

SAZ'S

— CATERING —

SUMMERFEST

Hospitality

SUMMERFEST
JUNE 27 - JULY 1  JULY 3 - 8 



SUMMERFEST MENU

Lakeside Sandwich FAVORITES

Two Entrée Selections \$16 | Three Entrée Selections \$18 | Four Entrée Selections \$20

Our sandwich buffets include your choice of two side dishes, potato chips, pickles and standard condiments as applicable. Additional side dish choices can be selected for an additional \$1.50 per guest.

SIGNATURE BBQ

Saz's signature BBQ pulled pork All natural: antibiotic & hormone-free

Saz's BBQ chicken All natural: antibiotic & hormone-free

Wood-smoked sliced or chopped beef brisket with Saz's Vidalia Onion BBQ Sauce (add \$1 per guest)

Hawaiian teriyaki pulled pork with jalapeño pineapple slaw
All natural: antibiotic & hormone-free (add \$.50 per guest)

Smoked hand-pulled Memphis style pork with your choice of Saz's Original or Vidalia Onion BBQ Sauce on the side

TAILGATE FAVES

1/3 pound grilled hamburgers

Grilled all-natural boneless pork chop with sautéed onions and Saz's Original BBQ Sauce

Tenderloin steak sandwich with sautéed mushrooms and onions (add \$3.50 per guest)

Grilled marinated chicken breast (choose Cajun, BBQ spice rub, or traditional)

Chicago style Italian beef with mild giardiniera and au jus

Grilled veggie burgers (vegan, gluten and soy free)

Traditional Philly cheesesteak with Italian hoagie rolls, Cheez Whiz and fried onions

SAUSAGES

Chicago style all-beef hot dogs with traditional fixings: mustard, sport peppers, pickle spears, tomato wedges, diced onions, green relish, and celery salt (ketchup on request only!)

Grilled bratwurst with caraway sauerkraut

Grilled Italian sausage with sautéed peppers, onions and marinara sauce

Traditional Knackwurst (smoked sausage of pork and beef with a hint of garlic)

Saz's signature smoked Andouille sausage with Saz's Vidalia Onion BBQ Sauce

Hot Sides

- Mashed potatoes
- Bourbon maple mashed sweet potatoes
- Ranch beans with smoked Andouille sausage
- Traditional baked beans
- Traditional mac n cheese
- Southwestern pepper jack mac n cheese with bacon
- Green beans with crumbled feta and caramelized onion
- Green beans with blistered tomatoes and roasted garlic
 - Herb roasted tri-color fingerling potatoes
 - Warm cornbread with honey butter

STANDARD CONDIMENTS INCLUDE

Ketchup | Mustard | Saz's BBQ Sauce | Mayonnaise

ALL CHICKEN AND BURGER SELECTIONS INCLUDE

Tomato | Lettuce | Sliced Onion | Assorted Sliced Cheeses

ADDITIONAL ENHANCEMENTS AVAILABLE

- Crumbled bleu cheese
- Sautéed peppers
- Smoked bacon
- Sautéed mushrooms
- Caramelized onions

Please add \$.50 per selection

BUFFET ENHANCEMENTS

Buffet enhancements are only available in conjunction with buffet services and are served for a maximum of one hour.

Cold Sides

- Fresh garden salad with assorted dressings
- Classic Caesar salad with homemade garlic croutons, shaved parmesan, and balsamic Caesar dressing
- Fresh seasonal fruit salad with berries
- Italian or creamy penne pasta salad with fresh vegetables
- 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 coleslaw dressing

SUMMER FESTIVAL STATION

All the festival favorites! Saz's famous sour cream & chive fries with house ranch dressing, mozzarella marinara and Leinenkugel's beer-battered white cheddar cheese curds with Saz's Spicy White BBQ Dipping Sauce. \$8.00 per guest

POPCORN STATION

Sweet, salty or savory - we have all the bases covered! In addition to our standard yellow corn with flavored salts, choose from the following flavors: double cheddar, caramel, jalapeño cheddar, bacon and cheddar, cajun, sour cream and chive, traditional kettle, caramel kettle, blue raspberry, grape, cherry, or turtle (please add \$2 per person for turtle flavor).
3 Selections - \$3.50 per guest | 4 Selections - \$4.50 per guest | 5 Selections - \$5.50 per guest

LOADED NACHO STATION

Homemade tortilla chips, seasoned ground beef, nacho cheese sauce, jalapeños, pico de gallo, sour cream, cilantro, diced onions, diced tomato, and sliced black olives (Add guacamole for \$1.50 per guest).
\$6.00 per guest

GRILLED SWEET CORN STATION

Your summer picnic buffet is complete with an ear of fresh Wisconsin sweet corn. Includes assorted seasoned salts and drawn butter. \$3 per ear

GRILLED VEGETABLE KABOBS WITH BALSAMIC GLAZE

\$3.75 each

GRILLED VEGGIE BURGER

A la carte with lettuce, tomato, raw onion, and condiments. \$6 each

SUMMERFEST SPECIALTIES

BBQ RIBS & CHICKEN

Saz's award-winning BBQ baby back ribs team up with your choice of BBQ or herb rotisserie-style chicken. Served with ranch beans, homemade coleslaw, loaded baked potato salad with bacon, cheddar and chives, and fresh bakery rolls and butter. \$22.50

THE DOUBLE TAKE

Saz's award-winning BBQ baby back ribs paired with grilled marinated chicken breasts (choose Cajun, BBQ spice rub, or traditional). Accompanied by ranch beans, homemade coleslaw, loaded baked potato salad with bacon, cheddar and chives, and fresh bakery rolls and butter. \$23.50

THE ENCORE

Saz's award-winning BBQ baby back ribs team up with grilled marinated chicken breasts (choose Cajun, BBQ spice rub, or traditional) and Saz's signature smoked Andouille sausages. Served with ranch beans, homemade coleslaw, loaded baked potato salad with bacon, cheddar and chives, potato chips, deli pickles, and fresh bakery rolls and butter. \$25.50

THE SUMMERFEST FAVORITE

Saz's award-winning BBQ baby back ribs with grilled marinated chicken breasts (choose Cajun, BBQ spice rub, or traditional) and chef-carved roast beef tenderloin with tarragon horseradish sauce. Served with ranch beans, homemade coleslaw, loaded baked potato salad with bacon, cheddar and chives, and fresh bakery rolls and butter. \$31.50

SOUTH OF THE BORDER TAILGATE

A Fiesta Favorite! Black bean and cheese empanadas, pork al pastor tacos with traditional accompaniments, cilantro chicken enchiladas with roasted tomato salsa, Cuban black beans and rice, charred corn and quinoa salad with poblano vinaigrette, fruit salad with papaya and mango, pico de gallo, and guacamole with homemade tortilla chips. \$20.50

BEST OF THE FEST

Saz's signature pulled BBQ pork, grilled marinated chicken breasts (choose Cajun, BBQ spice rub, or traditional) and grilled bratwurst with sauerkraut served with fresh fruit salad with berries, loaded baked potato salad, sour cream & chive fries, mozzarella marinara, kosher pickle spears, and standard condiments. \$26

GRILLED KABOBS

Choose from the following kabob selections to create your own unique menu:

- Herb marinated chicken with bell peppers and onions
- Cajun sausage with bell peppers and onions
- Citrus shrimp with bell peppers, onions and pineapples
- Garlic peppercorn tenderloin with bell peppers, onions and tomatoes
- Balsamic vegetable

Your kabobs will be complemented with calico rice blend, classic Caesar salad with homemade garlic croutons, shaved parmesan, balsamic Caesar dressing, fresh summer fruits and berries, red bliss potato salad, and fresh bakery rolls and butter.

Two Kabob Selections - \$23.50 | Three Kabob Selections - \$25.50 | Four Kabob Selections - \$27.50

MILWAUKEE FRIDAY FISH FRY BUFFET

Miller High Life beer-battered fried cod, baked cod with lemon butter, sour cream & chive fries, homemade potato pancakes with applesauce and Wisconsin maple syrup, homemade coleslaw, fresh seasonal fruit salad, and dilled reidskin potato salad. \$24.50
Add Saz's award-winning BBQ baby back ribs (1/4 racks) for \$4.50 per guest.
Add grilled bratwurst for a truly Wisconsin flare for an additional \$3 per guest.

WISCONSIN SAUSAGE SAMPLER

Grilled bratwurst, Saz's signature smoked Andouille sausage, Italian sausage and knackwurst served on bakery-fresh Italian and pretzel rolls with all the fixings. Served with fresh seasonal fruit salad with berries, loaded baked potato salad with bacon, cheddar and chives, Saz's famous sour cream & chive fries and festival-favorite mozzarella marinara, deli pickle spears, and standard condiments. \$24.50

PRIDE OF GEORGIA

Saz's award-winning BBQ baby back ribs, honey pecan grilled chicken, traditional mac n cheese, homemade creamy coleslaw, dilled red bliss potato salad, warm cornbread with honey butter, and your choice of sweet tea braised greens or bourbon-roasted sweet potatoes. \$23.50

TEXAS BBQ

Smoked hand-pulled Memphis style pork with Saz's Original BBQ Sauce on the side, grilled marinated chicken breast sandwiches (choose Cajun, BBQ spice rub, or traditional), wood-smoked beef brisket with Saz's Vidalia Onion BBQ Sauce, homemade creamy coleslaw, ranch beans, loaded baked potato salad with bacon, cheddar and chives, fresh baked brioche buns, and warm cornbread with honey butter. \$21.50

CAROLINA CREATIONS

Saz's signature BBQ pulled pork, house-smoked citrus brined turkey breast and BBQ riblets tossed in your choice of Saz's 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 baked brioche buns and a tomato, lettuce, onion and deli pickle tray. \$23.50

MISSOURI MADNESS

Pastrami-cured St. Louis style ribs, Kansas City style burnt ends, smoked sausage with fire grilled onions, ranch beans, homemade coleslaw, loaded baked potato salad with bacon, cheddar and chives, warm cornbread with honey butter, and fresh baked sausage buns \$24.50

SAZ'S FAMOUS BBQ SAMPLER

Your meat selections will be accompanied by ranch beans, homemade creamy coleslaw, loaded baked potato salad with bacon, cheddar and chives, and warm cornbread with honey butter.

Choose from the following meat selections to create your own award-winning BBQ menu:

- Saz's award-winning BBQ baby back ribs
- 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 sandwiches with fresh baked brioche buns
- Saz's BBQ pulled chicken sandwiches with fresh baked brioche buns

Two Meat Selections \$23 – Three Meat Selections \$25

Four Meat Selections \$27 – Five Meat Selections \$28

WARM HORS D'OEUVRES

A la carte selections for unique mix-and-match menus. Minimum of 3 dozen of any given item, please.

Sliders

All sliders will be served deconstructed for a build-your-own-style customizable experience.

HAWAIIAN PULLED PORK SLIDERS

King's Hawaiian buns, pulled smoked pork shoulder, jalapeño cilantro slaw, cilantro cream. \$26 per dozen

POT ROAST SLIDERS

Fork-tender pot roast with Leinenkugel's Creamy Dark demi, brioche slider bun. \$26 per dozen

HAMBURGER SLIDERS

Chopped sirloin, grilled onions, sliced pickle, brioche slider bun. \$24 per dozen

BBQ SLIDERS

Your choice of Saz's all natural Duroc BBQ pulled pork, all natural BBQ pulled chicken or chopped smoked beef brisket and brioche buns. \$26 per dozen



Bacon Wrapped? YES, PLEASE!

Water chestnuts with maple glaze. \$15 per dozen

House-cured and smoked pork belly with maple glaze. \$18 per dozen

Beef tenderloin with balsamic glaze. \$25 per dozen

Medjool dates with creamy bleu cheese and maple glaze. \$27 per dozen

Spicy Andouille sausage with sweet honey BBQ. \$20 per dozen

Popper with a twist – BBQ pork stuffed jalapeño with cheddar cheese. \$27 per dozen

Stuffed SHROOMS

Baby Wisconsin button mushrooms, hand-stuffed with your choice of:

Lump crab and cream cheese. \$19 per dozen

Spinach, feta and leeks. \$18 per dozen

Smoked Andouille and Wisconsin cheddar. \$19 per dozen

Comfort FAVES

MEATBALLS

Choose from Swedish, Italian, Hawaiian teriyaki with pineapple, traditional BBQ or spicy jalapeño BBQ. \$18 per dozen

SAZ'S FAMOUS MOZZARELLA MARINARA

Our festival-famous mozz sticks fried golden brown and served with house marinara. \$26 per dozen

SAZ'S SOUR CREAM & CHIVE FRIES

A crowd favorite, our fries are paired with Saz's house dressing for dipping. \$2.75 per guest

LEINENKUGEL'S BEER BATTERED CHEESE CURDS

Classic Wisconsin, completely crave-worthy, served with Saz's Spicy White BBQ Sauce for dipping. \$3.50 per guest

SAZ'S BBQ RIBLETS

Our famous baby backs cut into one-bone sections with plenty of Saz's Original BBQ Sauce. \$21 per dozen



ASIAN POTSTICKERS

Your choice of chicken, vegetable, or pork, served with red chili cream and ponzu sauce. \$24 per dozen

WINGS

Choose from grilled honey BBQ, buffalo with bleu cheese, crispy Thai, or Saz's Spicy White BBQ. \$21 per dozen

SPINACH ARTICHOKE DIP

Fresh spinach, artichokes, and a blend of five cheeses make up this irresistible hot dip, served with pita crisps and homemade tortilla chips. Minimum of 25 guests, please. \$3.25 per guest

BBQ CHICKEN DIP

Tender chicken, BBQ sauce, and a blend of Wisconsin cheeses, served with homemade kettle chips and tortilla chips. \$3.50 per guest

CHILLED HORS D'OEUVRES

A la carte selections for unique mix-and-match menus. Minimum of 3 dozen of any given item, please.

Platters

FROM THE MARKET VEGETABLES

Seasonal fresh crudité's including vegetables such as radishes, bell peppers, celery, baby carrots, broccoli, cauliflower, sugar snap peas, red and yellow pear tomatoes, and asparagus spears, presented with Saz's Spicy White BBQ and creamy house dipping sauces. \$4.00 per guest

SEVEN LAYER TACO DIP

Refried beans, seasoned sour cream, lettuce, tomato, onion, black olives, and shredded cheddar cheese, served with homemade tortilla chips. \$3.75 per guest

CHEESE & SALAME BOARD

Imported and domestic cheeses with assortment of dried meats, nuts, and jams, accompanied by assorted crackers and flatbreads \$5.25 per guest

FRUITS OF THE EARTH

Seasonal display of fresh fruits such as mango, papaya, pineapple, honeydew, cantaloupe, watermelon, strawberries, blackberries, and red and green grapes, presented with raspberry yogurt dipping sauce. \$4.75 per guest

Classics

CAPRESE LOLLIPOPS

Buffalo mozzarella, teardrop tomato, fresh basil, and balsamic drizzle. \$26 per dozen

GRILLED BRUSCHETTA

Italian crostini topped with your choice of the following:

Rustic- medley of Roma tomato, garlic, and fresh basil

Portabella- hearty mushroom dice with caramelized onion, arugula, roasted pepper, and rosemary aioli

Caprese- buffalo mozzarella mousse, olive oil roasted tomatoes, smoked sea salt, and fresh basil.

\$18 per dozen

CHILLED SHRIMP

Served with tangy cocktail sauce and fresh lemon wedges. Choose from:

Jumbo 12-15 count \$2.50 each (minimum 5 dozen)

Large 21-25 count \$1.75 each (minimum 5 dozen)

Small 41-50 count peel and eat \$20 per pound (must be purchased in 5 lb. increments)

DEVILED EGGS

Creative updates to the comfort food classic. Choose your twist on traditional:

Avocado and chipotle with cilantro; BLT with smoked bacon, tomato and watercress; Roasted pepper and feta;

Dijon truffle; House-smoked lox, cream cheese, and capers; Sun-dried tomato and goat cheese. \$18 per dozen

ASSORTED DRY SNACKS

Chex Mix, Gardetto's, and Mini Pretzels. \$2.50 per guest

HOMEMADE TORTILLA CHIPS WITH SALSA

\$2.50 per guest (add guacamole for \$1.50 per guest)

Desserts

ASSORTED FRESH-BAKED GOURMET ALL-BUTTER COOKIES

\$23 per dozen

ASSORTED BARS & BROWNIES

\$24 per dozen

SHEET CAKE

Custom-Decorated Marble, Chocolate or Yellow cake

Half Sheet (serves 48) \$75

Full Sheet (serves 96) \$135

ASSORTED PETITE DESSERTS

Please see our petite dessert menu for selections, descriptions, and minimums. \$36 per dozen



Editorials and Policies

- All events are subject to a \$1,000 food and beverage minimum. Those events not meeting this minimum will be responsible for payment of the difference prior to the event.
- A signed contract and non-refundable deposit of 50% of your anticipated total is required to secure your event.
- All events are subject to applicable sales tax.
- Standard service charge of 22% (minimum \$250) applies to food and beverage and covers the cost of labor and associated expenses.
- Gratuity is not required and is left to the discretion of the client.
- Organizations that are tax exempt must furnish proof of exemption prior to securing their event.
- Menu pricing includes disposable plates, napkins, and service ware. China, flatware and glassware are available on request for an additional fee.
- Buffet pricing for children ages 3-12 is half price, plus \$1 per child.
- Linens, props, or other decorative enhancements are available for rent as coordinated by Saz's Catering.
- 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 prior to the start of Summerfest.
- Questions related to invoicing or established credit may be directed to the Saz's Catering Office Manager at 414.256.8765.
- All smoked menu selections are smoked in-house using Cherry, Apple, or Mesquite wood.

Private Party Areas

- Areas can be rented from 12pm - 4pm (Day) or from 6pm - 11pm (Night). Contact Summerfest directly at 414.270.6434 to book space.
- All areas are ½ price July 4th and 8th.

LEVEL UP DECK

- Accommodates up to 200 guests with views of the Miller Lite stage. \$2000 (Day - unavailable for night rental)

LAKE DECK

- Accommodates up to 150 on upper deck overlooking Lake Michigan. \$1500 (Day) \$2200 (Night)

TICKETMASTER TERRACE

- Accommodates up to 100 in secluded setting within American Family Insurance Amphitheater. \$400 (Day - unavailable for night rental)

SOUTH PICNIC AREA

- Accommodates up to 80 guests in grassy tented area located near the south entry to the Sky Glider. \$400 (Day) \$800 (Night)

BMO HARRIS PAVILLION

- Accommodates up to 200 guests with an exceptional view of Lake Michigan and BMO Harris Pavilion shows. \$2000 (Day) \$3000 (Night)

BRIGGS & STRATTON UPPER VIP DECK

- Accommodates up to 250 guests with views of the Briggs Big Backyard Stage. \$2000 (Day - unavailable for night rental)