

# SAZ'S

— CATERING —

## *Corporate & Social Formal Banquet Menu*

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# CELEBRATE WITH SAZ'S

At Saz's Catering, we know organizing an event or a party can be stressful and time-consuming. From the brainstorming and invites to planning each detail and ensuring the gathering goes smoothly from start to finish, it's about more than just the event – with each corporate or social occasion, you have the opportunity to make an impression and accomplish your goal or satisfy your intention.

It is because of this that Saz's Catering approaches each event as if it were our own. Whether planning a meeting, working lunch, graduation, product showcase, open house, employee recognition gathering, anniversary retirement party, or something else entirely, your event is unique and unlike any other. We understand this completely, and we are dedicated to ensuring your event reflects your vision for the day.

As a full-service caterer, we don't stop at the perfect menu for your group – 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 experience. 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 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 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 all 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 through 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; your occasion.

**WE'RE JUST HERE TO MAKE IT ALL EASIER.**

CHEERS!



# *Start the Day Right with Breakfast*

Included with each breakfast package: premium regular and decaf coffee with accoutrements, assorted fruit juices and hot tea on request. All pricing is per guest.

## **Basic Continental**

Assorted fresh bakery danishes, donuts, sweet rolls, muffins  
10

## **Continental Supreme**

Assorted bakery-fresh danishes, sweet rolls, muffins, bagels with cream cheese and peanut butter, croissants, jam, jelly and butter, fresh whole and cut fruits, assorted fruit yogurts, cereal and milk  
11.5

## **Back to Nature**

Granola, berry and vanilla yogurt, almonds, raisins, honey, fresh berries, fresh whole and cut fruits, bakery-fresh bagels with cream cheese and peanut butter, jam, jelly and butter  
12.5

## **Bagels and Lox**

Fresh bakery bagels, cream cheese, smoked nova lox, capers, onion, tomato, lemon and fresh whole and cut fruits  
13

## **Basic Traditional**

Fresh seasonal cut fruits, traditional scrambled eggs, Denver-style scrambled eggs with ham, bell pepper and onion, sausage links, hickory-smoked bacon, potatoes Lyonnaise, mini croissants and bakery breads, butter and jelly  
15

## **Top of The Morning**

Fresh seasonal cut fruits, traditional scrambled eggs, sausage links, hickory-smoked bacon, potatoes lyonnaise, mini croissants and bakery breads, butter, jelly and your choice of Belgian waffles or fluffy pancakes with blueberries, strawberries, and maple syrup  
16

## **South of the Border**

Southwestern scrambled eggs with chorizo, traditional scrambled eggs, sausage links, fried potatoes with peppers and onions, shredded cheese, salsa picante, sour cream, fresh chopped cilantro, flour tortillas and assorted fresh and cut seasonal fruits  
17

## **“Bauernfrühstück” (German Farmers Breakfast)**

Scrambled eggs served with kassler rippchen (smoked pork chop), roasted potatoes, biscuits and creamy German bratwurst gravy, assorted muffins and croissants with butters  
19.5

**Add a Chef-Made-to-Order Omelet and Egg Bar to any breakfast menu for \$7 per guest ++**

**Add Chef-Carved Roasted Tenderloin to any hot breakfast menu for \$7 per guest ++**



# *European Brunch Stations*

Four unique stations for your guests to enjoy while mingling about the room.  
All pricing is per guest (75 guest minimum for brunch stations).

## **Station One**

Seasonal tiered fruits with raspberry yogurt dipping sauce  
Assorted domestic cheese and sausage display with crackers and flatbread  
Fresh vegetable variety with dipping sauce  
Chef's choice of cold salads and spreads  
Assorted bakery rolls, croissants and bagels with cream cheese, butter, peanut butter, jam and jelly

## **Station Two**

Chef-carved smoked Virginia ham  
Chicken breast forestiere with wild mushrooms  
Baked haddock with lemon pepper butter  
Chef's choice of starches and vegetables

## **Station Three**

Traditional scrambled eggs  
Omelets made-to-order with seasonal ingredients  
Chef-Interactive eggs-your-way  
Potatoes Lyonnaise  
Sausage links  
Hickory-smoked bacon  
House-smoked corned beef hash  
English muffins, bakery-fresh breads, butter and jelly

## **Station Four**

Tiered petite desserts  
Bars and brownies  
Premium regular and decaf coffee, assorted fruit juices

28.5 per guest

**Add a Build-Your-Own Benedict station for \$5 per guest ++**



# *A La Carte Breaks and Snacks*

Whether for a midday snack or full-day replenishment, breaks and snacks keep the momentum (and productivity) of your event in high gear. Pricing is per guest, unless otherwise indicated. Consult your event manager for custom or themed breaks to coordinate with your event.

- Mixed nuts (seasoned or traditional salted) 2.5
- Assorted domestic cheese and sausage with crackers and flatbread 4.5
- Fresh vegetables with dip 3.75
- Fresh assorted seasonal cut fruit 4.5
- Whole seasonal fruits 20/dozen
- Trail mix 2.5/each  
(1.25oz. packages - consult your event manager for available flavors)
- Gardetto's Snack Mix, Chex Mix and mini pretzels 2.5
- Corn tortilla chips with homemade salsa 2.25  
(add fresh guacamole for \$1 per guest)
- Homemade lattice chips with french onion dip 2.5
- Fresh bakery danishes and donuts 18/dozen
- Assorted bagels with cream cheese 22/dozen
- Assorted muffins 22/dozen
- Assorted cookies 20/dozen
- Assorted bars and brownies 24/dozen
- Premium regular and decaf coffee with accoutrements 35/gallon (3 gallon minimum)
- Assorted fruit juices (grapefruit, apple, orange, cranberry) 2.5/10oz. bottle
- Naked juices (Strawberry Banana, Mighty Mango, Power C, Blue Machine, Green Machine) 5.5/15.2oz. bottle
- V-8/ V-8 Fusion juices (assorted flavors) 4/12oz. container



# Lunch is Served

Hot and cold buffet lunches offer versatility and convenient accessibility for your event. Start your meal with soup for an enhanced comfort-food feast or pair soup selections with entrées and side salads for a custom menu tailored to your needs. Buffet and soup pricing is per guest – custom menu pricing is available on request.

## SIGNATURE SOUPS

Herbed Tomato Bisque  
Creamy Chicken Rice with Tarragon  
Beef Barley with Wild Mushrooms  
Seafood Bisque  
New England Clam Chowder  
Homemade Traditional or Vegetarian Black Bean Chili  
Creamy Wild Mushroom with Rosemary  
Cream of Broccoli with Wisconsin Cheddar  
Tuscan Minestrone with Italian White Beans  
Creamy Lemon Asparagus  
Creamy Potato Leek with Crispy Bacon  
Chilled Guadalajara Gazpacho

3

(available as existing menu enhancement only – custom menu pricing available on request)

## HOT SANDWICH BUFFETS

### Design-Your-Own Hot Sandwich Buffet

Select one, two or three entrées from the list below. Served with fresh bakery rolls, potato chips, deli pickles, standard applicable condiments and your choice of two side salads from our selections on page seven.

Saz's Signature All-Natural, Antibiotic-Free and Hormone-Free Pulled BBQ Pork  
Saz's All-Natural, Antibiotic-Free and Hormone-Free Pulled BBQ Chicken  
Grilled 1/3 Pound Hamburgers  
Marinated Grilled Chicken Breasts (Jamaican Jerk, Original, BBQ, Sesame Teriyaki Or Cajun)  
Grilled Wisconsin Bratwurst with Sauerkraut  
Grilled Chicken Sausages  
Grilled Boneless Pork Chop Sandwiches with Peppers and Onions  
Saz's Signature Andouille Smoked Sausage with Saz's Vidalia Onion BBQ Sauce  
Hawaiian Teriyaki Pulled Pork with Jalapeño Pineapple Slaw

One Entrée 15

Two Entrées 18

Three Entrées 21

### New York, New York

This one would make Sinatra proud! Chef-carved corned beef brisket, sliced turkey pastrami, sautéed onion, warm sauerkraut, dilled redskin potato salad, fresh seasonal fruit salad, homemade creamy cole slaw served with assorted bagels and breads, homemade lattice cut chips, spicy brown and stone-ground mustard and kosher deli pickles

18.5

### Little Italy

Mild Italian sausage with peppers, onions and marinara, meatballs braised in zesty tomato sauce, penne pasta with mushrooms, mozzarella, tomatoes and basil served with cucumber tomato salad, fresh green garden salad with classic Italian dressing and bakery-fresh sub rolls

18



# Lunch is Served

Hot and cold buffet lunches offer versatility and convenient accessibility for your event. Start your meal with soup for an enhanced comfort-food feast or pair soup selections with entrées and side salads for a custom menu tailored to your needs.

Buffet and soup pricing is per guest – custom menu pricing is available on request.

## COLD SANDWICH BUFFETS

### Traditional Cold Buffet

Served build-your-own sandwich style with assorted cheeses, lettuce, tomato, raw onion, fresh Kaiser rolls and buttery croissants, potato chips, sun-dried tomato pasta salad with feta and basil, potato salad, seasonal cut fruit salad, standard applicable condiments and deli pickles. Choose three selections from the following:

- Badger sliced ham
- Oven-roasted turkey
- Homemade chicken salad
- Chopped egg salad
- Ham salad
- Tuna salad
- Seafood salad
- Shaved roast pork loin
- Roast beef
- Genoa salami
- Turkey pastrami (add \$1 per guest)
- Roast beef tenderloin (add \$3 per guest)

15

### Italian Cold Buffet

Deli cuts of ham, Genoa salami, mortadella, capicola, roast beef, provolone and mozzarella cheese served with lettuce, tomato, raw onion, pepperoncini, deli pickles and fresh Italian bread. Served with sun-dried tomato pasta salad with feta and basil, fresh antipasto of grilled vegetables, imported olives and roasted peppers, potato chips, fresh seasonal cut fruit salad and Italian peasant salad (iceberg, red grape tomato, shaved parmesan, homemade croutons, classic Italian vinaigrette).

16

### Executive Deli Buffet

Grilled, sliced pepper-crusted beef tenderloin, sliced tequila-marinated roast pork loin, sliced chicken breast (traditional grilled or blackened), assorted cheeses including brie, crumbled bleu, sharp cheddar and fontina with tomato, lettuce, raw onion, bakery-fresh rolls and breads, deli pickles, horseradish cream, mayonnaise and whole grain mustard. Complemented by roasted vegetable display, sun-dried tomato pasta salad with feta and basil, dilled redskin potato salad and classic Caesar salad with shaved parmesan and homemade garlic croutons.

23



# Lunch is Served

Hot and cold buffet lunches offer versatility and convenient accessibility for your event. Start your meal with soup for an enhanced comfort-food feast or pair soup selections with entrées and side salads for a custom menu tailored to your needs.

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## SPECIALTY LUNCHEON BUFFETS

### Texas BBQ Buffet

House-smoked pulled Duroc pork with Saz's Original BBQ Sauce on the side, grilled chicken breast sandwiches (Jamaican Jerk, Original, BBQ, Sesame Teriyaki or Cajun), smoked BBQ beef brisket with Saz's Vidalia Onion BBQ Sauce, homemade creamy cole slaw, Saz's signature ranch beans with andouille sausage, loaded baked potato salad with bacon, cheddar and chives with bakery-fresh rolls and homemade corn muffins.

21

### Create-Your-Own Fiesta!

Festive buffet featuring traditional Mexican entrées, Spanish rice, refried beans, homemade corn tortilla chips, pico de gallo, sour cream, shredded cheese, and shredded lettuce. Choose from the following entrées:

Ground beef tacos

Ground beef chimichangas

Shrimp fajitas

Steak or chicken fajitas (add \$1 per guest)

Cheese and onion, chicken or seafood enchiladas (add \$1 per guest)

Steak barbacoa - steak tacos with smoked bacon and cilantro (add \$1 per guest)

Two Entrées 17.5

Three Entrées 19.5

Add Homemade Guacamole (available in season) for 1.5 per guest

### Taste of Old Milwaukee – German-Style

Chicken schnitzel with lemon butter sauce, Usinger's stuttgarter knackwurst with sauerkraut, roasted pork loin with stout gravy, homemade spaetzle, steamed blend of vegetables, fresh garden salad with assorted dressings, waldorf salad, salted rye and bakery-fresh dinner rolls with Wisconsin butter.

21

### The Diner Delight

Alice and Mel would have loved it! Hot roast beef and gravy, hot roast turkey with gravy, sliced white and wheat bread, traditional mashed potatoes, steamed vegetables, homemade creamy cole slaw and fresh garden salad with assorted dressings.

16.5

### Hot Italian Buffet

Gemelli pasta alfredo, chicken saltimbocca with prosciutto and smooth smoked gouda cream, Sicilian tenderloin spiedini wraps with roma tomato marinara, roasted vegetables, rosemary and garlic roasted baby red potatoes, fresh Italian peasant salad with balsamic vinaigrette, assorted relishes with dip, Sciortino's Italian dinner rolls and bakery-fresh bread with butter.

24

### Mardi Gras' Fat Tuesday Feast from the Bayou

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

24

### Northwoods Wisconsin Traditional Fish Fry

Beer-battered fried cod, baked cod with lemon butter, crinkle-cut french fries, potato pancakes with applesauce and maple syrup, homemade creamy cole slaw, seasonal fresh fruit salad, dilled redskin potato salad and salted rye rolls with Wisconsin butter.

23

Looking for something specific? We welcome the opportunity to customize a menu to your unique wishes or theme.

For dessert or children's menus, please inquire with your event manager.



# Create-Your-Own Luncheon Buffet

Select your entrées from the list below. Served with bakery-fresh rolls and Wisconsin butter, your choice of one side salad, one starch and one vegetable from our selections listed below.

## ENTRÉE SELECTIONS

Saz's signature BBQ baby back ribs (1/4 racks)

Sliced roast New York strip loin with cracked black pepper wild mushroom gravy

Roast pork loin with natural herb gravy

Chicken breast marsala with wild mushroom medley

Southern fried chicken breast

Chicken cordon bleu with mornay sauce (add \$1 per guest)

Chicken saltimbocca with prosciutto and smoked gouda (add \$1 per guest)

Chicken parmesan with homemade marinara

Chicken breast provençal

Mama Sazama's baked lasagna (traditional with Italian sausage and marinara or veggie and cheese with white sauce)

Grilled chicken penne pasta alfredo with wild mushrooms

Merlot-braised tenderloin tips over white rice or egg pasta

Eggplant parmesan with choice of vodka cream, puttanesca or homemade marinara sauce

Roast turkey with bread stuffing and gravy

Saz's Vidalia Onion BBQ meatloaf

Wood-smoked beef brisket with Saz's Vidalia Onion BBQ sauce

Baked Atlantic cod (Lemon Butter, Chipotle Butter, Cajun or Almondine)

Tortilla crusted tilapia (Lemon Butter, Chipotle Butter, Cajun or Almondine)

Grilled Atlantic salmon (Maple-Walnut Butter, Lime-Cilantro Butter, Lemon Dill Sauce or Blackened)

## SIDE SALAD SELECTIONS

Fresh mixed greens salad with assorted dressings

Tossed Caesar salad with shaved parmesan and homemade garlic croutons

Loaded baked potato salad with smoked bacon, cheddar and chives

Dilled redskin potato salad

Pasta salad with fresh vegetables (creamy or Italian vinaigrette)

Rotini pomodoro

Sun-dried tomato pasta salad with crumbled feta and fresh basil

Homemade creamy cole slaw

Power blend slaw with beets, broccoli, cauliflower, kale, carrot and radicchio blended with creamy or sweet and sour dressing

Fresh seasonal cut fruit salad



# *Create-Your-Own Luncheon Buffet*

After you have selected your entrées and side salad, choose one starch and one vegetable from our selections listed below.

## **STARCH SELECTIONS**

- Parsley-buttered baby red potatoes
- Calico wild rice medley with Wisconsin cranberries
- Roasted sweet potatoes (chipotle or bourbon-glazed)
- Baked potato with sour cream
- Garlic-butter pasta
- Rice pilaf
- Garlic-roasted potatoes
- Yukon Gold roasted garlic mashed potatoes

## **VEGETABLE SELECTIONS**

- Green beans almondine
- Fresh steamed blend of vegetables with butter
- Fresh roasted vegetable blend with basil-infused olive oil
- Lemon-pepper zucchini and yellow squash
- Broccoli or cauliflower au gratin
- Baby carrots with dill butter

Two Entrées 18

Three Entrées 20

Substitute an entrée above with one Chef-Carved Entrée for an additional 3 per guest  
(consult your event manager for chef-carved selections)

Vegetarian selections available for substitution  
(consult your event manager for available options)



# Plated Luncheons

Plated salad selections include bakery-fresh rolls and butter, as well as premium regular and decaf coffee (hot tea on request).  
Hand-served sandwich entrées include homemade lattice cut chips, deli pickle and premium regular and decaf coffee with accoutrements (hot tea on request).

## PLATED SALAD ENTRÉES

### Spinach Salad

Fresh spinach, mandarin oranges, dried cranberries, honey-roasted pecans, and chevre with a sun-dried tomato vinaigrette  
16

### Southwest Caesar Salad

Chili garlic grilled chicken breast (substitute grilled shrimp for additional 2 per guest), romaine lettuce, roasted yellow peppers, fresh tomatillos and black beans with a chipotle Caesar dressing  
17

### Cobb Salad

Mixed greens, applewood smoked bacon, crumbled bleu cheese, sliced avocado, crumbled egg, diced tomato, pulled lemon pepper chicken and frizzled leeks with Saz's signature house dressing  
18

**Add a signature soup for an additional 3 per guest (see page four for soup selections)**

## PLATED SANDWICH ENTRÉES

### Cuban Sandwich

Slow-roasted shaved pork loin and adobo smoked ham highlight this classic sandwich, finished with swiss cheese, dijon mustard and sliced pickle on toasted sourdough  
18

### California BLT

Toasted sourdough with crispy smoked bacon, hot house tomatoes, Growing Power greens, cilantro mayonnaise and sliced California avocado  
17

### Shaved Turkey Stack

Smoked turkey breast with provolone cheese, Growing Power greens, pesto mayonnaise and hot house tomatoes on toasted sourdough or croissant  
16

### Italian Foccacia Sandwich

Prosciutto, Genoa salami, ham, Growing Power greens, shaved onion, roasted pepper and tomato on Italian-herbed foccacia  
18

### Garden Wrap

Growing Power greens, herbed Boursin cheese, sprouts, tomato, roasted pepper and sweet onion on spinach tortilla  
17



# Plated Luncheons

Entrée selections include choice of pre-set or table-served green salad, bakery-fresh rolls and butter, as well as premium regular and decaf coffee (hot tea on request).

## PLATED LUNCHEON ENTRÉES

### Chicken Forestiere

Pan-seared chicken breast with sautéed wild mushroom medley and rich demi-glace, calico wild rice blend and fresh steamed green beans with butter

22

### Chicken Cordon Bleu

Breast of chicken stuffed with Virginia ham and Swiss cheese finished with creamy mornay sauce, served with tri-color roasted potatoes and fresh steamed green beans with butter

23

### Bayou Chicken

Andouille sausage and cheddar-jack stuffed chicken breast topped with a Cajun cream sauce, served with herbed sweet potatoes and sautéed zucchini

22

### Mandarin Tilapia

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

22

### Blackened Salmon

Lightly blackened salmon with crawfish tomato caper sauté, accompanied by green onion pesto mashed potatoes and fresh steamed green beans with butter

24

### East Coast Ravioli

Three-cheese jumbo ravioli with a rich sherry buttercream sauce, paired with wild mushrooms and sautéed lobster

23

### Chilled Tenderloin

Sliced center-cut roasted beef tenderloin with Mediterranean orzo salad, chilled summer grilled vegetables and spring greens

26

### Braised Short Rib

Slow-braised, fork-tender Black Angus beef short rib with Redd's Apple Ale demi-glace, served with sun-dried tomato mashed potatoes and brown butter baby carrots

24

### Orchard Pork

Bacon-wrapped pork medallions with apple-pear demi, served with Wisconsin cheddar mashed potatoes and patty pan squash

22



# Flors d'Oeuvres

Offered as an enhancement package or a la carte, hors d'oeuvres ease your guests into the festivities. Packages apply for one hour of service and are priced per guest, while a 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, so 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, please consult your event designer for custom pricing.

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## PACKAGE ONE

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### 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, onion, 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

6.5

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## PACKAGE TWO

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### 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 (Original, Cajun, Cracked Pepper or Chipotle Lime) artistically presented with Chef's delicate garnishes, lemon, crisp flatbreads and crackers

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# Flors d'Oeuvres

Offered as an enhancement package or a la carte, hors d'oeuvres ease your guests into the festivities. Packages apply for one hour of service and are priced per guest, while a 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, so 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, please consult your event designer for custom pricing.

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## PACKAGE THREE

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### **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 wedges

### **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 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

### **Honey-Smoked Salmon**

Honey-smoked salmon (Original, Cajun, Cracked Pepper or Chipotle Lime) artistically presented with Chef's delicate garnishes, lemon, crisp flatbreads and crackers

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## PACKAGE FOUR

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### **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"

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# Warm À La Carte Hors d'Oeuvres

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

## **Artichoke Dip 3**

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)

## **Oktoberfest Stuffed Potato Skins 1.5**

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

## **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 À La Carte Hors d'Oeuvre 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/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/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/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/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/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/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, onion 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 À La Carte Hors d'Oeuvre Selections*

## **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 or Chipotle Lime)

## **Chilled Jumbo Shrimp 2.25**

Served with tangy cocktail sauce and fresh lemon wedges

## **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

Duck confit BLT with micro basil, shaved tomato and orange marmalade mayo

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



# Dinner Buffets

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## PACKAGE OPTION ONE - COMFORTABLE CUISINE

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An economical selection suited for satisfaction, this option includes your choice of one table-served salad, two buffet salads, one starch selection and one vegetable.

Please visit our accompaniments section on pages 19-20 for salad and side dish selections.

### SELECT FROM THE FOLLOWING ENTRÉES

Sliced roast center cut pork loin with natural herb gravy

Roast turkey carved from a whole bird and finished with natural pan gravy

Tenderloin tips merlot-braised with mushrooms over white rice pilaf

Baked Atlantic cod with garlic and cracked black pepper with citrus zest

Baked herbed spring chicken with natural chicken gravy (1/8 cuts)

Pan-sautéed lemon tarragon chicken breast with béchamel sauce

Chicken breast provençal

Southern fried chicken breast (provided facility is conducive to frying on site)

Two Entrées 28 • Three Entrées 30

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## PACKAGE OPTION TWO - SIMPLE ELEGANCE

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Create perfect memories with this blend of sit down elegance and buffet variety. This option comes with your choice of one table-served salad, two buffet salads, choice of two starches and one vegetable.

Please visit our accompaniments section on pages 19-20 for salad and side dish selections.

### SELECT ONE CHEF-CARVED ENTRÉE

**Sirloin of Beef**

Pepper and herb encrusted, slow roasted to medium

**Slow Roasted Turkey Breast**

Herb and citrus rubbed with herb citrus pan jus

**Center Cut Pork Loin**

Studded with rosemary and garlic and finished with wild mushroom sauce

### 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 Picasso**

Light egg batter with fresh tarragon and lemon caper cream

**Chicken Parmesan**

Sicilian breading, marinara and Italian cheeses

**Chicken Florentine**

Sautéed fresh spinach, leeks and smooth gruyère cream

**Oven Roasted Atlantic Salmon**

Lemon herb butter or blackened

**Baked Atlantic Cod**

Pecan-encrusted or black pepper with citrus zest

**Grilled Mahi Mahi**

With papaya pineapple salsa

**Saz's Award-Winning BBQ Baby Back Ribs**

Our famous baby backs in ¼ rack portions – 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 AVAILABLE - PLEASE INQUIRE

Two Entrées 29 • Three Entrées 31

# Dinner Buffets

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## PACKAGE OPTION THREE - GRAND GOURMET

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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 on pages 19-20 for salad and side dish selections.

### SELECT ONE CHEF-CARVED ENTRÉE FROM THE FOLLOWING

#### New York Strip Loin

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

#### Roast Tenderloin of Beef

Perfectly seasoned and served with au jus and tarragon horseradish cream

#### Prime Rack of Pork

Served with wild mushroom sauce

#### Pork Tenderloin

Peppercorn and herb encrusted with cognac cream sauce

### 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

Macadamia panko-crust and pan sautéed in coconut oil with papaya pineapple relish

#### State Street Chicken

Wrapped in smoked bacon with a rich herb, leek and cream cheese sauce

#### Blackened Salmon

Tomato, caper and crawfish sauté

#### Striped Bass

Miso glazed pan-seared striped bass

#### Schnitzel

Authentic German-style with lemon caper butter- choose between veal, chicken and pork

#### Pork Osso Bucco

Braised to perfection pork shank in natural jus Milanese-style

#### Bacon-Wrapped Pork Medallions

Apple pear demi

#### Boneless Beef Short Ribs

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

### VEGETARIAN OPTIONS ARE AVAILABLE - PLEASE INQUIRE

Two Entrées 34 • Three Entrées 37



# Family-Style Dining

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

## PLATED FIRST COURSE

Choose one item from our table-served salad selections listed on page 19.  
Salad will be pre-set or table-served with artisan roll and bakery basket with Wisconsin butter.

## ENTRÉE CHOICES

### Braised Short Ribs

Fork-tender short ribs with Redd's Apple Ale demi and crispy frizzled leeks

### Beef Tenderloin Tips

Whole button mushrooms and merlot demi over egg pasta

### Sliced New York Strip

Green peppercorn sauce

### Wienerschnitzel

Authentic German-style with lemon caper butter

### Grilled Pork Mignons

Tender and flavorful with roasted garlic demi

### Grilled Boneless Chops

Hearty cuts with apple pear demi

### Saz's Award-Winning BBQ Baby Back Ribs

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

### 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

### 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

### Tortilla Crusted Tilapia

Pan-seared, encrusted with locally sourced corn tortilla crunch

One Entrée 29 • Two Entrées 32 • Three Entrées 34

## NORTHWOODS WISCONSIN FISH FRY FAMILY-STYLE DINNER 29 PER GUEST

Tossed garden salad with creamy parmesan dressing table-served to start dinner. Beer battered Atlantic cod, crinkle-cut french fries, potato pancakes with applesauce, creamy cole slaw and salted rye rolls with Wisconsin butter. No side selection substitutions are available with this menu selection. (Only available if facility is conducive to frying on site – client may incur additional prep tent charge to facilitate on-site production)

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

**Add Breaded Lake Perch for an additional 5 per guest**



# Buffet & Family-Style Accompaniments

## TABLE-SERVED SALAD SELECTIONS

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

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

Local basil, roma 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, red grape tomato, rainbow sprouts, pecorino cheese and Green Goddess dressing



# *Buffet & Family-Style Accompaniments*

## **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, basil and kalamata olives
- 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

## **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



## 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. Should you prefer more than one entrée, a fee of 1.5 per guest will be assessed to satisfy additional staffing requirements.

### **Striped Bass 35**

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

### **Blackened Salmon 30**

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

### **Pan Roasted Salmon 30**

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

### **Sesame Crusted Ahi Tuna 31**

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

### **Mediterranean Halibut 33**

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 30**

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 34**

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 40**

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

### **Oven Roasted Prime Rib 35**

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 34**

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

### **Grilled Pork Chop 32**

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 29**

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 craisins

### **Saz's Award-Winning Baby Back Ribs 30**

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



## 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. Should you prefer more than one entrée, a fee of 1.5 per guest will be assessed to satisfy additional staffing requirements.

### Chicken Verona 30

Parmesan-crust 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 30

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 30

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

### Hawaiian Chicken 30

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

### Chicken Forestiere 29

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 29

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

## DUET AND COMBINATION DINNERS

### Surf & Turf Trio 44

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 40

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 43

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 mashed potatoes

### Steak & Chicken 37

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 41

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 34

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





# 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!

Stations pricing is based on number of total stations selected, pricing is per guest.

Three Stations 37 • Four Stations 40 • Five Stations 43 • Six Stations 46

Minimum of four stations are required to serve groups of 175-250.

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

## 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 anchovies and 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 veal, chicken or pork

Beef rouladen

Smoked pork shank mit kraut

Homemade spaetzle

Braised red cabbage

## Comfort Classics 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



# Custom Station Receptions

## 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.

## Authentic Street Taco Station

¡Bienvenidos! Build your favorite taco at this chef-interactive station. Selections 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

## Ultimate Seafood and 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



# Custom Station Receptions

## 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 with classic Milwaukee custard (vanilla and chocolate), pecans, cashews, hot fudge, caramel, maraschino cherries and whipped cream  
Old fashioned malts (vanilla or chocolate)  
Assorted gelato selections

## 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



# Notes

## WHAT YOU CAN EXPECT

Saz's Catering holds client satisfaction at the very top of our priority list. With us, every event is treated with the utmost attention and care, resulting in a simple, stress-free planning experience you can be confident in from your initial inquiry through the closing remarks or the very last moment on the dance floor. The following amenities and services are complimentary when you choose Saz's Catering for your formal corporate or social event 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)

## LINEN PACKAGE

We offer a standard linen package priced at \$2.50 per guest to cover basic linen needs for your event.

Our linen package includes:

- White, black or ivory floor-length linens for up to six standard-sized (6' or 8') banquet tables (i.e. tables for registration, DJ, product showcase, cake, etc.)
- White or ivory floor-length linens for standard-sized (60") banquet round tables (if applicable)

## ENHANCED SERVICES AVAILABLE

Saz's Catering provides full-service event planning and has longstanding relationships with event services vendors of all types in Milwaukee and the surrounding areas. This menu pricing 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.

## “ROOM FLIP” SERVICES

If you are holding a presentation or program within the same space as your guest dining, requiring a “room flip” to ready the space for meal service, Saz's Catering will assess a \$2 per guest fee to reset the room 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.

## TASTINGS

We understand that selecting the perfect menu can be critical to your and your guests' experience, and we want to help ensure you are completely confident in your menu prior to your event. What better way to feel completely comfortable with your selections than to taste them firsthand?! Saz's Catering offers menu tastings for up to six guests at our Walker's Point facility by appointment Monday through Thursday between 9am and 5:30pm. Advanced scheduling is required and is subject to the availability of Chef and your event manager. We will make all efforts to work with your schedule to accommodate your availability, but please keep in mind that we want you to have the best experience possible, just as we want our scheduled events to have the best culinary talent available at all times. As such, we strongly recommend scheduling a tasting a minimum of two weeks in advance of your desired date. If you have already contracted with Saz's Catering, your tasting is complimentary.

If you have not yet secured your date, you will be assessed a charge of \$25 per guest for your tasting. Should you contract with us, we will apply this payment to your deposit or event balance. Tastings are designed to assist in deciding final selections for your event menu, and are best held after meeting with your event manager to understand the overall vision for your event and, specifically, for your final menu.

## MENU PRICING

All menus herein are based on a minimum of 125 guests. An additional fee will apply for smaller groups.

100-124 Add \$1 per guest

75-99 Add \$2 per guest

50-74 Add \$3 per guest

25-49 Add \$4 per guest

This menu is not available for groups less than 25 guests. 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 at the beginning of each 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.

## MULTIPLE ENTRÉE SIT DOWN DINNERS

Plated 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 place card) is required to ensure smooth and accurate guest service. A multiple entrée fee of \$1.50 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.

## **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 event. Your event date is not considered secure until Saz's Catering is in receipt of both signed contract and deposit – dates will not be held and prospective clients are not guaranteed a first right of refusal. For event dates booking more than one calendar year in advance, the initial deposit amount is \$1,000. For bookings contracted between three 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 10 business days prior to your event.

## **PAYMENT SCHEDULE**

Second Deposit - 50% of remaining balance, due along with general menu selections three months prior to your event date  
Final Deposit - 100% of remaining balance, due along with final guest count and menu selections 10 business days prior to your event date. Please note that all events require payment in advance of services, unless previous arrangements have been made. Anticipated post event charges will require a verified credit card to be held on deposit. Ancillary charges will be processed via the card on file within 30 days following your event, unless another form of payment is presented prior to your event conclusion.

## **SERVICE CHARGE AND SALES TAX**

Food and beverage is subject to a 22% service charge and applicable sales tax based on event location. 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 10 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. Had something particular in mind? The culinary staff at Saz's Catering welcomes the opportunity to custom-design a menu based on your vision, your theme, your favorites, or just something you think would be a perfect fit for the group and event objective. 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!

## **BAR SERVICE**

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.

## **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, 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 acceptance 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 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.