



CASUAL LUNCH & DINNER MENU



SAZS.COM/CATERING

MILWAUKEE
(Walker's Point)
201 W. Walker Street
Milwaukee
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LAKE COUNTRY
Western Lakes Golf Club
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DESIGN-YOUR-OWN BUFFET

Our traditional lunch or dinner buffets include your choice of entrées, bakery fresh rolls with butter, and your choice of side dishes. Additional sides may be added for \$2.25 per side, per guest.

LUNCH: Two Entrées \$23 | Three Entrées \$25 | Four Entrées \$28

Includes three sides of your choice

DINNER: Two Entrées \$25 | Three Entrées \$27 | Four Entrées \$30

Includes four sides of your choice, fresh relishes with dip, and dinner sized portions

PORK

Saz's Award-Winning BBQ Baby Back Ribs (1/4 rack portions)

Bourbon-Glazed Pork Short Rib

Roast Pork Loin* with natural herb gravy

BEEF

Smoked Casino Roast* with rosemary demi-glace

Braised Boneless Short Rib with hard cider demi-glace (add \$2 per guest)

Merlot Braised Tenderloin Tips over egg pasta

Yankee Pot Roast with pearl onions, carrots, tomatoes, and potatoes

Smoked Tri-Tip with roasted jalapeno BBQ sauce; your choice of sliced or chopped

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 \$1.50 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

PASTAS & VEGETARIAN

Saz's Pulled BBQ Pork 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 & wild mushrooms (add grilled chicken breast for \$1; add grilled shrimp for \$3.25)

Eggplant Parmesan with marinara sauce

Cheese & Herb Ravioli with mushrooms, roasted tomato coulis and basil with marinara sauce

CARVING BOARD ENHANCEMENTS

Interactive buffets are a wonderful addition to your event! Our chef will carve the meat selection of your choice right at the buffet, creating an unmatched elegance for your event. Prices are in addition to your standard buffet.

Oven Roasted Pepper Crusted NY Strip Loin of Beef* with natural au jus

\$8 per guest

Glazed Applewood Smoked Ham

\$3 per guest

Citrus Smoked Turkey Breast with citrus gravy

\$4 per guest

Kassler Rippchen* with caraway jus

\$5 per guest

Roasted Sirloin of Beef* with tarragon horseradish and peppercorn demi-glace

\$5 per guest

Smoked Pastrami Brisket with horseradish 1000 island

\$5 per guest

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

SIDES

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

Loaded Baked Potato Salad

with bacon, cheddar, and chives

Dilled Red Bliss Potato Salad

Crumbled Feta, Watermelon, and Olive Salad

with honey lime vinaigrette

Cucumber and Dill Salad

with red onion, bell peppers, sweet onion vinaigrette

Sun-dried Tomato Pasta Salad

with feta, basil, and Kalamata olives

Ozark Power Blend Slaw

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

HOT SIDES

Traditional Mashed Potatoes

Wisconsin Cheddar & Chive Mashed Potatoes

Honey Chipotle Glazed Sweet Potatoes

Bourbon Maple Mashed 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

Cauliflower

Choice of brown butter and almonds; or creamy goat cheese

Herb Roasted Tri-Color Fingerling Potatoes

Warm Cornbread with Honey Butter

SEASONAL SOUP SELECTIONS

Add a seasonal soup selection or two to any buffet for additional \$3.75 (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

BBQ & SPECIALTY BUFFETS

*Our BBQ & Specialty buffets are a great combination of some of our classic Saz's favorites.
Our dinner BBQ & Specialty buffets also include fresh relishes with dip and slightly larger portions for entrées.*

Streets of MKE

Lunch \$25 | Dinner \$27

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

Steakhouse

Lunch \$34 | Dinner \$36

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

Italiano

Lunch \$28 | Dinner \$30

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

Lunch \$27 | Dinner \$29

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

Lunch \$28.50 | Dinner \$30.50

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

Texas BBQ

Lunch \$26 | Dinner \$28

Smoked hand-pulled Memphis-style pork with Saz's Original BBQ Sauce on the side, grilled marinated chicken breast sandwiches (choose Cajun, BBQ spice rub, or traditional), wood-smoked beef brisket with Saz's Vidalia Onion BBQ Sauce, creamy coleslaw, smoked baked beans with burnt ends and andouille sausage, and loaded baked potato salad with bacon, cheddar, and chives, bakery fresh brioche buns, and warm cornbread with honey butter

SAZ'S FAMOUS BBQ SAMPLER

Your meat selections will be accompanied by smoked baked beans with burnt ends and andouille sausage, creamy coleslaw, loaded baked potato salad with bacon, cheddar, and chives, and warm cornbread with honey butter

Lunch Two Meats \$25 | Three Meats \$27 | Four Meats \$29

Dinner Two Meats \$27 | Three Meats \$29 | Four Meats \$31

Choose from the following meat selections to create your own award-winning BBQ menu:

- Saz's award-winning BBQ baby back ribs
- Saz's signature smoked andouille sausage with pretzel buns
- Smoked tri-tip with Saz's Vidalia Onion BBQ Sauce
- Grilled chicken breasts (choose Cajun, BBQ spice rub, or traditional)
- House-smoked carved turkey breast (add \$1 per guest)
- Smoked Casino roast with house-made chimichurri
- Saz's signature BBQ pulled pork with bakery fresh brioche buns
- Saz's BBQ pulled chicken with bakery fresh brioche buns

SPECIALTY SANDWICH, SOUP & SALAD BUFFETS

Luncheon buffets are prepared with lighter portions, while dinner buffets offer slightly heavier portion sizes.

Soup & Salad Bar

Lunch \$19 | Dinner \$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, house-made 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 (see page 3 for selections). Minimum of 25 guests.

Soup & Half Wrap Buffet

Lunch \$18 | Dinner \$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 (see page 3 for selections)

New York Deli

Lunch \$24 | Dinner \$26

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

Lunch \$22 | Dinner \$24

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

Lunch \$18 | Dinner \$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

Lunch \$21 | Dinner \$23

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

CREATE YOUR OWN SANDWICH BUFFET

Perfect for lunchtime gatherings or even casual dinner gatherings when something light is in order. Luncheon orders of these buffets are prepared with lighter portions and dinner orders of these buffets with slightly heavier portions. Served with bakery fresh buns and your choice of two hot or cold sides, potato chips, deli pickles, and applicable standard condiments.

LUNCH: Two Entrées \$18 | Three Entrées \$21

DINNER: Two Entrées \$19 | Three Entrées \$22

Saz's Signature Pulled BBQ Pork

all natural: antibiotic and hormone-free

Saz's Pulled BBQ Chicken

all natural: antibiotic and hormone-free

Smoked Tri-Tip

with Saz's Vidalia Onion BBQ Sauce

1/3 Pound Grilled Hamburgers*

Smoked Pulled Memphis Pork

with Saz's Original BBQ sauce on the side

Grilled Marinated Chicken Breast

choice of Cajun, BBQ spice rub, or traditional

Grilled Bratwurst

with caraway kraut

Sirloin Steak Sandwiches*

with sautéed wild mushrooms, chipotle bleu cheese aioli, and caramelized onions (add \$3.75 per guest)

Italian Sausage

with sautéed peppers, onions, and basil marinara sauce

Chicago Style All-Beef Hot Dog

with traditional fixings: mustard, sport peppers, pickle spears, tomato wedges, diced onion, green relish, and celery salt

Smoked Polish Sausage

with caraway kraut

À La Carte Add-ons

Beyond Burgers | 99 per dozen veggie burger

Beyond Sausage | 99 per dozen veggie sausage

Condiments

Standard condiments: ketchup, mustard, Saz's BBQ sauce, mayonnaise

Chicken and burger selections include tomato, lettuce, assorted sliced cheeses, sliced onions

Additional condiments (add \$.50 per guest): crumbled bleu cheese, smoked bacon, caramelized onions, sautéed peppers, sautéed wild mushrooms

COLD BOX LUNCHES

Box lunches come with potato chips, whole fruit, pickle, cookie (substitute brownie for \$1 per guest), and condiments.

Salads are served with rolls, butter, and cookie (substitute brownie \$1 per guest).

Pasta salad, potato salad or coleslaw can be added for \$1 per item, per guest

WHOLE WHEAT WRAPS

Chicken Salad | 14

Sun-dried cranberry and tart apple chicken salad, petite greens

Veggie | 14

Grilled zucchini, squash, asparagus, pickled red onion, cucumbers with spinach, red quinoa, feta

Italian | 14

Salami, capicola, prosciutto, and arugula with a banana pepper-kalamata relish

Sushi Burrito* | 16

Sliced ahi tuna, pickled vegetables, rice, avocado-habanero ginger sauce

SANDWICHES

Cubano | 15

Smoked ham, roasted pork loin, pickles, Swiss cheese, mustard, Cubano bread

Smoked Beef* | 15

Cold smoked tri tip, roasted garlic horseradish slaw, sourdough

Roast Beef* | 15

Sliced roast beef, Wisconsin cheddar, lettuce, tomato, tarragon horseradish, sourdough

Ham & Cheese | 14

Shaved applewood smoked ham, Swiss, lettuce, tomato, honey Dijon aioli, marble rye

Smoked Turkey | 14

House-smoked turkey breast, cranberry dijon mustard, apple celery slaw, white cheddar, multigrain bread

SALADS

Blackened Chicken Caesar | 15

Strips of blackened chicken, romaine, croutons, parmesan, chipotle Caesar dressing

The Beyond | 14

Chipotle lime quinoa, roasted vegetables, garbanzo and black beans, mixed baby greens, power vegetable blend, smoked jalapeño lime vinaigrette

Chef Salad | 14

Baby greens, grape tomatoes, diced cucumbers, shredded cheddar, hardcooked egg, smoked turkey and ham, Saz's creamy house parmesan, peppercorn dressing

WARM HORS D'OEUVRES

Minimum of 3 dozen per selection and/or flavor is required (unless otherwise indicated).

SLIDERS

Sliders for delivery & setup or drop off service will be delivered deconstructed for guests to build their own on site.

Hawaiian Pulled Pork Sliders

32 per dozen

King's Hawaiian bun, smoked and pulled teriyaki pork shoulder, jalapeño cilantro slaw, cilantro cream

Short Rib Sliders

35 per dozen

Fork-tender short rib with chocolate stout demi, caramelized onion, bleu cheese, brioche slider bun

Southern Biscuit Slider

34 per dozen

Sausage patty, maple aioli, hash browns, goat cheese, fresh baked biscuit

BBQ Sliders

34 per dozen

Brioche buns topped with your choice of: Saz's all natural Duroc BBQ pulled pork, all natural BBQ pulled chicken, or chopped smoked beef brisket with Saz's Vidalia Onion BBQ Sauce

Hamburger Sliders*

33 per dozen

Chopped sirloin, balsamic-bacon-onion jam, fontina, sliced pickle, brioche slider bun

Bacon Apple Cheddar Slider

34 per dozen

Bacon, apple cherry compote, roasted garlic aioli, cheddar frico, Kings Hawaiian bun

BACON WRAPPED? YES PLEASE

Water Chestnuts with Hot Honey | 20 per dozen

House-Cured and Smoked Pork Belly with Maple Glaze | 28 per dozen

Bacon Wrapped Scallop with Hot Honey | 34 per dozen

Medjool Dates with Creamy Bleu Cheese and Maple Glaze | 30 per dozen

Popper with a Twist | 32 per dozen

BBQ pulled pork stuffed jalapeno with cheddar cheese

Bacon Wrapped Brussels Sprouts with Maple Glaze | 25 per dozen

STUFFED MUSHROOMS

Baby Wisconsin Button Mushrooms hand-stuffed in-house Choose from:

Lump Crab & Cream Cheese | 26 per dozen

Spinach, Feta & Leeks | 22 per dozen

Smoked Andouille Sausage & Wisconsin Cheddar | 24 per dozen

Italian Sausage with Homemade Marinara | 24 per dozen

WARM HORS D'OEUVRES

COMFORT FAVES

Meatballs

21 per dozen

Choose from Swedish, Italian, Hawaiian Teriyaki with Pineapple, Traditional BBQ, Spicy Jalapeño BBQ

Saz's BBQ Riblets

30 per dozen

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

Beef Empanada

34 per dozen

Savory beef with olives and raisins in flaky pastry dough and served with tomatillo salsa

Smoked Chicken Wings

28 per dozen

Jumbo bourbon and brown sugar-brined wings, smoked with apple and hickory woods. Served with bleu cheese, ranch dressing, celery, and carrots.

Choose between the following flavors:

- Bourbon Brown Sugar BBQ
- Thai Chili BBQ
- Buffalo-Porter

Asian Potstickers

33 per dozen

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

Spinach Artichoke Dip

4.75 per guest

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

Baked Brie and Raspberry Bites

32 per dozen

Crispy phyllo shell with Brie, raspberry preserves, and green scallions

SKEWERS & LOLLIPOPS

Smoked Chicken Skewers

33 per dozen

Smoked chicken thighs, pickled vegetables, Saz's Spicy White BBQ drizzle

Beef Brisket Skewer

36 per dozen

Bacon wrapped beef brisket with spicy peach BBQ

Wisconsin Lollipops

30 per dozen

Grilled Wisconsin brat, local cheese curd, spicy brown mustard drizzle

Pesto Shrimp Skewers

38 per dozen

Large shrimp sautéed with rosemary mint pesto

Harissa Shrimp Skewers

38 per dozen

Large harissa-scented shrimp with black cumin crème

Thai Satay Skewers

35 per dozen

Your choice of beef or chicken with Thai peanut sauce, minced scallion, and cilantro

CHILLED HORS D'OEUVRES

PLATTERS & DISPLAYS

25 person minimum for platters & displays unless otherwise indicated

Seven Layer Taco Dip Platter

4.75 per guest

Refried beans, seasoned sour cream, lettuce, tomato, onion, black olives and shredded cheddar cheese; served with corn tortilla chips

Cheese and Salame Board

7 per guest

Imported and domestic cheeses including aged cheddar, dill havarti, fontina, manchego, white cheddar curds, marinated olives, presented with prosciutto, salame, crisp flatbreads, cheese twists and assorted crackers

Fruits of the Earth

6.75 per guest

Seasonal display of fresh fruits to include pineapple, honeydew, cantaloupe, watermelon, strawberries, blackberries and red grapes

Charcuterie

11 per guest

Beautiful artistic display of pâtés, meats, cheeses and vegetables including pheasant and rosemary pâté, pâté campagne, smoked trout*, smoked mackerel*, dilled salmon rilette*, pickled vegetables (asparagus, red pearl onion, baby carrot, fennel, green bean), salami, hot soppressata, prosciutto, parmesan, cranberry chipotle cheddar, goat gouda, crusty breads, focaccia crisps, and lavosh. (50 guest minimum, please)

From the Market

5.50 per guest

Seasonal fresh crudités including radishes, bell peppers, celery, baby carrots, broccoli, cauliflower, sugar snap peas, grape tomatoes and asparagus spears; presented with roasted shallot dip

Mediterranean Display

6.75 per guest

Roasted garlic hummus, babaganoush, red curry lentil dip, tabouli, warm spinach artichoke dip, marinated olives, grilled vegetables, toasted pita chips, crisp flatbread and assorted crackers

Smoked Salmon Display

195 each

House-smoked salmon side artistically presented with chef's garnishes, lemon, flatbreads and crackers. Choose your flavors: Spicy Cajun | Cracked Peppercorn | Maple Sugar & Wisconsin Honey

Cured Salmon Display*

195 each

House-cured salmon side artistically presented with chef's garnishes, whipped lemon cream cheese, sauce Moutarde à l'aneth, grilled croustades and focaccia crisps. Choose from original or beet horseradish.

CLASSIC CROWD PLEASERS

Chilled Lollipops and Skewers

30 per dozen

Choose from:

- **Smoked Salmon Lollipops** - spheres of goat cheese wrapped with smoked salmon and fresh dill
- **Caprese Skewers** - buffalo mozzarella, teardrop tomato, fresh basil, and balsamic drizzle
- **Summer Sicilian Lollipops** - prosciutto-wrapped cantaloupe and honeydew melon

Deviled Eggs

22 per dozen

Creative updates to the comfort food classic. Choose your twist on traditional:

- Avocado and chipotle with cilantro
- BLT with smoked bacon, tomato, and watercress
- Roasted pepper and feta
- Dijon truffle
- House-smoked lox, cream cheese, and caper
- Sun-dried tomato and goat cheese

Grilled Bruschetta

Grilled Italian crostini topped with your choice of the following:

- **Rustic** | 20 per dozen - medley of roma tomato, garlic, and fresh basil
- **Portabella** | 22 per dozen - hearty mushroom dice with caramelized onion, arugula, roasted pepper, and rosemary aioli
- **Tuscan** | 22 per dozen - fontina, prosciutto, and olive oil
- **Caprese** | 20 per dozen - buffalo mozzarella mousse, olive oil roasted tomatoes, smoked sea salt, and fresh basil

Deli Sliders

26 per dozen

Artisan rolls stuffed with deli cuts of smoked Virginia ham and swiss cheese, smoked tri-tip and cheddar cheese and smoked turkey breast with provolone with deli mustards, tarragon horseradish, lettuce & tomato

Chilled Shrimp

30 per dozen (minimum 5 dozen)

21-25 count size, served with tangy cocktail sauce and fresh lemon wedges

BEVERAGES

BEER

Domestic Draft | 450 per barrel
MillerCoors Brands

Domestic Bottles and Cans | 6
MillerCoors Brands, 12oz

Import or Craft | 7 (Starting Price)
12oz bottle

WINE

Wine Coolers and Malternatives | 7
12oz bottle

House Wine | 30
750 ml bottle

NON-ALCOHOLIC

Soft Drinks | 2.50
12oz can

Bottled Water | 3
12oz bottle

Regular and Decaffeinated Coffee | 32 per gallon
sixteen 8oz cups per gallon, 3 gallon minimum

Lemonade or Iced Tea | 32 per gallon
real lemonade and freshly brewed iced tea; 2 gallon minimum

Flavored Lemonade or Iced Tea | 36 per gallon
Pomegranate, raspberry, mango, peach, or strawberry,
2 gallon minimum

DESSERTS

Assorted Cookies | 25 per dozen

Assorted Bars and Brownies | 27 per dozen

Cobbler | 85
Choose from: peach, cherry, or apple
Full pan, served warm, serves 36. Make it a la mode for \$3.50
per guest. (Stay & Serve events only)

Bread Pudding | 90
Choose from: Chocolate, New Orleans with bourbon anglaise,
Bananas Foster
Full pan, served warm, serves 36. Make it a la mode for
\$3.50 per guest. (Stay & Serve events only)

Ice Cream Sundae Bar | 7 per guest
Vanilla ice cream with assorted toppings including M&Ms,
chopped nuts, sprinkles, warm caramel and hot fudge, cherries,
whipped cream, and crushed Oreos (available for 50+ guests)

Petite Desserts | 42 per dozen

An array of mini desserts such as truffles, macarons, petit fours,
eclairs, cream puffs, cheesecakes, and tarts; minimum 3 dozen
total per event.

French Petite Desserts | 42 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.

Sheet Cakes
Full Sheet (Serves 96) | 145
Half Sheet (Serves 48) | 80

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

EDITORIALS & POLICIES

- Menu pricing is based on groups of 50+. For groups under 50 guests, please add \$1.50 per guest. For groups 500+, please inquire about potential volume discount pricing
- Buffet pricing for children ages 3-12 is half price, plus \$1 per child
- Menu pricing includes disposable plates, napkins and service ware; China, flatware and glassware are available on request for an additional additional \$5 per guest fee plus labor for additional serving staff at \$30 per hour per server (minimum 5 hours) for entire time on site plus 1 hour travel.
- Minimum of 20 guests is required for Delivery & Setup and Stay & Serve events; minimum of 10 guests for Express Drop Off service
- A signed contract and non-refundable deposit of 50% of your anticipated total is required to secure your event
- * Final details, including guest count, menu selections and final payment are due to your event manager or the Saz's Catering office 10 working days in advance of your event
- All events are subject to applicable sales tax
- For Stay & Serve events all food, beverage, and rentals are subject to a 24% service charge (minimum \$300). Service charges are applied to labor and other associated expenses and are not a gratuity.
- Gratuity is not included and is left to the discretion of the client
- Additional labor fees may apply when additional labor is required or for events hosted outside of the Milwaukee County area
- Holiday and holiday weekend events are subject to additional service charges up to 1.5 times the standard rate
- As a full-service caterer, we welcome the opportunity to coordinate any rentals or linens needed for your event including, but not limited to, tents, tables, chairs, A/V, staging, props, floral, linen upgrades and more - please inquire for pricing based on your specific needs
- All smoked menu selections are smoked in-house using Cherry, Apple or Mesquite woods; Saz's Pulled BBQ Pork and Pulled BBQ Chicken are certified natural, hormone-free and antibiotic-free
- All pricing is subject to change based on market conditions
- Planning something more formal? Consult our Formal Corporate and Social menu for full-service selections!

SERVICE STYLE OPTIONS

Full Service Stay & Serve – Our staff will arrive on site, set up your buffet based on your menu requirements, monitor the buffet, and replenish as needed. In addition, our staff will clear dining surfaces to ensure a clean area. This style of service offers optimum service for any size group, but is strongly recommended for groups over 50 guests. Pricing includes disposable plates, napkins, utensils, all buffet tables and linens, service staff, and all buffet equipment necessary for your event. For Stay & Serve events all food, beverage, and rentals are subject to a 24% service charge (minimum \$300). Service time is for a maximum of 1.5 hours with additional serve time available at an additional cost.

Delivery & Setup – If you don't require full-service catering, but still want a traditional buffet set up, this option is for you. Pricing includes disposable plates, napkins, service ware, and equipment (excluding tables, which are available at an additional cost) required for your menu. Our staff will arrive to set up the buffet, then return at a mutually agreed upon time to retrieve the equipment and supplies. Delivery & Setup fees vary and are based on one-way distance to your location at the following rates: 0-10 miles = \$90; 11-20 miles = \$110; 21-30 miles = \$125. Delivery & Setup service is not available for locations further than 30 miles. Delivery & Setup events are guaranteed to be ready within 15 minutes of the specified time or we'll waive your delivery fee. Pricing is based on delivery times between 8am and 9pm, Monday through Friday. Additional fees may apply for times outside of these hours. This style of service is not recommended for groups over 50 guests.

Express Drop Off – Perfect for office meetings and smaller groups, our driver will arrive and drop off food at your location. Pricing includes disposable plates, napkins, and utensils. All food will arrive in disposable aluminum or plastic containers. Drop Off fees are based on one-way distance to your location at the following rates: 0-5 miles = \$45; 6-15 miles = \$60; 16-25 miles = \$75. Drop Off service is not available for locations further than 25 miles. Pricing is based on drop off between 10am and 2pm, Monday through Friday. Additional fees may apply for times outside of these hours.

Pickup – Don't need our services, but love Saz's food? This is the perfect option for you! No service charges apply. Items can be packaged hot or cold for pickup. Food is packaged in disposable pans and pricing includes disposable serviceware, plates, napkins, and flatware.

We're dedicated to serving you and your guests precisely how you would like to be served and with the specific menu you envision. For us, that is the definition of catering! If your ideal menu is not within these pages, consult your event manager and we will do our absolute best to create exactly what you imagine for your event. Custom menus are available and encouraged. Please note that custom and themed menu pricing may take up to one week to develop. Catering to our clients' wishes has been our philosophy for over 40 years and will continue to be our top priority for the next 45 and beyond! Bon appetit!