

**SOUTH
SECOND**

838

Formal Banquet

Menu



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Front Room Photography

BREAKFASTS

Continental Buffets

Continental | 16

Cinnamon rolls, sticky buns, mini chocolate and plain croissants, assorted muffins and Danish pastries, sliced seasonal fruit display, assorted juices, regular and decaf coffee

Euro Continental | 19

Sliced capicola, salami, prosciutto, aged cheddar, parmesan, fontina, sliced tomatoes and cucumbers, mini chocolate and plain croissants, fresh strawberries, cut melon, French Palmiers, assorted juices, regular and decaf coffee

Back to Nature | 18

House-made granola, individual yogurts, almonds, dried cranberries, multigrain muffins, breakfast bars, seasonal sliced fruit display, assorted juices, regular and decaf coffee

Breakfast Buffets

Traditional Breakfast | 21

Scrambled eggs*, biscuits with sausage gravy, sausage links, smoked bacon, potatoes Lyonnaise, cinnamon rolls, sticky buns, mini chocolate and plain croissants, assorted muffins, Danish pastries, seasonal sliced fruit display, assorted juices, regular and decaf coffee

South of the Border | 23

Scrambled eggs with chorizo*, traditional scrambled eggs*, sausage links, fried red skin potato with roasted poblano peppers and onions, shredded pepper jack and cotija cheese, roasted chipotle salsa, sour cream, chopped cilantro, flour tortillas, seasonal sliced fruit display, assorted juices, regular and decaf coffee

“Bauernfrühstück” (Farmers Breakfast) * | 24

Scrambled eggs served with kassler rippchen* (German-style smoked pork chop), roasted Yukon Gold potatoes with sausage and onions, biscuits and bratwurst gravy, cinnamon rolls, sticky buns, mini chocolate and plain croissants, assorted muffins and Danish pastries, seasonal sliced fruit display, assorted juices, regular and decaf coffee

Mason Dixon Breakfast | 26

Sausage and egg casserole*, traditional scrambled eggs*, cheddar grits, biscuits with sausage gravy, corned beef hash, smoked bacon, cinnamon rolls, sticky buns, mini chocolate and plain croissants, assorted muffins and Danish pastries, and seasonal sliced fruit display, assorted juices, regular and decaf coffee

The Med | 22

Pepperoni and Italian sausage egg strata* or egg white, spinach, and mushroom egg strata*, Italian home fries, mini chocolate and plain croissants, cinnamon rolls with ricotta icing, and seasonal sliced fruit display, assorted juices, regular and decaf coffee

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Breakfast Buffet Enhancement

Chef-Made Omelet, Egg and Waffle Station | 9

Enhance your breakfast buffet with a made-to-order station and an interactive experience!

Eggs prepared to your liking* or omelets made-to-order* with your guests' choice of: cheddar, swiss, spinach, ham, bacon, bell pepper, onions, mushroom, sausage, or tomatoes

Waffles made fresh with your guests' choice of maple syrup, whipped cream, sprinkles, mixed berry topping, or bananas foster syrup

A La Carte Breakfast

All a la carte items priced per dozen unless otherwise indicated.

Assorted Muffins | 27

Sticky Buns | 22

Cinnamon Rolls | 18

Assorted Danish | 21

Seasonal Sliced Fruit Display |
7.50/person

Mini Chocolate Croissants | 38

Mini Croissants | 33

Spinach & Ricotta Stuffed Croissant | 70

Smoked Ham & Cheese Stuffed Croissant | 70

Assorted Bagels | 21

with plain and raspberry cream cheese

Regular or Decaf Coffee | 36 per gallon



A La Carte Hot Breakfast

Biscuits and Sausage Gravy with 1 ½ quarts of gravy | 27 per dozen

Milwaukee Hot Brown | 80 per dozen

House-made, shaved kassler rippchen* (German-style smoked pork chop), traditional scrambled eggs, baby swiss, sauce moutarde on a pretzel Kaiser roll

Saz's Breakfast Burrito | 72 per dozen

Scrambled eggs*, chorizo sausage, pepper jack cheese, cotija cheese, diced tomatoes, bell peppers and chipotle salsa wrapped in a flour tortilla

California Breakfast Croissant Sandwich | 80 per dozen

Shaved house-smoked turkey, scrambled eggs*, avocado, and aged Wisconsin cheddar on a freshly baked, all-butter croissant

Wisconsin Breakfast Sandwich | 50 per dozen

Shaved applewood ham, scrambled eggs*, aged Wisconsin cheddar on a freshly baked, all-butter croissant

Sausage Biscuit | 90 per dozen

Country sausage patty, scrambled eggs*, aged Wisconsin cheddar, and fried green tomato on a buttermilk biscuit

Egg & Cheese Croissant | 42 per dozen

Scrambled eggs* with aged Wisconsin cheddar on a freshly baked, all-butter croissant

LUNCHEON BUFFETS

Specialty Sandwich, Soup & Salad Buffets

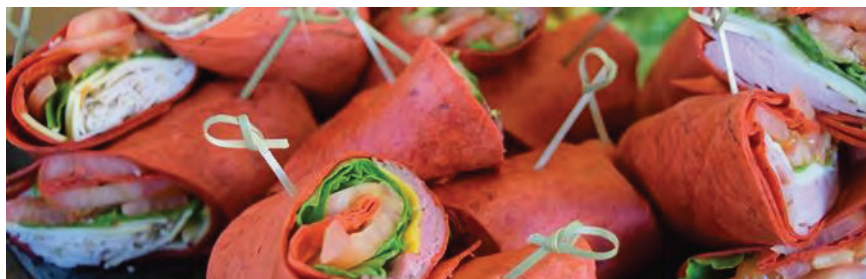
Soup & Salad Bar | 21

Start with spinach, kale, and an artisan lettuce blend, then top with your favorites from shredded carrots, shredded brussels sprouts, artichoke hearts, sliced cucumber, heirloom cherry tomatoes, sliced black olives, green peas, sliced mushrooms, garbanzo beans, black beans, shredded cheddar, crumbled feta, smoked bacon, toasted almonds, sunflower kernels, chopped hard cooked egg, pickled red onion, dried cranberries, raisins, croutons, chow mein noodles, seared ahi tuna, grilled chicken breast strips, grilled marinated tofu, and balsamic, raspberry vinaigrette, and house parmesan peppercorn dressings, plus your choice of one of our seasonal chef prepared soups (selections on p. 6)

Soup & Half Wrap Buffet | 20

Platters of half-portioned wraps to include: blackened chicken Caesar with shaved parmesan, romaine, and balsamic Caesar dressing; crab salad with fresh dill and watercress; smoked turkey with cranberry aioli, provolone, lettuce, and tomato; deli pickles, kettle chips, fresh fruit salad, and deviled egg potato salad, plus your choice of one of our seasonal chef prepared soups (selections on p. 6)

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New York Deli | 24

Chilled smoked pastrami, citrus brined smoked turkey breast, corned beef brisket with caraway kraut, potato salad, creamy coleslaw, potato chips, deli pickles, brown and grain mustards, plus focaccia, pumpernickel, and rye breads

Bienvenidos Bowls | 23

Festive buffet featuring cilantro and lime rice, black beans, grilled fajita-style proteins (chicken with bell peppers and steak, bacon and onion*), Chihuahua and shredded cheddar cheese, roasted tomato salsa, sour cream, shredded romaine and iceberg lettuce, guacamole, lime wedges, corn tortilla chips, and pico de gallo (served with disposable bowls - limited flour tortillas included for guests who prefer to make tacos)

Milwaukee Deli | 20

Shaved applewood smoked ham, sliced citrus brined turkey breast, sliced roast beef*, sliced Klement's summer sausage, summer tomato and cucumber pasta salad, dilled red bliss potato salad, fresh seasonal fruit salad with berries, all-butter croissants, sliced breads and brioche rolls, mayonnaise, yellow mustard, brown mustard, potato chips, and deli pickles

Loaded Burger & Chicken Bar | 22

Grilled 1/3lb hamburgers*, grilled chicken breasts (choose Cajun, BBQ spice rub, or traditional), accompaniment bar (bleu cheese, assorted sliced cheeses, lettuce, tomato, sliced red onion, caramelized onions, sautéed mushrooms, sliced avocado, bacon), dilled red bliss potato salad, fresh seasonal fruit salad with berries, summer tomato and cucumber pasta salad, kettle chips, sliced pickles, brioche sandwich buns, and standard condiments

Specialty Luncheon Buffets

Streets of MKE | 25

Chicken schnitzel with lemon butter sauce, knackwurst with caraway sauerkraut, Kassler Rippchen* with caraway jus, spaetzel, steamed vegetable blend, fresh garden salad with assorted dressings, and assorted dinner rolls with butter

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Steakhouse | 33

Grilled flat iron steaks* with chimichurri butter, button mushrooms, and caramelized onion, grilled salmon* with maple butter and pecan bierre blanc, steamed green beans, herb and garlic roasted potatoes, tossed Caesar salad with garlic croutons, and assorted dinner rolls with butter

Italiano | 28

Gemelli pasta alfredo, chicken saltimbocca with prosciutto and smoked gouda cream, Sicilian tenderloin spiedini* with roma tomato marinara, roasted vegetables, herb and garlic roasted potatoes, peasant salad with balsamic vinaigrette, and Italian and assorted dinner rolls with butter

Mardi Gras | 27

Blackened salmon* with crayfish caper tomato sauté, Creole baked chicken, Saz's signature andouille sausage, red beans and rice, bourbon-glazed sweet potatoes, tasso pasta salad with fresh herbs, Caesar salad with garlic croutons, and assorted dinner rolls with butter

Pride of Georgia | 30

Saz's award-winning BBQ baby back ribs, honey pecan grilled chicken, traditional mac n cheese, creamy coleslaw, dilled red bliss potato salad, your choice of sweet tea braised greens or bourbon-roasted sweet potatoes, and warm cornbread with honey butter

Missouri Madness | 30

Pastrami-cured St. Louis style ribs, Kansas City style burnt ends, smoked sausage with fire grilled onions, smoked baked beans with burnt ends and andouille sausage, creamy coleslaw, loaded baked potato salad with bacon, cheddar, and chives, warm cornbread with honey butter, and bakery fresh pretzel rolls

Soup Selections

Add a seasonal soup selection or two to any buffet for additional \$4.50 (included with soup and wrap and soup and salad buffet). Includes crackers. Other options available upon request.

- Mulligatawny with curry, chicken, apples, and wild rice
- Beef barley with mushroom
- Homestyle chicken noodle
- Cream of broccoli with cheddar
- Smoked potato-corn chowder with crispy pancetta
- Butternut squash bisque
- Homemade chili
- White chicken chili

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Build Your Own Lunch Buffet

Two entrees 23 | Three entrees 26

Our traditional lunch buffets include your choice of entrées, bakery fresh rolls with butter, and choice of three side dishes. Additional side may be added for \$2 per side, per guest.

BEEF

- Smoked Casino Roast* with rosemary demi-glace
- Braised Boneless Short Rib with hard cider demi-glace
- Merlot Braised Tenderloin Tips over egg pasta
- Yankee Pot Roast with pearl onions, carrots, tomatoes, and potatoes
- Smoked Bacon Wrapped Meatloaf with Saz's Vidalia Onion BBQ Sauce
- Wood Smoked BBQ Beef Brisket with Saz's Vidalia Onion BBQ Sauce; choose sliced or chopped (add \$2)

PORK

- Saz's Award-Winning BBQ Baby Back Ribs (1/4 racks)
- Bourbon-Glazed Short Rib
- Roast Pork Loin* with natural herb gravy
- Whiskey Sorghum Brined Boneless Pork Chops* with charred corn relish and roasted poblano demi-glace

POULTRY

- Blood Orange Beer Brined Turkey Breast with natural gravy and grain mustard
- Chicken Marsala with wild mushrooms
- Chicken Saltimbocca with prosciutto, sage, and smoked gouda cream (add \$1 per guest)
- Chicken Parmesan with mozzarella and marinara
- Chicken Provençal with tomatoes, herbs, olive oil, and balsamic ragout
- Roast Turkey Breast with stuffing and natural gravy
- Buttermilk Fried Chicken Breast (available for fry-on-site events only)

SEAFOOD

- Baked Atlantic Cod* with lemon butter
- Pecan Encrusted Salmon* with maple pecan beurre blanc

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PASTAS & VEGETARIAN

- Smoked Short Rib Mac N Cheese with crispy poblano straws
- Mama Sazama's Baked Lasagna - traditional with Italian sausage and red sauce or veggie with white or red sauce
- Penne Pasta Alfredo with broccolini and wild mushrooms (add grilled chicken breast for \$1; add grilled shrimp for \$3)
- Eggplant Parmesan with marinara sauce

COLD SIDES

Fresh Garden Salad

with assorted dressings

Classic Caesar Salad

with homemade garlic croutons, shaved parmesan, balsamic Caesar dressing

Fresh Seasonal Fruit Salad with Berries

Summer Tomato and Cucumber Pasta Salad

Creamy Penne Pasta Salad

with fresh vegetables

Creamy Coleslaw

Charred Corn and Quinoa Salad

with poblano vinaigrette

Deviled Egg Potato Salad

Dilled Red Bliss Potato Salad

Loaded Baked Potato Salad

with bacon, cheddar, and chives

Red Bean and Feta Salad

garbanzo beans, micro sweet peppers, blistered tomatoes, edamame, olive oil, cracked pepper

Cucumber and Dill Salad

red onion, bell peppers, sweet onion vinaigrette

Snap Pea Salad

grape tomatoes, black sesame seeds, sesame vinaigrette

Ozark Power Blend Slaw

beets, broccoli, cauliflower, kale, carrot, radicchio; blended with sweet n sour dressing



Front Room Photography

HOT SIDES

Traditional Mashed Potatoes

Wisconsin Cheddar & Chive Mashed Potatoes

Honey Chipotle Glazed Sweet Potatoes

Smoked Baked Beans

with burnt ends and andouille sausage

Vegetarian Sorghum Bourbon

Molasses Baked Beans

Traditional Mac n Cheese

Southwestern Pepper Jack Mac n Cheese with Bacon

Southern Baked Mac n Cheese

Roasted Blend of Vegetables

with basil, balsamic, and olive oil

Steamed Green Beans

Choice of blistered tomatoes and roasted garlic; or bacon and caramelized shallots

Roasted Brussels Sprouts

Choice of smoked bacon and shallots; or brown butter and parmesan

Broccoli

Choice of sautéed with garlic and WI butter; four cheese gratin; or roasted with Wisconsin butter

Broccolini with citrus and spice butter and pearl onions

Cauliflower

Choice of brown butter and almonds; or creamy goat cheese

Herb Roasted Tri-Color Fingerling Potatoes

Warm Cornbread with Honey Butter

Plated Luncheon Entrées

Entrée selections include choice of pre-set or table-served green salad (unless indicated), bakery-fresh rolls and butter

Braised Short Rib | 30

Hard apple cider braised beef short rib, frizzled leeks, rosemary-horseradish mashed potatoes and brown sugar and maple glazed baby carrots



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Chilled Tenderloin | 35

Bleu cheese crusted beef tenderloin* with chopped kale, radicchio, romaine, grape tomatoes, chickpeas, ruby onion compote, roasted shallot vinaigrette

Chicken Forestiere | 27

Pan-seared chicken breast with sautéed wild mushroom medley and rich demi-glace, Job's tears risotto, fresh steamed green beans with blistered tomatoes

Cilantro Lime Chicken Breast | 27

Mexican rice, corn relish, julienne tortilla strips, avocado-lime vinaigrette

Blackened Salmon | 29

Lightly blackened salmon* with tomato-caper- arugula salad, herbed Israeli couscous, asparagus with lemon butter

Plated Luncheon Salads

Southwest Caesar Salad | 22

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

Cobb Salad | 23

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

Citrus Grilled Chicken Power Plate | 23

Farro with goat cheese and fresh mint, citrus vinaigrette, julienne cucumber, carrots, grape tomatoes, avocado mousse

Vietnamese Noodle Bowl | 25

Rice noodles, sesame seared tuna*, pickled daikon radish, cucumber, bean sprouts, wakame salad, cilantro yuzo-ginger vinaigrette

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DINNER HORS D'OEUVRES PACKAGES

Offered as an enhancement ADD ON PRIOR 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

11 per guest | all hand-passed

Water Chestnut Rumaki

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

Wisconsin Lollipops

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

Caprese Skewers

Buffalo mozzarella, teardrop tomato, fresh basil, balsamic drizzle

Seasonal Crostini

Spring: Sweet Brie Bites

Summer: Hawaiian Teriyaki pork

Fall: Pork Belly and

Butternut Squash Mousse

Winter: Goat Cheese with

Mushrooms and Sage Pesto



TWO

11 per guest | all table displayed

Cheese and Salame Display

Assorted Wisconsin cheeses, salame, sopressata, prosciutto, nuts, and jams accompanied by assorted crackers, crostades, and flatbreads

Fruits of the Earth

Seasonal display of fresh fruits such as pineapple, honeydew, cantaloupe, watermelon, strawberries, red and green grapes with honey poppy seed dip

Mediterranean Display

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

Honey Smoked Salmon Display

House-smoked salmon side artistically presented with chef's garnishes, dilled cream cheese, grilled crostades and focaccia crisps*

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THREE

14 per guest | table displayed and hand-passed

Cheese and Salame Display

Assorted Wisconsin cheeses, salame, sopressata, prosciutto, nuts, and jams accompanied by assorted crackers, croustades, and flatbreads

Honey Smoked Salmon Display

House-smoked salmon side artistically presented with chef's garnishes, dilled cream cheese, grilled croustades and focaccia crisps*

Mediterranean Display

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

Hand-Passed Crab Cakes

Lump crab cakes pan-sautéed and served with Louie remoulade and micro mustard greens

Hand-Passed Sweet Brie Bites

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

Hand-Passed Bacon-Wrapped

Jalapeño Poppers with a Twist

BBQ pulled pork stuffed jalapeños with Wisconsin cheddar cheese



FOUR

14 per guest | all hand-passed

Argentine Steak Sliders*

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

Bacon-Wrapped Dates

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

Sesame Seared Ahi Tuna Nacho*

Ahi tuna, pickled julienne vegetables, wasabi micro greens, and ginger habanero avocado puree atop a crisp wonton triangle*

Wisconsin Lollipops

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

Crab Cakes

Lump crab cakes pan-sautéed and served with Louie remoulade and micro mustard greens

Seasonal Crostini

Spring: Sweet Brie Bites

Summer: Hawaiian Teriyaki pork

Fall: Pork Belly and

Butternut Squash Mousse

Winter: Goat Cheese with Mushrooms and Sage Pesto

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DINNER BUFFET PACKAGES

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

CLASSIC | 36

- 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

ELEGANT | 39

- 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

LUXE | 41

- 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

COUTURE | 50

- 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!

DINNER BUFFET PACKAGE

ENTRÉE SELECTIONS

Walker's Point Chicken

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

Chicken Bellissimo

Wild mushrooms, fresh spinach, roasted peppers, and parmesan cream; served with roasted vegetable barley risotto

Chicken Verona

Parmesan crusted and topped with crispy prosciutto, aged parmesan, fresh arugula, and lemon pan jus; served with toasted farro risotto

Chicken Forestiere

Topped with mushroom herb demi; served with pilaf de pomodoro

Chicken Florentine

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

Saz's Award-Winning BBQ Baby Back Ribs

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

Cider Braised Short Ribs

Hard apple cider braised beef short ribs topped with frizzled leeks; served with horseradish mashed potatoes

Blackened Wahoo*

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

Arctic Char*

Sweet chili glazed, topped with a red curry lychee nut relish; served with Job's tears risotto

Wild Mushroom Alfredo

Tri-color tortellini, balsamic mushrooms, and pesto cream sauce



DINNER 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 Entrees 38 per guest | Three Entrées 42 per guest

PLATED FIRST COURSE

Choose one item from our table-served salad selections on page 17.

Accompanied by an assorted artisan roll and bakery basket with Wisconsin butter.

ENTRÉES

Cider Braised Short Ribs

Hard apple cider braised beef short ribs topped with frizzled leeks

Sliced Grilled Top Sirloin*

With green peppercorn ivory sauce

Saz's Award-Winning

BBQ Baby Back Ribs

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

Chicken Forestiere

Topped with mushroom herb demi

Chicken Verona

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

Walker's Point Chicken

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

Chicken Florentine

Topped with sautéed spinach, leeks, and gruyere cream sauce

Wild Mushroom Alfredo

Tri-color tortellini, balsamic mushrooms, and pesto cream sauce

Blackened Wahoo*

With tomato, caper, and crawfish sauté (Chef suggests pairing with pineapple dirty rice)

Arctic Char*

Sweet chili glazed, topped with a red curry lychee nut relish (Chef suggests pairing with seasoned jasmine rice)



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PLATED DINNERS

EPICUREAN DELIGHTS

Plated dinners include pre-set or table-served salad and fresh bakery baskets with butter prior to dinner. All entrées are served with your choice of seasonal vegetable and chef-selected starch as indicated. All steaks grilled to medium.

Sweet Chili Glazed Salmon* | 41

Pan-seared; served with red curry lychee nut relish and Jobs tears risotto

Blackened Wahoo* | 40

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

Haida Arctic Char* | 41

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

Petite Filet* | 48

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

Manhattan Steak Au Poivre* | 48

Herb marinated with cognac infused green peppercorn ivory sauce; accompanied by parmesan roasted red bliss potatoes

Grilled Flat Iron* | 42

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

Cider Braised Short Ribs | 41

Hard apple cider braised beef short ribs topped with frizzled leeks; served with horseradish mashed potatoes

Pork Flat Iron* | 39

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

Bone in Pork Filet* | 39

Honey lavender glazed; served with goat gouda au gratin potatoe

Chicken Verona | 39

Parmesan crusted and topped with crispy prosciutto, aged parmesan, fresh arugula, and lemon pan jus; served with toasted farro risotto

Wild Mushroom Chicken | 39

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

Chicken Bellissimo | 39

Wild mushrooms, fresh spinach, roasted peppers, and parmesan cream; served with roasted vegetable barley risotto

Chicken Forestiere | 38

Topped with mushroom herb demi; served with pilaf de pomodori

Chicken Florentine | 38

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



DUET & COMBINATION DINNERS

Pen & Pasture* | 48

Pan-seared beef sirloin paired with chicken forestiere laced with hunter sauce & roasted mushrooms; served with herb-roasted fingerling potatoes

Steak & Shrimp* | 53

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

Steak & Mahi* | 52

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

Steak & Arctic Char* | 51

Pan-seared beef sirloin with red wine demi and Haida Arctic char with mango pineapple chutney; served with pineapple dirty rice

Smokehouse Duet | 43

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

DINNER BUFFET & FAMILY-STYLE ACCOMPANIMENTS

TABLE-SERVED SALAD OPTIONS

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

Beet Duet Salad (add \$2 per guest)

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

Classic Wedge

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

Boston Bibb

Chopped Bibb lettuce, ruby onion compote, candied bacon, apricot English stilton and zinfandel vinaigrette (substitute goat cheese croquette for apricot English stilton for \$2 per guest)

Heart of Romaine

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

Roasted Mushroom Salad

Balsamic roasted mushrooms, arugula, dried cherries, goat cheese, lemon shallot vinaigrette

Strawberry Spinach Salad

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

Harvest Salad

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

Green Goddess

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

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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
- Dilled red bliss potato salad
- 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

STARCH OPTIONS

- Pepper jack mac and cheese with smoked bacon
- Cheddar and chive mashed potatoes
- Horseradish mashed potatoes
- Roasted garlic rosemary mashed potatoes
- Traditional mashed potatoes
- Parmesan-rosemary roasted red bliss potatoes
- Maple-chipotle roasted sweet potatoes
- Pineapple dirty rice
- Barley risotto with roasted vegetables
- Carolina Gold rice grits (choice of WI cheddar, boursin, or pancetta)

VEGETABLE OPTIONS

Spring/Summer (available Mar-Aug)

- Asparagus with shallot butter OR glazed with balsamic
- Green Beans steamed with bacon and shallots OR with blistered tomatoes
- Three Bean Sauté featuring edamame, snap peas, green beans and blistered tomatoes

Year-Round

- Heirloom Carrots glazed with brown butter and maple OR citrus honey
- Broccolini with citrus and spice
- Roasted Root Vegetables featuring carrots, parsnips, celery root, tri-color micro peppers and golden beets
- Broccoli with shallot butter OR four cheese au gratin

Fall/Winter (available Sept-Feb)

- Brussels Sprouts roasted with smoked bacon and shallots OR with brown butter and parmesan
- Cauliflower roasted with brown butter and almonds OR creamy goat cheese
- Squash Trio (acorn, butternut, winter) roasted with brown sugar, cinnamon and pecans OR with shallot butter

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.

Other enhancements are available - let your imagination run free!

All stations include simple themed décor, linens, and station equipment.

Add a table-served green salad to kick off your guests' journey for an additional \$3 per guest.

	PRICING	
CLASSIC	ELEGANT	LUXE
Three Stations	Four Stations	Five Stations
46 per guest	50 per guest	54 per guest

EAST ASIA

- Pepper steak* with shiitake mushroom and hoisin sauce
- Cashew chicken
- Vegetable lo mein in mini take-out boxes
- Lemongrass ginger rice
- Fortune cookies

BELLA ROMA

- Penne pasta arrabbiata with roasted vegetables
- Sweet potato & ricotta gnocchi with pesto alfredo
- Your choice of chicken or shrimp* added to one pasta dish. (Add both for both pastas for +\$1.50)
- Tossed Caesar salad with shaved parmesan
- Antipasto platter with assorted salame, cheese, olives, grilled vegetables, and breads

THE CARVERY

Choose one option (or serve both for an additional \$5)

Option #1

- Carved Herb Roasted New York Strip Loin*
- Horseradish Mashed Potatoes
- Caramelized Onion & Wild Mushroom Ragout
- Tarragon Horseradish Cream
- Green Peppercorn Demi-glace

Option #2

- Citrus Brined Smoked Turkey
- Herb Citrus Gravy
- Cranberry Orange Relish
- Rosemary-Garlic Mashed Potatoes
- Rosemary Honey Whole Grain Remoulade
- Bourbon Peach Compote

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. This applies to all food prepared by Saz's Hospitality Group

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 Mexican rice. Select two proteins to complete your station:

- Grilled carne asada with smoked bacon*
- Carnitas-style pork al pastor with grilled pineapple
- Grilled chicken with fajita peppers and onions
- Chipotle shrimp with jalapeño pineapple slaw

COMFORT CLASSICS

- Smoked bacon-wrapped meatloaf with Saz's Vidalia Onion BBQ sauce
- Chef inspired "shake n bake" chicken breast
- Country green beans with bacon and shallots
- Buttermilk mashed potatoes with white pepper gravy **OR** Southern-style baked mac and cheese

RISOTTO MARTINI BAR

Select your favorite ingredients, then watch as Chef sautés-to-order, topping a martini glass of creamy parmesan Arborio rice (risotto) with your selections. Toppings include shiitake mushrooms, bell peppers, red onion, olives, roast chicken, shrimp, lump crab, shaved parmesan, fresh-snipped chives, and fresh basil

ULTIMATE SEAFOOD AND SHELLFISH STATION*

(add \$13 per guest)

Hot:

- Lobster and crab cakes with Louie remoulade and micro mustard greens
- Black mussels steamed with white wine garlic herb butter

Chilled:

- Jumbo shrimp cocktail
- Pan-seared yellowfin tuna*
- Fresh oysters on the half shell*
- Pastrami smoked salmon* display with chef's garnishes
- Peruvian seafood ceviche* with sweet potatoes, gold beets, coconut milk, jalapeno and cilantro
- Assorted hot sauces, wonton crisps, tortilla chips, fresh cut citrus, tequila cocktail sauce, wasabi cream

MASHED POTATO MARTINI BAR

Custom-create your ideal mashed potato martini – select your toppings, then watch Chef sauté-to-order, topping a martini glass of mashed potatoes (Wisconsin Cheddar and Traditional) with your ingredients. Choose from artichoke hearts, bell peppers, smoked bacon, snipped chives, red onion, capers, olives, and assorted cheeses.

MAC & CHEESE MARTINI BAR

Our classic homemade mac and cheese and pepper jack mac and cheese teamed with an array of toppings to design your own creations: grilled chicken breast, baby shrimp, shredded beef short rib, bacon, chopped asparagus, sun-dried tomatoes, roasted garlic, sautéed wild mushrooms and chives.

PETITE DESSERT BAR

- An array of mini desserts, including truffles, macarons, petit fours, éclairs, cream puffs, cheesecakes, and tarts
- French petit fours
- Coffee service with cream and sugar

SUMMER BBQ STATION

- Saz's award-winning BBQ baby back ribs
- Grilled smoked Andouille sausage with fire-roasted peppers
- Creamy coleslaw
- Smoked baked beans with burnt ends and andouille sausage
- Warm cornbread with Wisconsin honey butter
- Substitute smoked beef brisket with Saz's Vidalia onion BBQ for an additional \$2

CLASSIC MILWAUKEE SWEETS

(add \$4 per guest)

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

DONUT BAR

- Assorted donuts
- Regular and decaffeinated coffee with accompaniments
- Assorted flavored coffee syrups
- Whipped cream, chocolate stir sticks, and cinnamon

DESSERT MENU

INDIVIDUAL PLATED DESSERTS

Priced per serving. Available with full-service catering only.



The Kube | 9

Chocolate mousse, almond biscuit, chocolate meringue, chocolate icing, caramelized almond



Chocolate Mandarin | 9

Chocolate mousse, tangerine pearl and tangerine liqueur, cocoa icing, orange zest



Caramel Crumb Dessert | 9

Shortbread biscuit, caramel, Guerande salt, chocolate chips



Tiramisu | 9

Traditional tiramisu with mascarpone cream filling, biscuits soaked in coffee, chocolate powder



Peach Melba Cake | 8

Biscuit with raspberry, peach mousse, peaches in syrup, peach coulis, diplomat vanilla cream



Caramel Pear Cake | 8

Hazelnut biscuit, caramel Bavarian cream with William pear cubes, caramel topping with Milk chocolate ribbons

Apple Cooked Tartlet | 9

Shortbread crust, Normandy cream, apple segments, syrup

TABLED DESSERTS

Assorted Cookies | 24 per dozen

Assorted Bars and Brownies | 24 per dozen

Chocolate Dipped Strawberries | 36 per dozen

Cobbler | 80

Choose from: peach, cherry, or apple
Full pan, served warm, serves 24.
Make it a la mode for \$3.50 per guest

Bread Pudding | 85

Choose from: Chocolate, New Orleans with bourbon anglaise, Bananas Foster
Full pan, served warm, serves 24.
Make it a la mode for \$3.50 per guest

Mini Individual Pies | 30 per dozen

Cherry and apple

Sheet Cakes

Full sheet (serves 96) | 135

Half sheet (serves 48) | 75

Choose from marble, chocolate, or yellow cake (Inquire about filled or custom decorated options)

Petite Desserts | 40 per dozen

An array of mini desserts including Cannoli, Macarons, Petit Fours, Eclairs, Cream Puffs, Cheesecakes, Tarts, Cupcakes

Order by the dozen, minimum 2 dozen per selection. Minimum 6 dozen total per event.

French Petit Fours | 40 per dozen

An assortment of flavors such as Vanilla & Peach, Apple & Cinnamon, Raspberry & Coconut, Banana & Tiramisu, Apricot & Cream Cheese, Mango & Passion Fruit, Lime & Raspberry

Minimum 3 dozen total per event.



LATE NIGHT & DESSERT PACKAGES

These packages are served for one hour of your choice and are applicable only as an enhancement to an existing dinner menu. Late night selections are presented with high quality disposable service ware. Items with ** may require extra accommodations for frying in winter months. Check with your event coordinator.

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
- **Wagyu Slider*** – Wagyu slider 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

CHILI BAR

9 per guest

- Smoked brisket chili
- White chicken chili
- Black bean and corn chili
- Shredded cheddar, pickled red onion, sour cream, oyster crackers, pickled jalapeño, black bean and corn salsa, chopped cilantro, diced tomatoes

BBQ SUNDAE BAR

11 per guest

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

SAZ'S FESTIVAL-FAMOUS STATION**

12 per guest

- Signature Sour Cream & Chive Fries with house dipping sauce
- Leinenkugel's beer battered Wisconsin white cheddar cheese curds with Saz's Spicy White BBQ
- Saz's festival-favorite Mozzarella Marinara

COFFEE ENHANCEMENTS

3 per guest

- Regular and decaffeinated coffee
- Accouterments including cream, sugar, flavored syrups, whipped cream, chocolate stir sticks, and cinnamon
- Add assorted cordials +\$3 per guest

NACHO BAR

10 per guest

Select one of the following 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

PRETZEL SUNDAE BAR

10 per guest

- Freshly baked Bavarian pretzels, brown butter, pretzel salt, warm caramel, cinnamon sugar, chocolate fudge, whipped cream, chocolate sprinkles, and vanilla ice cream
- Coffee service with cream and sugar

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. This applies to all food prepared by Saz's Hospitality Group

PIES GALORE BAR

30 per dozen

- An assortment of individually sized pies and tarts such as apple pie, cherry pie, pecan tart, lemon tart, and salted caramel tart
- Coffee service with cream and sugar
- Don't forget the ala mode!
Add vanilla ice cream | 4 per guest

CLASSIC MILWAUKEE SWEETS

10 per guest

- Sprecher Orange and Root Beer floats
- Build-your-own sundaes with classic Milwaukee custard (vanilla and chocolate); pecans, cashews, hot fudge, caramel, maraschino cherries, and whipped cream
- Coffee service with cream and sugar

PETITE DESSERT BAR

40 per dozen

- An array of mini desserts, including truffles, macarons, petit fours, éclairs, cream puffs, cheesecakes, and tarts
- French petit fours
- Coffee service with cream and sugar

DONUT BAR

19 per dozen

- Assorted fresh bakery donuts
- Coffee service with cream and sugar



BEVERAGE SERVICE

A celebration is just not complete without 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. Should you have a special beverage request, our event designers welcome the opportunity to make your liquid vision a reality...perhaps with a few fun recommendations along the way!

Please note that South Second 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 Saz's Catering. Detailed product lists are available on request.

All packages are priced per guest, unless otherwise indicated.

FULL HOSTED BARS

Full Hosted Standard Bar

*First Hour \$13
Each Additional Hour \$6.50*

- Call brand liquor selections
- Miller Lite and Miller High Life
- 2 specialty/craft beer selections
 - malternative beverage
- 3 standard wine varietals
 - assorted soft drinks

Full Hosted Premium Bar

*First Hour \$16
Each Additional Hour \$8*

- Premium and call brand liquor selections
- Miller Lite and Miller High Life
- 2 specialty/craft beer selections
 - malternative beverage
 - 3 select wines
 - assorted soft drinks

BEER, WINE, AND SODA PACKAGES

Standard

*Up to Five Hours \$15
Each Additional Hour \$5*

- Miller Lite and Miller High Life
- malternative beverage
- 3 standard wine varietals
- assorted soft drinks

Dressed to Impress:

*Up to Five Hours \$18
Each Additional Hour \$6.50*

- Miller Lite and Miller High Life
- 2 specialty/craft beers
- malternative beverage
 - 3 select wines
- assorted soft drinks

The Finest

*Up to Five Hours \$21
Each Additional Hour \$8*

- Miller Lite and Miller High Life
- 3 specialty/craft beers
- malternative beverage
 - 3 premium wines
- assorted soft drinks

SODA & WATER ONLY

Up to Five Hours \$5.75

Each Additional Hour \$2.25

Applicable for guests under 21 or events not offering alcohol

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	\$8.50
Premium Brand Simple Mixed Drinks	\$9.50
Call Brand Cocktails (Martini, Doubles, etc.)	\$10.50
Premium Brand Cocktails (Martini, Doubles, etc.)	\$11.50
Assorted Pepsi Products (per glass)	\$2.25
Bottled Water (per 12oz bottle)	\$2.50
Sparkling Water/ Juice	\$3.50
Domestic & Miller Beer (per bottle)	\$5.50
Specialty Beer (per bottle)	\$6.50 +
Malternatives/ White Claw	\$6.50
Standard Varietal Wines (per glass)	\$8.00

BEER PRODUCT SELECTIONS

Domestic Miller Beers: Miller Lite, Miller 64, Miller High Life, Sharp's, Coors Light, PBR, Angry Orchard Cider, Corona

Craft: Good City, Lakefront, MKE Brewing, Third Space, New Glarus, Leinenkugel's, Deschutes, 3 Sheeps, Lagunitas, Founders, Sprecher, Blue Moon, Heineken, Eagle Park, City Lights, Central Waters, Raised Grain

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, Jim Beam bourbon, Seagram's 7 whiskey, Bacardi rum, Captain Morgan rum, White Label Dewar's scotch, Jose Cuervo Gold tequila, Southern Comfort

Premium Brands: Grey Goose vodka, Rehorst vodka, Bombay Sapphire gin, Korbel VSOP brandy, Crown Royal whiskey, Makers Mark bourbon, Jameson Irish Whiskey, Johnnie Walker Black scotch, Casamigos tequila, Roaring Dan rum (Great Lakes Distillery), KK whiskey (Great Lakes Distillery)

WINE SELECTIONS

Standard Varietals: Pinot Grigio, Sauvignon Blanc, Chardonnay, Riesling, Pinot Noir, Cabernet Sauvignon, Merlot, Red Blend, White Zinfandel, Champagne

Select & Premium Varietals: Please consult your event designer for a full list of options

BEVERAGE SERVICE

PRICING & POLICIES

Bar service at South Second 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 \$150 fee charged per bartender (group size will determine the number of bartenders needed and is up to the discretion of Saz's 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 they 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 \$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 \$150 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 they will add a \$14 per bartender, per hour (including set up and tear down) gratuity fee in lieu of tip jars.



GENERAL POLICIES & INFORMATION

WHAT YOU CAN EXPECT

Saz's Catering holds client satisfaction at the very pinnacle of priorities. To us, each event is deserving of the utmost in attention and care, resulting in a simple, stress-free planning experience you can be confident in from your initial consultation through the very last moment of the evening. The following amenities and services are complimentary when you choose Saz's Catering:

- Professional and accommodating planning and service staff and culinary team
- Stock pattern china, silver flatware, coffee mug, and water goblet
- White, black, or ivory floor-length linens for buffet or stations (if applicable) and your choice of a solid-colored linen napkin (standard color selections based on availability)
- Coffee service with dinner including regular and decaf coffee, plus hot tea and milk on request

MENU PRICING

All menus herein are based on a minimum of 150 guests. An additional fee will apply for smaller groups.

125-149 Add \$2 per guest

100-124 Add \$4 per guest

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

SECURING YOUR EVENT: CONTRACTS AND DEPOSITS

Saz's Catering and South Second require that a signed contract accompany your initial event deposit. Your event date is not considered secure until Saz's Catering is in receipt of both contract and deposit – dates will not be held, and prospective clients are not guaranteed a first right of refusal. 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 6 months prior to your event date

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.

ROOM RENTAL RATES AND MINIMUMS

Food and beverage minimums and room rental rates vary based on your particular event details. Should your final menu not meet the food and beverage minimum for which you are contracted, you will be invoiced for the difference. Food and beverage minimum does not include applicable sales tax, service charge, room rental, or items that are unrelated to food and beverage. Please refer to our rate sheet for more details.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. This applies to all food prepared by Saz's Hospitality Group

SERVICE CHARGE AND SALES TAX

Food and beverage are 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 Saz's Catering office no less than 15 business days prior to your event. The final guest count is the minimum number of guests for which you will be charged and, along with any other associated charges, will determine your final balance due. After this time, your guest count may be increased, but not decreased, pending the availability of product, equipment, and staff to accommodate your request.

REHEARSAL, SETUP, AND TEARDOWN

Availability of South Second is subject to its confirmed schedule of events.

The maximum amount of time for setup that will be allotted is 2 hours. Client may elect to extend setup time for an additional fee, pending venue availability. Advance coordination of desired access time with your event designer is necessary in order to have building open and ready for your arrival. 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, etc. You must conclude your event by the contracted end time, and guests must vacate the premises within one hour of that time. You are responsible for planning 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 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 South Second and Saz's Catering, unless prior arrangements have been made.

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. South Second and Saz's Catering staff are happy to recommend vendors with whom we have previously worked, and retain the right to review, approve, coordinate, and monitor any supplemental security services. Saz's Catering or South Second 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. No confetti cannons, smoke machines, or fog machines are permitted.

PARKING

Included with your rental of South Second are 10 reserved spots in an adjacent lot. For all other guests, street parking is available on 2nd Street and other streets nearby. Valet service recommendations are available upon request.

PHOTOGRAPHY

Saz's Catering often takes photographs of events, food and beverage displays, and table settings. By signing this contract, you give acceptance to Saz's Catering to copyright, use and publish photographs for marketing and illustration purposes. Should your event incorporate sensitive or confidential displays, please notify your event manager of these areas and off-limits photography.

MUSIC

Your entertainment must be pre-approved by your event manager prior to contracting them. Contracted DJs, bands, and entertainers agree to comply with the wishes of our event manager and our regulations regarding decibel readings of volume. Your entertainers must load out within one hour of your contracted event end time. Failure to do so will result in an additional assessment of \$300.

SPECIAL MENU REQUESTS

This menu is designed to give you a taste of what Saz's Catering can offer your event. A wide variety of other menus are available upon request. Had something particular in mind? The culinary staff at Saz's Catering welcomes the opportunity to custom design a menu based on your vision, your traditions, your favorites, or just something you think would be a perfect fit. Children's, Vegetarian, and Dessert menus are available, and we are happy to work with any dietary restrictions you or your guests may have. We are here to serve you – our guest – and your request is our pleasure!

HOLIDAYS AND SPECIAL RATES

Additional service charges will apply to the following dates: New Year's Eve, New Year's Day, Christmas Eve, Christmas Day, Thanksgiving, Labor Day Weekend, Memorial Day Weekend, Easter Weekend, and Fourth of July weekend. Service charges are billed at 1.5 times the standard rate.

LEFT OVER FOOD

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

CANCELLATION

Deposits are non-refundable. If unforeseen circumstances necessitate the cancellation of your event, your deposit will be retained until the date has been re-booked by another party. If the date is not rebooked, your deposit will be forfeited.