

SUNDAY, APRIL 21, 2019

Easter Brunch

BUFFET MENU

ADULTS \$29.50 CHILDREN (5-12) \$11.50

Seatings at 9am, 10:45am, 12:30pm, and 2pm

Reservations required. To reserve, call 414.453.2410 or email events@sazs.com

BREAKFAST FAVORITES

Farm Fresh Scrambled Eggs
Scrambled Eggs with Andouille Sausage, Bell Peppers,
Queso Cotija & Jalapeño Salsa
Old World European Potato Pancakes with Sour Cream
and Applesauce
Loaded Hashbrowns
Cherrywood Smoked Bacon
Breakfast Sausage Links
Saz's Signature Pastrami Hash
Belgian Waffles with Wisconsin Maple Syrup
Made-To-Order Traditional or Crab Cake Eggs Benedict

SALADS & GREENS

Spring Berry Salad with Walnuts, Bleu Cheese, Red
Onions, and Blackberry Vinaigrette
Southwest Shrimp Salad with Roasted Corn, Peppers,
and Cilantro Vinaigrette
Traditional Italian Pasta Salad
Cheese and Sausage Board with Crackers and Flatbreads
Fresh Fruit Display featuring Mango, Papaya, and Berries

CHEF-INTERACTIVE STATION

Chef-Carved Applewood Smoked Ham with Bourbon
Brown Sugar Glaze and Assorted Mustards
Chef-Carved Prime Rib of Beef with Au Jus and
Tarragon Horseradish Sauce
Made-To-Order Omelet Station

TRADITIONAL ENTRÉES

Saz's Famous BBQ Baby Back Ribs with our Original
BBQ Sauce
Buttermilk Fried Chicken Breasts
Lobster Mac & Cheese
Klement's Smoked Sausage with Sauerkraut
Biscuits and Andouille Sausage Gravy
Creamy Garlic and Herb Mashed Potatoes
Herb and Mushroom Wild Rice
Oven Roasted Vegetables

FOR THE KIDS

Chicken Tenders
Silver Dollar Pancakes
Mac & Cheese
Mini Saz's Mozzarella Sticks
French Fries
Dirt Cups
Freshly Baked Gourmet All-Butter Cookies

DESSERTS

Assorted Desserts including Mini Cinnamon Rolls,
Carrot Whoopie Pies, Vanilla Tarts, Chocolate Silk,
Turtle Cheesecake, Build-Your-Own Sundae Bar, and
Chocolate Brownies