



AT THE MARCUS CENTER

SAZAMA'S
FINE CATERING

FORMAL DINNER MENU

At Sazama’s Fine Catering, 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 Sazama’s Fine Catering 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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HORS D'OEUVRES PACKAGES

Offered as an enhancement to your dinner service, our hors d'oeuvres packages are a great way to welcome your guests to your event. Packages are served for one hour prior to dinner service. Service styles and menu items are open to modification and, as with everything in our menus, are completely customizable.



CHOOSE:

- 3 Hand Passed Selections \$11
- 4 Hand Passed Selections \$13
- 2 Hand Passed Selections & 2 Tabled Selections \$12
- 3 Hand Passed Selections & 2 Tabled Selections \$14

HAND PASSED SELECTIONS:

CHILLED

Sweet Brie Bites

Fresh-baked shortbread topped with smooth brie mousse, strawberry-mango chutney, and mint chiffonade

Caprese Lollipops

Buffalo mozzarella, grape tomato, fresh basil, and balsamic drizzle

Caprese Crostini

Buffalo mozzarella mousse, olive oil roasted tomatoes, smoked sea salt, and fresh basil

Ahi Tuna WONTON NachoS*

Crisp wonton triangles with sesame seared Ahi tuna, ginger habanero cream, micro greens, and pickled vegetables

Rustic Tomato Bruschetta

Medley of roma tomato, garlic, and fresh basil

Fresh Mozzarella Tartines

Fresh mozzarella mousse, grilled crostini, lemon curd, and fresh thyme

WARM

Stuffed Mushroom Caps with Italian Sausage

WI button mushrooms hand-stuffed with Italian sausage with homemade marinara

Bacon Wrapped Water Chestnuts

Served with a hot honey drizzle

Pesto Shrimp Skewers

Large shrimp sautéed with rosemary mint pesto

Bacon Wrapped Beef Brisket

Served with spicy peach BBQ

WI Lollipops

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

Grilled Steak Cups*

Flank steak, gorgonzola mousse, roasted garlic aioli, and micro shoots

Bacon Wrapped Bleu Cheese Stuffed Dates

Served with maple glaze

Artichoke Beignets

Served with pomegranate gastrique

Vegetarian Spring Rolls

Served with sweet chili sauce

Jackfruit Cakes (vegan)

Served with mango pineapple relish

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HORS D'OEUVRES PACKAGES

TABLED SELECTIONS

Cheese and Salame Board

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

Mediterranean Display

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

Smoked Salmon Display

Maple sugar & Wisconsin honey house-smoked salmon side artistically presented with chef's garnishes, lemon, flatbreads, and 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 crudités including radishes, bell peppers, celery, baby carrots, broccoli, cauliflower, sugar snap peas, grape tomatoes and asparagus spears; presented with roasted shallot dip



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BUFFET 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. Each buffet comes with your choice of protein, table-served salad, seasonal vegetable, rolls and butter, and accompanying starch for your entree selection(s).

CLASSIC 40

Carved Pork Loin*

Smoked pork loin with apple cranberry chutney and apple sorghum demi-glace

or

Smoked & Carved Turkey Breast

Black cherry smoked turkey breast with herb citrus turkey gravy and cranberry orange relish

+ One additional entrée selection + One table-served salad + One seasonal vegetable

ELEGANT 44

Carved Pork Loin*

Smoked pork loin with apple cranberry chutney and apple sorghum demi-glace

or

Smoked & Carved Turkey Breast

Black cherry smoked turkey breast with herb citrus turkey gravy and cranberry orange relish

+ Two additional entrée selections + One table-served salad + One seasonal vegetable

LUXE 48

Roasted & Carved BEEF SIRLOIN*

Herb crusted beef sirloin with tarragon horseradish cream

or

Carved Pork Loin*

Smoked pork loin with apple cranberry chutney and apple sorghum demi-glace

or

Smoked & Carved Turkey Breast

Black cherry smoked turkey breast with herb citrus turkey gravy and cranberry orange relish

+ Three additional entrée selections + One table-served salad + One seasonal vegetable

COUTURE 55

Roasted & Carved BEEF TENDERLOIN*

Peppercorn crusted beef tenderloin with red wine demi-glace and tarragon horseradish cream

or

Carved Tri-Tip*

Smoked tri-tip with smoked jalapeno demi-glace and chipotle horseradish cream

+ Three additional entrée selections + One table-served salad + One seasonal vegetable

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BUFFET PACKAGES

ENTRÉE SELECTIONS

Walker's Point Chicken

Italian-seasoned with Roma tomato, shallots, sweet onion, and Central Standard vodka cream; served with roasted vegetable barley risotto

Chicken Bellissimo

Wild mushrooms, fresh spinach, roasted peppers, and parmesan cream; served with roasted vegetable barley risotto

Chicken Verona

Parmesan crusted and topped with crispy prosciutto, aged parmesan, fresh arugula, and lemon pan jus; served with toasted farro risotto

Chicken Forestiere

Topped with mushroom herb demi-glace; served with pilaf de pomodori

Chicken Florentine

Topped with sautéed spinach, leeks, and gruyere cream sauce; served with basil pesto gnocchi

Cured Chicken Breast

Brown sugar cured chicken breast, goat cheese, and thyme jus; served with pistachio cornbread stuffing

Cider Braised Short Ribs

Hard apple cider braised beef short ribs topped with frizzled leeks; served with horseradish mashed potatoes

Chicken Saltimbocca

Prosciutto, fried sage, and fontina cream; served with asiago polenta

Saz's Award-Winning BBQ Baby Back Ribs

Our famous baby backs! Served with Saz's Original BBQ Sauce; served with herb roasted baby Yukon Gold potatoes

Bistro Steak Medallions*

Pan roasted steak medallions with sauce bordelaise; served with parmesan risotto

Piquant Pork Belly

Braised pork belly with piquant sauce; served with Carolina Gold boursin grits

Blackened Swordfish*

With tomato, caper, and crawfish sauté; served with pineapple dirty rice

Salmon*

Sweet chili glazed and topped with Peruvian mango sweet potato salsa; served with Vietnamese noodle salad

Wild Mushroom Alfredo

Tortellini, balsamic mushrooms, and pesto cream sauce

Add Shrimp for 5 or Chicken for 3

Butternut Squash Ravioli

Brown butter cream sauce, toasted walnuts, poached tomatoes, and fried sage

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FAMILY STYLE DINING

Family-style selections are an inviting alternative to buffet-style service at a similar pricing structure. Provide your guests with an intimate dining experience that encourages camaraderie and connection without sacrificing elegant service and buffet variety.

Family-style services include a plated salad of your choice, one seasonal vegetable, and one starch. Accompanied by an assorted artisan roll basket with Wisconsin butter. Choose one item from our table-served salad selections on page 9.

CHOOSE:

Two Entrées 42 PER GUEST

Three Entrées 46 PER GUEST

Walker's Point Chicken

Italian-seasoned with Roma tomato, shallots, sweet onion, and Central Standard vodka cream

Chicken Bellissimo

Wild mushrooms, fresh spinach, roasted peppers, and parmesan cream

Chicken Verona

Parmesan crusted and topped with crispy prosciutto, aged parmesan, fresh arugula, and lemon pan jus

Chicken Forestiere

Topped with mushroom herb demi-glace

Chicken Florentine

Topped with sautéed spinach, leeks, and gruyere cream sauce

Cured Chicken Breast

Brown sugar airline chicken breast, goat cheese, and thyme jus

Cider Braised Short Ribs

Hard apple cider braised beef short ribs topped with frizzled leeks

Saz's Award-Winning BBQ Baby Back Ribs

Our famous baby backs! Served with Saz's Original BBQ Sauce

Bistro Steak Medallions*

Pan roasted steak medallions with sauce bordelaise

Piquant Pork Belly

Braised pork belly with piquant sauce

Blackened Swordfish*

With tomato, caper, and crawfish sauté

Salmon*

Sweet chili glazed and topped with Peruvian mango sweet potato salsa

Wild Mushroom Alfredo

Tortellini, balsamic mushrooms, and pesto cream sauce

Add Shrimp for 5 or Chicken for 3

Butternut Squash Ravioli

Brown butter cream sauce, toasted walnuts, poached tomatoes, and fried sage



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PLATED DINNERS

Plated dinners include pre-set or table-served salad and fresh bakery baskets with butter prior to dinner. All entrées are served with your choice of seasonal vegetable and chef-selected starch as indicated. All steaks grilled to medium.

Salmon* 43

Sweet chili glazed and topped with Peruvian mango sweet potato salsa; served with Vietnamese noodle salad

Striped Bass* 45

With Puttanesca Sauce; served over risotto milanese

Haida Arctic Char* 43

Rubbed with caramelized sugar-spice blend and topped with mango-pineapple chutney; served with pineapple dirty rice

Petite Filet* 52

6oz choice filet mignon with hunter sauce; served with rosemary garlic mashed potatoes

Manhattan Steak Au Poivre* 52

Herb marinated with cognac infused green peppercorn ivory sauce; served with parmesan roasted red bliss potatoes

Grilled Flat Iron* 44

Choice flat iron steak with espresso bourbon sauce; served with roasted fingerling potatoes

Bistro Filet Medallions* 45

Cold smoked and char-grilled beef medallions, smoked sea salt, Scotch whiskey roasted garlic butter, and sauce bordelaise; served with goat gouda potato gratin

Cider Braised Short Ribs 44

Hard apple cider braised beef short ribs topped with frizzled leeks; served with horseradish mashed potatoes

Pork Flat Iron* 42

Cold smoked and char-grilled with apple cider gastrique and apple cherry compote; served with wild rice pilaf

Chicken Verona 42

Parmesan crusted and topped with crispy prosciutto, aged parmesan, fresh arugula, and lemon pan jus; served with toasted farro risotto

Chicken Saltimbocca 42

Prosciutto, fried sage, and fontina cream; served with asiago polenta

Chicken Bellissimo 42

Wild mushrooms, fresh spinach, roasted peppers, and parmesan cream; served with roasted vegetable barley risotto

Chicken Forestiere 41

Topped with mushroom herb demi-glace; served with pilaf de pomodori

Chicken Florentine 41

Sautéed spinach, leeks, and gruyere cream sauce; served with parmesan rosemary roasted potatoes

Coq Au Vin 41

Sous vide frenched chicken breast and pinot noir demi-glace; served with sunchoke puree

Porcini Mushroom and Truffle Ravioli 40

Tomato mushroom ragout

Blackened Swordfish* 43

With tomato, caper, and crawfish saute; served with pineapple dirty rice

DUET & COMBINATION DINNERS

Steak And Shrimp* 53

Char-grilled filet with red wine demi-glace and herb roasted shrimp; served with horseradish mashed potatoes

Steak and Striped Bass* 52

Pan seared bistro steak with sauce Bordelaise and striped bass with Puttanesca sauce; served with risotto Milanese

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BUFFET, FAMILY, AND PLATED ACCOMPANIMENTS

TABLE-SERVED SALAD OPTIONS

Your choice of the following salads will be served at your table with assorted artisan rolls and will be accompanied by elegant butter roses or family-style butter plate.

Arugula Salad

Arugula, crispy prosciutto, shaved pecorino, toasted almonds, and lemon white balsamic vinaigrette

Classic Wedge

Baby iceberg, crispy bacon, grape tomato, bleu cheese crumbles, hardboiled egg, and creamy bleu cheese dressing

Boston Bibb

Chopped bibb lettuce, ruby onion compote, candied bacon, apricot English stilton, and zinfandel vinaigrette (substitute goat cheese croquette for apricot English stilton for 2 per guest)

Hearts of Romaine

Fresh hearts of romaine with grilled crostini, parmesan frico, and balsamic Caesar dressing

Roasted Maple Pear Salad

Pomegranate molasses, arugula, crumbled goat cheese, grains of paradise, dried cherries, and cranberry cinnamon vinaigrette

Strawberry Spinach Salad

Baby spinach, fresh strawberries, candied pecans, tomato marmalade, crumbled goat cheese, and raspberry lime vinaigrette

Harvest Salad

Mixed baby greens, diced bell peppers, Honeycrisp apples, crumbled feta cheese, toasted walnuts, and cranberry vinaigrette

Green Goddess

Boston bibb lettuce, pickled baby corn, cucumber, grape tomatoes, rainbow sprouts, pecorino cheese, and green goddess dressing

STARCH OPTIONS

- Pepper jack mac and cheese with smoked bacon
- Cheddar and chive mashed potatoes
- Horseradish mashed potatoes
- Roasted garlic rosemary mashed potatoes
- Traditional mashed potatoes
- Parmesan-rosemary roasted red bliss potatoes
- Maple-chipotle roasted sweet potatoes
- Barley risotto with roasted vegetables
- Carolina Gold rice grits with WI cheddar
- Lemon thyme fontina gratin
- Parmesan risotto
- Herb roasted fingerling potatoes
- Traditional mac and cheese
- Penne pasta with roasted garlic cream

BUFFET, FAMILY, AND PLATED ACCOMPANIMENTS

VEGETABLE OPTIONS

SPRING AND SUMMER

AVAILABLE MARCH - AUGUST

Asparagus with shallot butter OR glazed with balsamic

Green beans steamed with bacon and shallots OR
with blistered tomatoes

Three bean sauté featuring edamame, snap peas,
green beans, and blistered tomatoes

YEAR ROUND

Heirloom carrots glazed with brown butter and maple
OR citrus honey

Broccolini with citrus and spice

Roasted root vegetables featuring carrots, parsnips,
celery root, tri-color micro peppers, and golden beets

Broccoli with shallot butter OR four cheese au gratin

FALL AND WINTER

AVAILABLE SEPTEMBER - FEBRUARY

Brussels sprouts roasted with smoked bacon and
shallots OR with brown butter and parmesan

Cauliflower roasted with brown butter and almonds OR
creamy goat cheese

Squash trio (acorn, butternut, winter) roasted with
brown sugar, cinnamon, and pecans OR with
shallot butter

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CUSTOM STATIONS RECEPTION

Incorporate elements of style and décor into your menu with interactive, chef-prepared food stations. Browse our wide array of stations to create the perfect dining experience. In addition to the many selections we've presented here, we'd be happy to create something perfectly suited to your vision. Other enhancements are available - let your imagination run free! Only available for events with 100 or more guests.

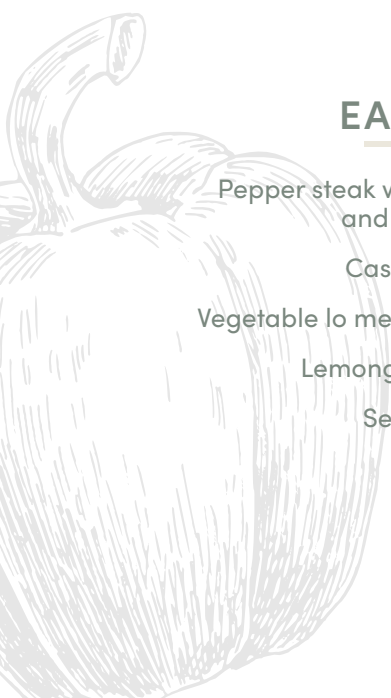
All stations include simple themed décor, linens, and station equipment. Add a table-served green salad to kick off your guests' journey for an additional 3 per guest.

CLASSIC 52 THREE STATIONS

ELEGANT 56 FOUR STATIONS

LUXE 60 FIVE STATIONS

EAST ASIA

- 
- Pepper steak with shiitake mushroom and hoisin sauce
 - Cashew chicken
 - Vegetable lo mein in mini take-out boxes 🔥
 - Lemongrass ginger rice
 - Sesame balls

BELLA ROMA

- Penne pasta arrabbiata with roasted vegetables
- Sweet potato & ricotta gnocchi with pesto alfredo
- Your choice of chicken or shrimp added to one pasta dish
(Add both for both pastas for +3)
- Tossed Caesar salad with shaved parmesan
- Antipasto platter with assorted salame, cheese, olives, grilled vegetables, and breads


THE CARVERY

Choose one option (or serve both for an additional 8)

OPTION 1

- Carved herb roasted New York strip loin*
- Horseradish mashed potatoes
- Caramelized pearl onions
- Wild mushroom ragout
- Tarragon horseradish cream
- Green peppercorn demi-glace
- Assorted carving rolls

OPTION 2

- 
- Citrus brined smoked turkey
 - Herb citrus gravy
 - Cranberry orange relish
 - Rosemary-garlic mashed potatoes
 - Cranberry Dijon mustard
 - Assorted carving rolls



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CUSTOM STATIONS RECEPTION

BRUNCH BAR

Scrambled eggs

Roasted Roma tomatoes with 18 year old balsamic, basil olive oil topped with goat cheese

Sliced fruit tray

Assorted pastries with butter, jams, and lemon curd

Potato Lyonnaise

Choose two of the following meats:

Sausage links

Smoked bacon

Orange rosemary glazed ham

Vegan sausage

Choose one of the following:

Cinnamon roll bread pudding with cream cheese icing on the side

French toast bake with nutella syrup

Southern biscuits and gravy

Add omelet station for additional 7 per person

SUMMER BBQ STATION

Saz's award-winning BBQ baby back ribs

Sliced smoked tri-tip with smoked jalapeño demi-glace and chipotle horseradish cream

BBQ baked beans with smoked pulled pork and andouille sausage

Creamy coleslaw

Warm cornbread with Wisconsin honey butter

AUTHENTIC STREET TACO BAR

Taco offerings include:

Corn and flour tortillas

Shredded lettuce

Pico de gallo

Roasted tomato salsa

Mexican crema

Avocado-tomatillo salsa

Queso fresco

Assorted hot sauces

Black beans

Mexican rice

Select two proteins:

Grilled carne asada with smoked bacon

Carnitas-style pork al pastor with grilled pineapple

Grilled chicken with fajita peppers and onions

Chipotle shrimp with jalapeño pineapple slaw 🔥

Chicken tinga

Beef barbacoa

COMFORT CLASSICS

Bacon wrapped smoked meatloaf with mushroom boursin gravy

Fried chicken with white pepper gravy

Country green beans with bacon and shallots

Buttermilk mashed potatoes with white pepper gravy



CUSTOM STATIONS RECEPTION

MAC N' CHEESE MARTINI BAR

Our classic Homemade Mac n' Cheese and Pepper Jack Mac n' Cheese teamed with an array of toppings to design your own creations:

- Grilled chicken breast
- Memphis pulled pork
- Shredded beef short rib
- Bacon
- Chives
- Chopped asparagus
- Sun-dried tomatoes
- Roasted garlic
- Sautéed wild mushrooms
- Jalapeños

RISOTTO MARTINI BAR

Select your favorite ingredients, then watch as Chef sautés-to-order, topping a martini glass of creamy parmesan risotto with your selections.

Toppings include:

- Shiitake mushrooms
- Bell peppers
- Red onion
- Olives
- Fresh basil
- Roast chicken breast
- Shredded beef short ribs
- Shaved parmesan
- Chives
- Sun-dried tomatoes

MASHED POTATO MARTINI BAR

Create your ideal mashed potato martini – select your toppings, then watch our Chef sauté-to-order, topping a martini glass of mashed potatoes (Wisconsin Cheddar and Traditional) with your ingredients.

- Memphis pulled pork
- Bell peppers
- Smoked bacon
- Chives
- Red onion
- Chopped broccolini
- Shredded pepper jack cheese
- Bleu cheese crumbles



CUSTOM STATIONS RECEPTION

ULTIMATE SEAFOOD + SHELLFISH*

CHILLED:

Jumbo shrimp cocktail

Pan-seared tuxedo crusted yellowfin tuna

Fresh oysters on the half shell

Pastrami smoked salmon display with chef's garnishes

Peruvian seafood ceviche with sweet potatoes, gold beets, coconut milk, jalapeño, and cilantro

Assorted hot sauces

Wonton crisps

Tortilla chips

Fresh cut citrus

Tequila cocktail sauce

Wasabi cream

HOT:

Gulf baked oyster with garlic butter, parmesan, and herbs

Coconut shrimp with sweet Chili sauce

(Add 15 per guest)

CLASSIC MILWAUKEE SWEETS

Sprecher Orange Dream and Root Beer floats

Build-your-own sundaes with classic Milwaukee custard (vanilla and chocolate); pecans, Oreo crumbs, caramel, hot fudge, maraschino cherries, and whipped cream

PETITE DESSERT BAR

An array of mini desserts, including cannoli, macarons, éclairs, cream puffs, cheesecakes, tarts, and cupcakes

French petit fours

Coffee service with cream and sugar

DONUT BAR

Assorted donuts

Regular and decaffeinated coffee with accompaniments

Assorted flavored coffee syrups

Whipped cream, chocolate stir sticks, and cinnamon



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LATE NIGHT AND DESSERT STATIONS

These packages are served for one hour of your choice and are applicable only as an enhancement to an existing dinner menu. Late night selections are presented with high quality disposable service ware.

Items with ** double- asterisk may require extra accommodations for frying in winter months. Check with your event planner.

HOT SLIDER STATION

48 per dozen - Choose three slider styles:

Fried Chicken and Waffles** 🔥

Southern fried chicken breast on a jalapeño honey butter toasted Belgian waffle with maple-mustard aioli

Adobo Pork Torta*

Torta slider, smoked pork, adobo sauce, and adobo slaw

BBQ Pulled Pork

Pulled pork, coleslaw, bread and butter pickles, and Bavarian pretzel slider bun

Sirloin Slider*

Griddled sirloin slider, balsamic bacon onion jam, smoked gouda, and mini ciabatta bun

TACO AND NACHO BAR

13 per guest

Taco-seasoned beef, chicken tinga, diced tomatoes, pickled jalapeños, sliced black olives, cheese sauce, sliced scallions, sour cream, and hot sauce
(add guacamole for an additional 3 per guest)

Served with flour tortillas and tortilla chips.

SAZ'S FESTIVAL-FAMOUS STATION**

12 per guest

Signature Sour Cream & Chive Fries with house dipping sauce, Leinenkugel's beer battered Wisconsin white cheddar cheese curds with Saz's Spicy White BBQ, and Saz's festival-favorite Mozzarella Marinara

CHILI MAC BAR

12 per guest

Chili, cavatappi pasta, chopped onions, shredded cheddar cheese, sour cream, scallions, and southwestern pepper jack cheese sauce

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LATE NIGHT AND DESSERT STATIONS

BAKED BAVARIAN PRETZEL BITES

11 per guest

Freshly baked Bavarian pretzel bites, brown butter, pretzel salt, warm caramel, cinnamon sugar, chocolate fudge, whipped cream, chocolate sprinkles, and vanilla ice cream

CLASSIC MILWAUKEE SWEETS

11 per guest

Sprecher Orange Dream and Root Beer floats

Build-your-own sundaes with classic Milwaukee custard (vanilla and chocolate); pecans, Oreos crumbs, hot fudge, caramel, maraschino cherries, and whipped cream

DONUT BAR

20 per dozen

Assorted fresh bakery donuts

COFFEE ENHANCEMENTS

3 per guest

Regular and decaffeinated coffee

Accoutrements including cream, sugar, flavored syrups, whipped cream, chocolate stir sticks, and cinnamon
Add assorted cordials (where available) +3 per guest

PETITE DESSERT BAR

42 per dozen

An array of mini desserts, including cannoli, macarons, éclairs, cream puffs, cheesecakes, tarts, and cupcakes

French petit fours



BEVERAGE SERVICES

A celebration is just not complete without some libations to enhance the festive ambiance! From simple soft drink and water packages to a fully hosted open bar with one-of-a-kind signature cocktails, we've got something for every craving. Should you have a special beverage request, our event designers welcome the opportunity to make your liquid vision reality... perhaps with a few fun recommendations along the way!

Please note: Sazama's Fine Catering does not permit the carry in of outside beverages under any circumstances – all beverage service must be provided by our professional, licensed bar staff with product supplied by Sazama's Fine Catering. Detailed product lists are available on request. Beverage package pricing is valid for 100+ guests. Please connect with your event planner for smaller group pricing. Package pricing includes products served at the bars only; should you wish to have wine or champagne hand-passed or served at the table during dinner, this will be billed per bottle based on standard pricing. All packages are priced per guest, unless otherwise indicated.

FULL HOSTED BARS

FULL HOSTED STANDARD BAR

First Hour 14 Each Additional Hour 7

- Call brand liquor selections
- Miller Lite and Miller High Life
- 2 craft beer selections
- Malternative beverage
- 3 standard wine varietals
- Assorted soft drinks

FULL HOSTED PREMIUM BAR

First Hour 18 Each Additional Hour 9

- Premium and call brand liquor selections
- Miller Lite and Miller High Life
- 2 craft beer selections
- Malternative beverage
- 3 select wines
- Assorted soft drinks

BEER, WINE, AND SODA PACKAGES

STANDARD

Up to Five Hours 20 Each Additional Hour 6

- Miller Lite and Miller High Life
- Malternative beverage
- 3 standard wine varietals
- Assorted soft drinks

DRESS TO IMPRESS

Up to Five Hours 22 Each Additional Hour 7

- Miller Lite and Miller High Life
- 2 craft beer selections
- Malternative beverage
- 3 select wines
- Assorted soft drinks

THE FINEST

Up to Five Hours 25 Each Additional Hour 8

- Miller Lite and Miller High Life
- 3 craft beer selections
- Malternative beverage
- 3 premium wines
- Assorted soft drinks

SODA, JUICE, AND WATER ONLY

Up to Five Hours 7 Each Additional Hour 2.25

Applicable for guests under 21 or events not offering alcohol

BEVERAGE SERVICES

SPIRITS AND BEVERAGES

INDIVIDUAL DRINK PRICING

Call Brand Simple Mixed Drinks	10
Premium Brand Simple Mixed Drinks	11
Call Brand Cocktails (Martini, Doubles, etc.)	12
Premium Brand Cocktails (Martini, Doubles etc)	13
Assorted Pepsi Products (per glass)	3
Bottled Water (per 12oz bottle)	3
Sparkling Water/ Juice	4
Domestic & Miller Beer (per bottle)	6
Craft Beer (per bottle)	7
Malternatives/ White Claw	7
Standard Varietal Wines (per glass)	9
Standard Varietal Wines (per bottle for hosted)	30

BEER SELECTIONS

DOMESTIC MILLER BEERS

Miller Lite, Miller 64, Miller High Life,
Coors Light, PBR, Angry Orchard Cider, Corona

CRAFT BEERS

Good City, Lakefront, MKE Brewing, Third Space,
New Glarus, Leinenkugel's, Deschutes, 3 Sheeps,
Lagunitas, Founders, Sprecher, Blue Moon, Heineken,
Eagle Park, City Lights, Central Waters, Raised Grain

LIQUOR SELECTIONS

CALL BRANDS

Tito's vodka, Tanqueray gin, Korbel brandy, Jim Beam
bourbon, Seagram's 7 whiskey, Bacardi rum, Captain
Morgan rum, Johnny Walker Label Red Scotch, Jose
Cuervo Gold tequila, Stolli vodka, Southern Comfort

PREMIUM BRANDS

Grey Goose vodka, Aviation American gin, Crown Royal
whiskey, Makers Mark bourbon, Jack Daniels whiskey,
Jameson Irish Whiskey, Johnnie Walker Black scotch,
Casamigos tequila, and Local Premium Brands from
Central Standard Distillery including: Door County cherry
vodka, Guided Trail gin, Red Cabin bourbon, North
brandy, Rye vodka, and Washington Rye whiskey

WINE SELECTIONS

STANDARD VARIETALS

Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir,
Cabernet Sauvignon, Merlot, Moscato, Sparkling Wine

SELECT AND PREMIUM VARIETALS

Please consult your event designer for a full list of options



BEVERAGE PRICING AND POLICES

Bar service with Sazama's Fine Catering ensures your event will be staffed with experienced, friendly, courteous, uniformed, licensed, and trained bartenders. Bar staff will not serve those who appear intoxicated, those who cannot produce valid ID, or those who are under the legal drinking age. Bartenders reserve the right to refuse service to unruly or otherwise uncooperative patrons at their discretion. All bar equipment and product are included in your pricing as indicated in the relevant services contracted. Last call will be thirty minutes prior to your event end time.

Bar service will conclude at the time noted on your contract.

HOSTED BAR SERVICE

Standard service charges and applicable sales tax will be added to the total bar balance. In addition, there will be a \$150 fee charged per bartender (group size will determine the number of bartenders needed and is up to the discretion of Sazama's Fine Catering Management). Bartender fee for hosted bars will be waived, provided total bar sales equal \$500 or more per bar setup. Bartenders do accept gratuities as part of their livelihood and will display tip jars at your event. If you prefer that we refrain from this practice, please alert your event designer and they will add a \$14 per bartender, per hour (including set up and tear down) gratuity fee in lieu of tip jars.

CASH BAR SERVICE

Purely cash bars are subject to \$500 sales minimum per bar setup. Should your bar not meet this minimum, you will be responsible for the difference and will be invoiced accordingly. A bartender service fee of \$150 per bartender will be charged. Bartenders do accept gratuities as part of their livelihood and will display tip jars at your event. If you prefer that we refrain from this practice, please alert your event planner and he or she will add a \$14 per bartender, per hour (including set up and tear down) gratuity fee in lieu of tip jars.



GENERAL POLICIES AND INFO

WHAT YOU CAN EXPECT

Sazama's Fine Catering and the Marcus Center holds client satisfaction at the very pinnacle of priorities. To us, each event is treated with the utmost attention and care, resulting in a simple, stress-free planning experience. The following amenities and services are complimentary when you choose Sazama's & The Marcus Center:

- 66" round dining tables and chairs. All banquet tables
- Professional and accommodating planning, service staff and culinary team
- Stock pattern china, silver flatware, coffee mug, and water goblet
- White, black, or ivory floor-length linens and your choice of a solid-colored linen napkin (standard color selections based on availability)
- Complimentary cake cutting and serving (cake must be provided by a licensed bakery -per Wisconsin state law, no personal food items are permitted on the premises)
- Coffee service with dinner including regular and decaf coffee, plus hot tea and milk on request

MENU PRICING

All menus in this packet are based on a minimum of 100 guests. An additional fee will apply to smaller groups, as follows.

- 75-99 guests- add \$4 per person
- 50-74 guests-add \$6 per person
- Under 50 guests, please consult your planner

Menus are evaluated and adjusted once per calendar year. Should your pricing change, you will be notified in writing. With signed contract and deposit, Sazama's Fine Catering guarantees that your menu pricing will not increase more than 5% above listed pricing at the time you secure your event.

ROOM RENTAL RATES AND MINIMUMS

Food and beverage minimums and room rental rates vary based on your particular event details. Should your final menu not meet the food and beverage minimum for which you are contracted, you will be invoiced for the difference. Food and beverage minimum does not include applicable sales tax, service charge, room rental, or items that are unrelated to food and beverage. Please refer to our rate sheet for more details.

SECURING YOUR EVENT: CONTRACTS AND DEPOSITS

Sazama's Fine Catering and the Marcus Center require that a signed contract accompany your initial event deposit. Your event date is not considered secure until Sazama's is in receipt of both contract and deposit – dates will not be held, and prospective clients are not guaranteed a first right of refusal. The initial deposit required is equal to your full room rental fee. Final guest count and menu may be modified up to 15 business days prior to your event.

PAYMENT SCHEDULE

Second Deposit – 50% of remaining balance, due 6 months prior to your event date

Final Deposit – 100% of remaining balance, due 15 working days prior to your event date. Please note that all events require payment in advance of services unless previous arrangements have been made. Anticipated post event charges will require a verified credit card to be held on deposit. Ancillary charges will be processed via the card on file within 30 days following your event unless another form of payment is presented prior to your event conclusion.

All deposits are nonrefundable.

SERVICE CHARGE AND SALES TAX

Food, beverage, and rentals are subject to a 24% service charge and applicable sales tax. Service charges are applied to labor and other associated expenses and are not a gratuity. Gratuity is left entirely to the discretion of the client. Should you wish to extend a gratuity to the staff for your event, your event designer or manager can assist you in doing so. **If your group is tax exempt a copy of a valid exempt certificate and a completed form s-211 must be on file prior to your event.**

GENERAL POLICIES AND INFO

CANCELLATION

Deposits are non-refundable in the case of client cancellation. Should you request that an event be rescheduled, your deposit may be applied to a future event if Sazama's is able to re-book the original date with an event of a comparable size. Should an event have to be rescheduled for any other reason (i.e., state, or local restrictions, act of God, etc.), your deposit may be applied to a future event.

FINAL DETAILS

Final details, including guest count, menu selections, room diagram confirmation, itinerary, rental requirements, final payment, and any other information important to the success of your event, are due to your event designer or the Sazama's office no less than 15 business days prior to your event. The final guest count is the minimum number of guests for which you will be charged and, along with any other associated charges, will determine your final balance due. After this time, your guest count may be increased, but not decreased, pending the availability of product, equipment, and staff to accommodate your request.

LEFTOVER FOOD

Per Sazama's Fine Catering policy and the policy of the State of Wisconsin Health Department, no left-over food is permitted to leave the premises following an event. This is to safeguard against inadvertently improper food storage by guests and subsequent food safety concerns. All food product served during an event becomes the property of Sazama's Fine Catering. As such, our staff does not provide to go containers.

PLATED DINNER SERVICE

Please choose up to two entrée choices (not including any vegetarian or kids' meal selections) for your event. If you would like more than two entrée choices, pricing for all selections would be additional \$4 per guest.

NON-PROFIT RATES - GALAS AND FUNDRAISERS

Sazama's Fine Catering offers special discounted room rental and food & beverage pricing (during non-peak times) for gala and fundraiser events. Please consult your representative to learn more and how to orchestrate your next fundraiser into a standing ovation!

SPECIAL MENU REQUESTS

This menu is designed to give you a taste of what Sazama's can offer your event. A wide variety of other menus or an entirely custom creation are available at your request. The culinary team at Sazama's welcomes the opportunity to personalize a custom menu based on your vision, your traditions, your favorites, a theme or just something you think would be a perfect fit!

HOLIDAYS AND SPECIAL RATES

Additional service charges will apply to the following dates: New Year's Eve, New Year's Day, Christmas Eve, Christmas Day, Thanksgiving, Labor Day Weekend, Memorial Day Weekend, Easter Weekend, or Fourth of July weekend. Service charges are billed at 1.5 times the standard rate.

SECURITY

If valuable items are to be left in the event space for any duration of time, it is recommended that a security firm be retained at the client's expense. Sazama's Fine Catering is happy to recommend vendors with whom we have previously worked, and retains the right to review, approve, coordinate, and monitor and supplemental security services. Sazama's Fine Catering or the Marcus Performing Arts Center will not be held responsible for lost, stolen, or damaged property.

GENERAL POLICIES AND INFO

PARKING

A parking structure is located directly north of the Marcus Performing Arts Center, on State Street. It is connected to the Marcus Center by a third-floor skywalk. If you wish to offer complimentary parking to your guests, please contact the catering department for details.

DECORATIONS

Decorating is permitted with pre-approval by your event designer. Open-flame candles are strictly prohibited; however, completely enclosed candles are permitted. Banners or items for display cannot be attached to walls, floors, windows, or ceilings with nails, tape, or any other substances that may cause damage. Confetti cannons, smoke machines, and fog machines are prohibited. Anything that needs to be hung must have MPAC permission and may incur a labor fee.

AUDIO VISUAL EQUIPMENT

Audio visual equipment may be rented through the venue. Your event designer is happy to assist in coordinating this rental. Approval by Sazama's Fine Catering and the Marcus Performing Arts Center is required before any Outside AV equipment will be allowed on the premises.

MUSIC POLICY

Due to the location of the theaters at the Marcus Center, there is a music policy in effect which states that any contracted band or DJ service must play at a sound level dictated and agreed to by the Marcus Center and Sazama's Fine Catering management. Therefore, your entertainment must be pre-approved by your event manager prior to contracting with them.

PHOTOGRAPHY

Sazama's often takes photographs of events, food and beverage displays, and table settings. By contracting our services, you give consent to Sazama's to copyright, use, and publish photographs for marketing and illustration purposes. Should your event incorporate sensitive or confidential displays, please notify your event manager of these areas and any specific off-limits photography. If you would prefer that we refrain from publishing photographs of your event or guests, please let us know in advance of your event date.

SETUP AND TEARDOWN

Availability of rental spaces within the Marcus Center is subject to its confirmed schedule of events. The minimum amount of time allotted between events is 2 hours. We will inform you of the earliest permitted set up time for your event. Any vendors or clients bringing in items for your event are responsible for handling the setup of their items. This includes, but is not limited to; florists, entertainers, photographers, etc.. Advance coordination of desired access time with your event designer is strongly recommended to ensure a seamless load-in and setup. All guests must vacate the premises by midnight for evening events, unless other arrangements have been made. You are responsible for making arrangements with your vendors for tear down and item removal at the end of your event. Any centerpieces, decorations, or equipment must be removed upon the conclusion of the event unless prior arrangements have been made, as items may not be stored in the hall overnight. Items remaining in the event space following the close of your event rental period become the express property of Sazama's Fine Catering, unless prior arrangements have been made.