



TAILGATE & PICNIC MENU

[SAZS.COM/CATERING](https://sazs.com/catering)

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At Saz’s, we believe the better the food, the better the experience. And thankfully, we’ve been providing excellent service and tastes since 1976. Whatever you are celebrating, our team at Saz’s is ready to make it “The Finest” experience for you and your guests. We hope you enjoy looking through our fully customizable menus and begin crafting your one-of-a-kind menu.

Your Friends At Saz’s

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. This applies to all food prepared by Saz’s Hospitality Group.

BUILD YOUR OWN PICNIC BUFFET

Includes your choice of two side dishes, potato chips, deli pickles, bakery fresh buns or sausage rolls, and standard condiments. Additional side dishes may be added for \$3 per guest.

CHOOSE:

Two Entrées - \$18 | Three Entrées - \$21 | Four Entrées - \$23

SIGNATURE BBQ

SAZ'S SIGNATURE BBQ PULLED PORK
certified natural, antibiotic, & hormone-free

SAZ'S BBQ PULLED CHICKEN
certified natural, antibiotic, & hormone-free

SMOKED TRI-TIP
with smoked jalapeno BBQ sauce

SMOKED PULLED MEMPHIS STYLE PORK
select one style:

- Saz's Original BBQ Sauce on the side
- Tossed with Nashville hot sauce
- Carolina gold BBQ Sauce

SLOPPY SAZ
with ground beef, pulled pork, and bacon tossed in Saz's Original BBQ Sauce

TAILGATE FAVES

1/4 POUND GRILLED HAMBURGERS*
upgrade to 1/2 pound Wagyu burger for \$5

SIRLOIN STEAK SANDWICHES*
with sautéed wild mushrooms, chipotle bleu cheese aioli, and caramelized onions (add \$3.75 per guest)

GRILLED MARINATED CHICKEN BREAST
select one style:

- Cajun
- BBQ spice rub
- Traditional seasoning

CHICAGO STYLE ITALIAN BEEF
with mild giardiniera and au jus (add \$1 per guest)

WISCO PORK LOIN SANDWICH
Select one style:

- Grilled with provolone and mild giardiniera
- Fried with mayo, stone ground mustard, and pickle slices

SAUSAGES

GRILLED ALL-BEEF HOT DOGS
with beer braised onions

GRILLED BRATWURST
with caraway sauerkraut

ITALIAN SAUSAGE
with sautéed peppers, onions, and basil marinara sauce

SMOKED CHEDDAR BRATWURST
with beer braised onions

VEGETARIAN

BEYOND BURGER (VEGGIE BURGER)
ala carte \$99 per dozen (includes buns and fixings)

BEYOND SAUSAGE (VEGGIE SAUSAGE)
ala carte \$99 per dozen (includes buns and fixings)

CONDIMENTS

STANDARD
Ketchup
Mustard
Mayonnaise
Saz's Original BBQ Sauce

ALL CHICKEN & BURGER SELECTIONS INCLUDE
Tomato
Lettuce
Sliced onion
Assorted sliced cheeses

**ADDITIONAL ENHANCEMENTS
(ADD \$0.75 PER SELECTION)**
Crumbled bleu cheese
Smoked bacon
Caramelized onions
Sautéed peppers
Sautéed wild mushrooms

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PICNIC BUFFET SIDES

HOT

BBQ BAKED BEANS

with smoked pulled pork and andouille sausage

VEGETARIAN SORGHUM BOURBON MOLASSES BAKED BEANS

TRADITIONAL MAC N CHEESE

SOUTHWESTERN PEPPER JACK MAC N CHEESE

with bacon

SOUTHERN BAKED MAC N CHEESE

SOUTHERN CORN COBBETTES

HERB ROASTED TRI-COLOR FINGERLING POTATOES

WARM CORNBREAD

with honey butter

COLD

FRESH GARDEN SALAD

with assorted dressings

CLASSIC CAESAR SALAD

with homemade garlic croutons, shaved parmesan,
and balsamic Caesar dressing

FRESH SEASONAL FRUIT SALAD WITH BERRIES

SUMMER TOMATO AND CUCUMBER PASTA SALAD

CREAMY PENNE PASTA SALAD

with fresh vegetables

CREAMY COLESLAW

DEVILED EGG POTATO SALAD

LOADED BAKED POTATO SALAD

with bacon, cheddar, and chives

DILLED RED BLISS POTATO SALAD

CUCUMBER AND DILL SALAD

with red onion, bell peppers, sweet onion vinaigrette

SUN-DRIED TOMATO PASTA SALAD

with feta, basil, and Kalamata olives

MEXICAN STREET CORN SALAD

PICKLE PASTA SALAD

with gemelli pasta, WI cheddar, gherkin & dill pickles,
and fresh dill

BACON AND BRUSSELS SALAD

with shredded brussels sprouts, carrots, red cabbage, shallots,
and bacon vinaigrette

BUFFET ENHANCEMENTS

Enhancement stations are available for groups of 50+ as an add-on to existing buffet menu services. Not available as standalone stations.

GRILLED SWEET CORN STATION | \$3 PER EAR

We'll grill the corn on site at your event.

Includes assorted seasonings (ranch, cajun, seasoned salt, black pepper) and drawn butter.

SUMMER FESTIVAL STATION* | \$11 PER GUEST

All the festival favorites! Saz's famous sour cream & chive fries with house ranch dressing, mozzarella marinara, and Leinenkugel's beer-battered white cheddar cheese curds with Saz's Spicy White BBQ dipping sauce.

LOADED NACHOS STATION | \$8 PER GUEST

Corn tortilla chips, seasoned ground beef, chili con queso, jalapeños, pico de gallo, sour cream, cilantro, diced onions, diced tomato, and sliced black olives.

Add guacamole for an additional \$3 per guest.

LOADED PRETZEL BITES STATION | \$8 PER GUEST

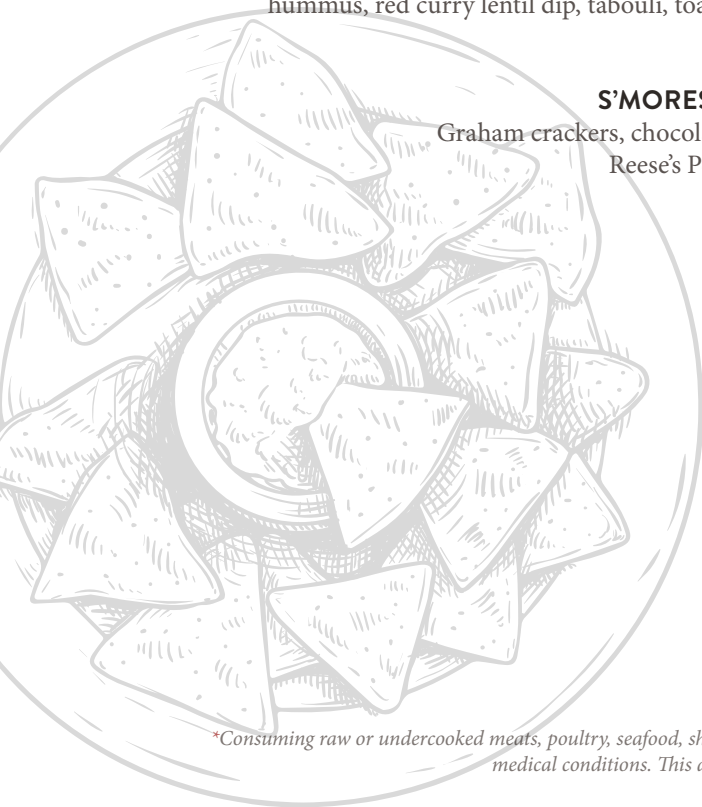
Milwaukee Pretzel bites with your favorite dips and toppings including beer cheese, root beer mustard, Bavarian cherry icing, brown butter, pretzel salt, and cinnamon sugar.

FROM THE FARM & GARDEN | \$10 PER GUEST

Imported and domestic cheeses, prosciutto, salame, grilled vegetables, marinated olives, roasted garlic hummus, red curry lentil dip, tabouli, toasted pita chips, assorted crackers, cheese twists and flatbreads.

S'MORES STATION | \$8 PER GUEST

Graham crackers, chocolate chip cookies, marshmallows, Hershey bars, Reese's Peanut Butter Cups and Nutella



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TAILGATE FAVORITES

BBQ RIBS & CHICKEN | \$26

Saz's award-winning BBQ baby back ribs team up with your choice of BBQ or herb rotisserie-style chicken. Accompanied by BBQ baked beans with pulled pork and andouille sausage, creamy coleslaw, dilled red bliss potato salad, and bakery fresh rolls with butter.

THE DOUBLE PLAY | \$28

Saz's award-winning BBQ baby back ribs paired with grilled marinated chicken breasts
(select one style: • *Cajun* • *BBQ Spice Rub* • *Traditional Seasoning*).

Accompanied by BBQ baked beans with smoked pulled pork and andouille sausage, creamy coleslaw, dilled red bliss potato salad, and bakery fresh rolls with butter.

THE TRIPLE PLAY | \$30

Saz's award-winning BBQ baby back ribs team up with grilled marinated chicken breasts
(select one style: • *Cajun* • *BBQ Spice Rub* • *Traditional Seasoning*) and Saz's signature smoked andouille sausages. Served with BBQ baked beans with smoked pulled pork and andouille sausage, creamy coleslaw, loaded baked potato salad with bacon, cheddar, and chives, potato chips, deli pickles, and bakery fresh rolls with butter.

THE HOME RUN | \$38

Saz's award-winning BBQ baby back ribs with grilled marinated chicken breasts
(select one style: • *Cajun* • *BBQ Spice Rub* • *Traditional Seasoning*). and chef-carved roast beef sirloin with tarragon horseradish sauce. Served with BBQ baked beans with smoked pulled pork and andouille sausage, creamy coleslaw, loaded baked potato salad with bacon, cheddar, and chives, and bakery fresh rolls with butter.

SOUTH OF THE BORDER TAILGATE | \$24

Mojo jackfruit tacos, pork al pastor tacos with traditional accompaniments, chicken tinga tacos with roasted tomato salsa, black beans & rice, Mexican street corn salad, fresh fruit salad with papaya & mango, pico de gallo with corn tortilla chips, corn and flour tortillas. Add guacamole for \$3.

TAILGATER SNACKS | \$27

Bone-in wings (with your choice of sauce • *Brown Sugar Bourbon BBQ* • *Buffalo Porter* • *Honey Teriyaki*), Nashville hot tossed chicken tenders, baby back riblets with Saz's original BBQ, chili con queso with tortilla chips, fresh vegetable crudite with roasted shallot dip, Saz's pulled BBQ pork sliders, fresh fruit salad.



TAILGATE FAVORITES

PRIZEWINNER'S PICNIC BUFFET* | \$28

Saz's signature BBQ pulled pork, grilled marinated chicken breasts (*Select one style: • Cajun • BBQ Spice Rub • Traditional Seasoning*) and grilled bratwurst with caraway sauerkraut. Accompanied by fresh seasonal fruit salad with berries, loaded baked potato salad with bacon, cheddar, and chives, Saz's famous sour cream & chive fries and festival-favorite mozzarella marinara, deli pickles, bakery fresh buns and sausage rolls, and standard condiments.

OFF TO THE RACES* | \$28

Grilled bratwurst with caraway kraut, polish sausage with beer braised onions, chorizo sausage, and grilled all-beef hot dogs with sausage rolls and hot dog buns. Includes Mexican street corn salad, warm German potato salad, pickle pasta salad, Saz's sour cream & chive fries, and festival famous mozzarella marinara, deli pickles, potato chips, and condiments including Saz's BBQ sauce and chipotle cumin ketchup.

MILWAUKEE'S FRIDAY FISH FRY BUFFET* | \$30

Miller High Life beer-battered fried cod, baked cod with lemon butter, Saz's famous sour cream & chive fries, homemade potato pancakes with applesauce and Wisconsin maple syrup, creamy coleslaw, fresh seasonal fruit salad with berries, and dilled red bliss potato salad.

Add Saz's award-winning BBQ baby back ribs (1/4 racks) for an additional \$5.50 per guest.

Add grilled bratwurst for a truly Wisconsin flare for an additional \$3.25 per guest.

SAZ'S FAMOUS BBQ SAMPLER - THE GRAND SLAM

Choose from the following meat selections to create your own award-winning BBQ menu:

Saz's award-winning BBQ baby back ribs

Smoked cheddar bratwurst with beer braised onions

Smoked tri-tip with smoked jalapeño BBQ sauce

Grilled chicken breasts - *select one style:*

- *Cajun*
- *BBQ Spice Rub*
- *Traditional Seasoning*

House-smoked carved turkey breast (add \$1 per guest)

Memphis pulled pork - *select one style:*

- *Saz's Original BBQ Sauce on the side*
- *Tossed with Nashville hot sauce*
- *Carolina gold BBQ Sauce*

Saz's signature BBQ pulled pork with bakery fresh buns

Saz's BBQ pulled chicken with bakery fresh buns

Your meat selections will be accompanied by BBQ baked beans with smoked pulled pork andouille sausage, creamy coleslaw, loaded baked potato salad with bacon, cheddar, and chives, and warm cornbread with honey butter.

Two Meat Selections \$26 | Three Meat Selections \$28 | Four Meat Selections \$30



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A LA CARTE ENHANCEMENTS

FRESH VEGETABLE PLATTER WITH DIP | \$6 PER GUEST

Seasonal fresh crudités including seasonal vegetables such as baby carrots, asparagus, sugar snap peas, radishes, broccoli, cauliflower, celery, sweet micro peppers, grape tomatoes, and roasted shallot dill dip

CHEESE AND SALAME DISPLAY | \$8.50 PER GUEST

Imported and domestic cheeses including aged cheddar, dill havarti, fontina, manchego, white cheddar curds, marinated olives, presented with prosciutto, salame, crisp flatbreads, cheese twists, and assorted crackers

SEVEN LAYER TACO DIP PLATTER | \$5 PER GUEST

Refried beans, seasoned sour cream, lettuce, tomato, onion, black olives and shredded cheddar cheese; served with corn tortilla chips

FRUITS OF THE EARTH | \$7.25 PER GUEST

Seasonal display of fresh fruits to include pineapple, honeydew, cantaloupe, watermelon, strawberries, blackberries and red grapes

HOT & SPICY SNACK MIX | \$2 PER GUEST

CRACKER JACKS | \$75 (28 BAGS)

MEDITERRANEAN DISPLAY | \$7.50 PER GUEST

Roasted garlic hummus, babaganoush, roasted tomato tzatziki, stuffed grape leaves, warm spinach artichoke dip, marinated olives, grilled vegetables, toasted pita chips, crisp flatbread, and assorted crackers

CORN TORTILLA CHIPS WITH FRESH PICO DE GALLO | \$3 PER GUEST

Add house-made guacamole for \$3 per guest

FESTIVAL-FAVORITE MOZZARELLA MARINARA | \$32 PER DOZEN**

Minimum 10 dozen for fry on site

SAZ'S FAMOUS SOUR CREAM & CHIVE FRIES WITH HOUSE RANCH DRESSING | \$4.75 PER GUEST**

Minimum 100 guests

LEINENKUGEL'S BEER-BATTERED WHITE CHEDDAR CHEESE CURDS | \$5.25 PER GUEST**

Served with Saz's Spicy White BBQ dipping sauce; minimum 100 guests



BEVERAGE SERVICES

DRAFT DOMESTIC BEER | \$450 PER BARREL

Molson Coors brands

ASSORTED DOMESTIC BEER | \$6 PER 12OZ CAN OR BOTTLE

Molson Coors brands

SPECIALTY OR CRAFT BEER | STARTING AT \$7 PER 12OZ BOTTLE

MALTERNATIVES | \$7 PER 12OZ BOTTLE

HOUSE WINE | \$30 PER 750ML BOTTLE

Standard Varietal Wines: Pinot Grigio, Sauvignon Blanc, Chardonnay, Riesling, Pinot Noir, Cabernet Sauvignon, Merlot, Moscato, White Zinfandel, Sparkling Wine

SOFT DRINKS | \$2.50 PER 12OZ CAN

BOTTLED WATER | \$3 PER 12OZ BOTTLE

REGULAR AND DECAFFEINATED COFFEE | \$32 PER GALLON

Sixteen 8oz cups per gallon; 3 gallon minimum

REAL LEMONADE OR FRESHLY BREWED ICED TEA | \$32 PER GALLON

2 gallon minimum

FLAVORED REAL LEMONADE OR FRESHLY BREWED ICED TEA | \$36 PER GALLON

Pomegranate, raspberry, mango, peach, or strawberry; 2 gallon minimum



DESSERTS



ASSORTED BARS AND BROWNIES | \$27 PER DOZEN

ASSORTED COOKIES | \$25 PER DOZEN

SHEET CAKE | FULL SHEET (SERVES 96) \$145 | HALF SHEET (SERVES 48) \$80

Marble, chocolate, or yellow cake; inquire about filled or custom-decorated options

WARM PEACH, CHERRY, OR APPLE COBBLER | FULL PAN (SERVES 36) \$85

A LA MODE ADDED TO COBBLERS | \$3.50 PER GUEST

ICE CREAM SUNDAE BAR | \$7 PER GUEST

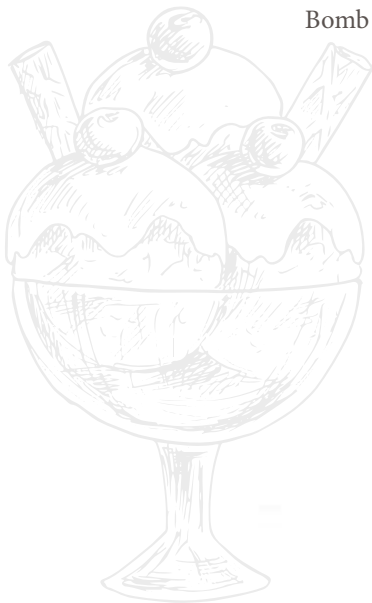
Vanilla ice cream with assorted toppings including M&Ms, chopped nuts, sprinkles, warm caramel and hot fudge, cherries, whipped cream, and crushed Oreos (available for 50+ guests)

PETITE DESSERTS | \$42 PER DOZEN

An array of mini desserts such as truffles, macarons, petit fours, eclairs, cream puffs, cheesecakes, and tarts; minimum 3 dozen total per event.

ICE CREAM NOVELTIES | \$150 (PER 48 PIECES)

Bomb Pops, Ice Cream Sandwiches, Cherry Italian Ice, Ice Cream Crunch Bar



GENERAL POLICIES AND INFO

EDITORIALS & POLICIES

- **These selections require special cooking equipment for fried items. Frying requires space outdoors and additional costs may be incurred for tenting in inclement weather. Please consult your event manager for details. We fry in trans fat free oils.
- Menu pricing is based on groups 50+. For groups under 50 guests, please add \$3 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 \$5 per guest fee plus labor for additional serving staff at \$30 per hour per server (minimum 5 hours) for entire time on site plus 1 hour travel.
- Minimum of 20 guests is required for Delivery & Setup and Stay & Serve events.
- 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.
- For Stay & Serve events all food, beverage, and rentals are subject to a 24% service charge (minimum \$350). Service charges are applied to labor and other associated expenses and are not a gratuity.
- 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 Signature BBQ Pulled Pork and Saz's BBQ Pulled Chicken are certified natural, antibiotic, and hormone-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. 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. For Stay & Serve events all food, beverage, and rentals are subject to a 24% service charge (minimum \$350). 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, service ware, 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 = \$100; 11-20 miles = \$125; 21-30 miles = \$150. Delivery & Setup service is not available for locations further than 30 miles. Delivery & Setup events are guaranteed to be ready within 15 minutes of the specified time or we'll waive your delivery fee. Pricing is based on delivery times between 8am and 9pm, Monday through Friday. Additional fees may apply for times outside of these hours. This style of service is not recommended for groups over 50 guests.

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 = \$50; 6-15 miles = \$75; 16-25 miles = \$100. Drop Off service is not available for locations further than 25 miles. Pricing is based on drop off between 10am and 2pm, Monday through Friday. 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 apply. Items can be packaged hot or cold for pickup. Food is packaged in disposable pans and pricing includes disposable serviceware, plates, napkins, and flatware.

We're dedicated to serving you and your guests precisely how you would like to be served and with the specific menu you envision. 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 imagine 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 over 45 years and will continue to be our top priority for the next 45 and beyond! Bon appetit!