

SAZ'S

— CATERING —

- *Breakfast Menu* -

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Breakfast Buffets

Begin the day on a delicious note with a breakfast buffet built to fuel you and your guests for any task ahead! All breakfast buffets are priced to include assorted fruit juices and regular and decaffeinated coffee with accoutrements. Buffet pricing without beverages is also indicated, should that better suit your particular event needs. For additional selections, ask your event manager to see our brunch menu.

Continental

Cinnamon rolls, sticky buns, mini chocolate and plain croissants, assorted muffins and Danish pastries, and sliced seasonal fruit display
11 per guest | 8 without beverages

Euro Continental

Sliced capicola, salami, prosciutto, aged cheddar, parmesan, fontina, sliced tomatoes and cucumbers, mini chocolate and plain croissants, French palmiers, and bowls of fresh cut strawberries and melon
14 per guest | 11 without beverages

Back to Nature

House-made granola, assorted individual yogurts, almonds, dried cranberries, Kashi bars, sliced seasonal fruit display, and hearty multigrain muffins
13 per guest | 10 without beverages

Traditional Breakfast

Scrambled eggs, biscuits with sausage gravy, sausage links, smoked bacon, potatoes Lyonnaise, cinnamon rolls, sticky buns, mini chocolate and plain croissants, assorted muffins, Danish pastries, and sliced seasonal fruit display
16 per guest | 13 without beverages

South of the Border

Scrambled eggs with chorizo as well as traditional scrambled eggs, sausage links, fried redskin potatoes with roasted poblano peppers and onions, shredded pepper jack and cotija cheese, roasted chipotle salsa, sour cream, chopped cilantro, flour tortillas, and sliced seasonal fruit display
18 per guest | 15 without beverages

“Bauernfrühstück” (Farmers Breakfast)

Scrambled eggs served with kassler rippchen (a German-style smoked pork chop), roasted Yukon Gold potatoes with sausage and onions, biscuits and bratwurst gravy, cinnamon rolls, sticky buns, mini chocolate and plain croissants, assorted muffins and Danish pastries, and sliced seasonal fruit display
19 per guest | 16 without beverages

Mason Dixon Breakfast

Sausage and egg casserole, traditional scrambled eggs, cheddar grits, biscuits with sausage gravy, corned beef hash, smoked bacon, cinnamon rolls, sticky buns, mini chocolate and plain croissants, assorted muffins and Danish pastries, and sliced seasonal fruit display
21 per guest | 18 without beverages

The Med

Pepperoni and Italian sausage egg strata or egg white, spinach, and mushroom egg strata, Italian home fries, mini chocolate and plain croissants, cinnamon rolls with ricotta icing, and sliced seasonal fruit display
17 per guest | 14 without beverages

Chef-Made Omelet, Egg, and Waffle Station

Enhance your breakfast buffet with a made-to-order station and an interactive experience!

Eggs prepared to your liking or omelets made-to-order with your guests' choice of:
Cheddar, swiss, spinach, ham, bacon, bell pepper, onions, mushroom, sausage, or tomatoes

Waffles made fresh with your guests' choice of:

Maple syrup, whipped cream, jimmies, mixed berry topping, or banana fosters syrup

9 per guest

A La Carte Pastry & Bakery

Orders by the dozen require a 2 dozen minimum per selection, please.

Assorted Muffins

24 per dozen

Assorted Bagels

with plain and raspberry cream cheese

18 per dozen

Sticky Buns

19 per dozen

Cinnamon Rolls

with cream cheese icing

15 per dozen

Assorted Freshly Baked Danish

18 per dozen

Freshly Baked Mini Croissants

30 per dozen

Sliced Seasonal Fruit Display

5 per guest | Minimum of 10 guests

Freshly Baked Mini Chocolate Croissants

35 per dozen

Smoked Ham & Cheese Stuffed Croissant

65 per dozen | Served at room temperature

Spinach & Ricotta Stuffed Croissant

65 per dozen | Served at room temperature



A La Carte Hot Selections

Orders by the dozen require a 2 dozen minimum per selection, please.

Biscuits and Sausage Gravy

Buttermilk biscuits with 1.5 quarts of sausage gravy
24 per dozen

Milwaukee Hot Brown

House-made, shaved kassler rippchen (A German-style smoked pork chop),
traditional scrambled eggs, baby swiss, sauce moutarde on a pretzel Kaiser roll
96 per dozen

Saz's Breakfast Burrito

Scrambled eggs, chorizo sausage, pepper jack cheese, cotija cheese, diced tomatoes,
bell peppers and chipotle salsa wrapped in a flour tortilla
78 per dozen

California Breakfast Croissant

Shaved house-smoked turkey, scrambled eggs, avocado,
and aged cheddar on a freshly baked, all-butter croissant
96 per dozen

Wisconsin Breakfast Sandwich

Shaved apple wood ham, scrambled eggs,
aged Wisconsin cheddar on a freshly baked, all-butter croissant
84 per dozen

Sausage Biscuit

Country sausage patty, scrambled eggs, aged Wisconsin cheddar,
and fried green tomato on a buttermilk biscuit
90 per dozen

Egg and Cheese Croissant

Scrambled eggs with Wisconsin cheddar on a freshly baked, all-butter croissant
36 per dozen



Breakfast Notes & Policies

SERVICE OPTIONS

Express Drop Off - Perfect for office meetings and smaller groups, our driver will arrive and drop off food at your location. Pricing includes disposable plates, napkins, and utensils. All food will arrive in disposable aluminum or plastic containers. Drop Off fees are based on one-way distance to your location at the following rates:

0-5 miles= \$30
6-15 miles= \$50
16-25 miles= \$75

Drop Off service is not available for locations further than 25 miles from our facility. Pricing is based on drop off between 7am and 12pm. Additional fees may apply for times outside of these hours. This style of service is not recommended for groups over 50 guests.

Delivery & Setup - If you don't require full-service catering, but still want a traditional buffet setup, this option is for you. Pricing includes disposable plates, napkins, and utensils, buffet linens, and equipment required for your menu (excluding tables, which are available at an additional cost). Our staff will arrive to set up the buffet, then return at a mutually agreed upon time to retrieve the equipment and supplies. Delivery & Setup fees vary and are based on one-way distance to your location at the following rates:

0-10 miles= \$75
11-20 miles= \$95
21-30 miles= \$120
31-40 miles= \$150
41-50 miles= \$195

Additional fees apply for events further than 50 miles from the Saz's Catering location. Delivery & Setup events are guaranteed to be ready within 15 minutes of the specified time or we'll waive your delivery fee. This style of service is not recommended for groups over 50 guests. Pricing is based on delivery times between 7am and 9pm. Additional fees may apply for times outside of these hours.

Full-Service Stay & Serve - Our staff will arrive on site, set up your buffet based on your menu and event requirements, monitor the buffet, and replenish as needed. In addition, our staff will clear dining surfaces to ensure a clean area for your guests free of disposed items. This style of service offers optimum service for any size group, but is strongly recommended for groups over 50 guests. Pricing includes disposable plates, napkins, utensils, all buffet tables and linens, and all staff and equipment necessary for your event. A service charge of 22% (minimum \$250) applies to Stay & Serve events and covers the cost of labor and associated expenses. Service time is for a maximum of 1.5 hours with additional serve time available at an additional cost.

Pickup - Don't need our on-site services, but love Saz's food? This is the perfect option for you. No service charges apply for pickup service (pickup is available at our location after 9am). Menu selections are packaged in disposable aluminum or plastic containers and include disposable plates, napkins, and utensils. Items can be packaged hot, or cold with reheating instructions (if applicable). Please indicate your preference at the time of your order.

POLICIES & NOTES

- Menu pricing is based on groups 50+. For groups under 50 guests, please add \$1.50 per guest. For groups 500+, please inquire about potential volume discount pricing.
- Menu pricing includes high quality disposable service ware. China, flatware, and linens are available at an additional charge based on your specific needs.
- Menu pricing is subject to applicable sales tax.
- A minimum of 20 guests is required for Delivery & Setup and Stay & Serve events; minimum of 10 guests for Express Drop Off service.
- A signed contract and non-refundable deposit of 50% of your anticipated total is required to secure your event.
- Final details, including guest count, menu selections, final payment, and any other information important to the success of your event, are due to your event manager or the Saz's Catering office 10 working days in advance of your event.
- Gratuity is not included and is left to the discretion of the client – should you wish to extend gratuity to your event staff, your event manager will be happy to assist you in doing so.
- Holiday and holiday weekend events are subject to additional service charges up to 1.5 times the standard rate.
- Planning something more formal? Consult our Formal Corporate and Social menu for plated breakfast and brunch selections!
- Custom and themed menus are available - please consult your event manager to have a menu customized to suit your specific vision and event needs.
- All pricing is subject to change based on market conditions.

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