

SAZ'S

— CATERING —

Brunch Stations Menu

A stations approach to a mix and mingle brunch, allowing socializing or networking as guests enjoy their favorite morning flavors! Stationed brunches are available for groups 75+.

STATION #1

Assorted seasonal fruits in a tiered display, accompanied by yogurt dipping sauce
Cheese and sausage board with assorted crackers and flatbread
Fresh vegetable crudité
Chef's choice of assorted cold salads and spreads
Bakery rolls, croissants, and bagels with cream cheese, jams, jellies and butter

STATION #2

Chef-Carved smoked Virginia ham
Chicken breast forestiere with wild mushroom medley
Baked cod with lemon pepper butter
Chef's choice of sides, starches and vegetables

STATION #3

Scrambled eggs
Omelets Made-to-Order with seasonal ingredients
Eggs Your Way
Potatoes lyonnaise
Sausage links
Hickory smoked bacon
House-made smoked corned beef hash
English muffins and bakery-fresh breads

STATION #4

Tiered petite dessert display, assorted bars and brownies,
regular and decaffeinated coffee, assorted fruit juices

All Four Stations \$27 per person

ENHANCEMENTS

Enhance your brunch with a “Build Your Own” Benedict Station for \$7 per guest

Toasted English muffins, poached eggs, fried sunny side up eggs, fresh spinach, Canadian bacon, jumbo lump crab, tomato, BBQ pulled pork, spicy chorizo, fresh-snipped chives, crispy bacon, traditional hollandaise, peppered goat cheese sauce and roasted pepper sauce for a completely customizable benedict collection!

BRUNCH POLICIES

- Menu pricing is based on groups **75+**. Unfortunately, this menu is not available for groups smaller than 75 guests. Our casual breakfast menu, however, is a wonderful alternative for groups of any size!
 - 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.

Saz’s Catering

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