



SAZ'S

— STATE HOUSE —
RESTAURANT

STATE ROOM MENU

[SAZS.COM/STATEHOUSERESTAURANT](https://sazs.com/statehouserestaurant)

Saz's State House
5539 W. State Street, Milwaukee
414.453.2410

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

TABLE OF CONTENTS

<i>Chilled Hors d'Oeuvres</i>	03
<i>Warm Hors d'Oeuvres</i>	04
<i>Luncheon Buffets</i>	05
<i>Sit Down Dinners</i>	06
<i>Traditional Buffet</i>	07
<i>Traditional Buffet Sides</i>	08
<i>Specialty Buffets</i>	09
<i>Desserts</i>	10

CHILLED HORS D'OEUVRES

PLATTERS & DISPLAYS

Minimum of 3 dozen per selection is required, unless otherwise indicated.

25 person minimum for platters, unless otherwise indicated.

SEVEN LAYER TACO DIP PLATTER 4.75 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 including radishes, bell peppers, celery, baby carrots, broccoli, cauliflower, sugar snap peas, grape tomatoes and asparagus spears; presented with roasted shallot dip

CAPRESE LOLLIPOPS 30 PER DOZEN

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

CHILLED SHRIMP 30 PER DOZEN (MINIMUM 5 DOZEN)

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

ASSORTED DRY SNACKS 3.50 PER GUEST

Choose 3 from the following:

- Gardetto's Snack Mix
- Chex Mix
- Buttered Popcorn
- Cheddar Popcorn
- Mini Pretzels
- Kettle Chips

Dry snacks will be placed in baskets throughout the room and will be replenished as needed.



WARM HORS D'OEUVRES



COMFORT FAVES

MEATBALLS 21 PER DOZEN

Choose your flavors:

- Swedish
- Italian
- Hawaiian teriyaki with pineapple
- Traditional BBQ
- Spicy jalapeño BBQ

SAZ'S BBQ RIBLETS 35 PER DOZEN

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

BBQ SLIDERS

Brioche buns topped with your choice of meat

Choose your flavors:

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

JUMBO CHICKEN WINGS 20 PER DOZEN

BONELESS CHICKEN WINGS 13 PER DOZEN

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

Choose your flavors:

- Original BBQ
- Spicy honey garlic
- Saz's dry rub
- Sweet Thai Sriracha
- Buffalo
- Teriyaki

SAZ'S MOZZARELLA MARINARA 32 PER DOZEN

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

SPINACH ARTICHOKE DIP 4.75 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*)

CRAB CAKES 36 PER DOZEN

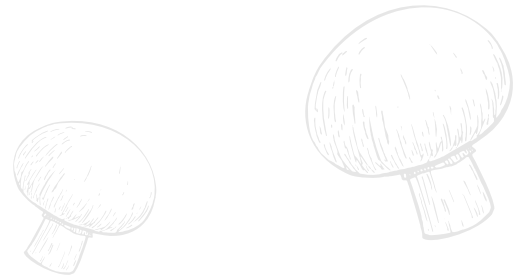
Lump crab cakes pan sautéed and served with Stone Ground Mustard Aioli

SOUTHERN STYLE SHRIMP 32 PER DOZEN

Sautéed gulf shrimp with Old Bay butter, Spicy White BBQ remoulade, grilled lemons and grilled garlic ciabatta

BUFFALO CHICKEN DIP 6 PER GUEST

Tender chicken, buffalo sauce and a blend of Wisconsin cheeses, served with homemade kettle chips and tortilla chips (*minimum 25 guests, please*)



STUFFED MUSHROOMS

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

LUMP CRAB & CREAM CHEESE 26 PER DOZEN

SPINACH, FETA, AND LEEKS 26 PER DOZEN

SMOKED ANDOUILLE SAUSAGE AND WISCONSIN CHEDDAR 26 PER DOZEN

ITALIAN SAUSAGE WITH HOMEMADE MARINARA 24 PER DOZEN

BACON WRAPPED? YES PLEASE

WATER CHESTNUTS WITH MAPLE GLAZE 20 PER DOZEN

DATES WITH CREAMY BLEU CHEESE AND MAPLE GLAZE 30 PER DOZEN



LUNCHEON BUFFETS

Platters of half-portioned sandwich/wraps served with pickles, kettle chips and fresh fruit salad.

With your choice of 3 sandwiches/wraps and 1 soup, add an additional soup for 3 per guest.

SOUP AND HALF SANDWICH/WRAP 21 PER PERSON

SANDWICH/WRAP CHOICES

CHICKEN CAESAR WRAP

Grilled or blackened chicken, Caesar dressing, romaine and crushed croutons served in flour tortilla

CHICKEN SALAD SANDWICH

Homemade chicken salad served on sourdough bread

CAPRESE SANDWICH

Marinated mozzarella, tomato, fresh basil, balsamic drizzle served on a baguette

VEGGIE (SANDWICH OR WRAP)

Roasted sweet peppers and cherry tomatoes, topped with feta, cucumbers, lettuce and red onion

CHICKEN BUFFALO WRAP

Grilled or fried chicken, romaine, diced tomato, bacon, crumbled blue cheese, shredded cheddar, buffalo sauce, house dressing

TURKEY AVOCADO GRINDER

Turkey, avocado, tomatoes, Swiss cheese and a grinder relish (*mayo, white wine vinegar, Dijon, garlic, romaine, red onion, pepperoncini mixed together*) served on a toasted baguette

SMOKED TURKEY BLT (SANDWICH OR WRAP)

Smoked turkey, lettuce, tomato, bacon, fontina cheese, honey Dijon aioli

PULLED PORK OR CHICKEN SLIDERS

Topped with coleslaw served on brioche slider

ROAST BEEF (SANDWICH OR WRAP)

Sliced roast beef, cheddar, lettuce, tomato, horseradish aioli

SOUP CHOICES

TOMATO BASIL BISQUE

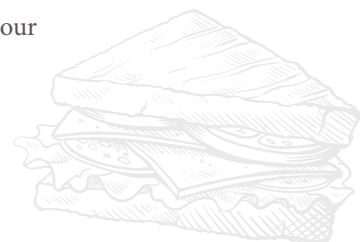
BROCCOLI CHEDDAR

CREAMY BUTTERNUT SQUASH

CHICKEN NOODLE

LOADED BAKED POTATO

THAI CHICKEN RICE



SIT DOWN DINNERS

When hosting a sit-down dinner, please limit your choices to three entrées. Sit down meal selections are due to your event coordinator ten days in advance of your event. Final guest count and menu quantities are due seven days prior to your event. The final guest count and menu quantities are the minimum for which you will be charged. After this time, your guest count may be increased, but not decreased, pending the availability of product, equipment, and staff to accommodate your request. The event host is required to provide place cards clearly indicating the entrée selection for each guest. We're happy to customize a menu to your specifications, and can accommodate vegetarians, children, or dietary restrictions as applicable - please consult your event coordinator for details.



PETITE FILET OF SIRLOIN 38

Classic center cut 6oz petite filet of sirloin on roasted garlic mashed potatoes and chef's fresh vegetable finished with classic demi and wild mushrooms

CIDER BRAISED SHORT RIBS 38

Hard apple cider braised beef short ribs served with horseradish mashed potatoes and chefs fresh vegetables topped with frizzled leeks

CHICKEN PARMESAN 30

Parmesan crusted chicken topped with mozzarella, aged parmesan on angel hair pasta with market vegetable and marinara sauce

HERBED CHICKEN 29

Pan seared chicken breast served on traditional mashed potatoes with market vegetables and herb garlic chicken demi

BLACKENED SALMON 38

Fresh blackened salmon served on bed of buttered white rice, market vegetables and finished with creole sauce

BAKED COD 18

Baked with citrus butter and paired with Sour Cream & Chive Fries, house made slaw, fresh baked rye bread and lemon

FLAKY ATLANTIC COD FISH FRY 18

Beer battered in Miller High Life and paired with Sour Cream & Chive Fries, house made slaw, fresh baked rye bread, tartar sauce and lemon

SAZ'S AWARD-WINNING BABY BACK RIBS HALF RACK 22 | FULL RACK 32

Baby Back Ribs with house made slaw and mac n cheese



TRADITIONAL BUFFET

All traditional buffets come with dinner rolls, one salad, one vegetable and one starch or potato choice. (see page 8)

You are welcome to add additional sides for 1 per side per guest.

TWO ENTRÉES 27 | THREE ENTRÉES 29

(see page 8 for starch, vegetable and salad choices)

PORK

SAZ'S AWARD-WINNING BBQ

BABY BACK RIBS

(1/4 rack portions)

SLICED ROAST CENTER CUT PORK LOIN*

with cider braised pan jus

SEAFOOD

BAKED COD*

with citrus lemon butter

BLACKENED SALMON*

with creole sauce

GRILLED SALMON

with maple pecan butter

CAJUN SHRIMP PASTA

POULTRY

HERBED CHICKEN

CHICKEN PARMESAN

with mozzarella and marinara

CAJUN CHICKEN PASTA

SOUTHERN FRIED CHICKEN BREASTS

BEEF

BRAISED SHORT RIBS

with Weiss Bier gravy

MERLOT BRAISED TENDERLOIN TIPS

HERB CRUSTED SLICED SIRLOIN

with pan jus

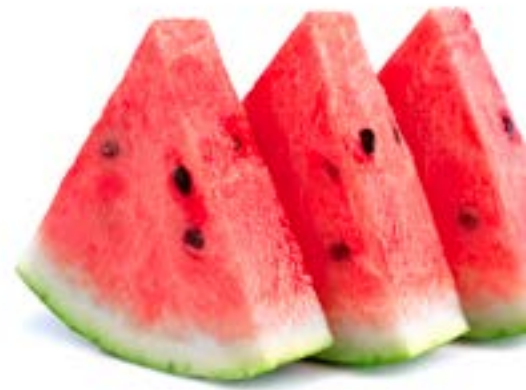
VEGETARIAN

MAC N CHEESE

HARVEST FARRO RISOTTO

*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.

TRADITIONAL BUFFET SIDES



VEGETABLES

CAULIFLOWER AU GRATIN

BROWN BUTTER ROASTED CAULIFLOWER

BABY CARROTS

with brown butter

GREEN BEANS

with bacon and purple onion

ROASTED BLEND OF VEGETABLES

with herbed EVOO and balsamic

ROASTED BRUSSELS SPROUTS

with brown butter and parmesan

SALADS

FRESH GARDEN SALAD

with assorted dressings

FRESH SEASONAL FRUIT SALAD

HERBED RED SKIN POTATO SALAD

LOADED BAKED POTATO SALAD

with bacon, cheddar, and chives

HOUSEMADE COLESLAW

TOMATO AND CUCUMBER PASTA SALAD



STARCHES & POTATOES

TRADITIONAL MASHED POTATOES

WISCONSIN CHEDDAR AND CHIVE MASHED POTATOES

ROASTED GARLIC MASHED POTATOES

TRADITIONAL MAC N CHEESE

PEPPER JACK MAC N CHEESE

with smoked bacon



SPECIALTY BUFFETS

SAZ'S FESTIVAL FAMOUS BUFFET 28 PER PERSON

Saz's Signature BBQ Pulled Pork and grilled marinated chicken breasts (choice of cajun or traditional) on brioche buns. Served with fresh seasonal fruit salad, loaded baked potato salad, Saz's Sour Cream & Chive Fries, our festival favorite mozzarella marinara, pickles and assorted condiments

SUMMER FAVORITES 32 PER PERSON

¼ racks of Saz's Baby Back Ribs, herbed chicken, mac n cheese, roasted fresh blend with herbed EVOO and balsamic, fresh fruit salad, house made slaw, mini mozzarella marinara, Sour Cream & Chive Fries, rolls & butter

SANDWICH SPECIALTIES

TWO ENTRÉES 21 | THREE ENTRÉES 24

choose from:

- Saz's BBQ Pulled Pork
- Saz's BBQ Pulled Chicken
- Herb grilled chicken breast
- All beef hot dog
- Bratwurst
- Saz's beef burger

All sandwich buffets served with herbed redskin potato salad, fresh fruit salad, kettle chips, pickles, brioche buns, sausage rolls and traditional accompaniments

A la carte add-ons

Beyond Burgers (vegetable burger) | 99 per dozen | 8.25 each

Beyond Sausage (vegetable sausage) | 99 per dozen | 8.25 each



GAMEDAY 48 PER PERSON *(served with everything below)*

Trio of sliders: burger, fried chicken breast and brats with all the fixings | boneless chicken tenders served with Saz's Original BBQ, buffalo, and house ranch dipping sauce | southern fried riblets | Saz's Festival Famous Combo (mozzarella marinara, Sour Cream & Chive Fries, Leinie's battered curds) | salads: loaded potato salad, fresh fruit salad, italian pasta salad | kettle chips | pickles | traditional accompaniments including rolls and sauces

Add our Gameday bar package for an additional 12/guest for 3 hours.

Package includes Miller Lite + Spotted Cow on tap, house wine and n/a beverages

SAZ'S FRIDAY FISH FRY BUFFET 30 PER PERSON

Baked cod with citrus butter, beer battered cod, Saz's Baby Back Ribs (2 bone sections), Sour Cream & Chive Fries, German potato pancakes with applesauce and maple syrup, house made slaw, rye bread with butter, fresh cut fruit salad, tartar sauce, lemons





DESSERTS

BUFFET STYLE

ASSORTED BARS AND BROWNIES 27 PER DOZEN

ASSORTED FRESHLY BAKED GOURMET ALL-BUTTER
COOKIES 25 PER DOZEN

WARM PEACH, CHERRY, OR APPLE COBBLER
FULL PAN (SERVES 36) 85 | HALF PAN (SERVES 18) 45

Make it a la mode for 3.50 per guest

BREAD PUDDING
FULL PAN (SERVES 24) 85 | HALF PAN (SERVES 12) 45

Select One:

- Chocolate
- New Orleans with bourbon anglaise
- Bananas Foster

Served warm

PLATED SIT DOWN

By the slice

HOUSE MADE INDIVIDUAL PIES 6.50

Apple, cherry, blueberry, chocolate mousse or ask about the
flavors of the month

NEW YORK CHEESECAKE 10

Topped with Macerated strawberries, whipped cream, wan wafer
and chocolate stick

ULTIMATE CHOCOLATE CAKE 10

Topped with Kahula ganache, whipped cream and fan wafer

FLOURLESS CHOCOLATE CAKE 10

Topped with raspberry crème Anglaise, whipped cream and
candied orange peel

Make it a la mode for 3.50 per guest

