### **MILWAUKEE CLASSIC DESSERT STATION 9.75 per guest**

Sprecher orange and root beer floats  
Build-Your-Own Sundaes with classic Milwaukee custard (vanilla and chocolate), pecans, cashews, hot fudge, caramel, maraschino cherries and whipped cream  
Old fashioned malts (chocolate or vanilla)  
La Coppa gelato (assorted flavors)

### **POST DINNER COFFEE & DESSERT BAR 9.75 per guest**

Premium regular and decaf coffee  
Assorted liqueurs for "adult" coffee  
Whipped cream, chocolate stir sticks and cinnamon  
Tiered petite desserts to include assorted french pastries, chocolate dipped strawberries, petite cheesecakes, italian cookies, mini éclairs, mini cream puffs, petite cocoa-dusted strawberry shortcakes and fresh fruit kabobs with raspberry yogurt dip



## Raising the Bar

### FULL SERVICE HOSTED BAR PRICING

A celebration is just not complete without some libations to enhance the festive ambiance. From basic soft drink and water packages to fully-hosted open bar and one-of-a-kind signature cocktails, we've got something for every craving. Please note that the Marcus Center does not permit the carry in of outside beverages under any circumstances – all beverage service must be provided by our professional, licensed bar staff with product supplied expressly through Sazama's Fine Catering. Detailed product lists are available on request.

Should you have a special beverage request, our event designers welcome the opportunity to make your liquid vision reality... perhaps with a few fun recommendations along the way!

#### Beverage Packages

All packages are priced per guest, unless otherwise indicated. Beverage package pricing is valid for 100 or more guests. Please connect with your event designer for smaller group pricing.

Package pricing includes products served at the bars only; should you wish to have wine or champagne butler-passed or served at the table during dinner, this will be billed per bottle based on standard pricing.

#### Full Hosted Standard Bar

Call brand liquor selections, 2 domestic and 2 specialty beer selections, house red and white wine, assorted soft drinks and bottled water  
First Hour 11.5 • Each Additional Hour 5.75

#### Full Hosted Premium Bar

Premium brand liquor selections, 2 domestic and 2 specialty beer selections, select red and white wine, assorted soft drinks and bottled water  
First Hour 13.5 • Each Additional Hour 6.75

#### Standard Beer, Wine & Soda Package

Miller beer products, house red and white wine, assorted soft drinks and bottled water  
First Five Hours 13.5 • Each Additional Hour 3.75

#### Dressed to Impress: Beer, Wine & Soda Package

Choose 2 domestic and 2 specialty beers, select wines, assorted soft drinks and bottled water  
First Five Hours 15 • Each Additional Hour 5

#### The Finest: Beer, Wine & Soda Package

Choose 2 domestic and 2 specialty beers, premium wines, assorted soft drinks and bottled water  
First Five Hours 18 • Each Additional Hour 8

#### The Wisconsin Package: Local Favorites

An upgrade to the standard beer, wine, and soda package, this package celebrates Wisconsin's own breweries and wineries.

Select 3 beers and 3 wines from the following local talents for the optimal Wisconsin experience.

Consult your event designer for a complete list of available products.

First Five Hours 16 per guest • Each Additional Hour 5.5 per guest

Beer: New Glarus Brewing, Sprecher Brewing, Lakefront Brewery, Milwaukee Brewing Company, Central Waters Brewery, MillerCoors Brewery, Point Brewery, Capital Brewers

Wine: Wollersheim (Pinot Noir, Chardonnay, Riesling) and Cedar Creek (Pinot Grigio, Cabernet Sauvignon, Cranberry Blush)

#### Soda & Water Only

Applicable for guests under 21 or events not offering alcohol  
First Four Hours 5.5 per guest • Each Additional Hour 2 per guest





# Wedding Menu

## Individual Drink Pricing

Select and premium wine lists are available – please inquire for a detailed list

	CASH BAR	HOST BAR
Call Brand Simple Mixed Drinks	8	7.5
Premium Brand Simple Mixed Drinks	9	8.5
Call Brand Cocktails (Martini, etc.)	9	8.5
Premium Brand Cocktails (Martini, etc.)	10	9.5
Assorted Pepsi Products (per glass)	3	2.5
Bottled Water (per 12oz bottle)	3.25	3
LaCroix Sparkling Water (per bottle)	4	3.5
Juice (per glass)	4	3.5
Domestic Miller Beer (per bottle)	5.5	5
Specialty Beer (per bottle)	6 & up	5.75 & up
House Wines (per glass)	7	N/A
House Wines (per bottle)	N/A	29
Champagne	Inquire for pricing based on your preferred brand	

## Beer Product Selections

Domestic Miller Beers – Miller Lite, MGD, MGD 64, Miller High Life, Sharp's  
 Specialty Beers - Heineken, Corona, Fat Tire, New Castle Brown Ale, Clausthaler (Non-Alcoholic) and selections from the following breweries;  
 Leinenkugel's, New Glarus, Lakefront, Milwaukee Brewing Company, Sprecher, Central Waters  
 Consult your event manager for a complete list of available products

## Liquor Product Selections

Call Brands – Absolut vodka, New Amsterdam gin, Korbel brandy, Jack Daniels whiskey, Jim Beam bourbon, Seagram's 7 whiskey,  
 Bacardi rum, Captain Morgan rum, Dewars scotch, Jose Cuervo Gold tequila, Southern Comfort  
 Premium Brands – Grey Goose vodka, Rehorst vodka, Bombay Sapphire gin, E&J VSOP brandy, Crown Royal whiskey, Woodford Reserve bourbon,  
 Seagram's VO, Glenfiddich scotch, Casadores tequila, Roaring Dan rum (Great Lakes Distillery), Cruzan rum, KK whiskey (Great Lakes Distillery)

## Beverage Service Pricing & Policies

Bar service at the Marcus Center ensures your event will be staffed with experienced, friendly, courteous, uniformed, licensed and trained bartenders. Bar staff will not serve those who appear intoxicated, those who cannot produce valid ID, or those who are under the legal drinking age. Bartenders reserve the right to refuse service to unruly or otherwise uncooperative patrons at their discretion. All bar equipment (including standard glassware) and product are included in your pricing as indicated in the relevant services contracted. Last call will be thirty minutes prior to your event end time. Bar service will conclude at the time noted on your contract.

## Hosted Bar Service

Standard service charges and applicable sales tax will be added to total bar balance. In addition, there will be a \$100 fee charged per bartender (group size will determine the number of bartenders needed and is up to the discretion of Saz's Catering Management). Bartender fee for hosted bars will be waived, provided total bar sales equal \$500 or more per bar setup. Bartenders do accept gratuities as part of their livelihood and will display tip jars at your event. If you prefer that we refrain from this practice, please alert your event designer and he or she will add a \$12 per bartender, per hour (including set up and tear down) gratuity fee in lieu of tip jars.

## Cash Bar Service

Purely cash bars are subject to a \$500 sales minimum per bar setup. Should your bar not meet this minimum, you will be responsible for the difference and will be invoiced accordingly. A bartender service fee of \$125 per bartender will be charged. Bartenders do accept gratuities as part of their livelihood and will display tip jars at your event. If you prefer that we refrain from this practice, please alert your event designer and he or she will add a \$12 per bartender, per hour (including set up and tear down) gratuity fee in lieu of tip jars.





# Wedding Menu

## Wedding Menu Policies & Information

### ALL PRICING IN THIS MENU IS BASED ON GROUPS OF 200 OR LARGER

PRICING FOR SMALLER GROUPS UNDER 200 GUESTS:

151-199 Add \$1.50 per guest

125-150 Add \$3.75 per guest

100-124 Add \$6.25 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. Minimum does 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 FIFTEEN 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 unforeseen circumstances necessitate the cancellation of your event, your deposit will be retained until the date has been re-booked by another party. If the date is not re-booked, your deposit will be forfeited. In the event of an occurrence beyond the control of Sazama's Fine Catering at the Marcus Center, neither entity shall be held responsible or liable for any loss or damage of any kind resulting to the client or client's guests, invitees, agents or employees of such occurrence. In the event such occurrence renders the Marcus Center uninhabitable, Sazama's Fine Catering, the Marcus Center and the client agree to reschedule the event at a mutually agreed upon date and time. All deposits will be applied to the rescheduled wedding without penalty. In the event the wedding is unable to be rescheduled to a date suitable for all parties, all deposits remitted with be refunded. For the purpose of this agreement, such occurrences include, but are not limited to; acts of God, natural disaster (i.e. fire, hurricane or flood), war riot or any other similar event beyond the control of either party.

### GUARANTEED GUEST COUNT

Final details, including guest count, menu selections, room diagram confirmation, itinerary, rental requirements, final payment, and any other information important to the success of your event are due to your event designer or the Sazama's Fine Catering office no less than 15 business days prior to your event. The final guest count is the minimum number of guests for which you will be charged and, along with any other associated charges, will determine your final balance due. After this time, your guest count may be increased, but not decreased, pending the availability of product, equipment and staff to accommodate your request.

### 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 glassware. Upgrades are available for additional cost for china, flatware, and glassware and your representative can show you various options for these.
2. All tables at your event will be clothed with white or ivory linen tablecloths (120" round) and dinner napkins, as well as choice of white or black table skirting for your cake, gift and head tables. Various linen color and pattern upgrades are available for additional cost and can truly enhance your event.
3. Your wedding cake cut and served by our staff at no additional charge. Cake must be provided by a licensed bakery. State law requires no personal food items will be allowed to be brought in and served.
4. Formally dressed and professionally trained wait staff and personnel.
5. Attractive, professional, elegant serving lines and stations.
6. Coffee service with dinner- includes regular and decaffeinated coffee, plus hot tea and milk on request.

### SIT DOWN DINNERS

Plated, sit down menu pricing is based on one entrée selection. Should you prefer more than one entrée, a simple method of guest menu selection identification (i.e. color-coded placecard) is required to ensure smooth and accurate guest service. A multiple entrée fee of \$1.5 per guest will be assessed to satisfy additional staffing requirements (special needs menus, vegetarian menus and kids choices are exempt). Please be accurate on your guest count.

### LEFT OVER FOOD

Per Sazama's Fine Catering policy and the policy of the State of Wisconsin Health Department, no left over food is permitted to leave the premises following an event. This is in an effort to safeguard against inadvertently improper food storage by guests and subsequent food safety concerns. All food product served during the course of an event becomes the property of Sazama's Fine Catering. As such, Sazama's staff does not provide to go containers.

### DISCOUNTS ~ SPECIAL INCENTIVE RATES

Sazama's Fine Catering offers a 5% discount for Sunday Weddings throughout the year.

Sazama's Fine Catering offers a 5% discount on all weddings (any day of the week) during the months of January, February and March. Only one discount is offered per event; for example, if you have a Sunday wedding during January you would only receive a 5% discount.

No discounts are offered surrounding holidays or holiday weekends; for example, no discount offered during Memorial or Labor Day weekends.





*Sazama's*  
FINE CATERING  
MARCUS CENTER FOR THE PERFORMING ARTS

#### **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 Weekend, Memorial Day Weekend, Easter Weekend, Fourth of July Weekend. Service charges are billed at 1.5 times the standard rate.

#### **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 FIFTEEN DAYS prior to your event.

#### **SERVICE CHARGES**

Food and beverage is subject to a 22% service charge and applicable sales tax of 6.1%. Service charges are applied to labor and other associated expenses and are not a gratuity. Gratuity is left entirely to the discretion of the client. Should you wish to extend a gratuity to the staff for your event, your event designer or manager can assist you in doing so.

#### **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 Saz's Catering can offer your event. A wide variety of other menus are available upon request. Had something particular in mind? The culinary staff at Sazama's Fine Catering welcomes the opportunity to custom-design a menu based on your vision, your traditions, your favorites, or just something you think would be a perfect fit. Children's, Vegetarian and Dessert menus are available, and we are happy to work with any dietary restrictions you or your guests may have. We are 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.

#### **BIG DAY? HOW ABOUT A BIG WEEKEND!**

From your rehearsal dinner to your post-wedding brunch, let the experts at Sazama's Fine Catering turn your wedding day into your wedding weekend. Inquire with your event designer to discover how Sazama's can work with your style - whether it be backyard BBQ or swanky soiree - to make your vision a reality.

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Sazama's Fine Catering • A Division of Saz's Hospitality Group

