

SAZ'S

— CATERING —

- *Wedding Menu* -

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Congratulations! **YOU'RE GETTING MARRIED!**

At Saz's Catering, we know a wedding reception is about more than just the party—these celebrations are an opportunity to uniquely reflect your journey and who you are as a couple in the company of those you hold most dear. This important day is also a celebration of what is yet to come – when friends and family gather together to wish you well in all your future will hold.

It is because of this that Saz's Catering approaches each wedding as if it were our own. Your love is unique and unlike any other. We understand this completely and we are dedicated to ensuring your reception reflects your vision for the day in its entirety. As a full-service caterer, we don't stop at the perfect menu – it is truly just the start. We can help with other items to enhance your experience and that of your guests—easing the planning process and making it possible for you to enjoy the journey. From attentive service perfectly choreographed with your timeline to elegantly laid linens, complementary décor, attention to detail that makes the Saz's Difference evident and so much more, it's clear why Saz's has been consistently recognized for exemplary service for over four decades.

Within these pages are mouthwatering menus expertly crafted over the years—page by page, you will find your inspiration here. Select from traditional meals and complementary courses that stand the test of time, or pick and choose from a wealth of tantalizing treats that are perfectly on-trend. With the guidance of our experienced event management team, embrace these established menus as-is, or make them your own and select a service style, then maneuver the menu to satisfy your unique palate. From luscious libations cleverly themed and one-bite wonders that tease the taste buds, to crisp seasonal salads and decadent dinners that linger on the tongue, we'll take care of you and your guests. This is your day! We're just here to make it all easier.

Our best advice? Take in each and every single moment. Have fun with it. Wedding planning can be overwhelming at times, we know. But that doesn't mean it can't be fun, too! Trust our expertise and let us make you smile – from the first consultation through a deliciously exciting final tasting through to one of the biggest days of your life, we approach your day for what it is – an opportunity to make you shine in a spectacular celebration of your commitment to one another. This evening – *your evening* – is the start of something stunning. And there's no better partner to make it all happen than the team at Saz's Catering.

CHEERS!



The Complete Experience – Inclusive Collections

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

THE FIRST KISS COLLECTION

- Hors d'oeuvres package #2 for one hour prior to dinner service
 - Elegant buffet collection service or two entrée family-style service
 - Late night nacho bar
 - Standard linen package
- 53 per guest -

THE PROPOSAL COLLECTION - *Our Most Popular!*

- Hors d'oeuvres package #3 for one hour prior to dinner service
 - Luxe buffet collection, three entrée family-style service, or plated Epicurean Delights meal up to \$39
 - BBQ Sundae Bar or Late Night Saz's Festival-Famous Station* for one hour of service
*(*Festival-Famous Station only available at facilities conducive to cooking on site and/or May-October weddings)*
 - Standard linen package
- 59 per guest -

THE I DO COLLECTION - *Our Best Value!*

- Hors d'oeuvres package #4 for one hour prior to dinner service
 - Couture buffet collection, plated Epicurean Delights meal up to \$45, or Elegant custom stations reception with four station selections
 - Donut bar dessert station
 - BBQ Sundae Bar or Late Night Saz's Festival-Famous Station* for one hour of service
*(*Festival-Famous Station only available at facilities conducive to cooking on site and/or May-October weddings)*
 - Standard linen package
- 70 per guest -



Hors d'Oeuvre Packages

Offered as an enhancement to your dinner service, our hors d'oeuvre packages are a great way to welcome your guests to your reception. Packages are served for one hour prior to dinner service. Service styles and menu items are open to modification and, as with everything in our menus, are completely customizable.

ONE

Water Chestnut Rumaki

Water chestnuts wrapped in smoked bacon and tossed in a sweet maple glaze

Wisconsin Lollipops

Wisconsin brat, local cheddar cheese curd, and spicy brown mustard

Caprese Bruschetta

Buffalo mozzarella mousse, olive oil roasted tomatoes, smoked sea salt, and fresh basil

Deviled Eggs

Avocado and chipotle with cilantro

8.5 per guest | all hand-passed

TWO

Cheese and Salame Display

Imported and domestic cheeses with an assortment of dried meats, nuts, and jams accompanied by assorted crackers and flatbreads

Fruits of the Earth

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

Mediterranean Display

Saz's Spicy White BBQ hummus, roasted pepper and feta dip, tabouli, marinated olives, grilled vegetables, toasted pita chips, crostini, crisp flatbreads, and assorted crackers

Smoked Salmon Display

House-smoked salmon side artistically presented with chef's garnishes, lemon, flatbreads, and assorted crackers

8.5 per guest | all table displayed



Flors d'Oeuwe Packages

THREE

Cheese and Salame Display

Imported and domestic cheeses with an assortment of dried meats, nuts, and jams accompanied by assorted crackers and flatbreads

Smoked Salmon Display

House-smoked salmon side artistically presented with chef's garnishes, lemon, flatbreads, and crackers

Mediterranean Display

Saz's Spicy White BBQ hummus, roasted pepper and feta dip, tabouli, marinated olives, grilled vegetables, toasted pita chips, crostini, crisp flatbreads, and assorted crackers

Hand-Passed Crab Cakes

Lump crab cakes pan-sautéed and served with lime cilantro remoulade

Hand-Passed Sweet Brie Bites

Fresh-baked shortbread topped with smooth brie mousse, strawberry-mango chutney, and mint chiffonade

Hand-Passed Bacon-Wrapped Jalapeño Poppers with a Twist

BBQ pulled pork stuffed jalapeños with Wisconsin cheddar cheese

11 per guest | table displayed and hand-passed

FOUR

Argentine Steak Sliders

Grilled flank steak, chimichurri, and micro sprouts on a brioche slider bun

Bacon-Wrapped Dates

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

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"

Crab Cakes

Lump crab cakes pan-sautéed and served with lime cilantro remoulade

Wisconsin Lollipops

Wisconsin brat, local cheddar cheese curd, and spicy brown mustard

Seasonal Crostini

Spring: Sweet Brie Bites

Summer: Hawaiian Teriyaki pork

Fall: Pork Belly and Butternut Squash Mousse

Winter: Goat Cheese with Mushrooms and Sage Pesto

11 per guest | all hand-passed



Buffet Collections

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. Each buffet comes with your choice of hand-served salad, buffet-served salad, seasonal vegetable, rolls and butter, and accompanying starch for your entrée selection(s).

CLASSIC | 33

Roasted and carved pork loin
Mustard crusted pork loin with Dijon peppercorn ivory sauce;
1 additional entrée selection
1 table-served salad
1 buffet salad
1 seasonal vegetable

LUXE | 38

Roasted and carved beef sirloin
Herb crusted beef sirloin with tarragon horseradish cream;
3 additional entrée selections
1 table-served salad
2 buffet salads
1 seasonal vegetable

ELEGANT | 36

Smoked and carved turkey breast
Black cherry smoked turkey breast with herb citrus turkey gravy and cranberry orange relish;
2 additional entrée selections
1 table-served salad
1 buffet salad
1 seasonal vegetable

COUTURE | 45

Roasted and carved beef tenderloin
Peppercorn crusted beef tenderloin with red wine demi and tarragon horseradish cream;
3 additional entrée selections
1 table-served salad
2 buffet salads
1 seasonal vegetable

*For increased variety, add a second carved meat selection for \$6 per guest or an additional entrée selection for \$4 per guest!
Please see the next page for buffet collection entrée options.*



Buffet Collection Entrée Selections

Walker's Point Chicken

Italian-seasoned with Roma tomato, shallots, sweet onion, and Central Standard vodka cream; served with roasted vegetable barley risotto

Chicken Bellissimo

Wild mushrooms, fresh spinach, roasted peppers, and parmesan cream; served with spinach fettuccine

Chicken Verona

Parmesan crusted and topped with crispy prosciutto, aged parmesan, fresh arugula, and lemon pan jus; served with garlic buttered gemelli

Chicken Forestiere

Topped with mushroom herb demi; served with rosemary garlic mashed potatoes

Chicken Florentine

Topped with sautéed spinach, leeks, and gruyere cream sauce; served with basil gnocchi

Saz's Award-Winning BBQ Baby Back Ribs

Our famous baby backs— Milwaukee's favorite for over 40 years!
Served with Saz's Original BBQ Sauce and herb roasted baby Yukon Gold potatoes

Braised Short Ribs

Chocolate stout or apple ale braised beef short ribs topped with frizzled leeks; served with horseradish mashed potatoes

Blackened Grouper

With tomato, caper, and crawfish sauté; served with pineapple dirty rice

Arctic Char

Miso glazed, topped with a red curry lychee nut relish; served with forbidden rice

Wild Mushroom Alfredo

Tri-color cheese tortellini with pesto alfredo and balsamic herb roasted wild mushrooms



Family-Style Dining

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. Family-style services include a plated salad of your choice, one seasonal vegetable, and one starch.

TWO ENTRÉES 35/GUEST | THREE ENTRÉES 39/GUEST

PLATED FIRST COURSE

Choose one item from our table-served salad selections on the following page. Accompanied by an assorted artisan roll and bakery basket with Wisconsin butter.

ENTRÉES

Braised Short Ribs

Chocolate stout or apple ale braised beef short ribs; topped with frizzled leeks

Grilled Top Sirloin

With green peppercorn ivory sauce

Saz's Award-Winning BBQ Baby Back Ribs

Our famous baby backs— Milwaukee's favorite for over 40 years!

Chicken Forestiere

Topped with mushroom herb demi

Chicken Verona

Parmesan crusted and topped with crispy prosciutto, aged parmesan, fresh arugula, and lemon pan jus

Walker's Point Chicken

Italian-seasoned with Roma tomato, shallots, sweet onion, and Central Standard vodka cream

Chicken Bellissimo

Wild mushrooms, fresh spinach, roasted peppers, and parmesan cream

Wild Mushroom Alfredo

Tri-color cheese tortellini with pesto alfredo and balsamic herb roasted wild mushrooms

Blackened Grouper

With tomato, caper, and crawfish sauté

👨‍🍳 Chef suggests pairing with pineapple dirty rice

Arctic Char

Miso glazed, topped with a red curry lychee nut relish

👨‍🍳 Chef suggests pairing with forbidden rice

WISCONSIN FISH FRY FAMILY-STYLE 29/GUEST

Fresh garden salad with creamy parmesan dressing table-served to start dinner. Beer-battered Atlantic cod, french fries, potato pancakes with apple sauce, creamy coleslaw, and rye rolls. No side selection substitutions are available with this menu selection.

(Fish fry requires facility to be conducive to frying on site— client may incur additional prep tent charge)

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

Add Breaded Lake Perch for 5/guest

Buffet & Family-Style Accompaniments

TABLE-SERVED SALAD SELECTIONS

The following salads will be served at your table with assorted artisan rolls and bakery, and will be accompanied by elegant butter roses or family-style butter plate.

Beet Duet Salad (add \$1 per guest)

Petite greens, roasted golden beets and red beet puree, cherry glazed bacon lardon, champagne vinaigrette, goat cheese croquette, and balsamic glaze

Classic Wedge

Baby iceberg, crispy bacon, grape tomato, bleu cheese crumbles, hard boiled egg, and creamy bleu cheese dressing

Boston Bibb

Chopped bibb lettuce, ruby onion compote, candied bacon, apricot English stilton and zinfandel vinaigrette (substitute goat cheese croquette for apricot English stilton for \$1 per guest)

Heart of Romaine

Fresh hearts of romaine with grilled crostini, parmesan frico, and balsamic Caesar dressing

Greek Salad

Chopped iceberg, cucumber, pepper, purple onion, tomato, feta, olive, and lemon thyme vinaigrette

Strawberry Spinach Salad

Baby spinach, fresh strawberries, candied pecans, tomato marmalade, crumbled goat cheese, and raspberry lime vinaigrette

Harvest Salad

Mixed baby greens, diced bell peppers, Fuji apples, crumbled feta cheese, toasted walnuts, and cranberry vinaigrette

Green Goddess

Boston bibb lettuce, pickled baby corn, cucumber, grape tomatoes, rainbow sprouts, pecorino cheese, and green goddess dressing

BUFFET SALAD OPTIONS

Crumbled feta, watermelon, and olive salad with honey lime vinaigrette

Mediterranean orzo salad with cucumber, tomato, and lemon vinaigrette

Sun-dried tomato pasta salad with feta, basil, and Kalamata olives

Charred corn and tri-color quinoa salad tossed in a roasted poblano vinaigrette

Loaded baked potato salad with bacon, cheddar cheese, and chives

Fresh cut fruit salad with seasonal berries

Ozark Mountain Power slaw featuring antioxidant-rich kale, broccoli, brussels sprouts, and seasonal vegetables tossed in a malt vinegar caraway dressing



Buffet & Family-Style Accompaniments

STARCH OPTIONS

- Southwest pepper jack mac and cheese with smoked bacon
- Creamy cheddar and chive mashed potatoes
- Parmesan-rosemary roasted baby potatoes
- Maple-chipotle roasted sweet potatoes
- Wild rice pilaf with dried cranberries
- Barley risotto with roasted vegetables
- Horseradish mashed potatoes
- Roasted garlic rosemary mashed potatoes

VEGETABLE OPTIONS

VEGETABLES AVAILABLE YEAR ROUND

- Heirloom Carrots— glazed with your choice of: brown butter; rosemary and honey; spicy citrus; brown sugar maple; or honey lavender
- Broccolini— roasted with baby onions, citrus, and red chili flake
- Root Vegetables— roasted carrots, parsnips, celery root, tri-color bell peppers, and golden beets

SPRING — AVAILABLE MARCH, APRIL, MAY

- Asparagus— sautéed with tomatoes, roasted with mushrooms and garlic, or glazed with balsamic
- Green Beans— steamed with bacon and shallots, steamed with blistered tomatoes and roasted garlic, or amandine with Wisconsin butter
- Broccoli— sautéed with garlic and Wisconsin butter or roasted four cheese gratin

SUMMER — AVAILABLE JUNE, JULY, AUGUST

- Snap Peas— with leek, shiitake mushroom, and craisin sauté
- Three Bean Sauté— edamame, snap peas, and green beans tossed with blistered grape tomatoes, fresh garlic, and seasonings
- Squash Duo (summer, zucchini)— roasted with bell peppers and onions or roasted with citrus zest and cracked black pepper
- Broccoli— sautéed with garlic and Wisconsin butter or roasted four cheese gratin

FALL/WINTER — AVAILABLE SEPTEMBER, OCTOBER, NOVEMBER

- Brussels Sprouts— roasted with smoked bacon or roasted with shallots, chives, brown butter, and parmesan
- Cauliflower— roasted with brown butter and almonds, roasted with creamy goat cheese, or roasted with broccoli florets
- Squash Trio (acorn, butternut, winter)— roasted with bell peppers and onions, roasted with brown sugar, cinnamon, and pecans, or roasted with orange, ginger, and pecans



Epicurean Delights

PLATED DINNERS

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

All entrées are served with your choice of seasonal vegetable.

Miso Glazed Salmon 38

Pan-seared; served with tri-colored rice

Blackened Grouper 37

With tomato, caper, and crawfish sauté;
served atop a bed of Boursin Carolina Gold rice grits

Haida Arctic Char 38

Topped with caramelized sugar-spice blend;
served with mango-pineapple chutney and pineapple dirty rice

Salmon Scallop Pinwheel 40

Honey-blackberry glaze; served with pancetta rice grit cakes

Petite Filet 45

6oz choice filet mignon grilled to medium with hunter sauce;
served with rosemary garlic mashed potatoes

New York Strip Au Poivre 45

Herb marinated, center cut, USDA Choice NY Strip, grilled to medium
with cognac infused green peppercorn ivory sauce;
accompanied by parmesan roasted potatoes

Grilled Flat Iron 37

Choice flat iron steak grilled to medium with espresso bourbon sauce;
served with roasted fingerling potatoes

Braised Short Ribs 38

Chocolate stout or apple ale braised beef short ribs topped with frizzled leeks;
served with horseradish mashed potatoes

Pork Flat Iron 36

Cold smoked and char grilled with apple cider gastrique;
served with wild rice pilaf and apple cherry compote

Pork Medallions 36

Honey lavender glazed; served with goat gouda au gratin potatoes



Epicurean Delights

PLATED DINNERS (CONTINUED)

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

All entrées are served with your choice of seasonal vegetable.

Chicken Verona 36

Parmesan crusted and topped with crispy prosciutto, aged parmesan, fresh arugula, and lemon pan jus; served with herbed pappardelle

Wild Mushroom Chicken 36

Wild mushroom and goat cheese mousseline stuffed chicken breast with lemon-thyme cream sauce; served with parmesan roasted potatoes

Moroccan Chicken 35

Mango chutney and cumin jus; served with herb-lime Moroccan couscous

Chicken Forestiere 34

Herb-mushroom demi; served with asiago polenta

Chicken Florentine 34

Sautéed spinach, leeks, and gruyere cream sauce; served with parmesan rosemary roasted potatoes

DUET & COMBINATION DINNERS

Surf & Turf Trio 52

Pan-seared brown butter monkfish, filet medallion with roasted mushrooms and bearnaise sauce, and herb roasted shrimp; served with roasted fingerling potatoes

Steak & Shrimp 50

Char grilled filet with red wine demi and herb roasted shrimp; served with horseradish mashed potatoes

Steak & Mahi 49

Char grilled filet with hunter sauce and ginger-glazed Mahi Mahi; served with herb roasted Yukon Gold potatoes

Steak & Arctic Char 47

Grilled, seared top sirloin with red wine demi and Haida Arctic char with mango pineapple chutney; served with wild rice pilaf with dried cranberries

Smokehouse Duet 40

Two of our smokehouse favorites — Saz's BBQ ribs and smoked BBQ chicken breast; served with smoked Wisconsin cheddar and chive mashed potatoes



Custom Station Receptions

Incorporate elements of style and décor into your menu with interactive, chef-prepared food stations. Browse our wide array of stations to create the perfect dining experience.

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 style 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

Pepper steak with shiitake mushroom and hoisin sauce
Cashew chicken
Vegetable lo mein in mini "Take-Out" boxes
Lemongrass jasmine rice
Fortune cookies

Bella Roma

Penne pasta arrabbiata with roasted vegetables and sautéed shrimp
Chicken cacciatore
Tri-color cheese tortellini with pesto alfredo
Tossed Casesar salad with shaved parmesan
Antipasto platter with assorted salame, cheese, olives, grilled vegetables, and breads

The Carvery

Carved herb roasted strip loin of beef
(add carved citrus-brined smoked turkey for \$5)
Horseradish mashed potato
Caramelized pearl onions
Wild mushroom ragout
Tarragon horseradish cream
Green peppercorn demi
Rosemary artisan and ciabatta rolls

Oktoberfest

Sauerbraten with traditional ginger snap gravy
Traditional German sausages to include bratwurst, knockwurst, and weisswurst tossed with a beer onion glaze
Homemade spätzle and blue kraut

Comfort Classics

Bacon-wrapped meatloaf with Saz's Vidalia Onion BBQ sauce
Southern fried boneless chicken breast
Buttermilk mashed potatoes with white pepper gravy
Country green beans with bacon and onion
Southern-style baked mac and cheese

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



Custom Station Receptions (continued)

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 assorted cheeses. Choose two of our unique blends of mashed potatoes to start; wasabi, roasted garlic, green onion pesto, Wisconsin cheddar, or original Yukon Gold

Mac and Cheese Martini Bar

Our classic homemade mac and cheese and southwest pepper jack mac and cheese teamed with an array of toppings to design your own creations: lobster, baby shrimp, chives, grilled steak, bacon, chopped asparagus, sun-dried tomatoes, roasted garlic, sautéed wild mushrooms, and sliced all-beef hot dogs

Bring on the Greens

Saz's greens mixologists will conjure up a custom creation with class. Featuring ingredients such as fresh 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 for your guests

Authentic Street Taco Station

Bienvenidos! Build your favorite taco at this chef-interactive station. Taco offerings 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 coleslaw
- Ranch beans with Andouille sausage
- Homestyle corn muffins with Wisconsin honey butter

Ultimate Seafood and Shellfish Station (add \$13 per guest)

Hot:

- Lobster and crab cakes with lime cilantro remoulade
- Black mussels steamed with white wine garlic herb butter
- Pan-seared yellowfin tuna with wasabi cream

Chilled:

- Jumbo shrimp cocktail with lemon
- Fresh oysters on the half shell
- Smoked salmon lollipop with herbed goat cream cheese
- Red snapper ceviche with avocado crema and key lime pearls
- Tabasco, sun-dried tomato remoulade, lime cilantro aioli, citrus, and cocktail sauce



Custom Station Receptions (continued)

Mini Desserts

An array of freshly baked petite desserts handcrafted in-house
(consult your event designer to view our dessert menu for a full list of options)

Fresh fruit and berry kabobs with raspberry yogurt dip

Regular and decaffeinated coffee with accoutrements, assorted flavored coffee syrups,
whipped cream, chocolate stir sticks, and cinnamon

Sicilian Delight Dessert Station

Assorted Italian cookies, zabaglione with fresh mixed berries, and Italian cannoli

Nespresso

Regular and decaffeinated coffee with accoutrements

Classic Milwaukee Sweets (add \$6 per guest)

Sprecher Orange and Root Beer floats

Build-your-own sundaes with classic Milwaukee custard (vanilla and chocolate);
pecans, cashews, caramel, hot fudge, maraschino cherries, and whipped cream

Assorted gelato

Ultimate Chocolate Fix (add \$6 per guest)

Chocolate raspberry torte

Chocolate truffles

Chocolate mousse

Chocolate éclairs

Chocolate cappuccino tartlets

Red velvet and chocolate ganache cupcakes

Warm sipping chocolate with assorted cordials

CUSTOM STATION RECEPTION PRICING

CLASSIC

Three stations
41 per guest

ELEGANT

Four stations
45 per guest

LUXE

Five stations
49 per guest

COUTURE

Six stations
53 per guest

A minimum of four stations is required to serve groups of 175-250. A minimum of five stations is required for groups of 250 or larger to facilitate optimum guest service.



Late Night & Dessert Packages

These packages are served for one hour of your choice and are applicable only as an enhancement to an existing dinner menu. Late night selections are presented with high quality disposable service ware.

HOT SLIDER STATION | 45 PER DOZEN

Choose 3 slider styles:

Fried Chicken and Waffles — Southern fried chicken breast on a jalapeño honey butter toasted Belgian waffle with maple-mustard aioli

BBQ Pulled Pork — Pulled pork topped with sautéed poblano, smoked cheddar, and bread and butter pickles served on a mini Bavarian pretzel

Key West Po'Boy — Fried shrimp served on a mini po'boy bun with lettuce, grape tomatoes, and key lime mayonnaise

Bison Slider — Pan-seared bison with balsamic bacon onion jam and smoked gouda on mini ciabatta bun

COLD SLIDER STATION | 39 PER DOZEN

Citrus-Brined Smoked Turkey — Cranberry aioli, lettuce, and tomato on a brioche slider

Smoked Ham — Wisconsin cheddar, spicy mustard, and micro greens on a mini Bavarian pretzel

Italian — Sliced Italian meats with banana pepper-Kalamata relish on a mini hoagie

NACHO BAR | 8 PER GUEST

Select one of the following nacho styles:

BBQ — BBQ pulled pork, cheese sauce, bacon bits, sliced black olives, diced tomatoes, pickled jalapeños, shredded cheddar and Chihuahua cheese, sour cream, and guacamole

Southwest — White chicken chili, pepper jack chili con queso, sliced scallions, diced tomatoes, chopped cilantro, sour cream, guacamole, and pickled jalapeños

Traditional — Taco-seasoned beef, diced tomatoes, pickled jalapeños, sliced black olives, cheese sauce, sliced scallions, sour cream, and guacamole

CHILI BAR | 7 PER GUEST

Smoked brisket chili, white chicken chili, and black bean and corn chili with shredded cheddar, pickled red onion, sour cream, oyster crackers, pickled jalapeño, black bean and corn salsa, chopped cilantro, and diced tomatoes

BBQ SUNDAE BAR | 9 PER GUEST

Saz's signature BBQ pulled pork, BBQ pulled chicken, chopped brisket, bacon bits, elbow macaroni, traditional cheese sauce, pepper jack cheese sauce, frizzled leeks, caramelized onions, sautéed mushrooms, poblano peppers, pickled jalapeños, cilantro, scallions, shredded cheddar, and pepper jack cheese

SAZ'S FESTIVAL-FAMOUS STATION* | 9 PER GUEST

Signature Sour Cream & Chive Fries with house dipping sauce

Saz's famous BBQ pulled pork sliders

Leinenkugel's beer battered Wisconsin white cheddar cheese curds with Saz's Spicy White BBQ

Saz's festival-favorite Mozzarella Marinara

*Festival-Famous Station only available at facilities conducive to cooking on site and/or May-October weddings



Late Night & Dessert Packages (continued)

These packages are served for one hour of your choice and are applicable only as an enhancement to an existing dinner menu. Late night selections are presented with high quality disposable service ware.

DONUT BAR | 7 PER GUEST

House-made plain and chocolate cake donuts, chocolate ganache, caramel sauce, maple icing, cinnamon sugar, jimmies, raspberry jam, orange marmalade, crystal sugar, crumbled bacon, sea salt, and powdered sugar

PRETZEL SUNDAE BAR | 8 PER GUEST

Freshly baked Bavarian pretzels, brown butter, pretzel salt, warm caramel, cinnamon sugar, chocolate fudge, whipped cream, jimmies, and vanilla ice cream

CLASSIC MILWAUKEE DESSERT STATION | 10.5 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
Assorted gelato

TIERED PETITE DESSERT BAR | 10.25 PER GUEST

An array of freshly baked petite desserts handcrafted in-house (consult your event designer to view our dessert menu for a full list of options)

Fresh fruit and berry kabobs with raspberry yogurt dip

Regular and decaffeinated coffee with accoutrements

Assorted flavored coffee syrups

Whipped cream, chocolate stir sticks, and cinnamon



WHAT YOU CAN EXPECT

Saz's Catering holds client satisfaction at the very top of our priority list. To us, each couple and each wedding is treated with the utmost attention and care, resulting in a simple, stress-free planning experience you can be confident in from your initial consultation through the very last moment on the dance floor. The following amenities and services are complimentary when you choose Saz's Catering:

- Professional and accommodating planning and service staff and culinary team
- Stock pattern china, silver flatware, coffee mug, and water goblet
- White, black, or ivory floor-length linens for buffet or stations (if applicable) and your choice of a solid-colored linen napkin (standard color selections based on availability)
- Complimentary cake cutting and serving (cake must be provided by a licensed bakery - per Wisconsin state law, no personal food items are permitted on the premises)
- Coffee service with dinner including regular and decaf coffee, plus hot tea and milk on request

LINEN PACKAGE

We offer a standard linen package priced at \$3 per guest to cover basic linen needs for your wedding. Our linen package includes:

- White, black or ivory floor-length linens for standard-sized (6' or 8') banquet tables (i.e. tables for gifts, place cards, DJ, cake, head table, etc.)
- White or ivory floor-length linens for standard-sized (60" or 72") banquet round tables and cake table (if applicable)

ENHANCED SERVICES AVAILABLE

Saz's Catering provides full-service planning for weddings and other events and has longstanding relationships with event services vendors of all types in Milwaukee and the surrounding areas. Our menu includes our stock pattern of china and flatware. Glassware, buffet/station linens, upgrades, and enhancements are available (at an additional charge). Special requests, customized linen packages, and rental coordination are absolutely welcome and encouraged – please consult your event manager for details and recommendations.

CEREMONY "ROOM FLIP" SERVICES

If you are holding a ceremony within the same space as your reception, requiring a "room flip" to ready the space for your reception, Saz's Catering will assess a \$2 per guest fee to reset the room for dinner for standard set up styles within a reasonable time frame. Complex set up (i.e. placing guest favors or centerpieces, extensive ancillary table set up, etc.) or condensed time frame requiring additional staff to facilitate will be quoted separately. Please consult your event manager for individualized assessment based on your particular event.

MENU PRICING

All menus herein are based on a minimum of 150 guests.

An additional fee will apply for smaller groups.

125-149 Add \$2 per guest

100-124 Add \$4 per guest

Due to fluctuating market conditions, pricing is subject to change and is valid for 120 days from the time of proposal. Menus are evaluated and adjusted once per calendar year. Should your pricing change, you will be notified in writing. With signed contract and deposit, Saz's Catering guarantees that your menu pricing will not increase more than 5% above listed pricing at the time you secure your event.

SECURING YOUR EVENT: CONTRACTS AND DEPOSITS

Saz's Catering requires that a signed contract accompany your initial event deposit in order to secure and confirm our services for your wedding. **Your event date is not considered secure until Saz's Catering is in receipt of both contract and deposit – dates will not be held and prospective clients are not guaranteed a first right of refusal.** For couples booking dates more than one calendar year in advance, the initial deposit amount is \$1,000. For bookings contracted between six months and one year in advance, the initial deposit amount is 50% of the anticipated amount for all requested services. Clients who have not yet determined a menu may estimate this amount based on a reasonable, realistic budget as discussed with their event manager. **Deposits are non-refundable.** Final guest count and menu may be modified up to 15 business days prior to your event.

PAYMENT SCHEDULE

When booking your event more than one year in advance, the payment schedule is as follows:

1. To secure your date, a deposit of \$1,000 or more (with signed contract) is required.
2. Six months prior to your event, payment of 50% of your remaining balance is due.
3. Your final balance is due to Saz's Catering 15 business days prior to your event.

When booking your event less than one year in advance, the payment schedule is as follows:

1. To secure your date, Saz's Catering requires a 50% deposit based on your anticipated total (with signed contract).
2. Your final balance is due to Saz's Catering 15 business days prior to your event.

SERVICE CHARGE AND SALES TAX

Food and beverage are subject to a 22% service charge and applicable sales tax. 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 manager can assist you in doing so.

FINAL DETAILS

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 manager or the Saz's 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.

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. Have something particular in mind? The culinary staff at Saz's Catering welcomes the opportunity to customize 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 as we develop your menu. We are here to serve you – our guest – and your request is our pleasure!

LOCAL FOCUS

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.

BAR SERVICE

A celebration is just not complete without some libations to enhance the festive ambiance. Saz's offers full bar service at certain locations. Please consult your event manager for detailed bar pricing, including specialty items, signature cocktails, and complete bar packages.

DISCOUNTS AND SPECIAL INCENTIVE RATES

Saz's Catering offers a 5% discount off of food and beverage pricing for Sunday weddings throughout the year. Saz's Catering offers a 5% discount off of food and beverage pricing on all weddings (any day of the week) during the months of January, February, and March. Only one discount is offered per event. No discounts are offered on holidays or holiday weekends; for example, no discount is offered during Memorial or Labor Day weekends.

HOLIDAYS AND SPECIAL RATES

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, and Fourth of July weekend. Service charges are billed at 1.5 times the standard rate.

LEFTOVER FOOD

Per Saz's 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 Saz's Catering. As such, Saz's staff does not provide to go containers.

CANCELLATION

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.

PHOTOGRAPHY

Saz's Catering often takes photographs of events, food and beverage displays, and table settings. By contracting our services, you give consent to Saz's Catering to copyright, use, and publish photographs for marketing and illustration purposes. Should your event incorporate sensitive or confidential displays, please notify your event manager of these areas and any specific off-limits photography. If you would prefer that we refrain from publishing photographs of your event or guests, please let us know in advance of your event date.



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