

SAZ'S

STATE HOUSE
RESTAURANT
55TH & STATE

Mother's Day Brunch

May 14th, 2017

Reservations Required
Seatings 9:00 am to 1:30 pm

BREAKFAST FAVORITES

Farm Fresh Scrambled Eggs
Breakfast Burritos; Made with Scrambled Eggs, Chorizo,
Roasted Tomato Salsa, Queso Cojita & Cilantro
Cheesy Hashbrowns
Hickory Smoked Bacon
Breakfast Sausage
Belgian Waffles with Maple Syrup and Fruit Topping
Made to Order 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
Cedar Roasted Salmon with Mango Salsa
Fresh Smoked Sausage with Sauerkraut
Roasted Garlic Mashed Potatoes
Wild Rice Blend
Oven Roasted Vegetables

SALADS & GREENS

Spring Mix Salad with Fresh Berries, Walnuts, Bleu Cheese, Shaved Red
Onion and Raspberry Vinaigrette
Tossed Mixed Greens Salad with Assorted Dressings
Creamy Italian Tortellini Pasta Salad
Cheese & Sausage Boards with Crackers and Flatbreads
Poached Shrimp with Cocktail Sauce
Fresh Fruit Display featuring Mango, Papaya and Berries
Vegetable Crudit  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 Citrus
Cream and Chocolate Tuxedo Cakes,
Chocolate Eclairs and Fruit Tarts;
Milk Chocolate, Cappuccino and White
Chocolate Mousse
Ice Cream Sundae Bar with Toppings

Adults \$29.50

Children \$11.50 (5-12)

Complimentary Glass of
Champagne or Mimosa

For Reservations

Call (414) 453-2410

Or Email events@sazs.com

