

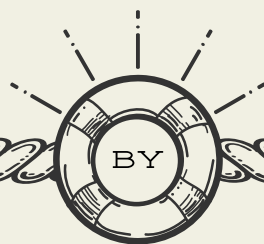
SAZ'S

CATERING

FOR



MILWAUKEE BOAT LINE MENU



SAZ'S CATERING
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ALL-ABOARD BREAKFAST PACKAGES

All breakfast buffets are priced to include assorted fruit juices and regular and decaffeinated coffee with accoutrements.

“Sea Anchor” Continental \$12

Cinnamon rolls, sticky buns, mini chocolate and plain croissants, assorted muffins and Danish pastries, and sliced seasonal fruit display

“Compass” Euro Continental \$15

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

“The Beacons” \$14

House-made granola, assorted individual yogurts, almonds, dried cranberries, Kashi bars, sliced seasonal fruit display, and hearty multigrain muffins

“Anchorage” \$17

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

“Barco Bonito” \$19

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

Chef-Made Omelet, Egg, and Waffle Station \$9

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

NOTES

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BRUNCH ON THE WATER

STATION ONE - COLD STATION

Fresh Assorted Tiered Fruits with Yogurt Dipping Sauce
Fresh Assorted Cheeses and Sausages
Chef's Assorted Cold Salads and Spreads
Assorted Bakery Rolls, Croissants and Bagels With Lox and Cream Cheese
Jams, Jellies and Butter

STATION TWO - HOT STATION

Chef-Carved Smoked Virginia Ham
Chicken Breast Forestiere with Wild Mushrooms
Baked Haddock with Lemon Pepper Butter
Chef's Choice Starches and Vegetables
Denver-Style Scrambled Eggs
Crème Brulee French Toast with Strawberries and Maple Syrup
Potatoes Lyonnaise
Sausage Links
Hickory Smoked Bacon

STATION THREE - NOSHING STATION

Tiered Petite Desserts, Bars and Brownies, Coffee and Decaf, Assorted Fruit Juices

FROM THE GALLEY - CHEF-MADE OMELETS

Omelets Made-to-Order with Seasonal Ingredients and Served Tableside

\$36 per guest

Only available for groups of 50 or more

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SALTY DOG SANDWICH BUFFETS

“HELMSMAN” HOT SANDWICH BUFFETS - DESIGN YOUR OWN

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 \$2.00 per guest.

Saz's Signature BBQ Pulled Pork (all natural: antibiotic and hormone-free)

Saz's BBQ Pulled Chicken (all natural: antibiotic and hormone-free)

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

Grilled Marinated Chicken Breasts (choose Cajun, BBQ spice rub, or traditional)

Grilled Wisconsin Bratwurst with caraway sauerkraut

Smoked polish sausage with caraway sauerkraut

Hungarian smoked sausage with paprika onions

Hawaiian Teriyaki Pulled Pork with jalapeño pineapple slaw (add \$1 per guest)

Chicago style Italian beef with mild giardiniera and au jus (add \$1 per guest)

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

Grilled Veggie Burger (vegan, gluten and soy free)

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

Wood-Smoked Sliced or Chopped Beef Brisket with Saz's Vidalia Onion BBQ Sauce (add \$2 per guest)

One Entrée \$16 • Two Entrées \$18 • Three Entrées \$20

“CABIN BOY” COLD SANDWICH BUFFETS

Soup & Salad Bar \$16

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, smoked bacon, toasted almonds, sunflower kernels, chopped hard cooked egg, pickled red onion, dried cranberries, raisins, house-made croutons, chow mein noodles, seared ahi tuna, grilled chicken breast strips, grilled marinated tofu, balsamic, raspberry vinaigrette, and house peppercorn parmesan, plus your choice of one of our seasonal chef prepared soups.

Soup Choices:

Mulligatawny with curry, chicken, apple & wild rice, Beef barley with mushroom, Homestyle chicken noodle, Cream of broccoli with cheddar, Smoked potato-corn chowder with crispy pancetta, Butternut squash bisque, Homemade chili, White chicken chili

New York Deli \$21

Chilled smoked pastrami, citrus brined smoked turkey breast, corned beef brisket 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

Milwaukee Deli \$15

Shaved apple wood smoked ham, sliced citrus brined turkey breast, sliced roast beef, sliced Klement's summer sausage, summer tomato and cucumber pasta salad, dilled redskin potato salad, fresh fruit salad with berries, all-butter croissants, sliced breads and brioche rolls, mayonnaise, yellow mustard, brown mustard, chips and pickles

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CAPTAIN 'N CREW COLD BOX LUNCHES

Box lunches come with potato chips, whole fruit, pickle, cookie, and condiments (except salads).

WHOLE WHEAT WRAPS

Chicken Salad Wrap \$11

Sun-dried cranberry and tart apple chicken salad with petite greens

Veggie Wrap \$11

Grilled zucchini, squash, asparagus, pickled red onion, cucumbers, spinach, red quinoa, and feta

Italian Wrap \$11

Salami, capicola, prosciutto, and arugula with a banana pepper-kalamata relish

Sushi Burrito* \$13

Sliced ahi tuna, pickled vegetables, rice, and avocado-habanero ginger sauce

SANDWICHES

Cubano Sandwich \$12

Smoked ham, roasted pork loin, pickles, Swiss cheese, and mustard on Cubano bread

Smoked Beef Sandwich* \$12

Cold smoked tri-tip and roasted garlic horseradish slaw on sourdough

Ham & Cheese Sandwich \$11

Shaved apple wood smoked ham, Swiss, lettuce, tomato, and honey Dijon aioli on marble rye

Smoked Turkey Sandwich \$11

House-smoked turkey breast, cranberry dijon mustard, apple celery slaw, and white cheddar on multigrain bread

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, and chipotle Caesar dressing

The Beyond

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

Chef Salad

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

BOX LUNCH ENHANCEMENTS

Fresh Whole Fruit \$1.50 • Pasta Salad, Potato Salad, or Coleslaw \$1.00

NOTES

When choosing box lunch service, Saz's will deliver and set up box lunches on boat, but service staff will not stay on-site.

Pricing subject to \$50 delivery fee and sales tax.

Additional staff labor charges may apply for service outside our normal scope.

BULKHEAD BUFFETS

DESIGN YOUR OWN BUFFET

Our traditional lunch or dinner buffets all include fresh bakery rolls with butter and your choice of side dishes. Additional sides can be added for an additional \$2.00 per guest.

LUNCH: Two entrees \$18 | Three entrees \$21 | Four entrees \$24

Lunch buffets include three sides of your choice, lunch sized portions

DINNER: Two entrees \$21 | Three entrees \$24 | Four entrees \$27

Dinner buffets include four sides of your choice, fresh relishes with dip, dinner sized portions

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

Pork

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

Bourbon-Glazed Pork Short Ribs

Roast Pork Loin* with natural herb gravy

Beef

Roasted Casino Roast* with rosemary demi-glace

Braised Beef Short Rib hard cider demi-glace

Merlot Braised Tenderloin Tips over white rice or egg pasta

Slow Cooked Pot Roast with pearl onions

Meatloaf our special recipe with Saz's Vidalia Onion BBQ Sauce

Wood Smoked BBQ Beef Brisket with Saz's Vidalia Onion

BBQ Sauce, your choice of sliced or chopped

Seafood

Baked Atlantic Cod* with lemon butter

Pecan Encrusted Salmon* with maple pecan beurre blanc

Poultry

Blood Orange Beer Brined Turkey Breast

Natural gravy, grain mustard

Chicken Marsala with wild mushrooms

Chicken Parmesan with mozzarella and marinara

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

Roast Turkey Breast with stuffing and natural gravy

Pastas & Vegetarian

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

Penne Pasta Alfredo With broccolini and wild mushrooms Add grilled chicken breast for \$1; Add grilled shrimp for \$3

Eggplant Parmesan choice of marinara, puttanesca or vodka sauce

Smoked Short Rib Mac N Cheese with crispy poblano straws

CAPTAIN'S CARVING BOARD

Prices are in addition to your standard buffet.

Oven Roasted Pepper-Crusted New York Strip Lion of Beef* with natural au jus (\$5 per guest)

Smoked Tri Tip* with smoked jalapeno demi-glace (\$4 per guest)

Glazed Smoked Ham (\$3 per guest)

Citrus-Smoked Carved Turkey Breast with citrus gravy (\$4 per guest)

Kassler Rippchen* with caraway jus (\$4 per guest)

Roasted Tenderloin of Beef* with tarragon horseradish and peppercorn demi-glace (\$7 per guest)

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SIDE DISH SELECTIONS

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**
- Italian or Creamy Penne Pasta Salad**
- Creamy Coleslaw**
- Charred Corn and Quinoa Salad** with poblano vinaigrette
- Deviled Egg Potato Salad**
- Loaded Baked Potato Salad** with bacon, cheddar, and dices
- Dilled Red Bliss Potato Salad**
- Red Bean & Feta Salad:** garbanzo beans, micro sweet peppers, blistered tomatoes, edamame, olive oil, cracked pepper
- Far East Salad:** baby corn, broccoli, micro sweet peppers, black sesame seeds, sesame vinaigrette
- Cucumber & Dill Salad:** English cucumbers, red onion, bell peppers, fresh dill, sweet onion vinaigrette
- Snap Pea Salad:** sugar snap peas, grape tomatoes, black sesame seeds, sesame vinaigrette
- Ozark Power Blend Slaw:** beets, broccoli, cauliflower, kale, carrot, radicchio; blended with creamy or sweet n sour dressing

HOT SIDES

- Mashed Potatoes**
- Wisconsin Cheddar and Chive Mashed Potatoes**
- Honey Chipotle Glazed Sweet Potatoes**
- Bourbon Maple Mashed Sweet Potatoes**
- Smoked Baked Beans** with burnt ends and andouille sausage
- Vegetarian Sorghum Bourbon Molasses Baked Beans**
- Traditional Mac n Cheese**
- Southwestern Pepper Jack Mac n Cheese with Bacon**
- Traditional Mac n Cheese**
- Fresh Roasted Blend of Vegetables** with basil, balsamic, and olive oil
- Steamed Green Beans- Choice of:** blistered tomatoes and roasted garlic | bacon and caramelized shallots
- Broccoli- Choice of:** sautéed with garlic and butter | four cheese gratin | roasted with WI Butter
- Broccolini with citrus & spice butter
- Brussels Sprouts- Choice of:** roasted with smoked bacon | roasted with shallots, chives, brown butter & parmesan
- Cauliflower-** choice of: brown butter and almonds | creamy goat cheese | or paired with broccoli & WI butter
- Herb Roasted Tri-color Fingerling Potatoes**
- Warm Cornbread with Honey Butter**

CUSTOM THEMED BUFFETS

Our BBQ & Specialty buffets are a great combination of some of our classic Saz's specialties.

Our dinner BBQ & Specialty buffets will also include fresh relishes with dip and slightly larger dinner sized portions for entrees.

Streets of MKE

Chicken schnitzel with lemon butter sauce, Usinger's knackwurst with sauerkraut, kassler rippchen with caraway jus, spaetzel, steamed vegetable blend, fresh garden salad with assorted dressings, and assorted dinner rolls with butter

Lunch \$20 | Dinner \$22

Italiano

Gemelli pasta alfredo, chicken saltimbocca with prosciutto and smoked gouda cream, Sicilian tenderloin spiedini wraps with roma tomato marinara, roasted vegetables, rosemary and garlic roasted baby red potatoes, peasant salad with balsamic vinaigrette, relishes with dip, Italian rolls, and assorted dinner rolls with butter

Lunch \$23 | Dinner \$25

Mardi Gras

Blackened salmon* with crayfish caper tomato sauté, Creole baked chicken, Saz's signature Andouille sausage, red beans and rice, bourbon-glazed sweet potatoes, tasso pasta salad with fresh herbs, Caesar salad with garlic croutons, relishes with dip, and assorted dinner rolls with butter

Lunch \$22 | Dinner \$24

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, creamy coleslaw, smoked baked beans with burnt ends and andouille sausage, loaded baked potato salad with bacon, cheddar, and chives, bakery fresh brioche buns, and warm cornbread with honey butter.

Lunch \$22 | Dinner \$24

Pride of Georgia

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

Lunch \$24 | Dinner \$26

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PORT-OF-CALL PLATED MEALS

Includes regular or decaf coffee, rolls, butter, your choice of vegetable, and green salad selection (see p.6 for choices).

Chicken Verona \$36

Parmesan crusted and topped with crispy prosciutto, aged parmesan, fresh arugula, and lemon pan jus; served with herbed pappardelle

Wild Mushroom Chicken \$36

Wild mushroom and goat cheese mousseline stuffed chicken breast with lemon-thyme cream sauce; served with parmesan roasted potatoes

Chicken Forestiere \$38

Sautéed with an earthy mushroom blend, fresh herbs and demi-glace, served with roasted whole heirloom carrots with brown butter and creamy cheddar and chive mashed potatoes

Petite Filet* \$45

6oz choice filet mignon grilled to medium with hunter sauce; served with rosemary garlic mashed potatoes

Braised Short Ribs \$38

Chocolate stout or apple ale braised beef short ribs topped with frizzled leeks; served with horseradish mashed potatoes

Pork Flat Iron* \$36

Cold smoked and char grilled with apple cider gastrique; served with wild rice pilaf and apple cherry compote

Miso Glazed Salmon* \$38

Pan-seared; served with tri-colored rice

Haida Arctic Char* \$38

Topped with caramelized sugar-spice blend; served with mango-pineapple chutney and pineapple dirty rice

Napoleon \$38

Grilled and stacked summer zucchini, eggplant, yellow squash, tomato, onion, portabella mushroom, Wisconsin mozzarella and tomato vodka coulis, presented on orzo wild rice

Steak and Shrimp Duet* \$50

Char grilled filet with red wine demi and herb roasted shrimp; served with horseradish mashed potatoes

Smokehouse Duet \$40

Two of our smokehouse favorites — Saz's BBQ ribs and smoked BBQ chicken breast; served with smoked Wisconsin cheddar and chive mashed potatoes

NOTES

Pricing based on groups of 15-50. Plated dinners not available for groups larger than 50 on the MKE Boat Line. Pricing subject to 22% service charge (\$250 minimum) and sales tax. Wait staff labor is additional for plated meals at \$125 per server (1 server per 15 guests). Additional staff labor charges may apply for service outside our normal scope. Pricing includes china and flatware service for plated meals and linen napkins.

CHILLED A LA CARTE HORS D'OEUVRES

*Only available as package or in conjunction with other food service.
Unless otherwise indicated, a minimum of 3 dozen per item is required.*

Chilled Lollipops \$26 per dozen

Choose from the following flavor combinations:

- Smoked Salmon- spheres of goat cheese wrapped with smoked salmon and fresh dill
- Caprese Skewers- buffalo mozzarella, fresh basil, teardrop tomato, and balsamic drizzle
- Summer Sicilian- prosciutto-wrapped cantaloupe and honeydew melon

Seven Layer Taco Dip Platter \$4.00 per guest

Refried beans, seasoned sour cream, lettuce, tomato, onion, black olives and shredded cheddar cheese; served with corn tortilla chips

Cheese and Salame Board \$6.50 per guest

Assorted Wisconsin cheeses, salami, sopressata, prosciutto, nuts and jams accompanied by assorted crackers, croustades, and flatbreads

Fruits of the Earth \$5.50 per guest

Seasonal display of fresh fruits such as pineapple, honeydew, cantaloupe, watermelon, strawberries, and red and green grapes with honey poppy seed dip.

From the Market \$5.00 per guest

Seasonal fresh crudités including seasonal vegetables such as baby carrots, asparagus, sugar snap peas, radishes, broccoli, cauliflower, celery, sweet micro peppers, grape tomatoes, and roasted shallot dill dip.

Grilled Bruschetta Grilled Italian crostini topped with your choice of the following:

- Rustic: medley of roma tomato, garlic, and fresh basil - \$18 per dozen
- Portabella: hearty mushroom dice with caramelized onion, arugula, roasted pepper, and rosemary aioli - \$20 per dozen
- Tuscan: fontina, prosciutto, and olive oil - \$20 per dozen
- 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 the following:

- Jumbo 12-15 count \$33 per dozen (minimum 5 dozen)
- Large 21-25 count \$24 per dozen (minimum 5 dozen)

Deviled Eggs \$20 per dozen

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

- Avocado and chipotle with cilantro
- Dijon truffle
- House-smoked lox, cream cheese, and caper
- Sun-dried tomato and goat cheese

Smoked Salmon Display \$180 each

House-smoked salmon side artistically presented with chef's garnishes, dilled cream cheese, grilled croustades, focaccia crisp, lemon

Choose your flavor: Original, Spicy Cajun, Molasses & Cracked Peppercorn, or Brown Sugar & Honey

Cured Salmon Display \$180 each

House-cured salmon side artistically presented with chef's garnishes, whipped lemon cream cheese, sauce Moutarde à l'aneth, grilled croustades, focaccia crisp

Choose your flavor: Original- Beet Horseradish

WARM A LA CARTE HORS D'OEUVRES

*Only available as package or in conjunction with other food service.
Unless otherwise indicated, a minimum of 3 dozen per item is required.*

Saz's BBQ Riblets \$21 per dozen

Our famous baby back ribs cut into one-bone sections with plenty of our original BBQ sauce

Meatballs \$18 per dozen

Choose Swedish, Italian, Hawaiian teriyaki with pineapple, or Saz's Original BBQ Sauce

Smoked Chicken Wings \$24 per dozen

Jumbo bourbon & brown sugar-brined wings, smoked with apple and hickory woods.

Choose between the following flavor profiles:

Bourbon brown sugar BBQ | Thai Chili BBQ | Buffalo-Porter sauce

Served with Bleu Cheese & Ranch Dressing, Celery & Carrots

Pesto Shrimp Skewers \$30 per dozen

Large shrimp sautéed with rosemary mint pesto

Stuffed Mushrooms

Baby Wisconsin button mushrooms hand-stuffed in-house. Choose from:

Lump Crab & Cream Cheese (\$21 per dozen)

Spinach, Feta, & Leeks (\$18 per dozen)

Smoked Andouille Sausage and Wisconsin Cheddar (\$19 per dozen)

Italian sausage with homemade marinara (\$19 per dozen)

Wisconsin Lollipop \$18 per dozen

Wisconsin brat, Clock Shadow Creamery cheddar cheese curd and spicy brown mustard

Asian Potstickers \$24 per dozen

Select chicken, vegetable, or pork; accompanied by red chili cream and ponzu sauce

Spinach Artichoke Dip \$3.50 per person

Fresh spinach, artichokes, and a blend of five creamy cheeses make up this irresistible hot dip served with pita crisps and tortilla chips (minimum 25 guests)

Chicken & Chorizo Dip \$4.25 per person

Smoked chicken, chorizo, cheese, cilantro with corn tortilla chips (minimum 25 guests)

Bacon-Wrapped? Yes Please!

Hickory smoked bacon wrapped around...

Water chestnuts with maple glaze (\$17 per dozen)

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

Beef tenderloin* with balsamic glaze (\$25 per dozen)

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

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

Popper with a Twist: BBQ pulled pork stuffed jalapeño with cheddar cheese (\$27 per dozen)

HORS D'OEUVRES STATIONS: FIRST MATE

HOT STATION

Chef-Carved Fleur De Sel Roasted New York Strip Loin*

Accompanied by balsamic caramelized onion, grilled red peppers, wild mushroom ragout, tarragon horseradish cream, cranberry jalapeño jelly, and green peppercorn sauce; Assorted fresh baked rosemary artisan rolls, ciabatta squares and mini croissants

Buffalo Chicken Cups

Spicy chicken, bleu cheese mousse, bell peppers, and celery in wonton cups

Signature Stuffed Mushroom Caps

Andouille sausage, Wisconsin cheddar, and provolone cheese

Asian Potstickers

Seared vegetable potstickers with ponzu and sweet chili sauce

COLD STATION

Fresh Vegetable Display

With roasted shallot dill dip

Fresh Fruit Display

With honey poppy seed dip

Ahi Tuna Nachos

Ahi tuna, pickled julienne vegetables, wasabi micro greens, and ginger habanero avocado drizzle for a colorful display perched atop a wonton "nacho"

Chilled Shrimp

Lemon and chili horseradish dipping sauce

Smoked Salmon Display

House-smoked salmon side artistically presented with chef's garnishes, dilled cream cheese, grilled croustades, focaccia crisp, lemon

Choose your flavor:

Original- Spicy Cajun- Molasses & Cracked Peppercorn- Brown Sugar & Honey

COFFEE AND SWEETS STATION

Premium Regular and Decaf Coffee

Tiered Petite Desserts

Chocolate dipped strawberries, petit fours, chocolate éclairs, cream puffs, and French pastries

\$37 per guest

NOTES

Pricing based on groups of 25 or larger. Hors d'Oeuvres Stations not available for groups smaller than 25.

Pricing subject to 22% service charge (\$250 minimum) and sales tax. Wait staff labor is additional for Hors d'Oeuvres Stations events at 3 waitstaff per event at \$125 per wait staff member. Additional staff labor charges may apply for service outside our normal scope. Pricing includes all china and flatware service for Hors d'Oeuvres Stations. Linens for dining tables can be quoted upon request.

HORS D'OEUVRES STATIONS: SECOND MATE

STATION ONE

Miller Valley Meatballs
With cranberry bock demi

Bacon-Wrapped Water Chestnut Rumaki
With Wisconsin maple syrup

Chicken Potstickers
With sesame soy ginger dipping sauce

Fresh Vegetable Display
With roasted shallot dill dip

Fresh Fruit Display
With honey poppy seed dip

STATION TWO

Stuffed Mushroom Caps
With Andouille sausage, cheddar, and provolone cheese

Saz's Baby Back Riblets
One-bone sections of our famous baby back BBQ Ribs

Deli Sliders*
Ham, beef, and turkey sliders with condiments

Adobo Chicken Flautas
With cilantro sour cream and fresh pico de gallo

Hummus Display
Pita crisps and grilled seasonal vegetables

\$26 per guest

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STATE ROOM DESSERTS

TABLED DESSERTS

Assorted Petite Desserts

\$38 per dozen

Six dozen total minimum. Please see our petite dessert menu for selections and descriptions

Assorted Freshly-Baked Gourmet All Butter Cookies

\$23 per dozen

Assorted Bars and Brownies

\$24 per dozen

Peach, Cherry or Apple Cobbler (served warm)

Full Pan- \$80 (serves 24)

Warm Bread Pudding

Choose from Chocolate, New Orleans with bourbon anglaise, or Bananas Foster

Full Pan- \$85 (serves 24)

Sheet Cakes

Full Sheet (serves 96) \$135 | Half Sheet (serves 48) \$75

marble, chocolate, or yellow cake - inquire about filled or custom-decorated options

INDIVIDUAL PLATED DESSERTS

Triple Chocolate Crunch

Almond biscuit, layer of praline, with milk chocolate and crepes covered by Bavarian cream, and chocolate Bavarian Cream - A la carte \$7 per piece

Raspberry Charlotte

Chambord saturated lady fingers filled

with raspberry Bavarian atop buttery shortbread biscuit - A la carte \$7 per piece

Lemon-Blueberry Cheesecake

Classic NY cheesecake atop graham cracker crust topped

with macerated blueberries and lemon-thyme syrup and a lemon twist - A la carte \$7 per piece

Chocolate Orange Tart

weet chocolate tart filled with dark chocolate ganache and orange curd; topped

with whipped cream and crispy salted caramel pearls

A la carte \$7 per piece

CHART NAVIGATION EDITORIALS & POLICIES

- Final guest counts are required 10 working days prior to your event. Payment is required at this time as well, unless proper credit has been established.
- A non-refundable deposit equal to 50% of your estimated invoice is required to confirm your date.
- Menu pricing is subject to 22% service charge (Minimum \$250) and sales tax unless otherwise noted. If your group is tax exempt, please supply tax exempt certificate to our offices prior to signing your contract.
- Menu pricing includes disposable service ware unless otherwise noted. China, flatware, and glassware are available upon request for an additional fee.
- We can arrange for any type of rentals or decor you may need. Please let us know if you would like a rental quote.
- Staff service charges are labor charges and not gratuity.
- We do not automatically charge a gratuity and leave that to client discretion.
- Think of our menus as inspiration for your event. We are dedicated to serving you exactly how you'd like to be served and with the precise menu you desire. To us, that is the definition of catering!
- If you don't see specifically what you want, please do not hesitate to consult your sales representative and we'll do our absolute best to accommodate your desires.

BON APPETIT!

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of illness.

