

WISCONSIN STATE FAIR HOSPITALITY VILLAGE

BY SAZ'S CATERING

SANDWICH BUFFETS |

Our sandwich buffets include your choice of two side dishes, potato chips, deli pickles, and standard condiments as applicable. Additional side dish choices may be added for an additional \$2 per person.

SIGNATURE BARBECUE

Saz's Signature BBQ Pulled Pork - all natural: antibiotic & hormone-free

Saz's BBQ Pulled Chicken - all natural: antibiotic & hormone-free

Wood Smoked Beef Brisket with Vidalia Onion BBQ Sauce sliced or chopped (add \$2.50 per person)

Hawaiian Teriyaki Pulled Pork with jalapeño pineapple slaw (Add \$1.50 per person)

Smoked Hand-Pulled Memphis Style Pork with your choice of Saz's Original or Vidalia Onion BBQ Sauce

FAIR PARK FAVORITES

1/3 lb Grilled Hamburgers*

Grilled Smoked Boneless Pork Chop* Kassler Rippchen style with caramelized onions (add \$1.50 per person)

Sirloin Steak Sandwiches* with sautéed wild mushrooms, chipotle bleu cheese aioli, and caramelized onions (add \$3.50 per person)

Grilled Marinated Chicken Breasts (choice of Cajun, BBQ spice rub, or traditional)

Chicago Style Italian Beef with mild giardiniera and au jus (add \$1.50 per person)

Traditional Philly Cheese steak with Italian hoagie rolls, cheese sauce, and caramelized onions

FROM THE SAUSAGE MAKER

Chicago Style All-Beef Hot Dogs with traditional fixings: mustard, sport peppers, pickle spears, tomato wedges, diced onions, green relish, and celery salt (ketchup on request only!)

Grilled Bratwurst with caraway sauerkraut

Grilled Italian Sausage with peppers, onions, and basil marinara sauce

Smoked Polish Sausage with caraway sauerkraut

Hungarian Smoked Sausage with paprika onions

Saz's Signature Smoked Andouille Sausage with Saz's Vidalia Onion BBQ Sauce

Two Entrée Selections: 17

Three Entrée Selections: 19 | Four Entrée Selections: 21

Standard Condiments Include:

Ketchup, mustard, Saz's BBQ Sauce, and mayonnaise. All chicken and burger selections include tomatoes, lettuce, sliced onion, and assorted sliced cheeses.

Enhanced Condiments Available:

Crumbled bleu cheese, smoked bacon, caramelized onions, sautéed peppers, and sautéed mushrooms (\$.50 per selection).

VEGETARIAN

Beyond Burger (veggie burger) -ala carte \$90 per dozen (includes buns and fixings)

Beyond Sausage (veggie sausage) -ala carte \$90 per dozen (includes buns and fixings)



FAIRGOER FAVORITES |

Pig Pen & Chicken Coop

Saz's award-winning BBQ baby back ribs team up with your choice of BBQ or herb rotisserie-style chicken. Served with smoked baked beans with burnt ends and andouille sausage, creamy coleslaw, dilled red bliss potato salad, and bakery fresh rolls with butter. 24

The Ferris Wheel

Saz's award-winning BBQ baby back ribs paired with grilled marinated chicken breasts (choose Cajun, BBQ spice rub, or traditional). Accompanied by smoked baked beans with burnt ends and andouille sausage, creamy coleslaw, dilled red bliss potato salad, and bakery fresh rolls with butter. 26

The Coliseum

Saz's award-winning BBQ baby back ribs team up with grilled marinated chicken breasts (choose Cajun, BBQ spice rub, or traditional) and Saz's signature smoked andouille sausages. Served with smoked baked beans with burnt ends and andouille sausage, creamy coleslaw, loaded baked potato salad with bacon, cheddar, and chives, potato chips, deli pickles, and bakery fresh rolls with butter. 28

The Farmer's Dream

Saz's award-winning BBQ baby back ribs with grilled marinated chicken breasts (choose Cajun, BBQ spice rub, or traditional) and chef-carved roast beef tenderloin* with tarragon horseradish sauce. Served with smoked baked beans with burnt ends and andouille sausage, creamy coleslaw, loaded baked potato salad with bacon, cheddar, and chives, and bakery fresh rolls with butter. 35



BACK TO THE ROOTS BBQ - GET THE GRILL READY! |

Pride of Georgia

Saz's award-winning BBQ baby back ribs, honey pecan grilled chicken, traditional mac n cheese, creamy coleslaw, dilled red bliss potato salad, warm cornbread with honey butter, and your choice of sweet tea braised greens or bourbon-roasted sweet potatoes. 27

Texas BBQ

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, loaded baked potato salad with bacon, cheddar, and chives, bakery fresh brioche buns, and warm cornbread with honey butter. 25

Missouri Madness

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, chives, warm cornbread with honey butter, and bakery fresh sausage rolls. 27

Saz's Famous BBQ Sampler - The Grand Slam

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

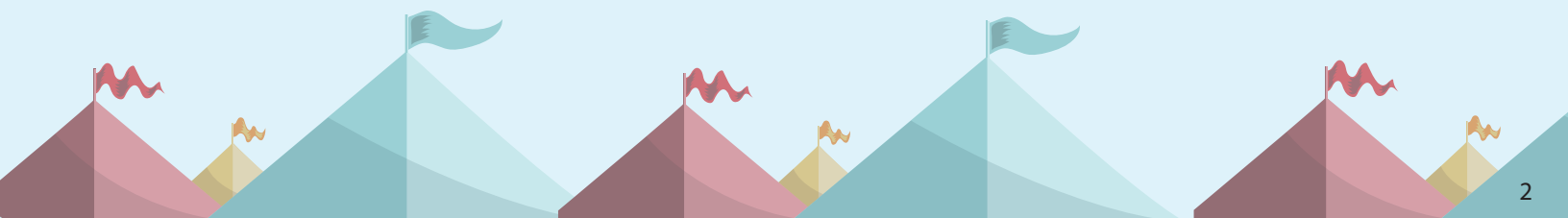
- Saz's award-winning BBQ baby back ribs
- Saz's signature smoked andouille sausage with bakery fresh pretzel rolls
- Wood-smoked sliced beef brisket (add \$2.50 per guest)
- Grilled chicken breasts (choose Cajun, BBQ spice rub, or traditional)
- House-smoked carved turkey breast (add \$1.50 per guest)
- 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

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.

Two Meat Selections: 24

Three Selections: 26 | Four Selections: 28

WISCONSIN STATE FAIR
Presented By
AUGUST 6-16  US Cellular



SPECIALTY BUFFETS |

“The Biggins” Tailgate Buffet

Grilled 1/2 pound burgers*, 1/3 pound jumbo brats and 1/2 pound marinated chicken breast sandwiches (choose Cajun, BBQ spice rub, or traditional) with the ultimate fixings including applewood smoked bacon, raw and fried onions, caraway sauerkraut, sautéed mushrooms, sliced beefsteak tomatoes, lettuce, and Wisconsin cheddar, Swiss, and crumbled bleu cheese. Served with fresh seasonal fruit salad with berries, summer tomato and cucumber pasta salad, deviled egg potato salad, potato chips, deli pickles, and standard condiments. 25

Best in Show

Saz’s signature BBQ pulled pork, grilled marinated chicken breasts (choose Cajun, BBQ spice rub, or traditional) and grilled bratwurst with caraway sauerkraut served with fresh seasonal fruit salad with berries, loaded baked potato salad with bacon, cheddar, and chives, Saz’s famous sour cream & chive fries and festival-favorite mozzarella marinara, deli pickles, and standard condiments. 27

Wisconsin Sausage Sampler

Grilled bratwurst, Saz’s signature smoked andouille sausages, Italian sausages and Hungarian sausages served with bakery fresh pretzel and sausage rolls with all the fixings. Served with fresh seasonal fruit salad with berries, loaded baked potato salad with bacon, cheddar, and chives, Saz’s famous sour cream & chive fries and festival-favorite mozzarella marinara, deli pickles, and standard condiments. 27

Pig Roast & Rotisserie Chicken Buffet

Freshly spit roasted farm raised Duroc pig, paired with herbed rotisserie-style chicken (1/8 cut portions), chef’s homemade gravy, Saz’s BBQ sauce, homestyle sage stuffing, Italian pasta salad, fresh seasonal fruit salad with berries, smoked baked beans with burnt ends and andouille sausage, creamy coleslaw, relishes with dip, and bakery fresh rolls with butter. 24 (minimum 150 guests)

SIDE SELECTIONS |

HOT |

Traditional Mashed Potatoes

Wisconsin Cheddar & Chive Mashed Potatoes

Honey Chipotle Glazed Sweet Potatoes

Parmesan Herb Roasted Red 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

BUFFET ENHANCEMENTS |

Buffet enhancements are only available in conjunction with buffet services and are served for a maximum of one hour.

Grilled Sweet Corn Station

We’ll grill the corn on site at your event. Includes assorted seasoned salts (ranch, cajun, seasoned salt, black pepper) and drawn butter. 3.25 per ear

Mexican Sweet Corn Station

We’ll grill the corn on site at your event. Includes crema de limon verde, cotija, chili powder, and cilantro. 4.50 per ear

Loaded Pretzel Bites Station

Milwaukee Pretzel bites with your favorite dips and toppings, including beer cheese, beer mustard, Bavarian cherry icing, brown butter, pretzel salt, and cinnamon sugar. 7 per guest

Summer Festival Station

All the festival favorites! Saz’s famous sour cream & chive fries with house ranch dressing, mozzarella marinara, and Leinenkugel’s beer-battered white cheddar cheese curds with Saz’s Spicy White BBQ dipping sauce. 8.50 per guest

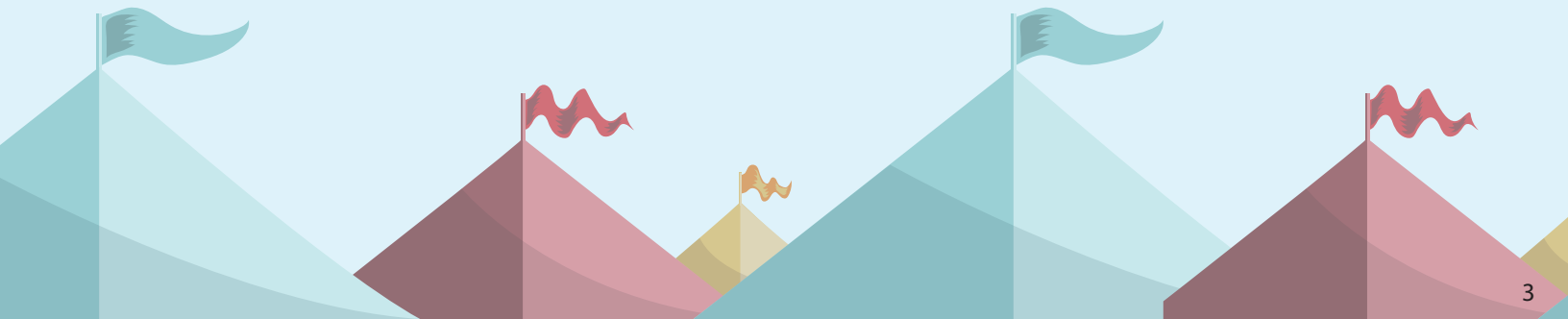
Loaded Nacho Station

Corn tortilla chips, seasoned ground beef, chili con queso, jalapeños, pico de gallo, sour cream, cilantro, diced onions, diced tomatoes, guacamole, and sliced black olives. 7 per guest (add guacamole for 1.50 per guest.)

Popcorn Station

Sweet, Salty or Savory – we have all the bases covered! In addition to offering our standard yellow corn, choose from the following flavors: double cheddar, caramel, jalapeño cheddar, sour cream and chive, traditional kettle, caramel kettle
3 Flavors - 3.50 per guest 4 Flavors - 4.50 per guest

The Better the Food – The Better the Experience
-Saz’s Hospitality Group



SIDE SELECTIONS |

HOT CONTINUED |

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 & 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

COLD |

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

COLD CONTINUED |

Dilled Red Bliss Potato Salad

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

DESSERTS |

Assorted Cookies - 24 per dozen

Assorted Bars & Brownies - 24 per dozen

Sheet Cakes

Full (serves 96) 135 | Half (serves 48) 75

Marble, chocolate, or yellow cake — inquire about filled or custom-decorated options

Warm Peach, Cherry, or Apple Cobbler

Full Pan (serves 24) 80

Ice cream sundae bar (available for 50+ guests) \$7 per guest

Vanilla ice cream with assorted toppings including M&Ms, Reese's Pieces, chopped nuts, cashews, warm caramel and hot fudge, and crushed Oreos (available for 50+ guests)

BEVERAGES | Á LA CARTE

Beverages are billed based on consumption - available for entire event period

Domestic Beer per 1/2 barrel - 500

Miller Lite, Miller High Life, Coors Light

Craft & Specialty Beer per 1/2 barrel - 600

Lakefront Riverwest Stein, Lakefront IPA, Leinie Summer Shandy, Sprecher Amber, City Light's Amber Ale, Blue Moon

Domestic Beer per 16 oz. - 6

Miller Lite, Miller High Life, Coors Light

Craft & Specialty Beer per 12 oz. - 6

Lakefront Riverwest Stein, Lakefront IPA, Leinie Summer Shandy, Sprecher Amber, City Light's Amber Ale, Blue Moon

Note: Bartenders will have gratuity jars displayed. Should you wish for us to refrain from this, a \$14/hr (per bartender) gratuity fee will be added to your invoice.

BEVERAGE PACKAGES - BEVERAGES ARE BILLED PER PERSON - AVAILABLE FOR ENTIRE EVENT PERIOD

Beer, Soda, Water Package - 14 per guest

Choose two domestic beer selections: Miller Lite, Miller High Life, Coors Light

UPGRADE TO CRAFT BEER

Craft Beer, Soda, Water Package - 17 per guest

Choose two beers from the following selections:

Lakefront Riverwest Stein, Lakefront IPA, Leinie's Summer Shandy, Sprecher Amber, City Light's Amber Ale, Blue Moon

Soda and Water Package - 7.50 per adult | 5.50 per child (ages 6-11)

Coke products, and bottled water

Warm Bread Pudding

Choose from: chocolate, New Orleans with bourbon anglaise, or Bananas Foster Full Pan (serves 24) 85

À la Mode - 3.50 per person added to cobblers or bread pudding

Petite Desserts | 40 per dozen

An array of mini desserts including truffles, macarons, petit fours, eclairs, cream puffs, cheesecakes, and tarts (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.



Wine per bottle - 36

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

Mike's Hard Lemonade per bottle - 6

Hard lemonade, hard cranberry, hard black cherry

Soda per can - 2.50

Coke products

Dasani water per bottle - 3.50

Coffee & Decaf - 28 per gallon (3 gallon minimum)



À LA CARTE ADDITIONS |

Grilled Vegetable Kabobs with Balsamic Glaze - 4.50 each

Fresh Vegetable Platter With Dip - 5 per guest

Seasonal fresh crudités including seasonal vegetables such as baby carrots, asparagus, sugar snap peas, radishes, broccoli, cauliflower, celery, sweet micro peppers, grape tomatoes, and roasted shallot dill dip

Cheese and Salame Display - 6.50 per person

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

Seven Layer Taco Dip Platter - 4.50 per person

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

Fruits of the Earth - 6 per person

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

Snack Mix Trio - 3 per person

Gardetto's, Chex Mix, Mini Pretzels

Tortilla Chips with Salsa - 3 per person

(Add guacamole for 1.50 per person)

Saz's Festival-Favorite Mozzarella Marinara - 28 per dozen

Our mozz sticks fried golden brown and served with house marinara

Saz's Famous Sour Cream & Chive Fries - 3.75 per person

Paired with Saz's house dressing for dipping

Leinenkugel's Beer-Battered Cheese Curds - 4.25 per person

Classic Wisconsin and crave-worthy, served with Saz's Spicy White BBQ Sauce for dipping



TENT & SPACE RENTAL PRICING

Saz's Hospitality Village consists of five main tents for a total of seven event space configurations. While we make every effort to accommodate location preferences, actual tent location will be determined two weeks prior to your event date based on group size and overall event needs. Tents may be booked for day-only or evening-only time frames, or offer your group a comfortable space from open to close at Saz's Hospitality Village. Tents are available for full time slots only - no partial rentals.

TUESDAY & WEDNESDAY SPECIAL: Book your event Tuesday or Wednesday and we will waive your tent rental fee!

TENT PRICING INCLUDES:

- Tent entrance sign with company or group logo (must be provided at time of booking in high resolution format)
- White frame tent with side walls, landscaping, and white picket fencing
- Registration, food, beverage and 60" round dining tables with coverings
- White bistro chairs

DAY SLOTS (10 AM - 3 PM)

Tent 1 - \$1900 (Full) | \$1000 (Half)
 Tent 2 - \$1900 (Full)
 Tent 3 - \$1900 (Full)
 Tent 2 & 3 - \$3500 (Combined)
 Tent 4 - \$1700 (Full) | \$950 (Half)
 Tent 5 - \$750 (Full)

EVENING SLOTS (5 PM - 10 PM)

Tent 1 - \$800 (Full) | \$450 (Half)
 Tent 2 - \$800 (Full)
 Tent 3 - \$800 (Full)
 Tent 2 & 3 - \$1500 (Combined)
 Tent 4 - \$700 (Full) | \$400 (Half)
 Tent 5 - \$350 (Full)

EDITORIALS & POLICIES

- Menu pricing is based on groups of 50 or more people. Please add \$1.50 per person for groups less than 50. Minimum group size for Hospitality Village is 20 people. Groups over 500 people may qualify for a volume discount.
- Menu pricing includes disposable serviceware. China, flatware, and glassware are available on request for additional fee.
- Lunch and dinner buffets are served for a maximum of 1.5 hours. Additional serve time is available for an additional cost.
- Children's pricing is as follows: Ages 6-11, half price plus \$1; Ages 5 and under, no charge.
- To secure your date, Saz's requires a signed contract and non-refundable deposit of 50% of your anticipated total.
- A service charge of 22% (\$300 minimum) will be applied to your food and beverage balance. Service charge covers labor and associated costs and is not gratuity. Gratuity is not required and is left to your discretion.
- Final details, including menu, guest count and final payment are required 15 working days prior to the start of State Fair. Clients with proper credit established may be invoiced if preferred.
- Menu pricing is subject to change based on market conditions. Pricing changes will be communicated prior to your event.
- All smoked meats are done in house using Cherry, Apple, or Mesquite Wood. Saz's Pulled BBQ Pork and Pulled BBQ Chicken are certified natural- hormone & antibiotic free.
- *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

