

SAZ'S

CATERING

LUNCH

Menu



LUNCH MENU

HOT SANDWICH BUFFETS

Saz's Festival Famous Buffet | Your choice of entrées below. Served with bakery-fresh buns and your choice of two hot or cold sides, potato chips, pickles, and applicable standard condiments.

*Saz's Signature Pulled BBQ Pork (All Natural - Antibiotic and Hormone Free) * Saz's Pulled BBQ Chicken (All Natural - Antibiotic and Hormone Free) * Wood Smoked Beef Brisket with Saz's Vidalia Onion Sauce (add \$1 per guest) * 1/3 pound Hamburgers * Grilled Chicken Breast (Choice of Cajun, BBQ spice rub, or traditional) * Traditional Knackwurst (smoked sausage of pork and beef with hint of garlic) * Grilled Bratwurst with sauerkraut * Grilled All Natural Boneless Pork Chop with sautéed onions and Saz's Original BBQ Sauce * Grilled Veggie Burgers (vegan, gluten and soy free) * Grilled Italian Sausage with sautéed peppers, onions, and marinara * Hawaiian Teriyaki Pulled Pork with jalapeño pineapple slaw (add \$.50 per person)*

One Entrée \$13.50 | Two Entrées \$15.50 | Three Entrées \$17.50

The Diner Delight | Alice and Mel would love it! Hot roast beef and gravy and homemade meatloaf with Saz's Vidalia Onion BBQ Sauce. Served with sliced white and wheat bread, mashed potatoes, steamed fresh vegetables, fresh garden salad with assorted dressings, and homemade creamy coleslaw. \$15.50

Taste of Chicago | Chicago-style Italian beef with mild giardiniera, Chicago-style all beef hot dogs with tomato wedges, onions, green relish, and sport peppers on poppy seed buns plus Polish sausages with caraway kraut. Served with two side salads of your choice, potato chips, and kosher deli pickle spears. \$17.50

New York New York | One to make Sinatra Proud! Smoked pastrami, citrus brined smoked turkey breast, corned beef with caraway kraut and brown mustard, potato salad, coleslaw, rye, asiago focaccia, and pumpernickel breads, potato chips, kosher deli pickles, and brown and grain mustards. \$20

Little Italy | Mild Italian sausage with peppers, onions, and marinara; meatballs braised in zesty tomato sauce; penne pasta with arrabbiata sauce (eggplant, zucchini, squash, and fresh basil); petite caprese salad with balsamic vinaigrette, fresh garden salad, and Italian rolls with butter. \$17

Standard Condiments Include

Ketchup, mustard, Saz's BBQ Sauce, mayonnaise

All Chicken and Burger Selections Include

Tomatoes, lettuce, sliced onions, assorted sliced cheeses

Additional Enhancements Available (\$.50 per selection)

Crumbled bleu cheese, smoked bacon, caramelized onions, sautéed peppers, sautéed mushrooms

Soups (Add to any buffet for only \$3 per person)

Warm weather or cold weather, our homemade soups will complement any meal. Choose from the following chef-prepared classics: Irish Potato • Creamy Chicken with Wild Rice • Broccoli Cheddar • White Chicken Chili • Black Bean & Corn Chili • Smoked Brisket Chili • Cream of Mushroom • Chicken Tortilla • Southwest Tomato • Minestrone with Italian White Beans • Chicken Noodle • French Onion



CHILLED SANDWICH BUFFETS

“Build Your Own” Italian Deli Buffet

Deli cuts of ham, Genoa salami, mortadella, cappicola, roast beef, provolone, and mozzarella cheese. Served with lettuce, tomato, pickles, pepperoncini, fresh baked Italian bread and rolls with standard condiments plus a fresh antipasto of grilled vegetables, imported olives and roasted peppers, Italian peasant salad (iceberg, croutons, parmesan, roma tomatoes, and Italian vinaigrette dressing), sun-dried tomato pasta salad, fresh fruit salad, and Sicilian kettle chips. \$15

“Create Your Own” Deli Sandwich Buffet

Your choice of three of the following entrées – sliced apple wood smoked ham, black cherry smoked turkey, Genoa salami, or roast beef. Accompanied by assorted cheeses, lettuce, tomatoes, pickles, potato chips, sun-dried tomato pasta salad, potato salad, fresh fruit salad, assorted sliced breads, ciabatta rolls, croissants, and standard condiments. Everything you need to build an outstanding sandwich! \$14

The Executive Deli Buffet

Grilled and sliced pepper-crust beef tenderloin, sliced tequila-marinated roasted pork loin, grilled or blackened sliced chicken breast and cheeses to include smoked gouda, Swiss, sharp cheddar, and fontina. Served with fresh bakery rolls and breads, roasted vegetable display, sun-dried tomato pasta salad, dilled red bliss potato salad, and classic Caesar salad. Condiments include sliced tomatoes, onions, pickles, peppers, olives, horseradish cream, mayonnaise, and whole grain mustard. \$22

Wrap and Sandwich Buffet

Prepared sandwich and wrap platters to include: turkey and ham club on asiago focaccia with roasted garlic aioli; sun-dried tomato wrap with salami, capicola, prosciutto, and banana pepper-kalamata relish; prosciutto, soppressata, and fresh mozzarella ciabatta grinder with arugula and parma-balsamic aioli. Served with Italian peasant salad with balsamic vinaigrette, cucumber and tomato salad, pickles, pepperoncini, and sweet Maui onion kettle chips. \$16

Half Wrap and Soup Buffet

Platters of half-portioned wraps to include: blackened chicken Caesar with shaved parmesan, romaine, and balsamic Caesar dressing; crab salad with fresh dill and watercress; smoked turkey with cranberry aioli, provolone, lettuce, and tomato. Served with one choice from our chef-made soup selections, deli pickles, kettle chips, fresh fruit salad, and deviled egg potato salad. \$15.50

Sazama’s Soup and Salad Bar

A healthy option for a productive day. Start with spinach, kale, and an artisan lettuce blend, then top with your favorites from shredded carrots, shredded Brussels sprouts, artichoke hearts, sliced cucumber, heirloom cherry tomatoes, sliced black olives, green peas, sliced mushrooms, garbanzo beans, black beans, shredded cheddar, crumbled feta, bacon, toasted almonds, sunflower kernels, chopped hard cooked egg, pickled red onion, dried cranberries, raisins, croutons, chow mein noodles, seared ahi tuna, grilled chicken breast strips, grilled marinated tofu, balsamic, raspberry vinaigrette, and house peppercorn parmesan dressings, plus your choice of two of our chef-made soups. \$15.50

Please see the chef-made soup selections below the hot sandwich buffets.



DESIGN YOUR OWN LUNCHEONS

Includes fresh bakery rolls with butter and your choice of one cold side, one starch, and one vegetable. Additional sides may be added for an additional \$1.50 per guest.

Please choose from the following entrée items to customize your buffet:

Saz's Award-Winning BBQ Baby Back Ribs
(1/4 rack portions)

Smoked Beef Casino Roast
with rosemary demi-glace and gremolata

Bourbon-Glazed Pork Short Ribs

Roast Pork Loin
with natural herb gravy

Mama Sazama's Baked Lasagna
Traditional with Italian sausage and red sauce
or veggie with white or red sauce

Penne Pasta Alfredo
with grilled chicken and wild mushrooms

Merlot Braised Tenderloin Tips
over white rice or egg pasta

Whiskey Sorghum Brined Pork Chops
with charred corn relish
and roasted poblano demi-glace

Chicken Marsala
with wild mushrooms

Chicken Saltimbocca
with smoked gouda and prosciutto (add \$1)

Chicken Parmesan

Chicken Provençal
with tomatoes, herbs, olive oil,
and balsamic ragout

Buttermilk Fried Chicken Breast

Eggplant Parmesan
Choice of marinara, puttanesca, or vodka sauce

Roast Turkey Breast
with bread stuffing and natural gravy

Meatloaf
with Saz's Vidalia Onion BBQ Sauce

Wood Smoked BBQ Beef Brisket
sliced or chopped, with Saz's Vidalia
Onion BBQ Sauce (add \$1)

Baked Atlantic Cod
with lemon butter

Pecan-Crusted Salmon
with maple pecan beurre blanc

Smoked Short Rib Mac N Cheese
with crispy poblano straws

Slow Cooked Pot Roast
with pearl onions

One Entrée - \$15 | Two Entrées - \$17 | Three Entrées - \$19

BBQ ITEMS - Please choose between the following sauces:
Saz's Original, Sassy, Vidalia Onion, or Sweet and Spicy BBQ Sauces



SPECIALTY BUFFETS

TASTE OF OLD MILWAUKEE

Chicken schnitzel with lemon butter sauce, Kassler Rippchen with caraway jus, spaetzel, steamed vegetable blend, fresh garden salad with assorted dressings, warm German potato salad, salted rye rolls, and dinner rolls with butter. \$19

TASTE OF ITALY

Gemelli pasta alfredo, chicken saltimbocca with prosciutto and smoked gouda cream, roasted vegetables, rosemary and garlic roasted baby red potatoes, peasant salad with balsamic vinaigrette, relishes with dip, Italian rolls, and bread with butter. \$20

SWEET GEORGIA BBQ

Saz's award-winning BBQ baby back ribs, honey pecan grilled chicken breasts, traditional mac n cheese, homemade coleslaw, dilled red bliss potato salad, fresh bakery rolls, and butter. \$21

MISSOURI SMOKEHOUSE

Pastrami-cured St. Louis style ribs, Kansas City style burnt ends, ranch beans, loaded baked potato salad with bacon, cheddar, and chives, warm cornbread with honey butter, fresh bakery rolls, and butter. \$22

SWEET CAROLINA

House-smoked citrus brined turkey breast and BBQ riblets tossed in Saz's Original BBQ sauce. Served with sweet potato salad with marshmallows and pecans, sliced watermelon, homemade creamy coleslaw, mesquite kettle chips, warm cornbread with honey butter, fresh bakery rolls, and butter. \$21

BAYOU BUFFET

Blackened salmon with crayfish caper tomato sauté, Creole baked chicken, red beans and rice, relishes with dip, bourbon-glazed sweet potatoes, Caesar salad with garlic croutons, and fresh bakery rolls with butter. \$20

SAZ'S FAMOUS BBQ SAMPLER – THE GRAND SLAM

Your meat selections will be accompanied by ranch beans, creamy coleslaw, loaded baked potato salad with bacon, cheddar, and chives, and warm cornbread with honey butter. Choose from the following entrée selections to create your own award-winning menu: Saz's award-winning BBQ baby back ribs (1/4 racks); Saz's signature smoked Andouille sausage with pretzel buns; Wood-smoked sliced beef brisket (add \$1 per guest); Grilled chicken breasts (choose Cajun, BBQ spice rub, or traditional); House-smoked carved turkey breast; Wood-smoked tri tip with house-made chimichurri; Saz's signature BBQ pulled pork with fresh baked brioche buns; or Saz's BBQ pulled chicken with fresh baked brioche buns

Two Meat Selections - \$22 | Three Meat Selections - \$24

Four Meat Selections - \$26 | Five Meat Selections - \$27

CREATE YOUR OWN: FIESTA

Festive buffet featuring traditional entrées served with Spanish rice, refried beans, tortilla chips, pico de gallo, guacamole, sour cream, shredded cheese, shredded lettuce, pickled red onions, pickled radishes, and lime wedges, plus flour and corn tortillas.

Choose from the following entrées: ground beef tacos; shredded chicken tacos; ground beef chimichangas; cheese and onion or chicken enchiladas; steak barbacoa; chicken fajitas; steak fajitas (add \$1 per guest); shrimp fajitas (add \$1.25 per guest); or steak tacos with bacon, onion, and cilantro (add \$1 per guest)

Two Entrées - \$17.50 | Three Entrées - \$19.50

COLD BOX LUNCHES:

Box lunches come with potato chips, whole fruit, pickle, cookie (substitute brownie for \$1 per guest), and condiments (except salads). Pasta salad, potato salad, or coleslaw can be substituted for whole fruit, chips, or cookie.

WHOLE WHEAT WRAPS |

Chicken Salad - Sun-dried cranberry and tart apple chicken salad, petite greens. \$11

Veggie - Grilled zucchini, squash, asparagus, pickled red onion, cucumbers, spinach, red quinoa, feta. \$11

Italian - Salami, capicola, prosciutto, and arugula with a banana pepper-kalamata relish. \$11

Sushi Burrito - Sliced ahi tuna, pickled vegetables, rice, avocado-habanero ginger sauce. \$13

SANDWICHES |

Cubano - Smoked ham, roasted pork loin, pickles, Swiss cheese, mustard, Cubano bread. \$12

Smoked Beef - Cold smoked tri tip, roasted garlic horseradish slaw, sourdough. \$12

Ham & Cheese - Shaved apple wood smoked ham, Swiss, lettuce, tomato, honey Dijon aioli, marble rye. \$11

Smoked Turkey - House-smoked turkey breast, cranberry dijon mustard, apple celery slaw, white cheddar, multigrain bread. \$11

SALADS | \$12 | *Salads are served with rolls, butter, and cookie (substitute brownie for \$1 per guest)*

Blackened Chicken Caesar - Strips of blackened chicken, romaine, croutons, parmesan, chipotle Caesar dressing

The Beyond - Chipotle lime quinoa, roasted vegetables, garbanzo and black beans, mixed baby greens, power vegetable blend, smoked jalapeño lime vinaigrette

Chef Salad - Baby greens, grape tomatoes, diced cucumbers, shredded cheddar, hard cooked egg, smoked turkey and ham, Saz's creamy house dressing

Starch Sides

Mashed potatoes • Wisconsin cheddar and chive mashed potatoes • Bourbon maple mashed sweet potatoes • Ranch beans with smoked Andouille sausage • Traditional baked beans • Southwestern pepper jack mac n cheese with bacon • Traditional mac n cheese • Herb roasted tri-color fingerling potatoes • Warm cornbread with honey butter

Cold Sides

Fresh garden salad with assorted dressings • Classic Caesar salad with homemade garlic croutons, shaved parmesan, balsamic Caesar dressing • Fresh seasonal fruit salad with berries • Summer tomato and cucumber pasta salad • Sun-dried tomato pasta salad with crumbled feta and fresh basil • Creamy coleslaw • Charred corn and quinoa salad with poblano vinaigrette • Deviled egg potato salad • Loaded baked potato salad with bacon, cheddar, and chives • Dilled red bliss potato salad • Sweet potato salad with marshmallows and pecans • Ozark power blend slaw: superfood blend of beets, broccoli, cauliflower, kale, carrot, and radicchio blended with your choice of creamy or sweet n sour dressing

Seasonal Vegetable Selections

Available Year-Round - Glazed Heirloom Carrots (choice of: brown butter, rosemary and honey, honey lavender, spicy citrus, brown sugar maple) • Broccolini (choice of: baby onions or citrus and spice) • Roasted Root Vegetables: carrots, parsnips, celery root, tri-color bell peppers, gold beets

Spring - March, April, May - Asparagus (choice of: sautéed with tomatoes, roasted with mushrooms and garlic, glazed with house-made balsamic) • Green Beans (choice of: bacon and shallots, blistered tomatoes and roasted garlic, amandine, steamed with Wisconsin butter) • Broccoli (choice of: sautéed with garlic and Wisconsin butter, four cheese gratin, roasted)

Summer - June, July, August - Snap Pea Sauté: leek, shiitake mushroom, sun-dried cranberries • Three Bean Sauté: edamame, snap peas, green beans, blistered grape tomatoes, fresh garlic, and seasonings • Roasted Squash (choice of: bell peppers and onions or citrus zest and cracked black pepper) • Broccoli (choice of: sautéed with garlic and Wisconsin butter, four cheese gratin, roasted)

Fall/Winter - September, October, November - Roasted Brussels Sprouts (choice of: smoked bacon or shallots, chives, brown butter, and parmesan) • Roasted Cauliflower (choice of: brown butter and almonds; creamy goat cheese; broccoli duo) • Roasted Squash: acorn, butternut, winter (choice of: bell peppers and onions, brown sugar and cinnamon with pecans, orange ginger with pecans)

BEVERAGES

- Draft domestic beer: \$375 per barrel (Miller-Coors brands)
- Assorted domestic beer: \$4.75 per 12oz can or bottle (Miller-Coors brands)
- Import or craft beer starting at \$5.75 per 12oz bottle
- Wine coolers and maltalternatives: \$4.75 per 12oz bottle
- House wine: \$26 per 750ml bottle
- Soft drinks: \$2.25 per 12oz can
- Bottled water: \$2.25 per 12oz bottle
- Regular and decaffeinated coffee: \$28 per gallon (sixteen 8oz cups per gallon, 3 gallon minimum)
- Real lemonade or freshly brewed iced tea: \$28 per gallon (2 gallon minimum)
- Flavored real lemonade or freshly brewed iced tea: \$32 per gallon (2 gallon minimum)
(pomegranate, raspberry, mango, peach, or strawberry)

DESSERTS

- Assorted bars and brownies: \$24 per dozen
 - Assorted freshly-baked gourmet all-butter cookies: \$23 per dozen
 - Sheet cake (custom-decorated marble, chocolate, or yellow cake)
Full Sheet (serves 96) \$135 | Half Sheet (serves 48) \$75
 - Warm peach, cherry, or apple cobbler
Full Pan (serves 24) \$80
 - Warm bread pudding- Choose from:
Chocolate, New Orleans with bourbon anglaise, Bananas Foster
Full Pan (serves 24) \$85
 - A la mode added to cobblers or bread pudding \$2.50 per guest
 - Ice cream sundae bar (available for 50+ guests) \$6 per guest
Vanilla ice cream with assorted toppings including M&Ms, Butterfinger, chopped nuts, cashews, warm caramel and chocolate, and crushed Oreos
 - Assorted Petite Desserts: \$36 per dozen
- Please see our petite dessert menu for selections, descriptions, and minimums.*



EDITORIALS & POLICIES

- 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.
- Buffet pricing for children ages 3-12 is half price, plus \$1 per child.
- Menu pricing includes disposable plates, napkins, and service ware. China, flatware, and glassware are available on request for an additional fee.
- 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, and final payment are due to your event manager or the Saz's Catering office 10 working days in advance of your event.
- All events are subject to applicable sales tax.
- Service charge of 22% (minimum \$250) applies to Stay & Serve events, which covers the cost of labor and associated expenses.
- Gratuity is not included and is left to the discretion of the client.
- Additional labor fees may apply when additional labor is required or for events hosted outside of the Milwaukee County area.
- Holiday and holiday weekend events are subject to additional service charges up to 1.5 times the standard rate.
- As a full-service caterer, we welcome the opportunity to coordinate any rentals or linens needed for your event including, but not limited to, tents, tables, chairs, A/V, staging, props, floral, linen upgrades, and more. Please inquire for pricing based on your specific needs.
- All smoked menu selections are smoked in-house using Cherry, Apple or Mesquite woods. Saz's BBQ Pulled Pork and BBQ Pulled Chicken are certified natural, hormone-free, and antibiotic-free.
- All pricing is subject to change based on market conditions.
- Planning something more formal? Consider our Formal Corporate and Social menu for full-service selections.

SERVICE STYLE OPTIONS

Full Service Stay & Serve – Our staff will arrive on site, set up your buffet based on your menu requirements, monitor the buffet, and replenish as needed. In addition, our staff will clear dining surfaces to ensure a clean area. 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, service staff, and all buffet 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.

Delivery & Setup – If you don't require full-service catering, but still want a traditional buffet set up, this option is for you. Pricing includes disposable plates, napkins, service ware, and equipment (excluding tables, which are available at an additional cost) required for your menu. 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. Pricing is based on delivery times between 8am and 9pm, Monday through Friday. Additional fees may apply for times outside of these hours. This style of service is not recommended for groups over 50 guests.

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. Pricing is based on drop off between 10am and 2pm, Monday through Friday. Additional fees may apply for times outside of these hours.

Pickup – Don't need our services, but love Saz's food? This is the perfect option for you! No service charges apply. Items can be packaged hot or cold for pickup. Food is packaged in disposable pans and pricing includes disposable plates, napkins, and flatware.

We're dedicated to serving you and your guests precisely how you would like to be served and with the specific menu you envision. For us, that is the definition of catering! If your ideal menu is not within these pages, consult your event manager and we will do our absolute best to create exactly what you imagine for your event. Custom menus are available and encouraged. Please note that custom and themed menu pricing may take up to one week to develop. Catering to our clients' wishes has been our philosophy for the past 42 years and will continue to be our top priority for the next 42 and beyond! Bon appetit!

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.