

SAZ'S

— CATERING —

Last Minute Favorites Menu

From office meeting catering to home parties and everything in between, Saz's professional catering services provide quality meals and reliable delivery – even on short notice.

Our talented culinary and event management teams can produce an amazing array of meal solutions to cover you for those unanticipated, last minute pop-up events. Review the Last Minute Favorites menu below for a guaranteed hit, then contact us at cater@sazs.com or 414.256.8765 to place your order!

Breakfast Solutions – Perk up productivity!

BREAKFAST BUFFETS

All breakfast buffets are priced to include assorted fruit juices and regular and decaffeinated coffee with accoutrements. Buffet pricing without beverages is also indicated, should that better suit your particular event needs.

Continental

Cinnamon rolls, sticky buns, mini chocolate and plain croissants, assorted muffins and Danish pastries, and sliced seasonal fruit display
11 per guest | 8 without beverages

Back to Nature

House-made granola, assorted individual yogurts, almonds, dried cranberries, Kashi bars, sliced seasonal fruit display, and hearty multigrain muffins
13 per guest | 10 without beverages

Traditional Breakfast

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
16 per guest | 13 without beverages

South of the Border

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
18 per guest | 15 without beverages

A LA CARTE HOT SELECTIONS

Orders by the dozen require a 2 dozen minimum per selection, please.

Biscuits and Sausage Gravy

Buttermilk biscuits with 1.5 quarts of sausage gravy
24 per dozen

Saz's Breakfast Burrito

Scrambled eggs, chorizo sausage, pepper jack cheese, cotija cheese, diced tomatoes, bell peppers, and chipotle salsa wrapped in a flour tortilla
78 per dozen

Wisconsin Breakfast Sandwich

Shaved apple wood ham, scrambled eggs, aged Wisconsin cheddar on a freshly baked, all-butter croissant
84 per dozen

Egg and Cheese Croissant

Scrambled eggs with Wisconsin cheddar on a freshly baked, all-butter croissant
36 per dozen

A LA CARTE PASTRY & BAKERY

Orders by the dozen require a 2 dozen minimum per selection, please.

Assorted Muffins

24 per dozen

Assorted Bagels

with plain and raspberry cream cheese
18 per dozen

Sticky Buns

19 per dozen

Assorted Freshly Baked Danish

18 per dozen

Freshly Baked Mini Croissants

30 per dozen

Sliced Seasonal Fruit Display

5 per guest | Minimum of 10 guests

Lunch Solutions – Feed the focus.

CHILLED SANDWICH BUFFETS

Tuscany

Genoa salami, apple wood smoked ham, capicola, sliced provolone and fresh mozzarella cheese, lettuce, tomato, pickles, pepperoncini, and bakery-fresh buns, accompanied by a fresh antipasto of grilled vegetables, imported olives and roasted peppers, sun-dried tomato pasta salad, Sicilian kettle chips, and applicable condiments
14 per guest

Downtown Deli

Sliced apple wood smoked ham, roast beef, Genoa salami, and smoked turkey breast, accompanied by assorted cheeses, bakery-fresh buns, lettuce, tomatoes, pickles, potato chips, dilled redskin potato salad, seasonal fruit salad, and applicable condiments
13 per guest

It's a Wrap

Assorted half wraps including roast beef with Wisconsin cheddar, Virginia ham with Wisconsin Swiss, and sliced turkey breast with smoked Gouda. All wraps are made with sun-dried tomato tortillas and include sliced tomato and lettuce. Served with gemelli pasta salad, potato chips, pickles, and applicable condiments
One Half Wrap Portion per guest - 9 per guest
Two Half Wrap Portions per guest - 13 per guest

CHEF-SELECTED BUFFETS — OUR MOST POPULAR!

Carnegie Deli

Sliced pastrami, sliced house-smoked turkey, sautéed onions, warm sauerkraut, lettuce, tomato and Swiss cheese. Served with bagels and rye bread, dilled redskin potato salad, creamy coleslaw, potato chips, pickles, and brown and grain mustards
14.5 per guest

Italiano

Mild Italian sausage with peppers, onions and marinara; meatballs braised in zesty tomato sauce; and Mama Sazama's homemade lasagna (choose traditional or vegetarian with white sauce), accompanied by Italian pasta salad, fresh garden salad, garlic bread sticks and sausage rolls
15 per guest

Home Cookin' Comfort Zone

Your choice of slow cooked pot roast with pearl onions or Saz's Vidalia Onion BBQ meatloaf paired with pan-seared chicken breasts laced with Chef's homestyle gravy and accompanied by steamed green beans, mashed potatoes, fresh garden salad with dressing, fresh-baked rolls, and butter
16.25 per guest

HOT SANDWICH BUFFETS

Saz's Signature BBQ Buffet

Your choice of two entrées below, served with bakery-fresh buns, dilled redskin potato salad, creamy coleslaw, potato chips, pickles, and applicable condiments

- Saz's Signature BBQ Pulled Pork
- Saz's BBQ Pulled Chicken

– Wood Smoked Beef Brisket with Vidalia Onion BBQ Sauce (add \$1 per guest)
14 per guest

The Company Cookout

Your choice of two entrées below, served with bakery-fresh buns, dilled redskin potato salad, creamy coleslaw, potato chips, pickles, and applicable standard condiments

- Grilled Bratwurst with Sauerkraut
- Grilled 1/3lb Hamburgers*

– Grilled Marinated Chicken Breast Sandwiches

- Grilled Veggie Burgers
- Italian Sausages with Peppers, Onions and House Marinara

14 per guest

COLD BOX LUNCHES

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

— WHOLE WHEAT WRAPS —

Chicken Salad Sun-dried cranberry and tart apple chicken salad, petite greens \$11 per guest
Veggie Grilled zucchini, squash, asparagus, pickled red onion, cucumbers, spinach, red quinoa, feta \$11 per guest
Italian Salami, capicola, prosciutto, and arugula with a banana pepper-kalamata relish \$11 per guest
Sushi Burrito Sliced ahi tuna, pickled vegetables, rice, avocado-habanero ginger sauce \$13 per guest

— SANDWICHES —

Cubano Smoked ham, roasted pork loin, pickles, Swiss cheese, mustard, Cubano bread \$12 per guest
Smoked Beef Cold smoked tri-tip, roasted garlic horseradish slaw, sourdough \$12 per guest
Ham & Cheese Shaved apple wood smoked ham, Swiss, lettuce, tomato, honey Dijon aioli, marble rye \$11 per guest
Smoked Turkey House-smoked turkey breast, cranberry dijon mustard, apple celery slaw, white cheddar, multigrain bread \$11 per guest

— SALADS —

\$12 per guest. Salads are served with rolls, butter, and cookie (substitute brownie for \$1 per guest)

Blackened Chicken Caesar Strips of blackened chicken, romaine, croutons, parmesan, chipotle Caesar dressing
The Beyond Chipotle lime quinoa, roasted vegetables, garbanzo and black beans, mixed baby greens, power vegetable blend, smoked jalapeño lime vinaigrette
Chef Salad Baby greens, grape tomatoes, diced cucumbers, shredded cheddar, hard cooked egg, smoked turkey and ham, Saz's creamy house dressing

Beverages

Soft Drinks

2.25 per 12oz can

Bottled Water

2.25 per 12oz bottle

Regular and/or Decaffeinated

Coffee with Accoutrements

28 per gallon

Desserts

Assorted Bars and Brownies

24 per dozen

Assorted Freshly-Baked Gourmet

All-Butter Cookies

23 per dozen

POLICIES AND NOTES

- The selections within this Last Minute Favorites menu are available for short notice events taking place Monday through Friday. Event confirmation is subject to existing availability.
- Menu pricing herein is subject to applicable state sales tax.
- Menu pricing includes our high quality disposable plates and utensils.
- A minimum of 20 guests is required for Delivery & Setup and Stay & Serve events; minimum of 10 guests for Express Drop Off service.
- Menu pricing is based on groups 50+. For groups under 50 guests, please add \$1.50 per guest.
- 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, final payment, and any information important to the success of your event, are due to your event manager or the Saz's Catering office at the time of contract for events booked less than 10 business days prior to the event date.
- Gratuity is not included and is left to the discretion of the client – should you wish to extend gratuity to your event staff, your event manager will be happy to assist you in doing so.
- Holiday and holiday weekend events are subject to additional service charges up to 1.5 times the standard rate.
- Planning something more formal? Consult our Formal Corporate and Social menu for plated full-service selections!
- Custom and themed menus are available to suit your event needs. Please consult your event manager to have a menu customized.
- All pricing is subject to change based on market conditions.

SERVICE STYLES

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 from our facility. Pricing is based on drop off between 7am and 12pm. Additional fees may apply for times outside of these hours. This style of service is not recommended for groups over 50 guests.

Delivery & Setup - If you don't require full-service catering, but still want a traditional buffet setup, this option is for you. Pricing includes disposable plates, napkins, and utensils, buffet linens, and equipment required for your menu (excluding tables, which are available at an additional cost). 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. This style of service is not recommended for groups over 50 guests. Pricing is based on delivery times between 7am and 9pm, Monday through Friday. Additional fees may apply for times outside of these hours.

Full-Service Stay & Serve - Our staff will arrive on site, set up your buffet based on your menu and event requirements, monitor the buffet, and replenish as needed. In addition, our staff will clear dining surfaces to ensure a clean area for your guests free of disposed items. 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, and all staff and 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.

Pickup - Don't need our on-site services, but love Saz's food? This is the perfect option for you. No service charges apply for pickup service (pickup is available at our location after 9am). Menu selections are packaged in disposable aluminum or plastic containers and include disposable service ware. Items can be packaged hot and ready-to-serve, or packaged cold with reheating instructions. Please indicate your preference of hot or cold at the time of your order.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. especially if you have certain medical conditions

Saz's Catering | 201 W. Walker Street | Milwaukee | 53204

414.256.8765 | cater@sazs.com | saz.com

