

SAZ'S

STATE HOUSE
RESTAURANT
55TH & STATE

Easter Sunday Brunch

April 16, 2017

Reservations Required
Seatings 9:00 am to 3:30 pm

BREAKFAST FAVORITES

Farm Fresh Scrambled Eggs
Scrambled Eggs with Chorizo, Roasted Tomato Salsa, Queso Cojita & Cilantro
Old European Potato Pancakes with Sour Cream & Applesauce
Cheesy Hashbrowns
Hickory Smoked Bacon
Irish Breakfast Sausage
Saz's Beef Brisket Hash
Belgian Waffles with Maple Syrup and Fruit Topping
Trio of Eggs Benedict; Traditional, Smoked Salmon, and Florentine

TRADITIONAL ENTRÉES

Saz's Famous BBQ Back Ribs with our Original BBQ Sauce
Saz's State Street Chicken; Bacon wrapped with herb and cream cheese sauce
Fresh Cedar Roasted Salmon with Mango Salsa
Fresh Smoked Sausage with Sauerkraut
Roasted Garlic Mashed Potatoes
Wild Rice Blend
Oven Roasted Vegetables

SALADS & GREENS

Spring Salad with Fresh Berries, Walnuts, Blue cheese, shaved red onion and raspberry vinaigrette
Tossed Mixed Green Salad with Assorted Dressings
Creamy Italian Tortellini Pasta Salad
Cheese & Sausage boards with crackers and flatbreads
Fresh Fruit Display featuring Mango, Papaya and Berries
Vegetable Crudite with Roasted Red Pepper Hummus

FOR THE KIDS (in all of us!)

Chicken Tenders
Mac N' Cheese
Mini Beef Franks
French Fries
Fruit Salad with Marshmallows
Dirt Cups
Freshly Baked Gourmet All-Butter Cookies

CHEF INTERACTIVE STATION

Chef Carved Ham with Pineapple-Brown Sugar Glaze and Assorted Mustards
Chef Carved Prime Rib of Beef Au Jus with Tarragon Horseradish Sauce
Made to Order Omelet Station

DELICIOUS DESSERTS

Assorted Petite Desserts including Orange Cream and Chocolate Tuxedo Cakes, Chocolate Eclairs and Fruit Tarts; Milk Chocolate, Cappuccino and White Chocolate Mousse; and Ice Cream Sundae Bar with Toppings

Adults \$29.50

Children \$11.50 (5-12)

Complimentary Glass of
Mimosa or Champagne

For Reservations

Call (414) 453-2410

Or Email events@sazs.com

