

SAZ'S

— CATERING —

TAILGATE & Picnic



TAILGATE MENU

**BUILD
YOUR
OWN**

Picnic Buffet

One Entrée - \$13.50 | Two Entrées - \$15.50 | Three Entrées - \$17.50 | Four Entrées - \$19.50

Includes your choice of two side dishes, potato chips, deli pickles, fresh baked brioche or sausage rolls, and standard condiments. Additional side dishes may be added for \$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

STANDARD CONDIMENTS INCLUDE

Ketchup | Mustard | Saz's BBQ Sauce | Mayonnaise

ALL CHICKEN AND BURGER SELECTIONS INCLUDE

Tomato | Lettuce | Sliced Onion | Assorted Sliced Cheeses

Hot Sides

- Mashed potatoes
- Wisconsin cheddar and chive 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

SAZ'S

CATERING

ADDITIONAL ENHANCEMENTS AVAILABLE

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

Please add \$.50 per selection

BUFFET ENHANCEMENTS

Cold Sides

- Fresh garden salad with assorted dressings
- Classic Caesar salad with 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

GRILLED SWEET CORN STATION

For parties of 100 or more, we'll grill the corn on site at your event. Includes assorted seasoned salts and drawn butter. \$2.25 per ear

POPCORN STATION

Sweet, Salty, or Savory - we have all the bases covered! In addition to offering 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, and 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

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. \$7.50

LOADED NACHOS 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. \$5.75 per person (add guacamole for \$1.50 per guest)

LOADED TOTS STATION*

Crispy tater tots form the perfect base for a build-your-own style station. Top your tots with your favorites including nacho cheese, sour cream, sliced green onion, jalapeños, shredded cheddar, and salsa. Add any buffet enhancement item to make this the ultimate tot station! \$6.50



TAILGATE FAVORITES

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 with butter. \$22

THE DOUBLE PLAY

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 with butter. \$23

THE TRIPLE PLAY

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 with butter. \$25

THE HOME RUN

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 with butter. \$31

RIBS, STEAK & SHRIMP

Saz's award-winning BBQ baby back ribs paired with grilled seasoned flat iron steaks with wild mushrooms and house steak sauce, plus grilled skewered shrimp with rosemary mint pesto. Served with herb roasted tri-color fingerling potatoes, classic Caesar salad with homemade garlic croutons, shaved parmesan, and balsamic Caesar dressing, fresh seasonal fruit salad with berries, and fresh bakery rolls with butter. \$36

SOUTH OF THE BORDER TAILGATE

Black bean and cheese empanadas, pork al pastor tacos with traditional accompaniments, cilantro chicken enchiladas with roasted tomato salsa, 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

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 pineapple
- 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, and balsamic Caesar dressing, fresh seasonal fruits and berries, dilled red bliss potato salad, and fresh bakery rolls with butter.

Two Kabob Selections - \$23 | Three Kabob Selections - \$25 | Four Kabob Selections - \$27



“THE BIGGINS” TAILGATE BUFFET

Grilled 1/2 pound burgers, 1/3 pound jumbo brats, and 1/2 pound marinated chicken breast sandwiches (choose Cajun, BBQ spice rub, or traditional) with the ultimate fixings including apple wood smoked bacon, raw and fried onions, sauerkraut, sautéed mushrooms, sliced beefsteak tomatoes, fresh lettuce, Wisconsin cheddar, Swiss and crumbled bleu cheese, plus brioche buns and sausage rolls. Served with fresh seasonal fruit salad with berries, summer tomato and cucumber pasta salad, deviled egg potato salad, potato chips, deli pickle spears, and standard condiments. \$23

PRIZEWINNER’S PICNIC BUFFET*

Saz’s signature pulled BBQ pork, grilled marinated chicken breasts (choose Cajun, BBQ spice rub, or traditional) and grilled bratwurst with sauerkraut. Accompanied by 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, fresh baked brioche buns and sausage rolls, and standard condiments. \$25

WISCONSIN SAUSAGE SAMPLER*

Grilled bratwurst, Saz’s signature smoked Andouille sausages, Italian sausages and knackwurst served with bakery-fresh Italian and pretzel rolls with all the fixings. Accompanied by 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

MILWAUKEE’S FRIDAY FISH FRY BUFFET*

Miller High Life beer-battered fried cod, baked cod with lemon butter, Saz’s famous sour cream & chive fries, homemade potato pancakes with applesauce and maple syrup, homemade coleslaw, fresh seasonal fruit salad, and dilled red bliss potato salad. 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. \$24

HAWAIIAN LUAU*

Slow-cooked, center-cut Hawaiian teriyaki pulled pork, grilled Mahi Mahi with mango pineapple chutney, grilled mandarin chicken, tropical fruit salad, jalapeño pineapple slaw, coconut sticky rice, oven-roasted purple potatoes, roasted vegetables, and fresh bakery rolls with butter. \$30
(includes festive Hawaiian décor and accented buffet linens)

**Note: This selection requires special cooking equipment for fried items and is only available for groups of 100 or more guests. Fryer cooking requires space outdoors and additional costs may be incurred for tenting in inclement weather. Please consult your event manager for details. We fry in trans-fat free oils.*



PRIDE OF GEORGIA

Saz's award-winning BBQ baby back ribs, honey pecan grilled chicken breasts, 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

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 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

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 tomato, lettuce, onion, and deli pickle tray. \$23

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

SAZ'S FAMOUS BBQ SAMPLER - THE GRAND SLAM

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 with fresh baked brioche buns
- Saz's BBQ pulled chicken with fresh baked brioche buns

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.

Two Meat Selections \$22 – Three Meat Selections \$24
Four Meat Selections \$26 – Five Meat Selections \$27

A LA CARTE ENHANCEMENTS

Grilled balsamic vegetable kabobs - \$3.75 each

Fresh vegetable platter with dip - \$4.00 per guest

Cheese and salame display- imported and domestic cheeses with assortment of dried meats, nuts, and jams accompanied by assorted crackers and flatbreads - \$5.00 per guest

Seven layer taco dip platter with homemade tortilla chips - \$3.75 per guest

Fresh seasonal fruit platter - \$4.75 per guest

Assorted snacks including Chex Mix, Gardetto's, and mini pretzels - \$2.50 per guest

Homemade tortilla chips with fresh salsa - \$2.50 per guest (add homemade guacamole for \$1.50 per guest)

Mozzarella marinara* - \$26 per dozen

Saz's famous sour cream & chive fries with house ranch dressing* - \$2.75 per guest (minimum 100 guests)

Leinenkugel's beer-battered white cheddar cheese curds with Saz's Spicy White BBQ Dipping Sauce*

- \$3.75 per guest (minimum 100 guests)



BEVERAGES

• **Draft domestic beer:** \$375 per barrel (MillerCoors brands)

• **Assorted domestic beer:** \$4.75 per 12oz can or bottle (MillerCoors 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 Pulled BBQ Pork and Pulled BBQ Chicken are certified natural, hormone-free, and antibiotic-free.
- All pricing is subject to change based on market conditions.
- Planning something more formal? Consult 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.