



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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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 per guest.

CHOOSE:

Two Entrées | Three Entrées | Four Entrées

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

SIRLOIN STEAK SANDWICHES*

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

GRILLED MARINATED CHICKEN BREAST

select one style:

- Cajun
- BBQ spice rub
- Traditional seasoning

CHICAGO STYLE ITALIAN BEEF

with mild giardiniera and au jus

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)

includes buns and fixings

BEYOND SAUSAGE (VEGGIE SAUSAGE)

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

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 COBETTES

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

CILANTRO LIME CHIPOTLE PASTA SALAD

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

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

ASIAN SLAW

with Napa and red cabbage, pineapple, mango, red onion,
cilantro, and shredded watermelon radish

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

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*

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

LOADED NACHOS STATION

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

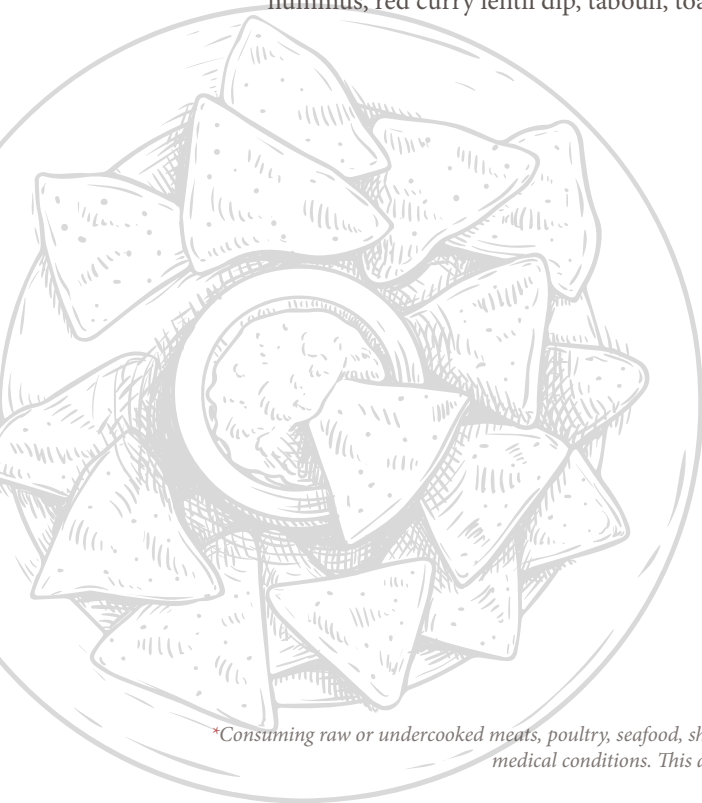
Add guacamole for additional.

LOADED PRETZEL BITES STATION

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

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.



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TAILGATE FAVORITES

BBQ RIBS & CHICKEN

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

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

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

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

Beyond beef tacos (vegan), pork al pastor tacos with traditional accompaniments, chicken tinga tacos with roasted tomato salsa, black beans & rice, Mexican street corn salad, pico de gallo with corn tortilla chips, corn and flour tortillas. Add guacamole.

TAILGATER SNACKS**

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.



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TAILGATE FAVORITES

PRIZEWINNER'S PICNIC BUFFET*

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*

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*

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).

Add grilled bratwurst for a truly Wisconsin flare.

SAZ'S FAMOUS BBQ SAMPLER - THE GRAND SLAM

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 smoked jalapeño BBQ sauce

Grilled chicken breasts - *select one style:*

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

House-smoked carved turkey breast

Memphis pulled pork - *select one style:*

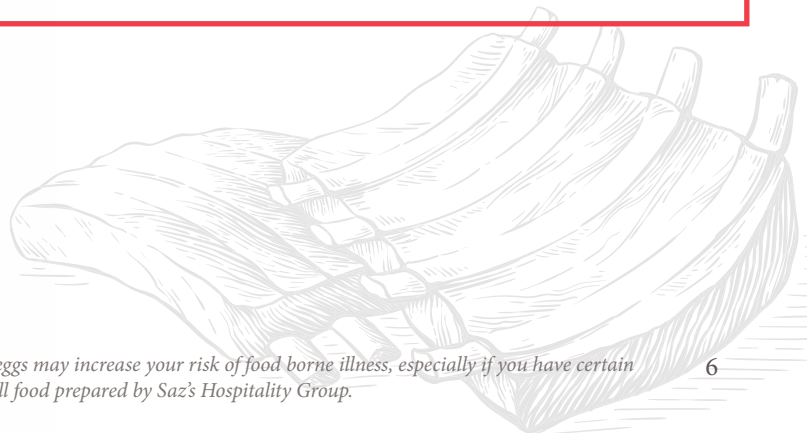
- *Saz's Original BBQ Sauce on the side*
- *Tossed with Nashville hot sauce*
- *Carolina Gold BBQ Sauce*

Saz's signature BBQ pulled pork with bakery fresh buns

Saz's BBQ pulled chicken with bakery fresh buns

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

One Additional Meat Selection | Two Additional Meat Selections | Three Additional Meat Selections



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A LA CARTE ENHANCEMENTS

FRESH VEGETABLE PLATTER WITH DIP

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

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

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

FRUITS OF THE EARTH

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

HOT & SPICY SNACK MIX

CRACKER JACKS

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

CORN TORTILLA CHIPS WITH FRESH PICO DE GALLO

Add house-made guacamole.

FESTIVAL-FAVORITE MOZZARELLA MARINARA**

Minimum 10 dozen for fry on site

SAZ'S FAMOUS SOUR CREAM & CHIVE FRIES WITH HOUSE RANCH DRESSING**

Minimum 100 guests

WI FRIED WHITE CHEDDAR CURDS**

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



BEVERAGE SERVICES

ASSORTED DOMESTIC BEER | 12OZ CAN OR BOTTLE

Molson Coors brands

SPECIALTY OR CRAFT BEER

MALTERNATIVES | 12OZ CAN OR BOTTLE

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



DESSERTS



ASSORTED BARS AND BROWNIES

ASSORTED COOKIES

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)

A LA MODE ADDED TO COBBLERS

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

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

