



À LA CARTE MENU

* PICKUP ORDERS ONLY*

[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.

MEAT SELECTIONS

The sandwich meats below will yield approximately 3-4 sandwiches per pound on a standard sized roll. Using silver dollar or slider-style rolls will allow roughly 6 sandwiches per pound of meat.

SAZ'S SIGNATURE BBQ PULLED PORK

Braised all-natural and antibiotic-free Duroc pork with Saz's Original BBQ Sauce (buns sold separately)

SAZ'S SIGNATURE BBQ PULLED CHICKEN

Braised all-natural and antibiotic-free pulled premium chicken with Saz's Original BBQ Sauce (buns sold separately)

SLICED ROAST PORK LOIN*

Served plain, with gravy, or with Saz's BBQ Sauce

SLICED ROAST BEEF*

Served plain, with gravy, or with Saz's BBQ Sauce

SLICED ROAST TURKEY

Served plain or with gravy

HOUSE MESQUITE SMOKED TURKEY BREAST

Served plain or with stone-ground mustard sauce

BAKED SLICED SMOKED HOT HAM

GRILLED MARINATED BONELESS SKINLESS 5OZ. CHICKEN BREAST



SAZ'S FAMOUS BBQ BABY BACK RIBS

BBQ BABY BACK RIBS FULL RACK | HALF RACK

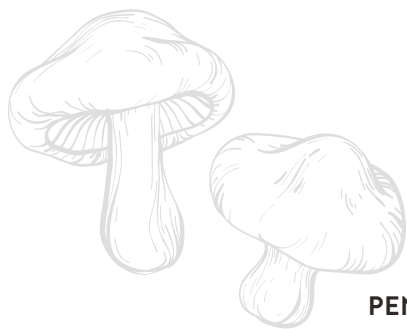
BBQ RIBLETS

Single bone sections - perfect for appetizers!

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MEAL SOLUTIONS

Full pan serves approximately 20 guests.
Half pan serves approximately 10 guests.



BAKED HOMEMADE LASAGNA FULL | HALF

Your Choice of:

- Traditional meat with red sauce
- Vegetarian with white or red sauce

PENNE PASTA ALFREDO WITH WILD MUSHROOMS FULL | HALF

TRADITIONAL MAC N CHEESE WITH TOASTED BREAD CRUMBS FULL | HALF

SOUTHWEST PEPPER JACK MAC N CHEESE WITH CRUMBLLED BACON FULL | HALF

CHICKEN FORESTIERE WITH MUSHROOM HERB DEMI

WALKER'S POINT CHICKEN BREAST

Italian-seasoned chicken breast, roma tomato, shallots, and sweet onion
with Central Standard vodka cream

SALADS AND SIDE DISHES

One pound typically provides 4-5 servings.
Salad and side dish pricing listed below is per pound.

CILANTRO LIME CHIPOTLE PASTA SALAD

with onions, peppers, scallions, black beans, and corn

HERB ROASTED RED POTATOES

POTATO SALAD

German or Dilled Redskin

LOADED BAKED POTATO SALAD

with bacon, cheddar, and chives

FRESH SEASONAL FRUIT SALAD

HOMEMADE COLESLAW

Creamy or Sweet & Sour

BBQ BAKED BEANS

with smoked pulled pork and andouille sausage

TRADITIONAL MASHED POTATOES

Add brown gravy

STEAMED FRESH GREEN BEANS

SUMMER TOMATO & CUCUMBER PASTA SALAD

MEXICAN STREET CORN SALAD

PICKLE PASTA SALAD

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

FRESH GARDEN SALAD SMALL | LARGE

Tomato, onion, cucumber, and croutons. House and French dressing on the side (*Small bowl feeds 5, Large bowl feeds 10*)

FRESH CAESAR SALAD SMALL | LARGE

Homemade garlic croutons and shaved parmesan. Caesar dressing on the side (*Small bowl feeds 5, Large bowl feeds 10*)



PARTY TRAYS

25 person minimum for platters unless otherwise indicated

CHEESE AND SAUSAGE PLATTER

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

ASSORTED SEASONAL FRUIT PLATTER

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

CHILLED SHRIMP

21-25 count size (minimum 5 dozen)
Served with tangy cocktail sauce and fresh lemon wedges

ASSORTED VEGETABLE PLATTER

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

SEVEN LAYER TACO DIP PLATTER

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



ROLLS AND BAKERY

BAKERY FRESH BRIOCHE BUNS

DINNER ROLLS WITH BUTTER

SLICED SILVER DOLLAR ROLLS

ASSORTED COOKIES

ASSORTED BARS & BROWNIES

SNACKS & APPETIZERS

COMFORT FAVES

SAZ'S CLASSIC MOZZARELLA MARINARA

Our festival-famous mozz sticks, served with our house marinara

MEATBALLS

Choose from:

- Swedish
- Italian
- Hawaiian Teriyaki with Pineapple
- Traditional BBQ
- Spicy Jalapeño BBQ

STUFFED WISCONSIN MUSHROOM CAPS

Baby Wisconsin button mushrooms hand-stuffed in-house.

Choose from:

- Spinach, feta & leeks
- Smoked Andouille sausage & Wisconsin cheddar
- Italian sausage with house-made marinara

SPINACH AND ARTICHOKE DIP

Fresh spinach, artichokes, and a blend of five creamy cheeses, served with pita crisps and corn tortilla chips (25 person minimum)

SMOKED CHICKEN WINGS

Bourbon-brown sugar brined and hickory smoked.

Served with bleu cheese, ranch dressing, celery, and carrots.

Choose from:

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

BACON-WRAPPED... YES, PLEASE!

WATER CHESTNUTS WITH HOT HONEY

MEDJOOL DATES WITH CREAMY BLEU CHEESE AND MAPLE GLAZE

POPPER WITH A TWIST – BBQ PULLED PORK STUFFED JALAPEÑO WITH CHEDDAR CHEESE

