

SAZ'S

CATERING
LAKE COUNTRY

Western Lakes Golf Club
W287 N1963 Oakton Rd.
Pewaukee, WI 53072

262-691-9796

www.sazs.com/lakecountry
www.westernlakes.com



SAZ'S

CATERING
LAKE COUNTRY

weddings & special events



Chris Wright

262-691-9796

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what's included?

experienced staff to help you along in the planning

service & staffing for the event

standard linens and napkins for all tables

dinnerware, china, flatware & glassware

set up of dinnerware items

complimentary cake cutting and serving

upgrades & rentals available - please inquire

policies

\$500 deposit & signed contract is required to secure date

22% service charge & 5.1% sales tax is applied to all banquet sales

final guest count, menu & details are required 10 days before event date

Saz's Catering Lake Country is not responsible for quality of food if not served upon agreed start time

casual dinner & lunch menu not applicable to wedding events

per Saz's Catering Lake Country & the State of Wisconsin Health Department, any left over food remains the property of Saz's Catering Lake Country

payment is due by event date

deposits are non-refundable

all prices are subject to change - prices are valid 30 days from event date

select one family style salad, served with bread, one starch, one vegetable, up to three entrees, plus one vegetarian & one kids meal option

beef

filet mignon - 38
new york strip - 36
prime rib - 36
grilled ribeye - 36
petite filet mignon - 34

seafood

salmon filet with lemon
butter - 32
ancho & brown sugar
salmon filet with
grapefruit
ginger glaze - 32
bacon wrapped stuffed
shrimp with barbecue
maple glaze - 31
crab cake with remoulade
sauce - 30

vegetarian - 27

mediterranean cous cous
with roasted vegetables
vegan stuffed pepper
portabella mushroom
ravioli

pork

pork mignon with
mushroom wine sauce - 30
garlic stuffed pork
mignon - 30
saz's barbecue ribs - 29
bourbon glazed pork
short rib - 29

chicken

pretzel crusted stuffed
chicken - 31
garlic stuffed chicken - 31
honey & bacon glazed
chicken - 30
lemon paprika chicken
with white wine spinach
thyme sauce - 30

kids - 14

served with mac & cheese
chicken tenders
cheeseburger
hot dog

salads

garden salad - mixed greens, tomato, cucumber,
carrots, croutons, ranch dressing
caeser salad - mixed greens, parmesan cheese,
olives, croutons, caesar dressing
caprese salad - mixed greens, mozzarella,
tomatoes, cucumber, balsamic vinaigrette
harvest salad - mixed greens, apple, raisins,
bleu cheese, candied pecans,
maple pear balsamic dressing
strawberry spinach salad - spinach & mixed
greens, feta, bacon, strawberries, toasted
almonds, poppyseed vinaigrette

vegetables (select one)

parmesan zucchini & corn
garlic butter roasted carrots
green beans with feta, raisins & pearl onions
asparagus with sea salt
grilled assorted vegetables
green beans almondine
parmesan crusted brussel sprouts with bacon

starches (select one)

mashed sweet potato with
maple bourbon butter
herb & garlic roasted parmesan potatoes
wild rice blend with cranberries
whipped potatoes - cheddar, garlic or loaded
creamy garlic penne pasta

select one salad served with bread, three sides, up to three entrees, plus one vegetarian & kids meal option

full buffet - all items served at buffet
semi-sit buffet - family style salad & bread served at table, remaining dinner items at buffet
family style - all items served family style at table

entrees

chef carved items - honey glazed ham, roasted sirloin,
oven roasted turkey,
prime rib (+2), roasted tenderloin (+3)

baked herb rotisserie style chicken
glazed chicken - honey bacon or pomegranate
garlic stuffed chicken
lemon paprika chicken with
white wine spinach thyme sauce
bourbon glazed pork short rib
saz's famous barbecue ribs
grilled salmon with lemon butter
ancho & brown sugar crusted salmon
with grapefruit ginger glaze
bacon wrapped stuffed shrimp
with barbecue maple glaze
scallop & shrimp pasta alfredo
pork mignon with mushroom wine sauce
pecan & brown sugar glazed pork mignon
marinated steak & mushroom skewers

vegetarian - 27 (select one)

mediterranean cous cous with roasted vegetables
vegan stuffed pepper
portabella mushroom ravioli

kids - 14 (select one)

served with mac & cheese
chicken tenders | hot dog | cheeseburger

salads

garden salad - mixed greens, tomato, cucumber, carrots,
croutons, ranch dressing
caeser salad - mixed greens, parmesan cheese, olives,
croutons, caesar dressing
caprese salad - mixed greens, mozzarella, tomatoes,
cucumber, balsamic vinaigrette
harvest salad - mixed greens, apple, craisins, bleu cheese,
candied pecans, maple pear balsamic
strawberry spinach salad - spinach & mixed greens, feta,
bacon, strawberries, toasted almonds, poppyseed vinaigrette

sides

italian pasta salad
fresh seasonal fruit salad
tortellini caprese salad
cucumber, tomato, feta & onion salad
seven layer salad
creamy broccoli salad
mashed sweet potato with maple bourbon butter
herb & garlic roasted parmesan potatoes
wild rice blend with cranberries
whipped potatoes - cheddar, garlic or loaded
mac & cheese - five cheese mac, pepperjack or loaded
creamy garlic penne pasta
parmesan zucchini & corn
garlic butter roasted carrots
green beans with feta, craisins & pearl onions
asparagus with sea salt
grilled assorted vegetables
green beans almondine
parmesan crusted brussel sprouts with bacon

two entree three entree
32.00 33.50

please add 1 per guest for family style serving

tabled or passed appetizers

per dozen

- pesto tomato bruschetta - 22
- shrimp cocktail cucumber bites - 26
- caprese skewers - 24
- petite cocktail sandwiches - 24
- tortilla pinwheels - 22
- hawaiian chicken skewers - 25
- cucumber tomato canapés - 22
- fruit skewers - 26
- deviled eggs - 18
- open face stuffed jalapeño - 24
- large shrimp cocktail - 34
- pork potstickers - 22
- wi lollipop - 24
- crab cakes with remoulade sauce - 25
- phyllo cups** - 24
- spinach & artichoke, buffalo chicken or jalapeño popper
- stuffed mushrooms** - 24
- spinach & ricotta, sausage & parmesan, creamy crab, beef & bleu cheese or french onion
- crostinis** - 24
- mushroom with bacon & swiss, blt, smoked salmon or hawaiian teriyaki pulled pork
- meatballs** - 21
- barbecue, bourbon bacon, italian, or swedish
- bacon wrapped** -
- chicken lollipops with brown sugar maple glaze - 25
- bleu cheese stuffed dates - 25
- scallops - 28
- water chestnuts - 23

tabled only appetizers

per person

- assorted cheese, sausage & crackers - 4.00
- assorted cheese & crackers - 3.50
- fruit tray - 4.50
- vegetable tray - 3.50
- taco dip with tortilla chips - 3.25
- spinach & artichoke dip with crispy wontons - 3.75
- smoked salmon** - 160 (whole)
- original, spicy cajun, cracked peppercorn or maple sugar & wisconsin honey

late night

- assorted pizzas - 19/pizza
- saz's mozzarella marinara - 3.75/guest
- cheese curds - 3.50/guest
- saz's sour cream & chive fries - 3.25/guest
- nacho bar - 4.75/guest
- mac & cheese bar - 4.75/guest
- pulled pork, burger or chicken sliders - 36/dz
- wings (bbq, buffalo, or teriyaki) - 24/dz

passed appetizers

select four

pesto tomato bruschetta

shrimp cocktail cucumber bites

caprese skewers

petite cocktail sandwiches

tortilla pinwheels

cucumber tomato canapés

deviled eggs

open faced stuffed jalapeño

pork potstickers

wi lollipop

hawaiian chicken skewer

crab cakes with remoulade sauce

bacon wrapped water chestnuts

phyllo cups - spinach & artichoke, buffalo chicken, or

jalapeño popper

stuffed mushrooms - spinach & ricotta, sausage &
parmesan, creamy crab, beef & bleu cheese or french

onion

crostinis - mushroom with bacon & swiss, smoked

salmon, blt, or hawaiian teriyaki pulled pork

meatballs - bbq, bourbon bacon, italian, swedish

late night

select one

assorted pizzas

saz's sour cream & chive fries & cheese curds

pulled pork sliders

wings - bbq, buffalo, teriyaki

mac & cheese bar with toppings

champagne toast for all guests

Wedding and Banquet Policies

- Return signed contract with deposit to confirm and secure date.
- A 22% service charge and applicable sales tax will automatically added to your invoice for all food and beverage functions.
- All details must be given 10 days prior to event.
- Not responsible for quality of food if not served upon agreed start time.
- At no time will any food be allowed to be taken off premise.
- All food and beverage service must be provided by Saz's & Western Lakes, with the exception of desserts furnished by a licensed baker.
- Party favors may not include alcoholic beverages.
- Any types of decorations are allowed with the exception of confetti or anything that damages the facility.
- We at no time are responsible for lost or stolen items.
- Damages to any part of the facility or golf course are the sole responsibility of the booking party.
- At no time will alcoholic beverages be allow to be brought in.
- All items brought in for your wedding must be removed the night of the wedding.

**All policies and prices are subject to change

www.westernlakes.com | 262-691-0900
W287 N1963 Oakton Rd. Pewaukee, WI 53072



policies & bar information

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Booking Information

June-October Saturdays

200 guest minimum & \$500 room charge

November - May Saturdays & Fridays and Sundays year round

No minimum or room charge

You'll also receive our Wedding Reception Special package including complimentary hand passed appetizers, late night fare, and champagne toast*

*Only applicable to sit down, family style, or buffet dinners

Reception Hall is set up and provided with the following at no extra charge:

Banquet room set-up

Linen tablecloths and napkins

China, flatware, glassware for table settings

Set up of decorations

Cake cutting and serving

Cordless microphone

Wait staff & Bar staff

Cocktail & Dinner music

*Ceremony decor set up is responsibility of booking party



Beverage Packages

Bronze - Domestic Tap Beer & Soda - \$10 per guest

Silver - Domestic Tap Beer, Soda, House Wines - \$15 per guest

Gold - Domestic Tap Beer, Soda, House Wines, Rail Cocktails - \$20 per guest

Platinum - Domestic Tap Beer, Soda, Premium Wines, Premium Cocktails, Champagne Toast - \$25 per guest

Underage Open Bar - Soda, Lemonade, Cranberry - \$5 per guest

Add an additional hour

Bronze - \$2, Silver - \$3, Gold - \$4, Platinum - \$5

Celebrate 30 years! - Add one hour to any package, receive 30 minutes free!



Add Premium Tap Beers to any package or Upgrade Silver/Gold package to Premium Wine - \$2.00 per guest

Ask about starting with tabbed open bar hour

Signature drink specials upon request - price varies

1/2 Barrel Domestic Beer - \$325

1/2 Barrel Premium Beer - \$375 & up

Bottled Beer - \$4 & up

Cocktails - \$5 & up

Wine per Bottle - \$23 & up

Soda, Lemonade, Cranberry - \$2.25 per glass

Add Champagne Toast with Dinner - \$2.75 per guest

Package Prices are for 5 Consecutive Hours of Bar Time

Wine Packages are not served at the table

Packages do not include bombs, shots or bottled beer

All Prices are subject to 22% Service Charge and 5.1% Sales Tax

Last Call is 12:30 am. Venue Closes at 1:00 am.