

SAZ'S

CATERING
LAKE COUNTRY

Wedding & Banquet Menu 2016

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CELEBRATE WITH SAZ'S

At Saz's Catering Lake Country, we know a wedding ceremony and reception is about more than just the ceremony and the party – these celebrations are an opportunity to uniquely reflect your journey and who you are as a couple. This important day is also a celebration of what is yet to come – when friends and family gather together to wish you well. Likewise, a social event, corporate gathering or fundraiser deserves equal attention to detail and seamless execution.

Western Lakes Golf Club offers an ideal setting for all event styles. With picturesque views, attentive staff and an award-winning golf course, this event space has it all. Additionally, Saz's Catering Lake Country offers off-premise catering at many area venues, as well as corporate and residential locations of your choice. Within these pages are mouthwatering menus expertly crafted by Saz's Catering Lake Country – page by page, you will find your inspiration for any style of event here.

Select from traditional menus that stand the test of time or choose from a wealth of tantalizing treats that are perfectly on-trend. With the guidance of our experienced event team, embrace these established menus as they are now, or make them all your own and select a service style, then maneuver the menu to satisfy your unique palate. From luscious libations cleverly themed and one-bite wonders that tease the taste buds through crisp seasonal salads and decadent dinners that linger on the tongue, we'll take care of you and your guests.

Our best advice? Take a moment to enjoy the process of planning your unique event. Step back and revel in the excitement that is customizing each detail of your specific occasion and the experience for you and for your guests. Whether a wedding to kick off a partnership for a lifetime, an event designed to elicit donor generosity for your cause, or a social soiree to celebrate something special, this is your gathering, your party.

WE'RE JUST HERE TO MAKE IT ALL EASIER.

CHEERS!



Warm À La Carte Hors d'Oeuvres

À La Carte Hors d'Oeuvre selections are priced per dozen, unless otherwise indicated.

Petite Crab Cakes 25

Pan sautéed Maryland crab cakes with key lime cilantro remoulade

Petite Beef Wellingtons 28

Savory beef tenderloin wrapped in puff pastry and baked until golden

Scallops Wrapped in Bacon 27

Sea scallops wrapped in crispy bacon

Water Chestnut Rumaki 22

Crunchy water chestnuts wrapped in crispy bacon

Bacon Wrapped Bleu Cheese Stuffed Dates 25

Medjool dates with creamy bleu cheese and maple glaze

Petite Open Face Rueben Sandwiches 24

Open faced on rye with sauerkraut, thousand island dressing and swiss cheese

Oriental Egg Rolls 23

Vegetable egg roll with cabbage, carrots and bean sprouts

Chicken Drummies 23

Crispy chicken drummies with your choice of dipping sauce- bbq, teriyaki or buffalo

Pork or Vegetable Pot Stickers 22

Vegetable, pork or chicken filled dumplings served with red chili cream and ponzu sauce

Wisconsin Lollipops 24

Wisconsin brat, Clock Shadow Creamery cheddar cheese curd and spicy brown mustard

Meatballs 20

Meatballs with your choice of sauce- Italian, bbq or Swedish

Stuffed Mushroom Caps (Sausage, Crab, Mediterranean) 23

Wisconsin mushroom caps hand-stuffed with your choice of filling- smoked andouille and Wisconsin cheddar; spinach, leek and feta; vegetable with smoked tomato soffrito; snow crab with cream cheese

Bacon Wrapped Bleu Cheese Stuffed Olives 25

Olives stuffed with bleu cheese, wrapped in crispy bacon

Spinach & Artichoke Phyllo Cup 22

Flaky phyllo cups filled with spinach and artichoke dip



Chilled À La Carte Hors d'Oeuvre Selections

À La Carte Hors d'Oeuvre selections are priced per dozen, unless otherwise indicated.

Large Shrimp Cocktail 32

Served with tangy cocktail sauce and fresh lemon wedges

Whole Smoked Salmon 150

Honey-smoked salmon side artistically presented with chef's garnishes, lemon, crisp flatbreads and crackers
(choose between Original, Cajun, Cracked Pepper or Chipotle Lime)

Assorted Cocktail Sandwiches 24

Assorted ham, roast beef and turkey cocktail sandwiches

Assorted Fresh Fruit 4.50/guest

Seasonal display of fresh fruits such as mango, papaya, pineapple, honeydew, cantaloupe, watermelon, strawberries, blackberries and red and green grapes, presented with raspberry yogurt dipping sauce

Assorted Cheese & Sausage 4/guest

Imported and domestic cheeses including crumbled bleu, aged cheddar, swiss, smoked gouda, edam, dill havarti, provolone and brie, presented with smoked salame, crispy flatbreads and crackers

Assorted Relishes & Dip 3.50/guest

Fresh assortment of vegetables including celery, grape tomatoes, broccoli, cauliflower and carrots with Saz's house dipping sauce

Taco Platter & Chips 3.25/guest

Taco dip topped with tomatoes, lettuce, cheese and black olives with tortilla chips

Caprese Skewers 24

Buffalo mozzarella, basil, teardrop tomato and prosciutto

Assorted Tortilla Pinwheels 22

Flavored tortillas wrapped with ham, turkey and lettuce, served with mustard and pesto cream cheese spreads

Pesto Tomato Bruschetta 21

Italian crostini complemented with a medley of roma tomato, garlic and fresh basil

Deviled Eggs 16

Creative updates to the comfort food classic. Choose from the following-

Avocado and chipotle with cilantro

BLT with smoked bacon, tomato and watercress

Roasted pepper and feta

Dijon truffle

House-smoked lox, cream cheese and caper

Sun-dried tomato and goat cheese

Cucumber & Salmon Canapés 24

Seedless sliced cucumber topped with whipped dill cream cheese and salmon lox

Hawaiian Teriyaki Won Ton 24

Hawaiian teriyaki pork topped with pineapple slaw on a crispy fried wonton



Dinner Buffets

Select three salads, one starch and one vegetable to accompany entree selections.
Served with bread & butter.

Full Buffet Option | All items served at buffet
Semi-Sit | One salad and bread served family-style at each table.

PLEASE SELECT FROM THE FOLLOWING ENTRÉES

- Pork Mignon in Peppercorn Sauce
- Baked Rotisserie-Style Chicken
- Pomegranate-Glazed Chicken
- BBQ or Bourbon-Glazed Pork Short Rib
- Tenderloin Tips over Noodles
- Saz's Award-Winning BBQ Baby Back Ribs
- Grilled Salmon with Lemon Butter
- Scallop & Shrimp Pasta Alfredo

Aailable Chef-Carved Selections:

Top Sirloin, Turkey, Honey-Glazed Ham, Rosemary Roasted Pork Loin,
Prime Rib (+\$2), Roasted Tenderloin (+\$3)

TWO ENTRÉES

\$30.50

THREE ENTRÉES

\$32.00



Dinner Buffets (Continued)

SALADS

- Fresh Spring Mixed Greens with Assorted Dressings
- Tossed Caesar Salad with Garlic Croutons
- Strawberry Spinach Salad
- Fresh Seasonal Fruit Salad
- Mandarin Spring Mixed Greens Salad
- Italian or Creamy Rotini Pasta Salad with Vegetables
- Power Blend Slaw
- Classic Wedge Salad
- Italian Peasant Salad

VEGETABLES

- Green Beans Almondine
- Tri-Colored Baby Carrots
- Lemon Pepper Zucchini and Summer Squash
- Grilled Assorted Vegetables
- Green Beans with Pearl Onions, Feta and Craisins
- Asparagus with Sea Salt
- Sautéed Julienne Vegetable Medley

STARCHES

- Garlic Roasted Red Potatoes
- Rosemary Roasted Yukon Gold Potatoes
- Whipped Potatoes (Roasted Garlic, Creamy Cheddar or Loaded with Bacon, Cheddar and Chive)
- Wild Rice Blend with Cranberries
- Green Onion Pesto Mashed Potato
- Mashed Sweet Potato with Bourbon Maple Butter
- Five Cheese Mac N Cheese
- Southwest Pepperjack Mac N Cheese with Bacon
- Twice Baked Potatoes (+.50)



Sit Down Dinner

Select one salad, one starch, one vegetable, up to three entrées, one vegetarian selection and one childrens' meal option.
Served with bread & butter.

BEEF SELECTIONS

Filet Mignon 37

10oz filet grilled and topped with sautéed mushrooms

New York Strip Steak 35

14oz New York strip grilled and topped with sautéed mushrooms

Prime Rib 35

14oz cut served with Au Jus

Grilled Ribeye 35

14oz ribeye grilled and topped with sautéed mushrooms

Petite Filet Mignon 33

6oz filet grilled and topped with sautéed mushrooms

POULTRY SELECTIONS

Garlic Stuffed Chicken Breast 29

Chicken breast stuffed with garlic bread stuffing, finished with garlic cream sauce

Chicken Saltimbocca 30

10oz lightly grilled Airline chicken breast stuffed with smoked gouda cream sauce, prosciutto and fresh sage

Pretzel Crusted Stuffed Chicken 30

10oz chicken breast stuffed with cream cheese and bread stuffing, rolled in crushed pretzels, finished with a creamy honey mustard sauce

Pomegranate Chicken 29

10oz lightly grilled Airline chicken breast finished with a sweet and tangy pomegranate-glaze

Chicken Marsala 28

Chicken breast pan fried with portabella mushroom and marsala wine sauce

PORK SELECTIONS

Grilled Pork Mignon 28

Grilled pork mignon finished with Redd's Apple Ale

Garlic Stuffed Pork Mignon 28

Grilled pork mignon stuffed with garlic bread stuffing, grilled and finished with roasted garlic sauce

Saz's Famous Barbecue Pork Ribs 28

Half rack of Saz's award-winning BBQ baby back ribs

Fruit Stuffed Pork Mignon 29

Grilled pork mignon finished with Redd's Apple Ale demi glaze



Sit Down Dinner (Continued)

SEAFOOD SELECTIONS

Filet Oscar 36

8oz filet, grilled and covered with a Maine lobster cake and asparagus, finished with hollandaise sauce

Salmon Filet 32

Broiled salmon filet laced with lemon herb butter

Tortilla Crusted Tilapia 31

Accompanied by papaya pineapple salsa

Pan Roasted Salmon 32

Ancho and Brown Sugar encrusted salmon with grapefruit ginger glaze

VEGETARIAN SELECTIONS

Portabella Ravioli 27

Mediterranean Cous Cous 27

with roasted vegetables

CHILDRENS' SELECTIONS

Chicken Nuggets 13

Five Cheese Mac N Cheese 13



Sit Down Side Options

SALAD OPTIONS

- Saz's House Garden Salad
- Tossed Caesar Salad
- Strawberry Spinach Salad
- Mandarin Spring Mixed Greens Salad
- Classic Wedge Salad
- Italian Peasant Salad

VEGETABLE OPTIONS

- Green Beans Almondine
- Tri-Colored Baby Carrots
- Lemon Pepper Zucchini and Summer Squash
- Grilled Assorted Vegetables
- Green Beans with Pearl Onions, Feta and Craisins
- Asparagus with Sea Salt
- Sautéed Julienne Vegetable Medley

STARCH OPTIONS

- Garlic Roasted Red Potatoes
- Rosemary Roasted Yukon Gold Potatoes
- Whipped Potatoes (Roasted Garlic, Creamy Cheddar or Loaded with Bacon, Cheddar and Chive)
- Wild Rice Blend with Cranberries
- Green Onion Pesto Mashed Potato
- Mashed Sweet Potato with Bourbon Maple Butter
- Twice Baked Potatoes (+.50)

Custom menu selections and family-style service are also available.

Coffee station is included. Tea and milk are available upon request.

Desserts are excellent addition to your menu and can be recommended to suit your needs.

Pricing includes linens and napkins, dinnerware, glassware and china.

All prices are subject to the standard 20% service charge and 5.1% Sales Tax.

Prices are subject to change based on market conditions.



Late Night Fare

Assorted Pizzas 19/each
Mozzarella Marinara 3.75/guest
Battered Cheddar Cheese Curds 3.50/guest
Sour Cream & Chive Fries 3.25/guest
Nacho Bar 4.75/guest
Pulled Pork or Burger Sliders 36/dozen
Wings (BBQ, Buffalo or Teriyaki 24/dozen
Tortilla Chips with Salsa and Guacamole 2.50/guest

Bar Packages and Pricing

ALA CARTE PRICING

1/2 Barrel Domestic Beer 300
1/2 Barrel Premium Domestic, Craft, Import 350 & up
Bottled Beer 4 & up
Wine per Bottle 23 & up
Champagne per Bottle 22 & up
Soda 2.25/glass

PACKAGE PRICING

Unlimited Domestic Tap Beer and Soda 9.75/guest
Unlimited Tap Beer, Soda and House Wines 14/guest
Unlimited Domestic Tap Beer, Soda, House Wines and Rail Cocktails 22/guest
Unlimited Domestic Tap Beer, Soda, House Wines and Premium Cocktails 24/guest
Under 21 Unlimited Soda 4.95/guest

Add one Premium Domestic Tap Beer to any package 1/guest (Unlimited Soda Package Excluded)

Add House Champagne Toast with Dinner 2.75/guest

Package prices are for 6 consecutive hours of bar time. Add an additional hour for 2.50/guest. Wine packages are for bar service only. Table Service can be priced on request. Packages do not include bombs, shots or bottled beer.

Signature drink specials upon request, price varies.

All prices are subject to the standard 20% service charge and 5.1% Sales Tax.

For Western Lakes events, last call is 12:30am, as the venue closes at 1am.



Promotions and Notes

WESTERN LAKES WEDDING BOOKING

Saturdays: May-October

200 guest minimum and \$500 room charge

Saturdays: November-April plus Fridays and Sundays year-round

No minimum or room charge. You'll also receive our Wedding Reception Special package including complimentary hand-passed appetizers, late night fare and champagne toast*

OFF PREMISE WEDDING BOOKING

Book your wedding with Saz's Catering Lake Country and receive complimentary hand-passed appetizers*

**Only applicable to sit down, family-style, or buffet dinners*

WESTERN LAKES GOLF CLUB WEDDING AND BANQUET POLICIES

Return signed contract with deposit to confirm and secure date. A 20% service charge and applicable sales tax will automatically be added to your invoice for all food and beverage functions. Final details, including guest count, menu selections, rental needs, preferred layout, timeline and final payment are due to your event manager or the Saz's Catering Lake Country office ten working days prior to your event. We are not responsible for the quality of food if not served upon agreed start time. At no time will any food be allowed to be taken off premise. All food and beverage service must be provided by Saz's and Western Lakes, with the exception of desserts furnished by a licensed baker. Party favors may not include alcoholic beverages. Any types of decorations are allowed with the exception of confetti or anything that damages the facility. We at no time are responsible for lost or stolen items. Damages to any part of the facility or golf course are the sole responsibility of the booking party. All items brought in for your event must be removed the night of the event.

****All policies and prices are subject to change.**

RECEPTION HALL RENTAL INCLUDES:

Banquet room set up and breakdown
Linen tablecloths and napkins
China, flatware and glassware for table settings
Set up of decorations
Cake cutting and serving
Cordless microphone
Wait staff and bar staff
Cocktail and Dinner Music

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