

SAZ'S

STATE HOUSE
RESTAURANT

STATE ROOM

Menu



STATE ROOM MENU

5539 W. State Street | Milwaukee, WI | 414.453.2410

CHILLED HORS D'OEUVRES

Minimum of 3 dozen per selection is required (unless otherwise indicated).

Where indicated, small platters will feed 15-20 guests and large platters will feed 35-40 guests.

PLATTERS

Seven Layer Taco Dip Platter - Large- \$50 | Small- \$35

Refried beans, seasoned sour cream, lettuce, tomato, onion, black olives and shredded cheddar cheese, served with tortilla chips

Cheese and Sausage Board - Large- \$80 | Small- \$55

An arrangement of domestic cheese and sausage paired with crisp flatbreads and assorted crackers

Fruits of the Earth - Large- \$80 | Small- \$55

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 - Large - \$50 | Small- \$35

Seasonal fresh crudité's 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 dipping sauces

Grilled Sciortino's Bruchetta - \$18 per dozen

Crostini, olive tapenade, tomato-onion-basil bruschetta, roasted pepper bruschetta, shaved parmesan

CLASSIC CROWD-PLEASERS

Caprese Lollipops - \$26 per dozen

Buffalo mozzarella, teardrop tomato, fresh basil and balsamic drizzle

Chilled Large Shrimp - \$21 per dozen

Served with tangy cocktail sauce and fresh lemon wedges

Mini Handhelds - \$24 per dozen

Artisan rolls filled with chilled deli cuts of applewood smoked ham, house smoked pastrami, and oven roasted turkey breast accompanied by deli mustards, mayonnaise, tomato, lettuce, and mini slices of sharp cheddar and baby Swiss

Assorted Dry Snacks - \$3.50 per guest

Choose three options from the selections below. Dry snacks will be placed in baskets with scoops throughout the room and will be replenished as needed: Gardetto's Snack Mix, Chex Mix Snack Mix, Popcorn, Double Cheddar Popcorn, Mini Pretzels, Kettle Chips



WARM HORS D'OEUVRES

Minimum of 3 dozen per selection is required (unless otherwise indicated).

COMFORT FAVES

BBQ Sliders - \$26 per dozen

Brioche buns topped with your choice of Saz's all natural Duroc BBQ pulled pork or all natural BBQ pulled chicken

Meatballs - \$18 per dozen

Choose from Swedish, Italian, pineapple BBQ, or traditional BBQ

Saz's Mozzarella Marinara - \$26 per dozen

Our festival-famous mozz sticks fried golden brown and served with our house marinara

Jalapeño Mini Mozzarella Sticks - \$16 per dozen

Hand-rolled in a light egg roll wrapper, served with Saz's Spicy White BBQ Sauce

Mini Pepper Jack Sticks - \$16 per dozen

Pepper jack cheese in a Leinenkugel's beer batter, served with Saz's Spicy White BBQ Sauce

Saz's BBQ Riblets - \$20 per dozen

Our famous baby back ribs cut into one-bone sections with plenty of our original BBQ sauce

Wings - \$18 per dozen

Choose from spicy honey garlic, buffalo, pineapple BBQ, or Saz's Spicy White BBQ with cilantro

Spinach Artichoke Dip - \$3.25 per guest

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

Buffalo Chicken Dip - \$3.50 per guest

Tender chicken, buffalo sauce and a blend of Wisconsin cheeses, served with homemade kettle chips and tortilla chips (minimum 25 guests, please)

Crab Cakes - \$32 per dozen

Lump crab cakes pan sautéed and served with lime cilantro remoulade

Southern Style Shrimp - \$32 per pound

Sautéed gulf shrimp with old bay butter, spicy white bbq remoulade, grilled lemons and grilled garlic ciabatta triangles

STUFFED MUSHROOMS

Baby Wisconsin Button Mushrooms hand-stuffed in-house.

Choose from:

-Lump Crab & Cream Cheese - \$19 per dozen

-Spinach, Feta & Leeks - \$18 per dozen

-Smoked Andouille Sausage & Wisconsin Cheddar - \$19 per dozen

BACON-WRAPPED? YES, PLEASE!

Water Chestnuts with Maple Glaze - \$15 per dozen

Medjool Dates with Creamy Bleu Cheese & Maple Glaze - \$27 per dozen

SIT DOWN DINNERS

For groups of 25 or less, please refer to our State House Restaurant menu for sit down dinner entrées.

We can customize a sit down menu to your specification or needs. When hosting a sit down dinner, we ask that you limit your choices to three entrées. A printed menu will be provided for your guests at your event. For groups of 26 or larger, please choose from the options below. There is an additional \$2 per guest charge when choosing more than one entrée selection for your group. We are happy to accommodate vegetarians, children or allergy menu concerns; please consult your representative.

Sit down entrées served with house salad, rolls and butter as first course

PETITE FILET MIGNON

Classic center cut 6oz filet mignon grilled to medium with mushrooms and classic demi, roasted garlic mashed potatoes and chef's fresh vegetable. \$37

FLAT IRON STEAK

Smoked salt rubbed flat iron, chimichurri butter, frizzled leeks, wild mushrooms, roasted fingerling potatoes, chef's fresh vegetable. \$31

BRAISED SHORT RIB

Weiss bier gravy, caramelized pearl onions, roasted garlic mashed potatoes and chef's fresh vegetable. \$27

GRILLED PORK CHOP

Grilled 12 oz. Duroc chop with apple bourbon pan jus, roasted fingerling potatoes and chef's fresh vegetable. \$23

BUTTERMILK FRIED CHICKEN

Twin buttermilk breaded breasts, mashed potatoes, chef's fresh vegetable, Weiss Bier gravy. \$19

CHICKEN PARMESAN

Twin Sicilian crusted chicken breasts topped with marinara, fontina and shaved parmesan served over penne pasta. \$21

BLACKENED SALMON

Fresh blackened salmon and tomato-caper-crawfish sauté served with roasted fingerling potatoes and chef's fresh vegetable. \$28



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CAVATAPPI PASTA

Al dente pasta, gulf shrimp, fresh vegetables, purple onion, wild mushrooms, garlic, roasted peppers, fresh basil, brown butter cream. \$23

SURF N' TURF

Smoked salt rubbed flat iron steak, chimichurri butter, frizzled leeks and wild mushrooms paired with five buttermilk fried shrimp. Served with roasted fingerling potatoes and chef's fresh vegetable. \$39

SAZ'S AWARD WINNING BABY BACK RIBS

Paired with house slaw and house made mac n cheese. Half Rack: \$21 | Full Rack: \$31

RISOTTO

Creamy arborio, parmesan, wild mushrooms, asparagus tips, teardrop tomatoes, sweet balsamic. \$21

POTATO GNOCCHI

Sautéed asparagus, teardrop tomatoes, wild mushrooms, red onion and brown butter cream. \$21

FRIDAYS ONLY

Plated Entrées

BUTTERMILK FRIED SHRIMP

Hand breaded and deep fried shrimp (10) with classic cocktail sauce, German potato pancakes, sour cream & chive fries, creamy coleslaw, fresh baked rye sticks and lemon. \$19.50

FRESHWATER LAKE PERCH

Hand breaded flaky filets paired with German potato pancakes, sour cream & chive fries, creamy coleslaw, fresh baked rye sticks, tartar sauce and lemon. \$18.50

BAKED COD

Baked with citrus butter and paired with German potato pancakes, sour cream & chive fries, creamy coleslaw, fresh baked rye sticks, tartar sauce and lemon. \$17.50

FLAKY ATLANTIC COD FISH FRY

Beer battered in Miller High Life and paired with German potato pancakes, sour cream & chive fries, creamy coleslaw, fresh baked rye sticks, tartar sauce and lemon. \$16

TRADITIONAL BUFFET

Two Entrées- \$20 per person **Three Entrées-** \$24 per person

All traditional buffets come with dinner rolls, one salad, one vegetable and one starch or potato choice.

You are welcome to add additional sides for \$1 per side per guest.

All buffets may also be served family style at your request.

ENTRÉE SELECTIONS

PORK

1/4 racks of Baby Back Ribs

Sliced Roast Center Cut Pork Loin with apple bourbon pan jus

Applewood Smoked Ham

BEEF

Merlot Braised Tenderloin Tips over white rice

Sliced Roast Beef with cracked pepper mushroom gravy

Braised Short Ribs with Weiss Bier gravy

Argentine Flat Iron Steak Medallions (add \$4)

wild mushrooms, pearl onions, frizzled leeks, chimichurri

CHICKEN

Herbed Rotisserie Style Chicken (1/8 cut pieces)

Buttermilk Fried Chicken Breasts

Chicken Parmesan

Chicken Picatta

Chicken Marsala

FISH

Baked Cod with citrus lemon butter

Blackened Salmon with tomato-caper-crawfish sauté

Grilled Salmon with maple walnut butter

Grilled Mahi Mahi with yellow pepper and cilantro pesto

Cavatappi Pasta with fresh vegetables, gulf shrimp, and brown butter cream (add \$4)

VEGETARIAN

Wild Mushroom Risotto

Potato Gnocchi with brown butter cream

Cavatappi Alfredo with wild mushrooms and basil chiffonade



SPECIALTY BUFFETS

SAZ'S FESTIVAL FAMOUS BUFFET — \$22 per person

Saz's signature pulled BBQ pork and grilled marinated chicken breasts (choice of Cajun or traditional) on brioche buns. Served with fresh seasonal fruit salad with berries, loaded baked potato salad with bacon, cheddar and chives, Saz's famous sour cream & chive fries, our festival favorite mozzarella marinara, pickles, and assorted condiments.

SUMMER FAVORITES — \$27 per person

¼ Racks of Saz's Baby Back Ribs, Herbed Rotisserie Style Chicken Pieces, Cavatappi Mac N Cheese, Roasted Vegetables with basil and olive oil, fresh fruit salad with berries, homemade coleslaw, mini mozzarella marinara, sour cream & chive fries, rolls & butter.

SANDWICH SPECIALTIES — Two Entrées \$15.50 | Three Entrées \$19.50

Choose from Saz's Pulled BBQ Pork, Saz's Pulled BBQ Chicken, Herb Grilled Chicken Breast, All Beef Hot Dog, Bratwurst, 1/3 Pound Hamburgers, Beyond Vegetarian Burger (add \$1).

All sandwich buffets served with dilled redskin potato salad, fresh fruit salad, Italian pasta salad, kettle chips, pickles, fresh baked Kaiser or sausage rolls and traditional accompaniments.

SAZ'S FRIDAY FISH FRY BUFFET — \$23 per person

Baked Cod with citrus butter, Beer Battered Cod, Saz's Baby Back Ribs (2 bone sections), sour cream & chive fries, German potato pancakes with applesauce and maple syrup, creamy coleslaw, rye sticks with butter, fresh cut fruit salad with berries, tartar sauce, lemons.

SIDES

STARCHES & POTATOES

- Cavatappi Mac N Cheese
- Roasted Garlic Mashed Potatoes
- Original Mashed Potatoes
- Cheddar and Chive Mashed Potatoes
- Roasted Fingerling Potatoes

VEGETABLE CHOICES

- Broccoli AuGratin
- Cauliflower AuGratin
- Baby Carrots with brown butter
- Balsamic Asparagus and Teardrop Tomatoes
- Roasted Fresh Blend with olive oil and basil
- Steamed Fresh Blend with butter

SALAD CHOICES

- Fresh Garden Salad with assorted dressings
- Spring Berry Salad with blackberry vinaigrette
- Fresh Fruit Salad
- Homemade Coleslaw
- Chefs Pasta Salad
- Tossed Caesar Salad with garlic croutons
- Loaded Baked Potato Salad



DESSERTS

- **Assorted Bars and Brownies:** \$22 per dozen
- **Assorted Freshly-Baked Gourmet All-Butter Cookies:** \$19 per dozen
- **Homemade Cheesecake:** \$7 per slice or \$80 for full cake (12 slices)
Add fresh strawberries for \$.50 per slice or \$5 for full cake
- **Flourless Chocolate Stack:** \$7.50 per slice
Decadent layers, fresh berries, espresso whipped cream
- **Sheet cake (chocolate, yellow or marble)**
Full Sheet (serves 96) \$125 | Half Sheet (serves 48) \$70
- **Stacked Strawberry Shortcake:** \$7.50 per slice
Sweet biscuit layers, fresh berries, strawberry whipped cream



POLICIES & PROCEDURES

- No room will be booked or reservations taken without a credit card on file.
- You must meet the food & beverage minimums (see below for food & beverage minimums) to reserve the room for a private event.
- The State Room can accommodate a maximum of 48 guests for a sit down or family style dinner and 42 or less for buffet style dining. Please ask about accommodations for larger groups.
- If your group is tax exempt, a copy of exempt certificate will be required prior to your event.
- Saz's State Room provides you with the option of a full sit down menu, as well as family style, or buffet style dining. When choosing the sit down menu we ask that you limit your choices to three entrées. A hors d'oeuvres menu is also available.
- Per Saz's State House policy and the policy of the State of Wisconsin Health Department, no left over food off of buffets 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 Saz's State House. As such, Saz's staff does not provide to go containers for buffet items.
- No food may be brought onto the premises without prior consent of Saz's State House.
- Saz's offers "The Finest" selection of desserts. Ask us and we will help you make the best selection for your event. There is a cutting and serving charge of \$1.00 per person if you pre-arrange to bring in your own dessert.
- Desserts brought in to the State House must be from a licensed bakery per the State of Wisconsin Health Department.
- The State Room has a full service bar. We will be happy to work with your party on beverage selections. There is a \$20 an hour bartender fee.
- Functions will be staffed as required to properly service your event.
- A confirmed menu is required 10 days prior to your event. A confirmed guest count is required 7 days prior to your event. This number will be considered your minimum guarantee.
- To avoid damage to wall coverings or paint we do not allow taping, tacking or attachment of any materials to walls, doors or ceilings. No confetti or glitter. All set up and take down of the decorations is the responsibility of the host.
- The State Room is equipped with a sound system, two television sets, internet access, and public address system.
- If a cancellation occurs 25-72 hours prior to the event, the host's credit card on file will be charged \$500. Parties that cancel within 24 or do not show up will be charged the minimum guarantee, 20% gratuity, tax and all rental fees.
- All food and beverage is subject to 20% gratuity. All food, beverage, and gratuity are subject to 6.1% sales tax.
- No personal checks. Saz's will only accept credit cards, cash or corporate checks.
- Prices subject to change without notice.

FOOD & BEVERAGE MINIMUMS

Monday-Friday Lunch (11 am-3 pm)	\$350
Sunday-Thursday Dinner (3 pm-10 pm)	\$600
Saturday Lunch (11 am- 4 pm)	\$600
Sunday Brunch/Lunch (10 am- 3 pm)	\$800
Friday & Saturday Dinner (5 pm- 11:00 pm)	\$1200