

SAZ'S CATERING SUMMER SPIT-ROASTED PIG & ROTISSERIE-STYLE CHICKEN BUFFET 2018

sazs.com • 414.256.8765 • cater@sazs.com

Nothing says summer like the ambiance of attending a pig roast or like a warm breeze catching the enticing aroma of rotisserie chicken. Host your own summer soir ee with all the fun of this summer tradition but without the effort of all the preparation!

PIG ROAST AND ROTISSERIE CHICKEN BUFFET INCLUDES:

- Spit-Roasted Farm-Raised Duroc Pig finished on site and hand-carved for your guests by Saz's expert roasting associate
- Eighth Cut Herbed Rotisserie-Style Chicken
- Chef's Homemade Natural Gravy
- Warmed Saz's Original, Vidalia Onion or Sassy BBQ Sauce
- Homestyle Sage Stuffing
- Italian Pasta Salad
- Fresh Seasonal Fruit Salad with Assorted Berries
- Saz's Signature Ranch Beans
- Homemade Creamy Cole Slaw
- Fresh Relish Tray with Dipping Sauce
- Bakery Fresh Rolls and Butter

\$20 PER GUEST

SEE NEXT PAGE FOR ADDITIONAL OFFERS AND PRICING

SAZ'S

CATERING



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HAWAIIAN LUAU PIG ROAST BUFFET

- Spit-Roasted Farm-Raised Duroc Pig finished on site and hand-carved for your guests by Saz's expert roasting associate
- Homemade Herb Gravy
- Pineapple Roasted Chicken
- Island Fruit Salad
- Tossed Mixed Greens Salad with Fresh Garden Vegetables, Chopped Macadamias and Hawaiian Vinaigrette
- Mango Cole Slaw
- Herb Roasted Sweet & Yukon Gold Potatoes
- Fresh Relish Tray with Dipping Sauce
- Kings Hawaiian Rolls

\$22 PER GUEST

SOUTH OF THE BORDER PIG ROAST BUFFET

- Spit-Roasted Farm-Raised Duroc Pig finished on site and hand-carved for your guests by Saz's expert roasting associate
- Blended on Site for Carnitas Pork and Pork Al Pastor with Grilled Pineapple
- Roasted Tomato Salsa, Tomatillo Salsa, Pico De Gallo, Fresh Guacamole
- Chopped Cilantro, Diced Onion, Diced Tomato
- Adobo Rubbed Chicken Pieces
- Mango, Papaya, Pineapple Platters
- Tossed Mixed Greens Salad with Cucumber, Tomato, Onion and Vinaigrette
- Jalapeno & Pineapple Cole Slaw
- Spanish Rice
- Fresh Grilled Corn Tortillas, Soft Flour Tortillas

\$22 PER GUEST

ENHANCE YOUR GUESTS' EXPERIENCE WITH:

- Saz's Famous BBQ Baby Back Ribs (\$4.50 additional)
- Sweet Corn on the Cob with Melted Butter (\$1.75 additional, steamed – also available grilled on site for \$2.25 per ear)

MENU PRICING IS BASED ON GROUPS OF 100+ GUESTS WITH 1.5-HOUR BUFFET SERVICE

- For groups of 75-99, add \$2 per guest
- For groups of 50-74, add \$3 per guest
- Not available for groups less than 50 guests
- For extended serve time requests, please contact your event manager
- High Quality Disposable Plates, Napkins and Serviceware (upgrade to china and flatware is available - ask your event manager for details)
- Buffet Tables & Buffet Linens and All Buffet Equipment Necessary to Service Your Event

*Menu pricing does not include 22% staff service charge (\$250 minimum) or applicable sales tax.
Please see Saz's Catering Tailgates & Picnics Menu for other applicable policies.*