



CASUAL LUNCH & DINNER MENU

[SAZS.COM/CATERING](https://www.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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DESIGN- YOUR-OWN BUFFET

Our traditional lunch or dinner buffets include your choice of entrées, bakery fresh rolls with butter, and your choice of side dishes.

Additional sides may be added per guest.

LUNCH

Includes three sides of your choice
(see page 3)

TWO ENTRÉES
THREE ENTRÉES
FOUR ENTRÉES

DINNER

Includes four sides of your choice (see page 3),
fresh relishes with dip, and dinner sized portions

TWO ENTRÉES
THREE ENTRÉES
FOUR ENTRÉES

PORK

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

SMOKED SORGHUM BRINED PORK TENDERLOIN
with herbed maple pork jus

ROAST PORK LOIN*
with natural herb gravy

BEEF

BRAISED BONELESS SHORT RIB
with hard cider demi-glace

MERLOT BRAISED TENDERLOIN TIPS
over egg pasta

GRILLED FLANK STEAK
with sesame ginger sauce and vegetable fried rice

SMOKED TRI-TIP
with roasted jalapeño BBQ sauce

ROASTED CERVEZA PETITE TENDER
with cilantro and roasted guajillo tomato salsa

SEAFOOD

BAKED ATLANTIC COD*
with lemon butter

PECAN ENCRUSTED SALMON*
with maple pecan beurre blanc

SHRIMP ARRABBIATA
with rice pilaf

SEARED GINGER LIME SALMON
with cilantro and herb watermelon radish slaw

POULTRY

FRIED TURKEY BREAST
with whole grain mustard-rosemary gravy

CHICKEN FORESTIERE
with mushroom herb demi-glace

CHICKEN SALTIMBOCCA
with prosciutto, fried sage, and fontina cream

CHICKEN PARMESAN
with mozzarella and marinara

ROAST TURKEY BREAST
with stuffing and natural gravy

BUTTERMILK FRIED CHICKEN BREAST
(available for fry-on-site events only)

PASTAS & VEGETARIAN

SAZ'S PULLED BBQ PORK MAC N CHEESE
with crispy poblano straws

MAMA SAZAMA'S BAKED LASAGNA
Traditional with Italian sausage and red sauce or veggie with
white or red sauce

PENNE PASTA ALFREDO
with broccolini and wild mushrooms
(add grilled chicken breast; add grilled shrimp)

GRILLED VEGETABLE INVOLTINI
with romesco sauce

CHEESE AND HERB RAVIOLI
with mushrooms, roasted tomato coulis, and basil

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DESIGN-YOUR-OWN BUFFET SIDES

COLD SIDES

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

CILANTRO LIME CHIPOLTE PASTA SALAD
cavatappi pasta, cilantro lime dressing, chipotle, onions,
peppers, scallion, black beans, corn, and queso fresco

CREAMY COLESLAW

DEVEILED 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, and sweet onion vinaigrette

ASIAN SLAW

napa and red cabbage, diced pineapple and mango, sesame
dressing, red onion, shredded watermelon radish and cilantro

MEXICAN STREET CORN SALAD

PICKLE PASTA SALAD
with gemelli pasta, WI cheddar, gkerkins and dill pickles,
and fresh dill

BACON AND BRUSSELS SALAD

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

HOT SIDES

TRADITIONAL MASHED POTATOES

WISCONSIN CHEDDAR AND CHIVE MASHED POTATOES

PAMESAN ROASTED RED POTATOES

HERB ROASTED TRI-COLOR FINGERLING POTATOES

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

ROASTED BLEND OF VEGETABLES
with basil, balsamic, and olive oil

STEAMED GREEN BEANS
Choice of blistered tomatoes and roasted garlic;
or bacon and caramelized shallots

ROASTED BRUSSELS SPROUTS
Choice of smoked bacon and shallots; or brown butter and parmesan

BROCCOLI
Choice of sautéed with garlic and WI butter; four cheese
gratin; or roasted with Wisconsin butter

BROCCOLINI
with citrus and spice butter

CAULIFLOWER
Choice of brown butter and almonds or creamy goat cheese

WARM CORNBREAD WITH HONEY BUTTER

DESIGN-YOUR-OWN BUFFET ADDITIONS

CARVING BOARD OPTIONS

Enhance your lunch or dinner buffet with a carving board for an interactive experience!

**OVEN ROASTED PEPPER CRUSTED NY STRIP
LOIN OF BEEF**
with natural au jus

ASIAN STICKY PORK BELLY
with pickled ginger watermelon radish slaw

CITRUS SMOKED TURKEY BREAST
with citrus gravy

ROASTED SIRLOIN OF BEEF
with tarragon horseradish and peppercorn demi-glace

SMOKED PORK TOMAHAWK (BRINED)
with horseradish cherry bbq and jalapeno blackberry jam

SEASONAL SOUP SELECTIONS

*Add a seasonal soup selection to any buffet for additional.
(included with soup and wrap buffet).
Includes crackers. Other options available upon request.*

HOMESTYLE CHICKEN NOODLE

CREAM OF BROCCOLI WITH CHEDDAR

TOMATO BASIL BISQUE (available vegan)

BEER CHEESE

BUTTERNUT SQUASH BISQUE (available vegan)

HOMEMADE CHILI

WHITE BEAN AND KALE (vegan)

TOMATO AND WILD MUSHROOM STEW (vegan)



BBQ & SPECIALTY BUFFETS

Our BBQ & Specialty buffets are a great combination of some of our classic Saz's favorites.

Our dinner BBQ & Specialty buffets also include fresh relishes with dip and slightly larger portions for entrées.

BBQ & SPECIALTY BUFFETS

SOUTHWEST BUFFET

Chicken tinga, pork al pasator, mojo jackfruit, flour and corn tortillas, roasted tomato salsa, lime wedges, diced onions, shredded lettuce, shredded pepperjack, pico de gallo with corn tortilla chips, Mexican street corn salad, Mexican rice, and refried beans

STEAKHOUSE

Grilled sliced sirloin with caramelized onion mushroom demi and topped with bleu cheese, grilled salmon with maple pecan buerre blanc, steamed green beans, herb and garlic roasted potatoes, deconstructed wedge salad, and assorted dinner rolls with butter

ITALIANO

Baked penne marinara, chicken saltimbocca with prosciutto, fried sage, and fontina cream, sicilian steak parmesan, roasted vegetables, herb and garlic roasted potatoes, tossed caesar salad, and assorted dinner rolls and butter

NEW ENGLAND SHRIMP BOIL

Shrimp, andouille sausage, red potatoes, corn cobettes, and old bay butter sauce. Served with coleslaw, tossed garden salad with assorted dressings, cucumber and dill salad, and assorted dinner rolls and butter

SAZ'S FAMOUS BBQ SAMPLER

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

Includes Saz's award-winning BBQ baby back ribs plus choose from the following meat selections to finish your award-winning BBQ menu::

Smoked cheddar bratwurst with beer braised onions

Smoked tri-tip with jalapeño BBQ sauce

Grilled chicken breasts - *select one style:*

- *Cajun*
- *BBQ spice rub*
- *Traditional*

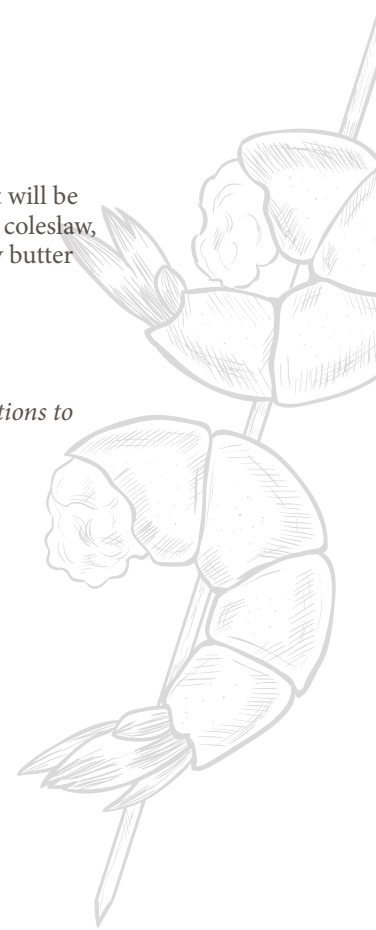
House-smoked carved turkey breast

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



SPECIALTY SANDWICH, SOUP & SALAD BUFFETS

Luncheon buffets are prepared with lighter portions, while dinner buffets offer slightly heavier portion sizes.



OFF TO THE RACES

Grilled bratwurst with caraway kraut, polish sausage with beer braised onions, chorizo sausage, and grilled all-beef hot dogs served with sausage rolls. Includes Mexican street corn salad, warm German potato salad, pickle pasta salad, deli pickles, potato chips, and condiments including Saz's BBQ sauce and chipotle cumin ketchup.

SOUP AND HALF WRAP BUFFET

Platters of half-portioned wraps to include: blackened chicken Caesar with shaved parmesan, romaine, and balsamic Caesar dressing; Peruvian shrimp salad with corn, sweet potato, cilantro, and lime; fried turkey with cranberry aioli, provolone, lettuce, and tomato; deli pickles, kettle chips, fresh fruit salad, and deviled egg potato salad, plus your choice of one of our seasonal chef prepared soups (see page 4 for selections)

BIENVENIDOS BOWLS

Festive buffet featuring cilantro and lime rice, black beans, grilled fajita-style proteins (chicken with bell peppers and steak, bacon and onion), queso fresco and shredded cheddar cheese, roasted tomato salsa, sour cream, shredded romaine and iceberg lettuce, guacamole, lime wedges, corn tortilla chips, and pico de gallo (served with disposable bowls-limited flour tortillas included for guests who prefer to make tacos)

MILWAUKEE DELI

Shaved applewood smoked ham, fried turkey, sliced roast beef, sliced Klement's summer sausage, summer tomato and cucumber pasta salad, dilled red bliss potato salad, fresh seasonal fruit salad with berries, all-butter croissants, sliced breads and bakery buns, mayonnaise, yellow mustard, brown mustard, potato chips, and deli pickles

LOADED BURGER AND CHICKEN BAR

Grilled 1/4lb hamburgers,* grilled chicken breasts (choose Cajun, BBQ spice rub, or traditional), accompaniment bar (assorted sliced cheeses, lettuce, tomato, sliced red onion, caramelized onions, sautéed mushrooms, bacon, pickled jalapeno, onion straws), dilled red bliss potato salad, fresh seasonal fruit salad with berries, summer tomato and cucumber pasta salad, potato chips, sliced pickles, bakery buns, and standard condiments



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CREATE YOUR OWN SANDWICH BUFFET

Perfect for lunchtime gatherings or even casual dinner gatherings when something light is in order. Luncheon orders of these buffets are prepared with lighter portions and dinner orders of these buffets with slightly heavier portions. Served with bakery fresh buns and your choice of two hot or cold sides, potato chips, deli pickles, and applicable standard condiments.

SAZ'S SIGNATURE PULLED BBQ PORK

certified natural, antibiotic, & hormone-free

SAZ'S PULLED BBQ CHICKEN

certified natural, antibiotic, & hormone-free

SMOKED TRI-TIP

with smoked jalapeño BBQ sauce

1/4 POUND GRILLED HAMBURGERS*

SMOKED PULLED MEMPHIS 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

GRILLED ALL-BEEF HOT DOG

with beer braised onions

GRILLED MARINATED CHICKEN BREAST

select one style:

- Cajun
- BBQ spice rub
- Traditional

GRILLED BRATWURST

with caraway kraut

SIRLOIN STEAK SANDWICHES*

with sautéed wild mushrooms, chipotle bleu cheese aioli, and caramelized onions

ITALIAN SAUSAGE

with sautéed peppers, onions, and basil marinara sauce

SMOKED CHEDDAR BRATWURST

with beer braised onions

À LA CARTE ADD-ONS

BEYOND BURGERS

vegan burger

BEYOND SAUSAGE

vegan sausage

CONDIMENTS

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

ADDITIONAL CONDIMENTS: crumbled bleu cheese, smoked bacon, caramelized onions, sautéed peppers, and sautéed wild mushrooms

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COLD BOX LUNCHES

Box lunches come with potato chips, pickle, cookie*, and condiments. Salads are served with rolls, butter, and cookie*

Pasta salad, potato salad or coleslaw can be added per item, per guest

*Cookie can be substituted for a brownie per guest

SUN DRIED TOMATO WRAPS

CHICKEN SALAD

Sun-dried cranberry and tart apple chicken salad with petite greens

MEXICAN STREET CORN

Mojo jack fruit, Mexican street corn salad, shredded romaine, and pico de gallo

ITALIAN

Salami, capicola, prosciutto, and arugula with banana pepper-Kalamata relish

SANDWICHES

BBQ CUBANO

Smoked ham, pulled Memphis pork, Carolina Gold BBQ sauce, pickles, Swiss cheese, mustard, and demi baguette

SMOKED TRI TIP*

Cold smoked tri tip, dill pickle cabbage slaw, smoked jalapeno BBQ, smoked gouda, and asiago focaccia bread

ROAST BEEF*

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

HAM & CHEESE

Sliced applewood smoked ham, Swiss cheese, whole grain mustard-chipotle aioli, lettuce, tomato, and Pumpnickel

THANKSGIVING TURKEY

Sliced fried turkey breast, cranberry relish, sage stuffing, white cheddar, and croissant

SALADS

BLACKENED CHICKEN CAESAR

Strips of blackened chicken, romaine, croutons, parmesan, and chipotle Caesar dressing

BLTE

Chopped romaine, candied bacon, shredded fontina, balsamic marinated grape tomatoes, chopped egg, and house dressing

PERUVIAN SWEET POTATO & BEET SALAD

Roasted sweet potato, roasted gold beets, cucumber, pickled red onion, grape tomatoes, cilantro lime dressing, rolls and butter



WARM HORS D'OEUVRES



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

SLIDERS

Sliders for delivery & setup or drop off service will be delivered deconstructed for guests to build their own on site.

HAWAIIAN PULLED PORK SLIDERS

King's Hawaiian bun, smoked and pulled teriyaki pork, jalapeño cilantro slaw, and cilantro cream

BULGOGI SLIDERS

Choose your flavors:

- Tofu, napa slaw, sambal aioli, bao bun (vegan)
- Crispy pork belly, napa slaw, sambal aioli, bao bun

BBQ SLIDERS

Brioche buns topped with your choice of meat

Choose your flavors:

- Saz's Signature all natural Duroc BBQ pulled pork
- All natural BBQ pulled chicken

CHICKEN TINGA SLIDERS

Chicken tinga, Chihuahua cheese, Mexican street corn salsa, on mini bun

NASHVILLE PULLED PORK SLIDERS

Memphis pork, Nashville hot oil, creamy coleslaw, pickle slices, on King's Hawaiian bun

HAMBURGER SLIDERS*

Chopped sirloin, balsamic-bacon-onion jam, fontina, sliced pickle, and brioche slider bun

CHICKEN APPLE SAUSAGE SLIDERS

Chicken sausage patty, honey-bourbon goat cheese, fried chifonade sage, apple cranberry compote, on a cheddar biscuit

POT ROAST SLIDERS

Tender pot roast, caramelized mirepoix, bordelaise sauce, straw onions, and mini French roll

BACON WRAPPED? YES PLEASE

WATER CHESTNUTS WITH HOT HONEY

MEDJOL DATES WITH CREAMY BLEU CHEESE AND MAPLE GLAZE

POPPER WITH A TWIST

BBQ pulled pork stuffed jalapeño with cheddar cheese

TERIYAKI CHICKEN

BEEF BRISKET

Pickled jalapeno and spicy peach BBQ sauce





WARM HORS D'OEUVRES

COMFORT FAVES

MEATBALLS

Choose your flavors:

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

SAZ'S BBQ RIBLETS

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

TINGA TOSTADAS

Refried beans, chicken tinga, jalapeño pineapple slaw, and cilantro cream

ASIAN POT STICKERS

Accompanied by red chili cream and ponzu sauce

Choose one:

- Chicken
- Pork
- Shiitake Mushroom (vegan)

SMOKED CHICKEN WINGS

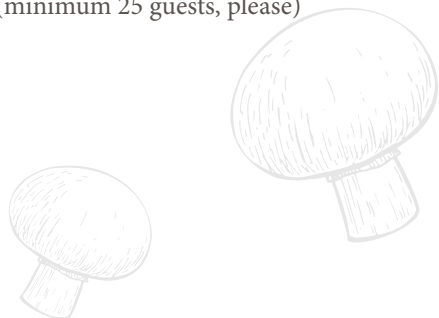
Bourbon-brown sugar brined and hickory smoked. Served with bleu cheese, ranch dressing, celery, and carrots.

Choose your flavors:

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

SPINACH ARTICHOKE DIP

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)



SKEWERS & LOLLIPOPS

WISCONSIN LOLLIPOPS

Grilled Wisconsin brat, local cheese curd, and spicy brown mustard

PESTO SHRIMP SKEWERS

Large shrimp sautéed with rosemary mint pesto

THAI SATAY SKEWERS

With sweet ginger sauce and tuxedo sesame seeds

Choose one:

- Chicken
- Pork

COCONUT SHRIMP SKEWERS

Mango sweet chili BBQ sauce

STUFFED MUSHROOMS

Baby Wisconsin button mushrooms hand-stuffed in-house. Choose from:

SPINACH, FETA, AND LEEKS

SMOKED ANDOUILLE SAUSAGE AND WISCONSIN CHEDDAR

ITALIAN SAUSAGE WITH HOMEMADE MARINARA



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CHILLED HORS D'OEUVRES

PLATTERS & DISPLAYS

25 person minimum for platters & displays unless otherwise indicated

SEVEN LAYER TACO DIP PLATTER

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

CHEESE AND SALAME BOARD

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

FRUITS OF THE EARTH

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

FROM THE MARKET

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

MEDITERRANEAN DISPLAY

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

SMOKED SALMON DISPLAY

Maple sugar & Wisconsin honey house-smoked salmon side artistically presented with chef's garnishes, lemon, flatbreads and crackers



CHILLED HORS D'OEUVRES

CLASSIC CROWD PLEASERS

CHILLED LOLLIPOPS AND SKEWERS

Select One:

- Smoked Salmon Lollipops - goat cheese wrapped with smoked salmon and fresh dill
- Caprese Skewers - buffalo mozzarella, grape tomato, fresh basil, and balsamic drizzle

DEVEILED EGGS

Creative updates to the comfort food classic.

Choose your flavors:

- Avocado and chipotle with cilantro
- BLT with smoked bacon, tomato, and watercress
- Smokehouse pork belly with pickled red onion
- House-smoked lox, cream cheese, and capers
- Sesame-soy marinated with ginger and scallions
- Dijon truffle
- Elote with Mexican street corn puree, cilantro, and chipotle mayo

CHILLED SHRIMP (MINIMUM 5 DOZEN)

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

GRILLED BRUSCHETTA

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

DELI SLIDERS

Assorted deli sliders to include pastrami and Swiss with 1000 island dressing and coleslaw on salted rye; roasted pulled turkey with cranberry relish and rosemary-roasted garlic aioli on yeast dinner roll; roasted pork loin with teriyaki glaze, sesame aioli, and jalapeno pineapple slaw on King's Hawaiian bun



DESSERTS

ASSORTED COOKIES

ASSORTED BARS AND BROWNIES

SHEET CAKE

FULL SHEET (SERVES 96) | HALF SHEET (SERVES 48)

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

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

Make it a la mode per guest
(stay & serve events only)

ICE CREAM SUNDAE BAR

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

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 (PER 48 PIECES)

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



BEVERAGE SERVICES

ASSORTED DOMESTIC BEER

Molson Coors brands

SPECIALTY OR CRAFT BEER

MALTERNATIVES

HOUSE WINE

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

SOFT DRINKS

BOTTLED WATER

REGULAR AND DECAFFEINATED COFFEE

Sixteen 8oz cups per gallon; 3 gallon minimum

REAL LEMONADE OR FRESHLY BREWED ICED TEA

2 gallon minimum

FLAVORED REAL LEMONADE OR FRESHLY BREWED ICED TEA

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

