



- *Wedding Menu* -

**929 NORTH WATER STREET
MILWAUKEE, WI 53202
414.276.2030
INFO@SAZAMAS.COM
WWW.SAZAMAS.COM**

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

You are about to embark on a wonderful journey. We are excited for you and are honored to be part of your magnificent day! Create the wedding of a lifetime, right here at the Marcus Center for the Performing Arts. World class performances are a daily occurrence at the Marcus Center, and that's exactly what we have in store for your wedding celebration.

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

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

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

Welcome to *"The Finest"*



The Complete Marcus Center Experience

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.

THE FIRST KISS PACKAGE

Cocktail Hour

One hour of open bar with standard call liquor selection, house white and red wines, Miller Lite and Miller High Life, and assorted soft drinks
Package #1 hors d'oeuvres service

Dinner Service

Select a sit down, family-style, or buffet dinner listed on our menu up to \$39

Bar Service

Hosted Miller Lite and Miller High Life, house white and red wines, and assorted soft drinks for a maximum of six hours of service (including cocktail hour)
Additional service time and brand upgrades are also available

- 67 per guest -

THE PROPOSAL PACKAGE - *Our Most Popular!*

Cocktail Hour

Butler-passed house champagne or house wine
One hour of open bar with standard call liquor selection, house white and red wines, Miller Lite and Miller High Life, two specialty beers, and assorted soft drinks
Package #2 hors d'oeuvres service

Dinner Service

Select a sit down, family-style or buffet dinner listed on our menu up to \$45

Bar Service

Hosted Miller Lite and Miller High Life, two specialty beers, house white and red wines, and assorted soft drinks for a maximum of six hours of service (including cocktail hour)
Additional service time and brand upgrades are available

- 77 per guest -

THE I DO PACKAGE - *Our Best Value!*

Cocktail Hour

Butler-passed select champagne or select wine
One hour of open bar with standard call liquor selection, select white and red wines, Miller Lite and Miller High Life, two specialty beers, and assorted soft drinks
Package #3 hors d'oeuvres service

Dinner Service

Select white and red wine served at the table during dinner
Select a sit down, family-style, or buffet dinner listed on our menu up to \$50

Bar Service

Hosted bar with standard call liquor selection, select white and red wines, Miller Lite and Miller High Life, two specialty beers, and assorted soft drinks for a maximum of six hours of service (including cocktail hour) Additional service time and brand upgrades are also available

Post-Dinner Hors d'Oeuvres

Our Late Night Special hors d'oeuvre package served for one hour of your choosing up to \$10 per guest

Linen Enhancement

Basic chair covers or upgraded linens

- 110 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

Meat N Potato Lollipops

Beer glazed Kielbasa and fingerling potatoes

Mac N Cheese Stuffed Mushroom Caps

Creamy mac, cheddar, butterkase, farmers cheese, and smoked paprika

Sweet Brie Bites

Shortbread, smooth brie mousse, strawberry-mango chutney, and mint chiffonade

9.25 per guest | all butler style hand-passed

TWO

Cheese and Charcuterie Display

Imported and domestic cheeses, assorted sausages and charcuterie, crisp flatbreads, and assorted crackers

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, taboulleh, 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

9.75 per guest | all table-displayed



Flors d'Oeuwe Packages

THREE

Cheese and Charcuterie Display

Imported and domestic cheeses, assorted sausages and charcuterie, crisp flatbreads, and assorted crackers

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

Hand-Passed Apple Brie Lollipops

With black pepper caramel

Hand-Passed Shrimp Pillows

Herb grilled shrimp and roasted sweet peppers with a flaky crust

Hand-Passed Diced Charred Tenderloin Spoons

With red onion marmalade

12.50 per guest | table-displayed and hand-passed

FOUR

Asian Duck Confit Spoons

With lychee compote, crisp wonton

Cheese, Grape & Pistachio Truffles

With red wine gastrique

Caprese Crostini

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

Crab Cakes

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

Blackened Shrimp Spoons

Conecuh sausage, smoked tomato gravy, stone ground grits

Meat N Potato Lollipops

Beer glazed Kielbasa and fingerling potatoes

12 per guest | all butler style 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 Wisconsin butter, and accompanying starch for your entrée selection(s).

CLASSIC | 35

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 | 39

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 | 37

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 | 46

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

Sunset Chicken

Grilled with basil-pesto butter, lemon and heirloom tomatoes;
served with herbed basmati rice

Bourbon Chicken

Roasted with jalapeño peach jam; served with cumin spiked sweet potato ragout
with sweet peppers and onions

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

Slow Roasted Pork Loin

Accompanied by black currant jus and crispy prosciutto;
served with parmesan-rhubarb polenta

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

Grilled Grouper

Complemented by curried cauliflower puree and crispy fingerling potatoes

Blackened Salmon

Topped with tomato, caper, and crawfish sauté; served with pineapple dirty 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 37/GUEST | THREE ENTRÉES 40/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

Sliced Top Sirloin au Poivre

With green peppercorn ivory sauce

Saz's Award-Winning BBQ Baby Back Ribs

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

Slow Roasted Pork Loin

Black currant jus and crispy prosciutto; served with parmesan-rhubarb polenta

Chicken Forestiere

Topped with mushroom herb demi

Chicken Verona

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

Sunset Chicken

Grilled with basil-pesto butter, lemon and heirloom tomatoes; served with herbed basmati rice

Bourbon Chicken

Roasted with jalapeño peach jam; served with cumin spiked sweet potato ragout with sweet peppers and onions

Carbonara Chicken

Pan seared with guanciale and pecorino-romano cheese; served with English peas and butternut squash courgetti

Wild Mushroom Alfredo

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

Grilled Grouper

Served with curried cauliflower puree

Blackened Salmon

Topped with tomato, caper, and crawfish sauté

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.

Add Saz's Award-Winning BBQ Baby Back Ribs for 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 Wisconsin butter.

Sweet Sonoma

Chopped romaine, swiss chard, baby kale, fire roasted peppers, red and golden beets, goat cheese, candied almonds, and homemade peach vinaigrette

Sazama's Wedge

Iceberg wedge, crispy smoked bacon, grape tomato, bleu cheese crumbles, diced tomatoes, and homemade chipotle buttermilk dressing

Staccato Symphony

Fresh spring mix, chopped romaine, dried cranberries, macadamia nuts, shaved parmesan, and homemade champagne vinaigrette

Heart of Romaine

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

Caprese Stacked (add \$1 per guest)

Heirloom tomatoes, fresh mozzarella, micro basil, aged balsamic, EVOO, smoked salt, and cracked black pepper

Sweet Leaves

Mixed greens, fresh strawberries, pecans, teardrop tomatoes, gorgonzola, roasted garlic, and homemade cherry vinaigrette

Autumn Harvest Salad

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

Catch the Bouquet (add \$1 per guest)

Bouquet of fresh field greens, candied pecans, goat cheese, cucumber ribbons, and homemade white balsamic 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

Crab pasta salad with cucumber and tomato confit

Caprese pasta salad with fresh basil, mozzarella pearls, and teardrop tomatoes



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
- Herb scented basmati rice

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 Wisconsin butter prior to dinner.

All entrées are served with your choice of seasonal vegetable unless indicated.

Alaskan Halibut 40

Pan-seared halibut topped with olive-caper-basil relish and lemon beurre blanc; served with creamy rosemary-parmesan polenta

Blackened Grouper 39

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

Sea Bass 40

Grilled and laced with pinot noir jus, edamame and double smoked bacon ragout, and crispy leeks; served with mashed parsnip and potato puree

Barramundi 39

Pan-seared, with heirloom potatoes, Kalamata olives, and grilled scallions, served with baby vegetables and pancetta-tomato fondue

Petite Filet 47

6oz USDA Choice filet mignon grilled to medium with roasted garlic and sun-dried tomato demi-glace; served with black fingerling potatoes

Beef Wellington 50

Tender filet mignon topped with mushrooms duxelle, tucked into puff pastry; served with perigourdine sauce and green onion pesto mashed potatoes

Grilled Flat Iron 39

USDA Choice flat iron steak grilled to medium with savory Barolo wine pan sauce; served with roasted garlic mashed potatoes and horseradish cream drizzle

Braised Short Ribs 40

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

Pork Flat Iron 38

Grilled pork flat iron with honey BBQ demi-glace, Andouille sausage, and roasted vegetable relish; served with sweet potato puree

Pork Medallions 38

Garlic roasted with rosemary-thyme infused balsamic reduction; served with smoked potato puree



Epicurean Delights

PLATED DINNERS (CONTINUED)

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

All entrées are served with your choice of seasonal vegetable unless indicated.

Chicken Sedona 38

Pan fried airline breast of chicken, lemon-caper gremolata, corn and sweet pepper succotash, smoked pepper vinaigrette, with cumin and lime roasted baby potatoes

Tuscany Chicken 38

Frenched grilled airline breast of chicken, aged parmesan sauce, and pesto risotto

Chicken Wellington 42

Puff pastry wrapped mushrooms duxelle topped chicken breast, perigourdine sauce and green onion pesto mashed potatoes

Sunset Chicken 38

Grilled airline breast of chicken with basil-pesto butter, lemon and heirloom tomatoes with herbed basmati rice, avocado vinaigrette and nasturtium blossoms

Chicken Forestiere 36

Herb-mushroom demi; served with asiago polenta

Chicken Florentine 36

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

VEGETARIAN SELECTIONS

Fontina Risotta Cakes 38

Sautéed spinach, butternut squash, and charred tomato sauce

“Chophouse” 38

Herb crusted vegetable and hazelnut “steak”, vegan mashed potatoes, mushroom gravy, and roasted bistro vegetables

Sweet Potato Gnocchi 36

Green bean ragout, fried leek, and parmesan

Daikon Schnitzel 38

Dusted and pan fried daikon cutlet, roasted baby carrot, lemon caper butter, garlic scapes, and arugula

Wild Mushroom Ricotta Cake 36

Shiitake and oyster mushroom au jus, arugula parmesan salad, and toasted crostini



Epicurean Delights

PLATED DINNERS (CONTINUED)

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

All entrées are served with your choice of seasonal vegetable unless indicated.

DUET & COMBINATION DINNERS

Barramundi & Filet 54

Pan-seared barramundi with Kalamata olives, grilled scallions and pancetta-tomato fondue, paired with a char-grilled filet mignon with roasted garlic and sun-dried tomato demi; served with roasted black truffle fingerling potatoes

Classic Steakhouse 54

Char grilled filet mignon with red wine demi-glace, sautéed button mushrooms and crispy onion strings paired with jumbo skewered rosemary mint pesto rubbed shrimp; served with goat gouda potatoes gratin

Steak & Scallops 52

USDA Choice flat iron steak with savory Barolo wine pan sauce paired with brown butter seared Day Boat scallops; served with roasted garlic mashed potatoes with horseradish cream drizzle

Bourbon St. Duet 49

Grilled pork flat iron with honey BBQ demi-glace, Andouille sausage, and roasted vegetable relish paired with blackened grouper with tomato, caper and crawfish sauté; served with sweet potato puree

Southern BBQ Duet 44

Two of our smokehouse favorites — Saz's house smoked baby back ribs, char grilled with our original BBQ sauce and paired with smoked airline chicken breast with grilled peach compote; 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!

Asian Fusion

- Shanghai satay display with cellophane noodles (shrimp, chicken and beef)
- California rolls with fresh pickled ginger and wasabi
- Steamed dumplings with ginger soy
- Mini Chinese takeout containers with spicy sesame noodle salad
- Wonton crisps with seared Ahi tuna and wasabi cream

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

Middle Eastern Station

- Falafel Bar — falafel balls, pita bread, hummus, tzatziki sauce, tahini, coriander sauce, red chili sauce, pickled onion, lettuce, tomato, cucumber and taboulleh
- Lamb skewers with mint chutney
- Chicken kebabs with green pepper and onion
- Stuffed grape leaves



Custom Station Receptions (continued)

Caribbean Station

- Starfruit canapé with curried chicken salad
- Coconut shrimp with mango chutney
- Jerk chicken on sugar cane skewers with grilled chorizo
- Homemade guacamole with tri-colored chips
- Conch fritters with island remoulade

Mac and Cheese Martini Bar

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

Burger-centric Station

- Assorted baby burgers paired with housemade truffled kettle chips and Saz's famous sour cream & chive fries
- Mini Seafood Burger— Lobster, shrimp, crawfish and bay scallop burgers on freshly baked buns with saffron aioli
- Mini Duck Burgers— Duck breast and confit burgers on freshly baked buns with ginger-orange aioli
- Mini Kobe Beef Burgers— Grilled to medium on freshly baked buns and chef's special twelve topping accoutrements
- Mini Tuna Burgers— Ahi tuna burgers (medium rare) with teriyaki mayo and Asian slaw on a mini sesame bun

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)

European Mini Desserts

Tiered petite desserts to include assorted petite chef prepared pastries and sweets
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
Regular and decaffeinated coffee with accoutrements

Classic Milwaukee Sweets (add \$6 per guest)

Sprecher Orange and Root Beer floats
Build-your-own sundaes with cashews, caramel, hot fudge,
maraschino cherries, and whipped cream
Assorted gelato

CUSTOM STATION RECEPTION PRICING

CLASSIC

Three stations
43 per guest

ELEGANT

Four stations
47 per guest

LUXE

Five stations
51 per guest

COUTURE

Six stations
55 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.

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 | 9 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 | 8 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

SAZ'S FESTIVAL-FAMOUS STATION | 10 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



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.

DONUT BAR | 8 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 | 9 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 cashews, caramel, hot fudge, maraschino cherries, and whipped cream
Assorted gelato

TIERED PETITE DESSERT BAR | 10.25 PER GUEST

Tiered petite desserts to include assorted petite chef prepared pastries and sweets
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



Raising the Bar

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

BEVERAGE PACKAGES

All packages are priced per guest, unless otherwise indicated. Beverage package pricing is valid for 100 or more guests. Please connect with your event designer for smaller group pricing. Package pricing includes products served at the bars only; should you wish to have wine or champagne butler-passed or served at the table during dinner, this will be billed per bottle based on standard pricing.

Full Hosted Standard Bar

Call brand liquor selections, Miller Lite and Miller High Life domestic and 2 specialty beer selections, house red and white wine, and assorted soft drinks

First Hour 13

Each Additional Hour 6.5

Full Hosted Premium Bar

Premium brand liquor selections, Miller Lite and Miller High Life and 2 specialty beer selections, select red and white wine, and assorted soft drinks

First Hour 15.5

Each Additional Hour 8

Standard Beer, Wine & Soda Package

Miller Lite and Miller High Life, house red and white wine, and assorted soft drinks

First Five Hours 15

Each Additional Hour 5

Dressed to Impress: Beer, Wine & Soda Package

Miller Lite and Miller High Life, 2 specialty beers, select wines, and assorted soft drinks

First Five Hours 17

Each Additional Hour 5.5

The Finest: Beer, Wine & Soda Package

Miller Lite and Miller High Life, 2 specialty beers, premium wines, and assorted soft drinks

First Five Hours 19

Each Additional Hour 6.5



BEVERAGE PACKAGES CONTINUED

The Wisconsin Package: Local Favorites

An upgrade to the standard beer, wine, and soda package, this package celebrates Wisconsin's own breweries and wineries. Select 3 beers and 3 wines from the following local talents for the optimal Wisconsin experience. Consult your event designer for a complete list of available products. Seasonal products may not be available.

First Five Hours 18.5 per guest
Each Additional Hour 6 per guest

Beer:

New Glarus Brewing – New Glarus
Sprecher Brewing – Milwaukee
Lakefront Brewery – Milwaukee
Milwaukee Brewing Company – Milwaukee
Point Brewery – Stevens Point
MillerCoors Brewery – Milwaukee
Good City Brewery – Milwaukee
Capital Brewers – Madison

Wine:

Wollersheim (Pinot Noir, Chardonnay, Riesling) – Sauk City
Cedar Creek (Pinot Grigio, Cabernet Sauvignon, Cranberry Blush) – Cedarburg

Soda & Water Only

Applicable for guests under 21 or events not offering alcohol
First Five Hours 5.75 per guest
Each Additional Hour 2.25 per guest

Beverage package pricing is valid for 100 or more guests. Please connect with your event designer for smaller group pricing. Package pricing includes products served at the bars only; should you wish to have wine or champagne butler-passed or served at the table during dinner, this will be billed per bottle based on standard pricing.

SPIRITS & BEVERAGES - INDIVIDUAL DRINK PRICING

| | |
|---|-------|
| Call Brand Simple Mixed Drinks | 8 |
| Premium Brand Simple Mixed Drinks | 9 |
| Call Brand Cocktails (Martini, etc.) | 10 |
| Premium Brand Cocktails (Martini, etc.) | 11 |
| Assorted Pepsi Products (per glass) | 2 |
| Bottled Water (per 12oz bottle) | 2 |
| LaCroix Sparkling Water (per bottle) | 3 |
| Juice (per glass) | 3 |
| Domestic & Miller Beer (per bottle) | 5 |
| Specialty Beer (per bottle) | 6 & ↑ |
| House Wines (per glass) | 8 |

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



SPIRITS & BEVERAGES CONTINUED

Beer Product Selections

Domestic Miller Beers – Miller Lite, MGD, Miller High Life, Sharp's, Coors Light, Point Cider Boys

Specialty Beers – Heineken, Corona, Fat Tire, Blue Moon, Buckler (Non-Alcoholic) and selections from the following breweries; Leinenkugel's, New Glarus, Lakefront, Milwaukee Brewing Company, Sprecher, Capital Brewers, Point, Good City, or Third Space

Consult your event manager for a complete list of available products

Liquor Product Selections

Call Brands – Tito's vodka, Tanqueray gin, Korbel brandy, Jack Daniels whiskey, Ketel One Citroen vodka, Jim Beam bourbon, Seagram's 7 whiskey, Bacardi rum, Captain Morgan rum, White Label Dewars scotch, Milagro tequila, and Southern Comfort

Premium Brands – Grey Goose vodka, Bombay Sapphire gin, Korbel VSOP brandy, Crown Royal whiskey, Woodford Reserve bourbon, Seagram's VO, Glenfiddich scotch, Casadores tequila, Appleton Estates rum

BEVERAGE SERVICE PRICING & POLICIES

Bar service at The Marcus Center for the Performing Arts ensures your event will be staffed with experienced, friendly, courteous, uniformed, licensed, and trained bartenders.

Bar staff will not serve those who appear intoxicated, those who cannot produce valid ID, or those who are under the legal drinking age. Bartenders reserve the right to refuse service to unruly or otherwise uncooperative patrons at their discretion. All bar equipment (including standard glassware) and product are included in your pricing as indicated in the relevant services contracted. Last call will be thirty minutes prior to your event end time.

Bar service will conclude at the time noted on your contract.

Hosted Bar Service

Standard service charges and applicable sales tax will be added to total bar balance. In addition, there will be a \$100 fee charged per bartender (group size will determine the number of bartenders needed and is up to the discretion of Sazama's Fine Catering Management). Bartender fee for hosted bars will be waived, provided total bar sales equal \$500 or more per bar setup. Bartenders do accept gratuities as part of their livelihood and will display tip jars at your event. If you prefer that we refrain from this practice, please alert your event designer and he or she will add a \$14 per bartender, per hour (including set up and tear down) gratuity fee in lieu of tip jars.

Cash Bar Service

Purely cash bars are subject to a \$500 sales minimum per bar setup. Should your bar not meet this minimum, you will be responsible for the difference and will be invoiced accordingly. A bartender service fee of \$125 per bartender will be charged. Bartenders do accept gratuities as part of their livelihood and will display tip jars at your event. If you prefer that we refrain from this practice, please alert your event designer and he or she will add a \$14 per bartender, per hour (including set up and tear down) gratuity fee in lieu of tip jars.



Wedding Menu Policies & Information

Menu Pricing

All pricing in this menu is based on groups of 150 or larger.

Pricing for smaller groups under 150 guests:

125-149 Add \$2 per guest

100-124 Add \$4 per guest

Room Rental Rates and Minimums

Food and beverage minimums and room rental rates vary depending on the details of your particular event. Should your final menu not meet the minimum requirements for which you are contracted, you will be invoiced for the difference. Food and beverage minimum does not include applicable sales tax, room rental, or items unrelated to food and beverage. Minimums are inclusive of all food, beverage, and applicable service charges.

Securing Your Event: Contracts and Deposits

Sazama's Fine Catering requires that a signed contract accompany your initial event deposit. **Your event date is not considered secure until Sazama's is in receipt of both contract and deposit – dates will not be held and prospective clients are not guaranteed a first right of refusal.** The initial deposit required is equal to your full room rental fee. Final guest count and menu may be modified up to 15 business days prior to your event.

Payment Schedule

Second Deposit - 50% of remaining balance, due at tasting 3-4 months prior to your event

Final Deposit - 100% of remaining balance, due 15 working 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.

Cancellation Policy

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

Service Charge and Sales Tax

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

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 designer or the Sazama's 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.

Wedding Menu Policies & Information

Included in Your Package from Sazama's Fine Catering:

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

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

Left Over Food

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

Special Menu Requests

This menu is designed to give you a taste of what Sazama's can offer your event. A wide variety of other menus or an entirely custom creation are available at your request. Had something particular in mind? The culinary staff at Sazama's welcomes the opportunity to personalize a menu based on your vision, your traditions, your favorites, or just something you think would be a perfect fit! Children's, Vegetarian, Hors d'Oeuvres, 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!



General Policies & Information

Discounts - Special Incentive Rates

Sazama's Fine Catering offers special discounted pricing for most Friday Weddings throughout the year and for Saturday Weddings during non-peak times. Please consult your representative to learn how you can save substantially during non-peak times!

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

Security

If valuable items are to be left in the event space for any duration of time, it is recommended that a security firm be retained at the client's expense. Sazama's Fine Catering is happy to recommend vendors with whom we have previously worked, and retains the right to review, approve, coordinate, and monitor and supplemental security services. Sazama's Fine Catering or the Marcus Center for the Performing Arts will not be held responsible for lost, stolen, or damaged property.

Decorations

Decorating is permitted with pre-approval by your event designer. Open-flame candles are strictly prohibited; however, completely enclosed candles are permitted. Banners or items for display cannot be attached to walls, floors, windows, or ceilings with nails, tape, or any other substances that may cause damage. Confetti cannons, smoke machines, and fog machines are prohibited.

Setup and Teardown

Availability of rental spaces within the Marcus Center is subject to its confirmed schedule of events. A rehearsal time will be agreed upon within 30 days preceding your wedding based on venue availability. The minimum amount of time allotted between events is 2 hours. We will inform you of the earliest permitted set up time for your event. Any vendors bringing in items for your reception are responsible for handling the setup of their items. This includes, but is not limited to; florists, entertainers, bakeries, photographers, and friends of the family. Advance coordination of desired access time with your event designer is strongly recommended to ensure a seamless load-in and setup. Bar service concludes no later than 11:30pm or the time stated on your contract. All guests must vacate the premises by midnight, unless other arrangements have been made. You are responsible for making arrangements with your vendors for tear down and item removal at the end of your reception. Any centerpieces, decorations, or equipment must be removed upon the conclusion of the event unless prior arrangements have been made, as items may not be stored in the hall overnight. Items remaining in the event space following the close of your event rental period become the express property of Sazama's Fine Catering, unless prior arrangements have been made.

Audio Visual Equipment

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

Parking

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



General Policies & Information

Music Policy

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

Photography

Sazama's often takes photographs of events, food and beverage displays, and table settings. By contracting our services, you give consent to Sazama's 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.

Pricing Guarantees

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

Big Day? How About a Big Weekend!

From your rehearsal dinner to your post-wedding brunch, let the experts at Sazama's Fine Catering turn your wedding day into your wedding weekend. Inquire with your event designer to discover how Sazama's can work with your style and vision for the celebration!

