

FORMAL BANQUET

Dinner Menu



Sazama's
FINE CATERING
MARCUS CENTER FOR THE PERFORMING ARTS

Celebrate

The Finest

At Sazama's Fine Catering, we know planning an event can be stressful and time-consuming. From the initial brainstorming and invites, to planning each detail and ensuring all goes smoothly from start to finish, it's about more than just the event - with each corporate or social occasion, you have a unique opportunity to make a lasting impression.

It's because of this that Sazama's approaches each event as if it were our own personal opportunity to entertain. Whether planning a formal client event, a product showcase designed to dazzle the most discerning clientele, a VIP or employee recognition soiree, an elegant gala to encourage donor generosity, or something else entirely, your event is unlike any other.

When you connect with an event designer at Sazama's, he or she will give the objective of your event ample consideration while developing a menu suited to your needs. Using creative customization, the team will maximize value for your budget while still providing an exceptional experience for all clients and guests. From attentive service perfectly choreographed with your timeline to elegantly laid linens, complementary décor, attention to detail that makes the Sazama's Difference evident, and so much more, it's clear why Sazama's Fine Catering has been consistently recognized for exemplary service time and time again.

Within these pages are mouthwatering menus expertly crafted - page by page, you'll 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 expert guidance of our experienced 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.

On its own, Sazama's Fine Catering is an extraordinarily well-suited, full-service event caterer committed to over-the-top hospitality for corporate and social events. But when you house a reputable catering team in a gorgeous venue steeped in culture, you can be assured your event is destined for memorable success!

The Finest,

-The Sazama's Team



Planning Your Event Menu

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A La Carte

Hors d'Oeuvres

Our chef has put together an array of appetizer selections to ensure a delightful menu for your guests, regardless of your event type. Please note, selections available by the dozen require a minimum of 3 dozen per item unless otherwise indicated. If you're having an hors d'oeuvres and cocktail reception only, please let our sales and culinary team know and we'd be happy to customize the perfect package to fit your needs. Use the guide below to determine the hors d'oeuvres best suited for your event and service style!

- Items without an asterisk are available table displayed only.
- Items with an asterisk * are available as butler style hand-passed service, as well as tabled stationary service
- Items with two asterisks ** are only available butler style hand-passed.

Warm Hors d'Oeuvres

SLIDERS

Hawaiian Pulled Pork Sliders 26 per dozen
King's Hawaiian buns, smoked and pulled teriyaki pork shoulder, jalapeño cilantro slaw, cilantro cream

Burger Sliders 26 per dozen
Chopped sirloin, grilled onion, sliced pickle, brioche slider bun

BBQ Sliders 26 per dozen
Brioche buns topped with your choice of Saz's all natural Duroc BBQ pulled pork or all natural BBQ pulled chicken

Creole Crab Cake Sliders 38 per dozen
N'awlins spiced cake, chili remoulade, micro greens, house pickled jalapeño, French bun

Lobster BLT 38 per dozen
Tender and buttery lobster, micro lettuce, tomato, crispy bacon, bistro sauce, brioche bun

BACON WRAPPED? YES, PLEASE!

Unique items wrapped in crisp smoked bacon.

*Water Chestnuts with Maple Glaze 15 per dozen

*Beef Tenderloin with Balsamic Glaze 25 per dozen

*Bourbon Meatballs 22 per dozen

*Medjool Dates with Creamy Bleu Cheese and Maple Glaze 27 per dozen

*Popper with a Twist 27 per dozen
BBQ pulled pork stuffed jalapeño with Wisconsin cheddar cheese

COMFORT FAVES

Meatballs

19 per dozen

Choose from Swedish, Italian, Hawaiian teriyaki with pineapple or traditional BBQ

Saz's BBQ Riblets

20 per dozen

Our famous baby backs cut into one-bone sections with plenty of our Original BBQ Sauce

***Asian Potstickers**

24 per dozen

Select chicken, vegetable, or pork; accompanied by red chili cream and ponzu sauce

Spinach Artichoke Dip

3.25 per person

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

Saz's Mozzarella Marinara

26 per dozen

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

***Crab Cakes**

32 per dozen

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

Chilled Hors d'Oeuvres

CHILLED HORS D'OEUVRES PLATTERS

Cheese and Charcuterie Board 5 per guest
 Imported and domestic cheeses, assorted sausages and charcuterie, crisp flatbreads, and assorted crackers

Fruits of the Earth 4.50 per guest
 Seasonal display of fresh fruits such as mango, papaya, pineapple, honeydew, cantaloupe, watermelon, strawberries, blackberries and red and green grapes; presented with raspberry yogurt dipping sauce

From the Market 3.75 per guest
 Seasonal fresh crudité's including seasonal vegetables such as radishes, bell peppers, celery, baby carrots, broccoli, cauliflower, sugar snap peas, red and yellow pear tomatoes and asparagus spears; presented with Saz's Spicy White BBQ and creamy house or bleu cheese dipping sauces

Mediterranean Display 3.75 per guest
 Saz's Spicy White BBQ hummus, roasted red pepper and feta dip, traditional hummus, marinated olives, grilled vegetables, toasted pita chips, crisp flatbreads, grilled crostini, and assorted crackers

Smoked Salmon Display 160 each
 House-smoked salmon side artistically presented with chef's garnishes, lemon, flatbreads and crackers. Choose your flavor: Original, Spicy Cajun, Cracked Peppercorn, Maple Sugar, and Wisconsin Honey

SPOONS

****Asian Duck Confit** 27 per dozen
 Lychee compote, crisp wonton

****Smoked Petite Mozzarella** 26 per dozen
 Tomato-basil salad

****Crab Salad** 26 per dozen
 Cucumber-tomato confit

****Diced Charred Tenderloin** 28 per dozen
 Red onion marmalade

CLASSIC CROWD PLEASERS

*Grilled Crostini Bruschetta

18 per dozen

Grilled Italian crostini topped with your choice of the following:

Rustic: medley of roma tomato, garlic and fresh basil

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

Tusca: fontina, prosciutto and olive oil

Caprese: buffalo mozzarella mousse, olive oil roasted tomatoes, smoked sea salt and fresh basil

*Chilled Shrimp

Served with tangy cocktail sauce and fresh lemon wedges. Choose from:

Jumbo 12-15 count (minimum 5 dozen) 2.50 each

Large 21-25 count (minimum 5 dozen) 1.75 each

Small Peel and Eat 41-50 count 20 per pound

(must be purchased in 5 pound increments)

**Chilled Lollipops and Skewers

Choose from the following flavor combinations:

Cheese, Grape & Pistachio Truffles: red wine gastrique 27 per dozen

Classic Caprese: buffalo mozzarella, teardrop tomato, fresh basil, balsamic 26 per dozen

Blackberry Cucumber Caprese: basil drizzle 26 per dozen

Smoked Salmon & Avocado: cilantro cream 27 per dozen

Apple Brie: black pepper caramel 26 per dozen

CREPE BUNDLES

Choose from the following combinations:

Crab 30 per dozen

saffron laced lump crab, avocado mousse

Lox 30 per dozen

vodka cured lox, horseradish cream

Chicken 28 per dozen

lemony chicken salad, raspberries, chervil cream

Strawberry 28 per dozen

minted mascarpone truffle, pistachio crunch, balsamic drizzle

**TARTLETTES, TAPAS, CROSTINIS & BITES

Honeycrisp Tartlette Apples, onions, thyme, melted fontina	27 per dozen
Grilled Steak Cups Phyllo cups, grilled flank steak, gorgonzola mousse, roasted garlic aioli, micro shoots	27 per dozen
Shrimp Pillows Herb grilled shrimp, roasted sweet peppers, flaky crust	27 per dozen
**Pork Crostini Butternut squash mousse, chopped crispy pork belly, Indian fry bread, micro shoots	27 per dozen
Sweet Brie Bites Fresh-baked shortbread, smooth brie mousse, strawberry-mango chutney, mint chiffonade	27 per dozen
**Beet & Goat Cheese Crostini Red and golden beets, herbed chevre, micro greens, lavender balsamic	24 per dozen
**Salad Bites Belgian endive cups, curly endive, bacon, bleu cheese, cucumber mint vinaigrette	27 per dozen
**Ahi Wonton Crisps Crisp wonton, sesame seared Ahi, ginger habanero drizzle, pickled vegetables, micro greens	29 per dozen



Hors d'Oeuvres Package

Dinner Enhancements

Offered as a beginning enhancement to your dinner service, our hors d'oeuvre packages are an inviting 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. Hors d'oeuvres only packages can be custom designed if needed.

ONE

8 per guest | all butler style hand-passed

Water Chestnut Rumaki

Water chestnuts wrapped in smoked bacon and tossed in 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

TWO

8 per guest | all table-displayed

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 red pepper and feta dip, tabouli, marinated olives, grilled vegetables, toasted pita chips, crostini, crisp flatbreads, and assorted crackers

Smoked Salmon Display

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

THREE

11 per guest | table-displayed and hand-passed

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 red 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

FOUR

11 per guest | all butler style hand-passed

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, 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

Buffet Collections

We've taken the time to craft a handful of packages for events and 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 one hand-served salad, one buffet-served salad, one seasonal vegetable, accompanying starch for your entrée selection(s), and rolls and Wisconsin butter

THIRD WARD

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
30

LAKESIDE

Roasted and carved beef sirloin
Herb crusted beef sirloin with
tarragon horseradish cream;
2 additional entrée selections
1 table-served salad
2 buffet salads
1 seasonal vegetable
35

RIVERFRONT

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
33

NORTH SHORE

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
42

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 saute; served with pineapple dirty rice

Wild Mushroom Alfredo

Tri-color cheese tortellini, 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 accompanied by an assorted artisan roll and bakery basket with Wisconsin butter, one seasonal vegetable, and one starch.

Two Entrées 33/guest

Three Entrées 36/guest

Family-Style 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

27/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 options, buffet salad options, starch options, and vegetable options to accompany your buffet or family-style dinner service.

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, homemade peach vinaigrette

Sazama's Wedge

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

Staccato Symphony

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

Heart of Romaine

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

Caprese Stacked *(add \$1 per guest)*

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

Sweet Leaves

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

Autumn Harvest Salad

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

Field of Dreams *(add \$1 per guest)*

Bouquet of fresh field greens, candied pecans, goat cheese, cucumber ribbons, 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

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

Soups

Warm or cold weather, our homemade soups will complement any meal. Add a soup selection to any buffet for only \$3.50 per person additional!

Choose from the following chef-prepared classics:

- Tomato Bisque
- Creamy Chicken Noodle
- Gazpacho (Cold)
- Baja Chicken Enchilada
- New England Clam Chowder
- "Batch 19" Chili
- Creamy Wild Mushroom
- Beef Barley with Mushrooms
- Potato Leek with Crispy Bacon
- Minestrone with Italian White Beans
- Roasted Red Pepper with Goat Cheese



Epicurean Delights

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

Duet & Combination Dinners

- Barramundi & Filet Mignon** 50
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** 50
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** 48
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 Street Duet** 45
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** 40
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

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	36
Pan-seared halibut topped with olive-caper-basil relish and lemon beurre blanc; served with creamy rosemary-parmesan polenta	
Blackened Grouper	35
With tomato, caper, and crawfish sauté; served atop a bed of Boursin Carolina Gold rice grits	
Sea Bass	36
Grilled and laced with pinot noir jus, edamame and double smoked bacon ragout, and crispy leeks; served with mashed parsnip and potato puree	
Barramundi	35
Pan seared with heirloom potatoes, Kalamata olives and grilled scallions served with baby vegetables and pancetta-tomato fondue	
Petite Filet	43
6oz USDA Choice filet mignon grilled to medium with roasted garlic and sun-dried tomato demi-glace; served with black fingerling potatoes	
Grilled Flat Iron	35
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 Rib	36
Chocolate stout or apple ale braised beef short ribs topped with frizzled leeks; served with horseradish mashed potatoes	
Pork Flat Iron	34
Grilled pork flat iron with honey BBQ demi-glace, Andouille sausage and roasted vegetable relish; served with sweet potato puree	
Pork Medallions	34
Garlic roasted with rosemary-thyme infused balsamic reduction; served with smoked potato puree	

PLATED DINNERS

(continued)

Chicken Sedona	34
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	34
Frenched grilled airline breast of chicken, aged parmesan sauce, and pesto risotto	
Sunset Chicken	34
Grilled airline breast of chicken with basil-pesto butter, lemon and heirloom tomatoes with herbed basmati rice, avocado vinaigrette and nasturtium blossoms	
Chicken Forestiere	32
Herb-mushroom demi; served with asiago polenta	
Chicken Florentine	32
Sautéed spinach, leeks, and gruyere cream sauce; served with parmesan rosemary roasted potatoes	

VEGETARIAN SELECTIONS

Fontina Risotto Cakes	34
Sautéed spinach, butternut squash, and charred tomato sauce	
“Chophouse”	34
Herb crusted vegetable and hazelnut “steak”, vegan mashed potatoes, mushroom gravy, and roasted bistro vegetables	
Sweet Potato Gnocchi	32
Green bean ragout, fried leek, and parmesan	
Daikon Schnitzel	34
Dusted and pan fried daikon cutlet, roasted baby carrot, lemon caper butter, garlic scapes, and arugula	
Wild Mushroom Ricotta Cake	32
Shiitake and oyster mushroom au jus, arugula parmesan salad, and toasted crostini	



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 additional \$2 per guest.

CUSTOM STATION RECEPTIONS

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 Caesar 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 \$4 additional)
- 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

CUSTOM STATION RECEPTIONS

(continued)

Middle Eastern Station

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

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 house-made 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 Burger: 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

CUSTOM STATION RECEPTIONS

(continued)

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 below:

- 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 \$11 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 with regular and decaffeinated coffee and accoutrements

Classic Milwaukee Sweets (add \$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

CUSTOM STATION RECEPTION PRICING

Third Ward- Three Stations	41 per guest
Riverfront- Four Stations	45 per guest
Lakeside- Five Stations	49 per guest
North Shore- Six Stations	53 per guest

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



Photo courtesy of The Still Life Photography

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 meal service, 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

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 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

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 meal service, 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 & up
House Wines (per glass)	8
Select and premium wine lists are available- please inquire for a detailed list	

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.

Banquet Menu Policies & Information

Menu Pricing

All pricing in this menu is based on groups of 75 or larger. Pricing for smaller groups under 75 guests:

- 50-74 Add \$1 per guest
- 35-49 Add \$2 per guest
- 20-34 Add \$4 per guest
- Under 20 guests Add \$5 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 and Deposit Information

50% deposit required at time of booking within 12 months of event date, balance due 15 working days prior to your event date. For groups booking over 1 year in advance, a \$2500 deposit can hold your date and then the remaining balance would be 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.

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. If your group is tax exempt a copy of a valid exempt certificate and a completed for s-211 must be on file prior to your event.

POLICIES & INFORMATION

(continued)

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 date without penalty. In the event the event 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.

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.

Included in Your Package from Sazama's Fine Catering:

All menu selections herein 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.
- 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.
- 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.

POLICIES & INFORMATION

(Continued)

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 custom menu based on your vision, your traditions, your favorites, a theme 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!

Non-Profit Galas and Fundraisers

Sazama's Fine Catering offers special discounted pricing for gala and fundraiser events using the following schedule, for weekday events. Please consult your representative to learn more about if your group qualifies and how to orchestrate your next fundraiser into a standing ovation!

- Monday through Wednesday -January through April/ November-15% off food and beverage
- Thursday or Friday- January through April/ November-10% off food and beverages

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.

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.

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.

POLICIES & INFORMATION

(Continued)

Setup and Teardown

Availability of rental spaces within the Marcus Center is subject to its confirmed schedule of events. 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 event are responsible for handling the setup of their items. This includes, but is not limited to; florists, entertainers, photographers, etc.. Advance coordination of desired access time with your event designer is strongly recommended to ensure a seamless load-in and setup. All guests must vacate the premises by midnight for evening events, 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 event. 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.

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 service 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 with 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.