

# SAZ'S

— CATERING —

## Breakfast Menu

**START THE DAY OFF RIGHT!**

### **Basic Continental • 8.5**

Assorted fresh bakery danish, a variety of fresh bakery donuts and sweet rolls, muffins, assorted fruit juices, regular and decaf coffee

### **Continental Supreme • 10**

Assorted fresh bakery danish, a variety of fresh bakery donuts and sweet rolls, muffins, bagels with cream cheese and peanut butter, croissants, jams, jellies and butter, regular and decaf coffee, assorted fruit juices, whole fruits, grapes, cut melons and strawberries, assorted fruit yogurts, cereal and milk

### **Back to Nature • 11**

Granola, berry and vanilla yogurt, almonds, raisins, honey, fresh berries, fresh whole and cut fruits, fresh bakery bagels with cream cheese and peanut butter, butter, jellies and jams, assorted fruit juices, regular and decaf coffee

### **Bagels & Lox • 11.5**

Fresh bakery bagels, cream cheese, smoked Nova lox, capers, onions, tomatoes, lemon, fresh whole and cut fruits, assorted fruit juices, regular and decaf coffee

### **Traditional • 13.5**

Fresh seasonal cut fruits, traditional scrambled eggs, Denver style scrambled eggs (ham, bell peppers, onions), sausage links, hickory smoked bacon, potatoes lyonnaise, mini croissants and breads, butter, jelly, regular and decaf coffee, tea, milk and assorted fruit juices

### **Top Of The Morning • 14.5**

Fresh seasonal cut fruits, traditional scrambled eggs, Belgian waffles OR fluffy pancakes with blueberries, strawberries and maple syrup, sausage links, hickory smoked bacon, potatoes lyonnaise, mini croissants and breads, butter, jelly, regular and decaf coffee, tea, milk and assorted fruit juices

### **South of the Border • 16**

Southwestern scrambled eggs with chorizo, traditional scrambled eggs, sausage links, fried potatoes with peppers and onions, shredded cheese, salsa picante, sour cream, fresh chopped cilantro, flour tortillas, fresh cut and whole fruits, regular and decaf coffee, tea, milk and assorted fruit juices

### **“Bauernfrühstück” (Farmers Breakfast) • 18**

Scrambled eggs served with kassler rippchen (smoked pork chop), roasted potatoes, biscuits and German gravy (creamy bratwurst gravy), assorted muffins and croissants, assorted fruit juices, regular and decaf coffee, tea and milk

### **Irish Breakfast • 18**

Traditional scrambled eggs, Irish scrambled eggs (Irish cheddar, sautéed onions and fresh herbs), sliced roasted herbed red potatoes, homemade corned beef hash, scones, Irish brown bread, croissants, assorted fruit juices, regular and decaf coffee, tea and milk

## ADD-ONS

**Add a Chef Made-to-Order Omelet & Egg Bar to any breakfast menu for \$6 per guest ++**

A Chef-Attended station with omelets and “eggs how you like ‘em” with Wisconsin cheddar, feta, spinach, ham, bacon, bell peppers, onions, mushrooms and salsa (only available with groups 50+ guests)

**Add Carved Roasted Tenderloin to any Hot Breakfast menu for \$7 per guest ++**

## BREAKFAST POLICIES

- Menu pricing is based on groups **50+**. For groups under 50 guests, please use the following pricing:
  - Groups 25-49: add \$1.50 per guest**
  - Groups 24 and under: add \$2.50 per guest**
- Menu pricing includes disposable plates, napkins and service ware. China, flatware, glassware, and specialty linens are available on request for an additional fee.
- A signed contract and deposit of 50% of your anticipated total is required to secure your event.
  - Service charge of 22% (minimum \$250) applies to Stay & Serve events, which covers the cost of standard labor and associated expenses.
  - Gratuity is not included and is left to the discretion of the client.
  - All events are subject to applicable sales tax.
- Final details, including guest count, menu selections, and final payment are due to your event manager or the Saz’s Catering office ten working days prior to your event. After this time, you may increase, but not decrease, your guest count, pending the availability of product, staff and equipment to accommodate your request.
- Customized menus are welcomed and encouraged! Please allow approximately one week for the creation of a custom menu to perfectly suit your theme, group, or event.

