Saz's Catering
Lunch Menu

201 W. Walker Street | sazs.com | 414.256.8765 | cater@sazs.com
CHILLED SANDWICH BUFFETS

Italian Cold Buffet
Deli cuts of ham, Genoa salami, mortadella, cappicola, roast beef, provolone and mozzarella cheeses. Served with lettuce, tomato, pickles, pepperoncini, bakery-fresh buns and condiments plus a fresh antipasto of grilled vegetables, imported olives and roasted peppers, Italian peasant salad ( iceberg, croutons, parmesan, roma tomatoes, and Italian vinaigrette dressing), sun-dried tomato pasta salad, fresh fruit salad and Sicilian kettle chips. $15

“Create Your Own” Deli Sandwich Buffet
Your choice of three of the following entrées: sliced Virginia ham, roast turkey, chicken salad, egg salad, ham salad, tuna salad, seafood salad, shaved roast pork loin, roast beef, Genoa salami or roast tenderloin of beef (add $3 per person). Accompanied by assorted cheeses, lettuce, tomatoes, pickles and potato chips, sun-dried tomato pasta salad, fresh fruit salad, bakery-fresh buns and condiments. Everything you need to build an outstanding sandwich. $14

The Executive Deli Buffet
Grilled and sliced pepper-crusted beef tenderloin, sliced tequila-marinated roasted pork loin, grilled or blackened sliced chicken breast and cheeses to include brie, bleu, sharp cheddar, and fontina. Served with bakery-fresh buns, roasted vegetable display, sun-dried tomato pasta salad, dilled redskin potato salad and classic Caesar salad. Condiments include sliced tomato, lettuce, onion, pickles, peppers, olives, horseradish cream, mayonnaise and whole grain mustard. $22

Under Wraps Buffet
Attractive platters with assorted wraps (cut in half) such as roast beef with Wisconsin cheddar, grilled chicken Caesar with Sartori parmesan, Virginia ham with Wisconsin Swiss and sliced turkey breast with smoked Gouda. All wraps are made with sun-dried tomato tortillas and come with sliced tomato and lettuce. Served with assorted condiments, creamy coleslaw, gemelli pasta salad, potato chips and pickles.
One Half Wrap per guest: $9.50 | One Full Wrap per guest: $13.50

Soups (Add to any Buffet for only $2.25 per person)
Warm or cold weather, our homemade soups will complement any meal. Choose from the following Chef-Prepared Classics:
Tomato Bisque • New England Clam Chowder • Minestrone with Italian White Beans • Creamy Chicken Noodle • Chilled Gazpacho • Creamy Wild Mushroom • Potato Leek with Crispy Bacon • Roasted Corn Chowder • Beef Barley with Mushrooms • Black Bean with Smoked Ham and Cilantro
HOT SANDWICH BUFFETS

Saz’s Festival Famous Buffet | Your choice of entrees below. Served with bakery-fresh buns and your choice of two hot or cold sides, potato chips, pickles and applicable standard condiments.
Saz’s Signature BBQ Pulled Pork (All Natural – Antibiotic and Hormone Free) • Saz’s BBQ Pulled Chicken (All Natural – Antibiotic and Hormone Free) • Wood Smoked Beef Brisket with Saz’s Vidalia Onion BBQ Sauce (add $1 per guest) • 1/3 pound Hamburgers • Grilled Chicken Breast (Choice of Cajun, BBQ, Jamaican jerk, traditional) • Saz’s Signature Smoked Andouille Sausages with Saz’s Vidalia Onion BBQ Sauce • Grilled Bratwurst with Sauerkraut • Grilled Boneless Pork Chop Sandwiches with Sautéed Onions • Grilled Veggie Burgers • Italian Sausages with Peppers, Onions and House Marinara • Hawaiian Teriyaki Pulled Pork with Jalapeño Pineapple Slaw (add $.50 per person)

One Entrée $13 | Two Entrées $15 | Three Entrées $17

The Diner Delight | Alice and Mel would love it! Hot roast beef with gravy and homemade meatloaf with Saz’s Vidalia Onion BBQ Sauce. Served with sliced white and wheat breads, mashed potatoes, steamed vegetables, fresh garden salad and homemade creamy coleslaw. $15

Taste of Chicago | Chicago-style all beef hot dogs with tomatoes, onions, green relish and sport peppers on poppy seed buns plus Chicago-style Italian beef with mild giardiniera and sport peppers, Polish sausages with grilled onions, and fresh-baked sausage rolls. Served with two side salads of your choice, potato chips, and kosher deli pickle spears. $17

New York New York | One to make Sinatra proud! Chef-carved corned beef brisket, sliced turkey, pastrami, sautéed onions, warm sauerkraut and two sides of your choice. Served with bagels and assorted breads, potato chips, kosher deli pickles, brown and grain mustards. $17.50

Little Italy | Mild Italian sausage with peppers, onions and marinara; meatballs braised in zesty tomato sauce; penne pasta with mushrooms, mozzarella, tomatoes and basil; cucumber tomato salad, fresh green salad and French sub rolls. $17

Standard Condiments (Chicken and Burger Selections)
Tomato, lettuce, raw onion, cheese

Additional Enhancements
Bleu cheese, Swiss, American, Cheddar or Pepper Jack cheeses, bacon, fried onions, grilled peppers, sautéed mushrooms, green or black olives. Please add $.50 per item, per person, or select 3 for $1 per person.

Custom menus can be personally created for your special occasion.
Hors d’Oeuvres Station Reception Menus are also available. Please consult your sales coordinator to develop the perfect menu 414.256.8765
DESIGN YOUR OWN LUNCHEONS

Our traditional luncheon buffets all include bakery-fresh rolls with butter and your choice of three hot or cold sides. Additional sides can be added for an additional $1.25 per person.

Please choose from the following entrée items to customize your buffet:

Saz’s Award-Winning BBQ Baby Back Ribs  
(1/4 rack portions)
Bourbon-Glazed Pork Short Ribs
Sliced Roast New York Strip Loin with cracked pepper mushroom gravy
Roast Pork Loin with natural herb gravy
Boneless Chicken Breast
Chicken Breast Marsala
Southern Fried Chicken Breast
Chicken Cordon Bleu with Mornay Sauce (add $1)
Chicken Saltimbocca with Smoked Gouda and Prosciutto (add $1)
Chicken Parmesan
Chicken Breast Provençal with fresh tomatoes, herbs, olive oil, balsamic
Mama Sazama’s Baked Lasagna  
Traditional with Italian sausage and red sauce or veggie with white or red sauce
Penne Pasta Alfredo with grilled chicken and wild mushrooms
Merlot Braised Tenderloin Tips over white rice or egg pasta
Grilled Sage Pork Chops with apple-onion compote
Eggplant Parmesan choice of marinara, puttanesca or vodka sauce
Roast Turkey with stuffing and gravy
Saz’s Vidalia Onion BBQ Meatloaf featuring smoked brisket, ground beef, Cajun sausage and bacon
Wood Smoked BBQ Beef Brisket with Saz’s Vidalia Onion BBQ Sauce, your choice of sliced or chopped
Baked Atlantic Cod Choice of lemon butter, chipotle butter, Cajun or almondine
Tortilla Crusted Tilapia Choice of lemon butter, chipotle butter, Cajun or almondine
Grilled Atlantic Salmon Choice of maple walnut butter, lime cilantro butter, lemon dill sauce or blackened
Slow Cooked Pot Roast with pearl onions
Smoked Turkey Breast with homemade gravy

One Entrée - $14.75 | Two Entrées - $16.75 | Three Entrées - $18.75

BBQ ITEMS - Please choose between the following sauces:
Saz’s Original, Sassy, Vidalia Onion or Sweet and Spicy BBQ Sauces
SPECIALTY BUFFETS

SOUTHERN BBQ
Smoked hand pulled Memphis-style pork with Saz’s Original BBQ Sauce on the side, grilled chicken breast sandwiches (choice of Cajun, BBQ, Jamaican jerk or traditional), wood-smoked beef brisket with Saz’s Vidalia Onion BBQ Sauce, homemade coleslaw, ranch beans, bakery-fresh buns and homemade corn muffins with butter. $19

TASTE OF OLD MILWAUKEE
Old Milwaukee - The German Way: chicken schnitzel with lemon butter sauce, Usinger’s Stuttgarter knackwurst with sauerkraut, roasted pork loin with stout gravy, spaetzle, steamed vegetable blend, fresh garden salad with assorted dressings, Waldorf salad, salted rye rolls and dinner rolls with butter. $20

SWEET GEORGIA BBQ
Saz’s award-winning BBQ baby back ribs, honey pecan grilled chicken breasts, traditional mac n cheese, bourbon-roasted sweet potatoes, homemade coleslaw, southern style biscuits with butter and preserves. $20

SMOKEHOUSE MADNESS
St. Louis style ribs, Kansas City style burnt ends, ranch beans with smoked sausage, homemade coleslaw, fresh fruit salad and homemade corn muffins with butter. $20

SWEET CAROLINA
Saz’s signature BBQ pulled pork (all natural - antibiotic and hormone free) with Kaiser rolls, rib tips with Saz’s Original BBQ, homemade coleslaw, fresh fruit salad and homemade corn muffins with butter. $20

BAYOU BUFFET
Blackened salmon with crayfish caper tomato sauté, Creole baked chicken, red beans and rice, relishes with dip, bourbon-glazed sweet potatoes and tossed Caesar salad with garlic croutons. $20

CREATE YOUR OWN: FIESTA

Festive buffet featuring traditional Mexican entrées served with Spanish rice, refried beans, tortilla chips, pico de gallo, sour cream, shredded cheese and shredded lettuce.

Choose from the following entrées: ground beef tacos, ground beef chimichangas, shrimp fajitas (add $1 per person), steak or chicken fajitas, cheese and onion or chicken enchiladas, seafood enchiladas, steak barbacoa or steak tacos with bacon and cilantro (add $1 per person). Homemade guacamole available in season for an additional $1.50 per guest.

Two Entrées - $16 | Three Entrées - $18
COLD BOX LUNCHES:
Box lunches come with potato chips, fresh fruit, pickle and condiments (except salads). Add cookie ($1.50), brownie ($1.75), fresh whole fruit ($1.50), pasta salad, potato salad or coleslaw ($1.25) to enhance your boxed lunch selection.

WRAPS $10
Chicken Caesar - romaine lettuce, parmesan cheese, grilled chicken breast with tomato and Caesar dressing
Veggie Wrap - Tomato, spinach, cucumbers, grilled veggies and red onion wrapped with herbed cream cheese
Ham and Roast Turkey Club Wrap - American cheese, bacon, lettuce, and fresh tomato

SANDWICHES $10
Ham and Cheese - premium sweet ham served on marble rye with lettuce, tomato and Swiss cheese
Black Angus Roast Beef - black Angus roast beef on sourdough bread with cheddar cheese, lettuce and tomato
Italian Sub - salami, ham, mortadella with lettuce, tomato and provolone on seeded Italian Batard
Tuna Salad - homemade daily with lettuce and tomato, served on bakery-fresh multigrain bread
Chicken Salad - homemade daily with lettuce and tomato, served on bakery-fresh multigrain bread
Turkey Breast - deli style sliced turkey breast on bakery-fresh multigrain bread with lettuce, tomato and provolone
Grilled Vegetable - grilled vegetables with baby spinach on Italian batard with herbed cream cheese
Herb Grilled Chicken Breast - with olive tapenade on Italian batard with feta cheese

SALADS $11
Chicken Caesar Salad - strips of tender chicken breast served on a bed of romaine lettuce with red and green peppers, tomatoes, black olives, croutons and Caesar dressing. Includes rolls and butter.
Fresh Spinach Salad - feta cheese, mandarin oranges, craisins, walnuts, croutons and sun-dried tomato basil vinaigrette. Includes rolls and butter.

Hot Sides
- Yukon gold mashed potatoes (roasted garlic, original, green onion pesto, or Wisconsin cheddar & chive)
- Mashed sweet potatoes
- Baked beans
- Ranch beans with smoked sausage
- Southwestern bacon and pepper jack mac n cheese
- Traditional mac n cheese
- Warm German potato salad with bacon dressing
- Parsley buttered redskin potatoes
- Oven roasted redskin potatoes (parmesan, garlic, or rosemary pesto)
- Sea salt and olive oil rubbed baked potatoes
- Four cheese au gratin potatoes
- Rice pilaf with almonds, parsley, and orzo
- Wild rice blend with cranberries
- Gemelli pasta (red sauce or garlic buttered)
- Calico rice blend
- Roasted sweet potatoes (bourbon-glazed, chipotle roasted, or garlic and rosemary roasted)
- Green beans (steamed with butter, almonds, or feta and caramelized onion)
- Broccoli (steamed or four cheese au gratin)
- Cauliflower (steamed or four cheese au gratin)
- Baby carrots with brown butter and dill
- Fresh blend of roasted vegetables with olive oil
- Fresh blend of steamed vegetables with butter
- Fresh steamed asparagus (add $.50)
- Snap pea vegetable sauté with Wisconsin cranberries and shiitake mushrooms

Cold Sides
- Fresh garden salad with assorted dressings
- Classic Caesar salad
- Fresh summer fruit salad with berries
- Italian or creamy penne pasta salad
- Summer tomato and cucumber pasta salad
- Sun-dried tomato pasta salad
- Broccoli salad with red onion and smoked bacon
- Asian slaw with crunchy noodles and sesame soy vinaigrette
- Loaded baked potato salad with bacon, cheddar and chives
- Dilled redskin potato salad
- Creamy coleslaw
- Date and pear salad with blackberry vinaigrette
- Spinach salad with strawberry poppyseed vinaigrette
- Homemade corn muffins with honey butter
- Power blend slaw: superfood blend of beets, broccoli, cauliflower, kale, carrot and radicchio combined with your choice of creamy or sweet n sour coleslaw dressing.
BEVERAGES
- Draft beer: $375 per barrel (domestic MillerCoors brands)
- Assorted domestic beer: $4.75 per 12oz can or bottle (MillerCoors brands)
- Import or specialty beer starting at $5.75 per 12oz bottle
- Wine coolers and malternatives: $4.75 per 12oz bottle
- House wine: $26 per 750ml bottle
- Soda: $2 per 12oz can
- Bottled water: $2.25 per 12oz bottle
- Regular and decaffeinated coffee: $28 per gallon (sixteen 8oz cups per gallon, 3 gallon minimum)
- Real lemonade or freshly brewed iced tea: $28 per gallon (2 gallon minimum)
- Flavored real lemonade or freshly brewed iced tea: $32 per gallon (2 gallon minimum)
  (pomegranate, raspberry, mango, peach or strawberry)
- Agua fresca station (consult your event manager for a complete list of flavors): $3.50 per guest

DESSERTS
- Assorted bars and brownies: $22 per dozen
- Assorted freshly-baked gourmet all-butter cookies: $19 per dozen
- Suzy's Cheesecakes (original, raspberry swirl, strawberry swirl or chocolate marble)
  Large (16 large slices) $80  |  Small (14 small slices) $49
  Add fresh strawberries for $12 additional per cheesecake
- Sheet cake (custom-decorated marble, chocolate or yellow cake)
  Full Sheet (serves 96) $125  |  Half Sheet (serves 48) $70
- Warm peach, cherry or apple cobbler
  Full Pan (serves 24) $75  |  Half Pan (serves 12) $40
- Warm bread pudding with brandy sauce
  Full Pan (serves 24) $75  |  Half Pan (serves 12) $40
- A la mode added to cobblers or bread pudding $2.25 per guest
- Ice cream sundae bar (available for 50+ guests) $5.50 per guest
  Vanilla ice cream with assorted toppings including M&Ms, Butterfinger, chopped nuts, cashews, warm caramel and chocolate and crushed Oreo
- Assorted Petite Desserts: $34 per dozen (3 dozen minimum)
  Mini cannoli, mini cheesecakes, mini cream puffs, mini éclairs, petit fours
EDITORIALS & POLICIES

- Menu pricing is based on groups 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 fee.
- 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.
- Service charge of 22% (minimum $250) applies to Stay & Serve events which covers the cost of labor and associated expenses.
- 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 BBQ Pulled Pork and BBQ Pulled Chicken are certified natural - hormone 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 free of disposed items. 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. A service charge of 22% (minimum $250) applies to Stay & Serve events and covers the cost of labor and associated expenses. 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, utensils and all staff 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 = $75; 11-20 miles = $95; 21-30 miles = $120; 31-40 miles = $150; 41-50 miles = $195. Additional fees apply for events further than 50 miles from the Saz’s Catering location. Delivery & Setup events are guaranteed to be ready within 15 minutes of the specified time or we’ll waive your delivery fee. This style of service is not recommended for groups over 50 guests. Pricing is based on delivery times between 8am and 9pm. Additional fees may apply for times outside of these hours.

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 = $30; 6-15 miles = $50; 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. 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 will apply. Items can be packaged hot or cold for your event. Food is packaged in disposable pans and “pickup” pricing includes disposable plates, napkins, flatware.

We are dedicated to serving you and your guests precisely how you would like to be served and with the specific menu you desire. 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 envision 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 the past 40 years and will continue to be our top priority for the next 40 and beyond! Bon appetit!

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.