



# GOLF OUTING MENU

[WESTERNLAKES.COM](http://WESTERNLAKES.COM)  
[SAZS.COM/CATERING](http://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 foodborne illness, especially if you have certain medical conditions.  
This applies to all food prepared by Saz's Hospitality Group.



# BREAKFAST BUFFETS

Begin the day on a delicious note with a breakfast buffet built to fuel you and your guests for any task ahead! All breakfast buffets are priced to include assorted fruit juices and regular and decaffeinated coffee with accoutrements.

## CASUAL BREAKFAST OPTIONS

### MINI CONTINENTAL BREAKFAST BUFFET 8.75 PER GUEST

Assorted mini muffins, donut holes, whole fruit to include bananas, oranges, and apples

### CONTINENTAL BREAKFAST 11.75 PER GUEST

Cinnamon rolls, sticky buns, mini croissants, donuts, assorted muffins and Danish pastries, and sliced seasonal fruit

### TRADITIONAL BREAKFAST 17.75 PER GUEST

Scrambled eggs, biscuits with sausage gravy, sausage links, smoked bacon, potatoes Lyonnaise, sliced seasonal fruit display

## A LA CARTE BREAKFAST OPTIONS

### SAZ'S BREAKFAST BURRITO 75 PER DOZEN

Scrambled eggs, chorizo, pepper jack cheese, cotija cheese, diced tomatoes, bell peppers, and chipotle salsa wrapped in a flour tortilla

### WISCONSIN BREAKFAST SANDWICH 54 PER DOZEN

Shaved applewood ham, scrambled eggs, and aged Wisconsin cheddar on a freshly baked, all-butter croissant

### EGG AND CHEESE CROISSANT 42 PER DOZEN

Scrambled eggs with Wisconsin cheddar on a freshly baked, all-butter croissant

### ASSORTED BAGELS 22 PER DOZEN

With plain and raspberry cream cheese, and butter

### ASSORTED DONUTS 22 PER DOZEN

### REGULAR/DECAF COFFEE 32 PER GALLON (3 gallon minimum)

### REGULAR/DECAF COFFEE + CRANBERRY/ORANGE JUICE 4.50 PER GUEST



# CASUAL LUNCHEONS

Lunches served 1 hour prior to tee time and served until ½ hour after tee time (excludes box lunches). Pricing is per guest unless otherwise indicated.

## ONE OR TWO PUTT LUNCHEON BUFFET

Sandwiches served with fresh bakery buns, standard condiments, individual bags of chips and chocolate chip cookies

ONE PUTT | 14 PER GUEST *(choose one)*

TWO PUTT | 15.50 PER GUEST *(choose one)*

GRILLED BRATWURST WITH SAUERKRAUT

GRILLED POLISH SAUSAGE  
with sauteed onions

SAZ'S ALL NATURAL BBQ DUROC PULLED PORK

SAZ'S ANTIBIOTIC FREE BBQ PULLED CHICKEN

GRILLED MARINATED CHICKEN BREASTS

1/4 POUND GRILLED HAMBURGERS

## DESIGN YOUR OWN LUNCHEON BUFFET

Served with fresh bakery buns, standard condiments, potato chips and your choice of two side dishes.

ONE ENTRÉE | 16

TWO ENTRÉES | 19

THREE ENTRÉES | 21

SAZ'S SIGNATURE BBQ PULLED PORK

certified natural, antibiotic, & hormone-free

SAZ'S BBQ PULLED CHICKEN

certified natural, antibiotic, & hormone-free

WOOD-SMOKED SLICED BEEF TRI-TIP

with Saz's BBQ sauce *(add \$1 per guest)*

1/4 POUND GRILLED HAMBURGERS\*

BREADED PORK CHOP SANDWICHES\*

with grilled onions and garlic aioli

ITALIAN SAUSAGE

with sautéed peppers, onions, and basil marinara sauce

GRILLED MARINATED CHICKEN BREASTS

— **select one style:** —

• Cajun • BBQ spice rub • Traditional

GRILLED VEGGIE BURERS *(vegan, gluten and soy free)*

GRILLED BRATWURST

with caraway sauerkraut

GRILLED ALL-BEEF HOT DOGS

with traditional fixings including mustard, ketchup, pickle spears, diced onions, green relish

ITALIAN BEEF

with Giardiniera

**STANDARD CONDIMENTS:** ketchup, mustard, Saz's BBQ sauce, mayonnaise  
*Chicken and burger selections include tomato, lettuce, assorted sliced cheeses, and sliced onions*

## SIDE SELECTIONS

*Side Selections- Choose two (additional side dishes available for \$2 per guest)*

FRESH GARDEN SALAD

with assorted dressings

FRESH SEASONAL FRUIT SALAD  
WITH BERRIES

CREAMY COLESLAW

DILL PICKLE PASTA SALAD

CILANTRO LIME CHIPOTLE PASTA SALAD

DILLED RED BLISS POTATO SALAD

MAC N CHEESE

LOADED BAKED POTATO SALAD

with bacon, cheddar, and chives

BBQ BAKED BEANS

with smoked pulled pork and  
andouille sausage

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# COLD BOX LUNCHES

Perfect option to place on the cart for lunch while you wait for the shotgun or saved to eat on the course. Box lunches include individual bag of chips, chocolate chip cookie and condiments. Choose one main selection for all golfers if you'd like us to place on carts. If people pickup at registration, you can choose 2-3 box lunches.



## SUN-DRIED TOMATO WRAPS 15

### GRILLED CHICKEN CAESAR

Romaine lettuce, parmesan, grilled chicken, Caesar dressing

### VEGGIE

Grilled zucchini, squash, asparagus, pickled red onion, cucumbers, spinach, red quinoa, and feta

### ITALIAN GRINDER

Salami, capicola, prosciutto, provolone and arugula with a banana pepper-kalamata relish

### HAM AND CHEDDAR

Romaine lettuce, shaved applewood smoked ham, Wisconsin cheddar, grain mustard chipotle aioli

## SANDWICHES 15

### BBQ CUBANO

Shaved applewood smoked ham, Memphis pulled pork, pickles, Swiss cheese, Carolina gold BBQ, demi baguette

### ROAST BEEF\*

Sliced roast beef, Wisconsin cheddar, lettuce, tomato, tarragon horseradish, and asiago focaccia

### HAM & CHEESE

Shaved applewood smoked ham, Swiss, lettuce, tomato, honey grain mustard chipotle aioli, and pumpernickel

### ROASTED TURKEY

House-smoked turkey breast, cranberry Dijon mustard, tomato, white cheddar, and multigrain bread

## ADD A SALAD 2.50 PER LUNCH

Dilled red bliss potato  
Fresh cut fruit with berries  
Summer dill pickle salad



# TURN LUNCH PACKAGES

Instead of lunch served prior to tee off, this option allows your golfers to tee off and grab lunch when they make the turn. Lunch to be served for maximum 3 hours for this option. Buffet will be setup on south end of our tent and golfers can grab a sandwich/lunch as they make the turn. Pricing includes attendant at the buffet and 3 hours of service to get through all golfers. Minimum 100 guests (Items can be grilled fresh at the buffet for additional \$100 grill cook charge).

### OPTION 1 19 PER GUEST

¼ pound hamburgers, buns & condiments, bags of chips, dilled red bliss potato salad, chocolate chip cookies

### OPTION 2 21 PER GUEST

Brats with sauerkraut & onions, ¼ pound hamburgers, buns & condiments, summer dill pickle pasta salad, bags of chips, chocolate chip cookies

### OPTION 3 23 PER GUEST

Brats with sauerkraut & onions, Grilled chicken breast sandwiches, Saz's pulled BBQ pork sandwiches, buns & condiments, summer dill pickle pasta salad, bags of chips, chocolate chip cookies



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# CASUAL DINNER

## BUFFET OPTIONS



### DESIGN YOUR OWN DINNER BUFFET

Our traditional design your own buffets all include fresh bakery rolls with butter and your choice of one cold side, one starch and one seasonal vegetable. Additional sides can be added for an additional \$3 per guest.

TWO ENTREES 31

THREE ENTREES 33

#### BEEF

**BRAISED BEEF SHORT RIB\***  
with hard cider demi-glace

**MERLOT BRAISED TENDERLOIN TIPS**  
over white rice or egg pasta

**WOOD SMOKED TRI-TIP**  
with Saz's Original BBQ sauce (+\$1)

#### POULTRY

**CHICKEN PICATTA**  
with lemon and capers

**CHICKEN PARMESAN**  
with provolone and marinara

**BUTTERMILK FRIED CHICKEN BREAST**  
Original or Nashville Hot

**CHICKEN MARSALA**  
with mushrooms

#### PORK

**SAZ'S AWARD-WINNING BBQ BABY BACK RIBS**  
1/4 rack portions

**ROAST PORK LOIN\***  
with natural herb gravy

### PASTAS, SEAFOOD & VEGETARIAN

**CHEESE TORTELLINI**  
with balsamic wild mushrooms and pesto cream

**BAKED LASAGNA**  
Traditional with Italian sausage and red sauce OR  
veggie with white or red sauce

**PENNE PASTA ALFREDO**  
with broccoli and wild mushrooms  
(add grilled chicken breast for \$2; add grilled shrimp for \$4)

**GRILLED SALMON**  
with lemon butter

*\*Individual vegetarian meals can be accommodated with Cheese Tortellini. Please indicate number of guests in need of this selection when submitting your final count.*

### COLD SIDES

- Fresh garden salad with assorted dressings
- Classic Caesar salad with homemade garlic croutons, shaved parmesan, and balsamic Caesar dressing
- Creamy coleslaw
- Loaded baked potato salad with bacon, cheddar, and chives
- Red bliss potato salad
- Redskin potatoes and fresh dill
- Summer dill pickle pasta salad

### VEGETABLES

- Heirloom baby carrots (*choice of steamed with brown butter OR roasted with garlic*)
- Steamed broccoli (*choice of shallot butter OR au gratin*)
- Steamed green beans with shallot butter
- Fresh blend of roasted vegetables with olive oil and basil
- Grilled asparagus with balsamic

### STARCHES

- Traditional mashed potatoes
- Wisconsin cheddar & chive mashed potatoes
- Traditional mac n cheese
- Southwestern pepper jack mac n cheese with bacon
- Herb roasted tri-color fingerling potatoes

**\*ASK FOR A QUOTE ON CHEF CARVED MEAT ENHANCEMENTS TO YOUR BUFFET. ASK FOR A QUOTE FOR PLATED SIT DOWN OR FAMILY STYLE MEAL SERVICES.**

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# CREATIVE CUISINE

## DINNER BUFFETS

### **SURF N TURF 37**

Grilled Bistro steaks with button mushrooms and grilled onion, grilled salmon with maple butter and pecans, steamed green beans with shallot butter, garlic & parmesan roasted baby potatoes, tossed Caesar salad with garlic croutons, and assorted Artisan rolls with butter.

### **MARDI GRAS 33**

Blackened salmon with crayfish-caper-tomato sauté, grilled cajun chicken breasts, roasted sweet potatoes with maple & brown sugar, red beans & rice with smoked andouille sausage, steamed green beans with shallot butter, and assorted rolls with butter

### **WISCONSIN FRIDAY FISH FRY 31**

Miller High Life beer-battered fried cod, baked cod with lemon pepper butter, sour cream & chive fries, homemade potato pancakes with applesauce and Wisconsin maple syrup, creamy coleslaw.

*Add Saz's award-winning BBQ baby back ribs (1/4 racks) for \$4.50 per guest, add grilled bratwurst for an additional \$3 per guest*

## SAZ'S FAMOUS BBQ SAMPLER - THE HOLE IN ONE

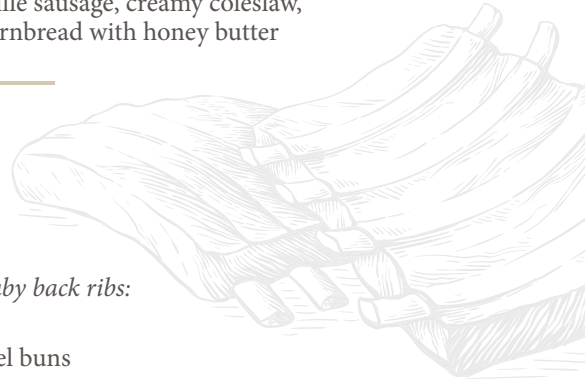
Team our famous Baby Back Ribs with your choice of the following selections. Your buffet will be accompanied by BBQ baked beans with smoked pulled pork and andouille sausage, creamy coleslaw, loaded baked potato salad with bacon, cheddar & chives and warm cornbread with honey butter

- RIBS + ONE ENTREE 31**
- RIBS + TWO ENTREES 33**
- RIBS + THREE ENTREES 35**

*Choose from the following selections to accompany our baby back ribs:*

- Saz's signature Andouille sausage with pretzel buns
- Wood-smoked Tri-tip with Saz's original BBQ sauce
- Grilled chicken breasts - *select one style:*
  - Cajun
  - BBQ spice rub
  - Traditional

- House smoked carved turkey breast
- Saz's signature BBQ pulled pork with fresh bakery buns
- Saz's BBQ pulled chicken with fresh bakery buns



# ALL DAY PACKAGES

We've taken the time to craft a handful of packages for events of different sizes and styles. Use them as inspiration to bring your own vision to life or sit back and relax knowing you've selected a menu primed for success.

All day packages only available for groups 50 or larger.

## OPTION 1 48

(\$54 value)

### ONE PUTT LUNCHEON BUFFET

#### ONE HOUR APPETIZER STATION

Cheese & Salame Display | From the Market Display |  
BBQ Meatballs | Bacon Wrapped Water Chestnuts

#### TWO ENTREE DINNER BUFFET

*Appetizers & Dinner only - \$40 per guest*

## OPTION 2 50

(\$56 value)

### ONE ENTRÉE DYO LUNCHEON BUFFET OR TWO PUTT LUNCH OR BOX LUNCHESES

#### ONE HOUR APPETIZER STATION

Cheese & Salame Display | From the Market Display |  
BBQ Meatballs | Bacon Wrapped Water Chestnuts

#### TWO ENTREE DINNER BUFFET

*Appetizers & Dinner only - \$40 per guest*

## OPTION 3 55

(\$61 value)

### TWO ENTRÉE DYO LUNCHEON BUFFET

#### ONE HOUR APPETIZER STATION

Cheese & Salame Display | From the Market Display |  
BBQ Meatballs | Bacon Wrapped Water Chestnuts

#### DINNER SELECTION (up to \$33)

*Appetizers & Dinner only - \$42 per guest*





# A LA CARTE

## HORS D'OEUVRES

Perfect solutions for before dinner cocktail hour. Our representative can assist with proper quantities based on your needs, guest count and length of service. If you would like to have an Hors D'oeuvres only reception, our team would be happy to customize a menu to fit your needs.

*All pricing is per dozen. Minimum of 3 dozen per selection and/or flavor is required (unless otherwise indicated).*

## WARM

### HORS D'OEUVRES

#### SLIDERS

##### SHORT RIB SLIDERS 28

Shredded chocolate stout braised short ribs, caramelized onions, blue cheese crumbles, ciabatta slider bun

##### HAMBURGER SLIDERS\*

Chopped sirloin, balsamic-bacon-onion jam, cheddar cheese, slicked pickle, brioche slider bun

##### BBQ PULLED PORK SLIDERS

All natural Duroc pulled pork with Saz's Original BBQ Sauce, sautéed poblanos, smoked cheddar cheese, bread and butter pickles, twisted pretzel slider bun

#### BACON WRAPPED? YES PLEASE

##### WATER CHESTNUTS WITH HOT HONEY 20

##### MEDJOOL DATES 30

with Creamy Bleu Cheese and Maple Glaze

##### HOUSE-CURED SMOKED PORK BELLY 30

with maple glaze

#### COMFORT FAVES

##### MEATBALLS 21

Choose your flavors:

- Swedish
- Italian
- Traditional BBQ

##### SAZ'S MOZZARELLA MARINARA 30

Our festival-famous mozz sticks fried golden and served with our house marinara

##### SAZ'S BBQ RIBLETS 30

Our famous baby backs cut into one-bone sections with plenty of Saz's Original BBQ Sauce

##### ASIAN VEGETABLE POT STICKERS 24

with red chili cream and ponzu sauce

##### SMOKED CHICKEN WINGS 22

Jumbo bourbon-brown sugar brined and hickory smoked. Served with bleu cheese, ranch dressing, celery, and carrots.

Choose your flavors:

- Bourbon Brown Sugar BBQ
- Thai Chili BBQ
- Buffalo-Porter

##### SPINACH ARTICHOKE DIP 4.50 PER GUEST

Fresh spinach, artichokes, and a blend of five creamy cheeses make up this irresistible hot dip; served with pita crisps and corn tortilla chips (*minimum 25 guests, please*)

#### STUFFED MUSHROOMS

Baby Wisconsin button mushrooms hand-stuffed in-house.

##### SPINACH, FETA, AND LEEKS 24

##### SMOKED ANDOUILLE SAUSAGE AND WISCONSIN CHEDDAR 24

##### ITALIAN SAUSAGE WITH HOMEMADE MARINARA 24



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# CHILLED HORS D'OEUVRES

## PLATTERS & DISPLAYS

25 person minimum for platters & displays unless otherwise indicated

### SEVEN LAYER TACO DIP PLATTER 5 PER GUEST

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

### CHEESE AND SALAME BOARD 7 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

### FRUITS OF THE EARTH 6.75 PER GUEST

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

### FROM THE MARKET 5.50 PER GUEST

Seasonal fresh crudité's including radishes, bell peppers, celery, baby carrots, broccoli, cauliflower, sugar snap peas, grape tomatoes and asparagus spears; presented with roasted shallot dip

### MEDITERRANEAN DISPLAY 6.75 PER GUEST

Roasted garlic hummus, babaganoush, warm chicken confit dip, whipped feta and roasted tomato dip, warm spinach artichoke dip, marinated olives, grilled vegetables, toasted pita chips, crisp flatbread, and assorted crackers

## CLASSIC CROWD PLEASERS

### GRILLED BRUSCHETTA 24 PER DOZEN

Grilled Italian crostini topped with

**Your choice of the following:**

- **Rustic** - medley of roma tomato, garlic, and fresh basil
- **Portabella** - hearty mushroom diced with caramelized onion, arugula, roasted pepper, and rosemary aioli
- **Caprese** - buffalo mozzarella mousse, olive oil roasted tomatoes, smoked sea salt, and fresh basil

### CHILLED SHRIMP COCKTAIL 30 PER DOZEN

21-25 count size, served with tangy cocktail sauce and fresh lemon wedges





## HORS D'OEUVRES RECEPTION 35

Hors D'oeuvres reception only available for groups of 75 or larger. Served for 1.25 hours after golf.

### CHEESE AND SALAME DISPLAY

Imported and domestic cheeses with assortment of dried meats, nuts and jams accompanied by assorted crackers and flatbreads

### FRUITS OF THE EARTH DISPLAY

Seasonal Fruits such as Pineapple, Honeydew, Cantaloupe, Watermelon, Strawberries, Grapes and Honey Poppy Seed Dip

### BBQ SLIDERS

#### Your choice of:

- Saz's all natural Duroc BBQ pulled pork
- All-natural BBQ pulled chicken,
- chopped smoked beef brisket with Saz's Vidalia Onion BBQ Sauce

### STUFFED MUSHROOM CAPS

Smoked andouille sausage and Wisconsin cheddar

### BACON WRAPPED CHESTNUTS

with hot honey

### SAZ'S BBQ RIBLETS

Saz's famous baby back ribs cut into one-bone sections with plenty of Saz's original BBQ sauce

### MEATBALLS

#### Your choice of:

- BBQ
- Swedish
- Italian

### BLACKENED CHICKEN CAESAR SALAD

### ASSORTED BARS & BROWNIES



## POST GOLF PIZZA RECEPTION

Served for 1 hour. Pricing is per guest.

## PIZZA BUFFET 15

Assorted fresh baked pizzas, garlic breadsticks, tossed caesar salad with garlic croutons

*Add Saz's Mozzarella Marinara for \$4.50 per guest  
(2 sticks per guest)*





# DESSERTS

**ASSORTED COOKIES 25 PER DOZEN**

**ASSORTED BARS AND BROWNIES 25 PER DOZEN**

## **SHEET CAKE**

**FULL SHEET (SERVES 96) 135 | HALF SHEET (SERVES 48) 75**

Marble, chocolate, or yellow cake; inquire about filled or custom-decorated options  
(Add a custom message or logo 20)

**WARM PEACH, CHERRY, OR APPLE COBBLER | FULL PAN (SERVES 48) 80**

Make it a la mode for 2.50 per guest

## **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



# GENERAL POLICIES AND INFO

## EDITORIALS & POLICIES

- All menus above are full service, with our staff providing service for the event and are designed for on-premise golf outings only
- Menu pricing is based on groups 50+. For groups under 50 guests, please add \$3 per guest to all buffets
- We will provide disposable plates, napkins, and service ware for luncheons and snack receptions in tent, turn bar, and ballroom as well as dinners in turn bar and tent. We will provide china and flatware service for dinners in ballroom.
- Menu selections and initial details are due to our Catering offices 30 days in advance of event. Final guaranteed guest count and details are due to our Catering offices 7 working days prior to your event. Counts may not decrease after this date. If you should need to increase your counts, those increases must be turned into our Catering offices no later than 2 working days prior to your event.
- All events are subject to applicable state and local sales taxes. If your group is tax exempt, a completed S211 form must be filed with our office for tax to be removed.
- Gratuity is not included or charged and is left to the discretion of the client.
- Additional labor fees may apply when additional labor is required or for events outside of the normal scope.
- All pricing is subject to change based on market conditions.
- Custom menus, Sit Down, Stations and other styles of service are available.

**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!**

### **Having a themed outing?**

**Having a theme is an excellent approach to increase participation and ensure your guests have a memorable experience at your outing.  
Ask us about customizing a menu and or beverages to enhance the theme.  
Ask your planner for ideas and other ways to make your event unique!**