

FORMAL BANQUET

Brunch, Breaks, and Lunch Menu



Sazama's
FINE CATERING
MARCUS CENTER FOR THE PERFORMING ARTS

Celebrate

The Finest

At Sazama's Fine Catering, we know planning an event can be stressful and time-consuming. From the initial brainstorming and invites, to planning each detail and ensuring all goes smoothly from start to finish, it's about more than just the event - with each corporate or social occasion, you have a unique opportunity to make a lasting impression.

It's because of this that Sazama's approaches each event as if it were our own personal opportunity to entertain. Whether planning a formal client event, a product showcase designed to dazzle the most discerning clientele, a VIP or employee recognition soiree, an elegant gala to encourage donor generosity, or something else entirely, your event is unlike any other.

When you connect with an event designer at Sazama's, he or she will give the objective of your event ample consideration while developing a menu suited to your needs. Using creative customization, the team will maximize value for your budget while still providing an exceptional experience for all clients and guests. From attentive service perfectly choreographed with your timeline to elegantly laid linens, complementary décor, attention to detail that makes the Sazama's Difference evident, and so much more, it's clear why Sazama's Fine Catering has been consistently recognized for exemplary service time and time again.

Within these pages are mouthwatering menus expertly crafted - page by page, you'll find your inspiration here. Select from traditional meals and complementary courses that stand the test of time or pick and choose a wealth of tantalizing treats that are perfectly on-trend. With the expert guidance of our experienced team, embrace these established menus as-is, or make them all your own and select a service style, then maneuver the menu to satisfy your unique palate. From luscious libations cleverly themed and one-bite wonders that tease the taste buds through to crisp seasonal salads and decadent dinners that linger on the tongue, we'll take care of you and your guests.

On its own, Sazama's Fine Catering is an extraordinarily well-suited, full-service event caterer committed to over-the-top hospitality for corporate and social events. But when you house a reputable catering team in a gorgeous venue steeped in culture, you can be assured your event is destined for memorable success!

The Finest,

-The Sazama's Team



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Breakfast

Begin the day on a delicious note with a breakfast built to fuel you and your guests for any task ahead!

Breakfast Buffets

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

Continental *12 per guest*
Cinnamon rolls, sticky buns, mini chocolate and plain croissants, assorted muffins and Danish pastries, sliced seasonal fruit display

Euro Continental *16 per guest*
Sliced capicola, salami, prosciutto, aged cheddar, parmesan, fontina, sliced tomatoes and cucumbers, mini chocolate and plain croissants, French palmiers, fresh cut strawberries and melon

Back to Nature *15 per guest*
House-made granola, assorted individual yogurts, almonds, dried cranberries, Kashi bars, sliced seasonal fruit display, hearty multigrain muffins

Traditional Breakfast *18 per guest*
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, sliced seasonal fruit display

South of the Border *19 per guest*
Scrambled eggs with chorizo, 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, sliced seasonal fruit display

“Bauernfrühstück” (Farmers Breakfast) *21 per guest*
Scrambled eggs served with kassler rippchen (German-style smoked pork chop), roasted Yukon Gold potatoes with sausage and onions, biscuits and bratwurst gravy, cinnamon rolls, sticky buns, mini chocolate and plain croissants, assorted muffins and Danish pastries, sliced seasonal fruit display

Mason Dixon Breakfast *22 per guest*
Sausage and egg casserole, traditional scrambled eggs, cheddar grits, biscuits with sausage gravy, corned beef hash, smoked bacon, cinnamon rolls, sticky buns, mini chocolate and plain croissants, assorted muffins and Danish pastries, sliced seasonal fruit display

The Med *19 per guest*
Pepperoni and Italian sausage egg strata or egg white, spinach, and mushroom egg strata, Italian home fries, mini chocolate and plain croissants, cinnamon rolls with ricotta icing, and sliced seasonal fruit display

Chef-Made Omelet, Egg, and Waffle Station *Additional 10 per guest*
Enhance any breakfast buffet above with an interactive made-to-order station!

- 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, tomatoes
- Waffles made fresh with your guests' choice of: maple syrup, whipped cream, jimmies, mixed berry topping, bananas foster syrup

A La Carte Pastry & Bakery

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

Assorted Muffins	25 per dozen
Assorted Bagels with plain and raspberry cream cheese	25 per dozen
Sticky Buns	20 per dozen
Cinnamon Rolls with cream cheese icing	16 per dozen
Assorted Danish	19 per dozen
Mini Croissants	31 per dozen
Sliced Seasonal Fruit Display (minimum of 10 guests)	6 per guest
Mini Chocolate Croissants	36 per dozen

European Brunch Stations

*Four unique stations to encourage guests to mingle
and enjoy their favorite selections.*

29 per person

Station 1

Fresh assorted tiered fruits with yogurt dipping sauce, assorted cheese and salame board, assorted fresh market vegetable crudité with dill crème fraîche, chef's assorted cold salads, assorted bakery rolls, croissants, and bagels with cream cheese, jam, jelly, butter

Station #2

Chef-carved apple wood smoked ham, chicken breast marsala, baked haddock with lemon pepper beurre blanc, assorted starch selections, fresh vegetables

Station #3

Omelets made-to-order featuring fresh seasonal ingredients plus scrambled eggs, potatoes Lyonnaise, country sausage links, hickory smoked bacon, corned beef hash

Station #4

Tiered petite desserts, coffee and decaf, assorted juices

*Looking for something in particular? Let us know!
We'd be happy to customize a menu to your specific needs.*



Breaks

A La Carte Selections

Regular and Decaffeinated Coffee with accoutrements	35 per gallon
Assorted fresh bakery Danish and donuts	24 per dozen
Assorted bagels with cream cheese	25 per dozen
Petite croissants	31 per dozen
Assorted muffins	25 per dozen
Whole fruits: apples, oranges, bananas, pears	24 per dozen
Mixed nuts	2.50 per person
Fruit juices	2.50 per person
Assorted cheese and sausage board	5 per person
Assorted cookies	22 per dozen
Fresh vegetables with dip	3 per person
Assorted bars and brownies	24 per dozen
Fresh assorted cut and whole fruits	3.50 per person
Gardetto's snack mix, Chex Mix and mini pretzels	2.25 per person
Homemade kettle chips with French onion dip	2.50 per person

A La Carte Hors d'Oeuvres

Our chef has put together an array of appetizer selections to ensure a delightful menu for your guests, regardless of your event type. Please note, selections available by the dozen require a minimum of 3 dozen per item unless otherwise indicated. If you're having an hors d'oeuvres and cocktail reception only, please let our sales and culinary team know and we'd be happy to customize the perfect package to fit your needs. Use the guide below to determine the hors d'oeuvres best suited for your event and service style!

- Items without an asterisk are available table displayed only.
- Items with an asterisk * are available as butler style hand-passed service, as well as tabled stationary service
- Items with two asterisks ** are only available butler style hand-passed.

Warm Hors d'Oeuvres

SLIDERS

Hawaiian Pulled Pork Sliders	26 per dozen
King's Hawaiian buns, smoked and pulled teriyaki pork shoulder, jalapeño cilantro slaw, cilantro cream	
Burger Sliders	26 per dozen
Chopped sirloin, grilled onion, sliced pickle, brioche slider bun	
BBQ Sliders	26 per dozen
Brioche buns topped with your choice of Saz's all natural Duroc BBQ pulled pork or all natural BBQ pulled chicken	
Creole Crab Cake Sliders	38 per dozen
N'awlins spiced cake, chili remoulade, micro greens, house pickled jalapeño, French bun	
Lobster BLT	38 per dozen
Tender and buttery lobster, micro lettuce, tomato, crispy bacon, bistro sauce, brioche bun	

BACON WRAPPED? YES, PLEASE!

Unique items wrapped in crisp smoked bacon.

*Water Chestnuts with Maple Glaze	15 per dozen
*Beef Tenderloin with Balsamic Glaze	25 per dozen
*Bourbon Meatballs	22 per dozen
*Medjool Dates with Creamy Bleu Cheese and Maple Glaze	27 per dozen
*Popper with a Twist	27 per dozen
BBQ pulled pork stuffed jalapeño with Wisconsin cheddar cheese	

COMFORT FAVES

Meatballs

19 per dozen

Choose from Swedish, Italian, Hawaiian teriyaki with pineapple or traditional BBQ

Saz's BBQ Riblets

20 per dozen

Our famous baby backs cut into one-bone sections with plenty of our Original BBQ Sauce

***Asian Potstickers**

24 per dozen

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

Spinach Artichoke Dip

3.25 per person

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

Saz's Mozzarella Marinara

26 per dozen

Our festival-famous mozz sticks fried golden brown and served with our house marinara

***Crab Cakes**

32 per dozen

Lump crab cakes pan-sautéed and served with lime cilantro remoulade

Chilled Hors D'ouvres

CHILLED HORS D'OUVRES PLATTERS

Cheese and Charcuterie Board 5 per guest
Imported and domestic cheeses, assorted sausages and charcuterie, crisp flatbreads, and assorted crackers

Fruits of the Earth 4.50 per guest
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

From the Market 3.75 per guest
Seasonal fresh crudités including seasonal 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 or bleu cheese dipping sauces

Mediterranean Display 3.75 per guest
Saz's Spicy White BBQ hummus, roasted pepper and feta dip, traditional hummus, marinated olives, grilled vegetables, toasted pita chips, crisp flatbreads, grilled crostini, and assorted crackers

Smoked Salmon Display 160 each
House-smoked salmon side artistically presented with chef's garnishes, lemon, flatbreads and crackers. Choose your flavor: Original, Spicy Cajun, Cracked Peppercorn, Maple Sugar, and Wisconsin Honey

SPOONS

****Asian Duck Confit** 27 per dozen
Lychee compote, crisp wonton

****Smoked Petite Mozzarella** 26 per dozen
Tomato-basil salad

****Crab Salad** 26 per dozen
Cucumber-tomato confit

****Diced Charred Tenderloin** 28 per dozen
Red onion marmalade

CLASSIC CROWD PLEASERS

*Grilled Crostini Bruschetta

18 per dozen

Grilled 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

Tusca: fontina, prosciutto and olive oil

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

*Chilled Shrimp

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

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

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

Small Peel and Eat 41-50 count 20 per pound

(must be purchased in 5 pound increments)

**Chilled Lollipops and Skewers

Choose from the following flavor combinations:

Cheese, Grape & Pistachio Truffles: red wine gastrique 27 per dozen

Classic Caprese: buffalo mozzarella, teardrop tomato, fresh basil, balsamic 26 per dozen

Blackberry Cucumber Caprese: basil drizzle 26 per dozen

Smoked Salmon & Avocado: cilantro cream 27 per dozen

Apple Brie: black pepper caramel 26 per dozen

CREPE BUNDLES

Choose from the following combinations:

Crab 30 per dozen

saffron laced lump crab, avocado mousse

Lox 30 per dozen

vodka cured lox, horseradish cream

Chicken 28 per dozen

lemony chicken salad, raspberries, chervil cream

Strawberry 28 per dozen

minted mascarpone truffle, pistachio crunch, balsamic drizzle

****TARTLETTES, TAPAS, CROSTINIS & BITES**

Honeycrisp Tartlette Apples, onions, thyme, melted fontina	<i>27 per dozen</i>
Grilled Steak Cups Phyllo cups, grilled flank steak, gorgonzola mousse, roasted garlic aioli, micro shoots	<i>27 per dozen</i>
Shrimp Pillows Herb grilled shrimp, roasted sweet peppers, flaky crust	<i>27 per dozen</i>
**Pork Crostini Butternut squash mousse, chopped crispy pork belly, Indian fry bread, micro shoots	<i>27 per dozen</i>
Sweet Brie Bites Fresh-baked shortbread, smooth brie mousse, strawberry-mango chutney, mint chiffonade	<i>27 per dozen</i>
**Beet & Goat Cheese Crostini Red and golden beets, herbed chevre, micro greens, lavender balsamic	<i>24 per dozen</i>
**Salad Bites Belgian endive cups, curly endive, bacon, bleu cheese, cucumber mint vinaigrette	<i>27 per dozen</i>
**Ahi Wonton Crisps Crisp wonton, sesame seared Ahi, ginger habanero drizzle, pickled vegetables, micro greens	<i>29 per dozen</i>



Photo courtesy of Reminisce Studio

Hors d'Oeuvres Package

Luncheon Enhancements

Offered as a beginning enhancement to your luncheon service, our hors d'oeuvre packages are an inviting way to welcome your guests to your event. Packages are served for one hour prior to lunch service. Service styles and menu items are open to modification and, as with everything in our menus, are completely customizable.

ONE

8 per guest | all butler style hand-passed

Water Chestnut Rumaki

Water chestnuts wrapped in smoked bacon and tossed in sweet maple glaze

Meat 'N Potato Lollipops

Beer glazed Kielbasa and fingerling potatoes

Mac 'N Cheese Stuffed Mushroom Caps

Creamy mac, cheddar, butterkase, farmers cheese, and smoked paprika

Sweet Brie Bites

Shortbread, smooth brie mousse, strawberry-mango chutney, and mint chiffonade

TWO

8 per guest | all table-displayed

Cheese and Charcuterie Display

Imported and domestic cheeses, assorted sausages and charcuterie, crisp flatbreads, and assorted crackers

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

Mediterranean Display

Saz's Spicy White BBQ hummus, roasted pepper and feta dip, tabouli, marinated olives, grilled vegetables, toasted pita chips, crostini, crisp flatbreads, and assorted crackers

Smoked Salmon Display

House-smoked salmon side artistically presented with chef's garnishes, lemon, flatbreads, and assorted crackers

THREE

11 per guest | table-displayed and hand-passed

Cheese and Charcuterie Display

Imported and domestic cheeses, assorted sausages and charcuterie, crisp flatbreads, and assorted crackers

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

Mediterranean Display

Saz's Spicy White BBQ hummus, roasted pepper and feta dip, marinated olives, grilled vegetables, toasted pita chips, crostini, crisp flatbreads, and assorted crackers

Hand-Passed Apple Brie Lollipops

With black pepper caramel

Hand-Passed Shrimp Pillows

Herb grilled shrimp and roasted sweet peppers with a flaky crust

Hand-Passed Diced Charred Tenderloin Spoons

With red onion marmalade

FOUR

11 per guest | all butler style hand-passed

Asian Duck Confit Spoons

With lychee compote, crisp wonton

Cheese, Grape & Pistachio Truffles

With red wine gastrique

Caprese Crostini

Buffalo mozzarella mousse, olive oil roasted tomatoes, smoked sea salt, basil

Crab Cakes

Lump crab cakes pan-sautéed and served with lime cilantro remoulade

Blackened Shrimp Spoons

Conecuh sausage, smoked tomato gravy, stone ground grits

Meat N Potato Lollipops

16 Beer glazed Kielbasa and fingerling potatoes



Lunch is Served

Select from luncheon buffets or plated luncheons. All luncheon buffets include regular and decaffeinated coffee and hot tea on request.

Hot Sandwich Buffets

Grilled Chicken Breast Sandwich Buffet 17

Grilled marinated chicken breast sandwiches (Cajun, BBQ spice rub, or traditional) on brioche buns, served with Italian penne pasta salad, American potato salad, potato chips, deli pickles, and condiments (lettuce, cheese, tomato, mayonnaise, mustard)

Grilled Chicken Breast & Pulled Pork Sandwich Combination 19

Combination of Saz's Signature BBQ pulled pork and grilled chicken breast (Cajun, BBQ spice rub, or traditional) sandwiches, served on brioche buns with Italian penne pasta salad, American potato salad, baked beans, potato chips, deli pickles and condiments (lettuce, cheese, tomato, mayonnaise, mustard)

New York New York 19

One to make Sinatra proud! Chef-carved corned beef brisket, sliced turkey pastrami, sautéed onions, warm sauerkraut, dilled redskin potato salad, fresh fruit salad, creamy coleslaw, served with bagels and assorted breads, kettle chips and kosher deli pickles

Cold Sandwich Buffets

Traditional Buffet 14

Choose three selections from; Badger sliced ham, roast turkey, chicken salad, egg salad, ham salad, tuna salad, seafood salad, shaved roast pork loin, roast beef, Genoa salami, turkey pastrami (add \$1), or roast tenderloin (add \$3); accompanied by assorted cheeses, lettuce, tomatoes, pickles and potato chips, sun-dried tomato pasta salad, potato salad, fresh fruit salad, brioche buns, croissants, and applicable condiments

Italian Buffet 15.25

Deli cuts of ham, genoa salami, mortadella, capicola, roast beef, provolone, and mozzarella served with lettuce, tomatoes, pickles, pepperoncini, fresh baked Italian bread and rolls with condiments, fresh antipasto of grilled vegetables, imported olives, roasted peppers, Italian peasant salad (iceberg lettuce with croutons, fresh parmesan, roma tomatoes and Italian vinaigrette), sun-dried tomato pasta salad, and potato chips

Looking for something themed or out-of-the-box? Let us know and we'll customize a menu to your needs. Please ask about our dessert options and our children's menu

Boxed Lunches

Boxed lunches include potato chips, fresh fruit, pickle, and condiments (except salads).

WHOLE WHEAT WRAPS

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

SANDWICHES

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

SALADS

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

- Blackened Chicken Caesar** 12
Strips of blackened chicken, romaine, croutons, parmesan, chipotle Caesar dressing.
- The Beyond** 12
Chipotle lime quinoa, roasted vegetables, garbanzo and black beans, mixed baby greens, power vegetable blend, smoked jalapeño lime vinaigrette.
- Chef Salad** 12
Baby greens, grape tomatoes, diced cucumbers, shredded cheddar, hard cooked egg, smoked turkey and ham, Saz's creamy house dressing.

Buffet Luncheon Collections

Italiano 22

Insalata caprese, spinach lasagna, chicken diavolo with fettucine, Sicilian roast pork loin with onion fennel puree, green beans with roasted garlic, marinated olives, antipasto, garlic bread

American Heartland 22

Cobb salad, beef pot roast au jus with wine reduction, hazelnut-cruste breast of turkey with rosemary gravy, brown butter Brussels sprouts with shallots, honey-glazed snap peas and carrots, twice baked potatoes with chives and sour cream, rustic mac and three cheeses, fresh baked Artisan dinner rolls with whipped butter

South Seas 23

Cucumber salad, calypso pork chops, ropa vieja (spiced skirt steak), Creole stuffed chicken breast with roasted pepper cream sauce, roasted yams with pineapple island rice, sweet island corn bread with whipped butter

Vie de France 24

Salade Niçoise, poached salmon with lemon butter sorrel, roasted herbed chicken breast with sherry cream sauce, roasted carrots and parsnips, potato leek au gratin, quiche Lorraine, fresh baked artisan dinner rolls with whipped butter

Old Milwaukee 23

Chicken schnitzel with lemon butter sauce, Usinger's stuttgarter knackwurst with sauerkraut, roasted pork loin with stout gravy, buttered spaetzle, steamed blend of vegetables, fresh garden salad with assorted dressings, salted rye, and dinner rolls with whipped butter

Plated Luncheons

ENTRÉE SALADS

Includes fresh baked rolls, regular and decaffeinated coffee and hot tea on request.

Fresh Spinach Salad 17
Fresh spinach, mandarin oranges, dried cranberries, honey roasted pecans and chevre with a sun-dried tomato vinaigrette

Classic Caesar Salad 17
Romaine blend, house-made garlic croutons, grape tomato, shaved parmesan and balsamic caesar dressing

Southwest Caesar Salad 19
Chili garlic grilled chicken breast, romaine, roasted yellow peppers, fresh tomatillos and black beans, tortilla crisps and chipotle Caesar dressing (Substitute grilled shrimp for \$2 additional)

Concerto Cobb Salad 19
Mixed greens, apple wood smoked bacon, crumbled bleu cheese, avocado, crumbled egg, diced tomato, pulled lemon pepper chicken and frizzled leeks with Sazama's house dressing

ENTRÉES

Includes pre-set house salad, chef's vegetable, bakery fresh rolls, regular and decaffeinated coffee and hot tea on request.

Pan-Seared Barramundi 29
Heirloom potatoes, Kalamata olives, grilled scallions

Roasted Salmon 28
Lemon dill beurre blanc, green onion pesto mashed potatoes

Petite Filet Mignon 32
6oz USDA Choice filet grilled to medium, button mushrooms, roasted garlic mashed potatoes

Slow Braised Short Rib 30
House demi, horseradish mashed potatoes

Garlic Roasted Pork Medallions 30
Rosemary-thyme infused balsamic reduction, garlic mashed potatoes

Pan-Fried Chicken Sedona 30
Airline breast, lemon-caper gremolata, corn and sweet pepper succotash, smoked pepper vinaigrette, cumin lime roasted baby potatoes

Grilled Sunset Chicken 28
Airline breast, basil-pesto butter, lemon and heirloom tomatoes, herbed basmati rice

Chicken Forestiere 28
Herb-mushroom demi, asiago polenta

Chicken Florentine 28
Sautéed spinach, leeks, gruyere cream, parmesan rosemary roasted potatoes

Vegetarian Selections

Fontina Risotto Cakes	34
Sautéed spinach, butternut squash, and charred tomato sauce	
“Chophouse”	34
Herb crusted vegetable and hazelnut “steak”, vegan mashed potatoes, mushroom gravy, and roasted bistro vegetables	
Sweet Potato Gnocchi	32
Green bean ragout, fried leek, and parmesan	
Daikon Schnitzel	34
Dusted and pan fried daikon cutlet, roasted baby carrot, lemon caper butter, garlic scapes, and arugula	
Wild Mushroom Ricotta Cake	32
Shiitake and oyster mushroom au jus, arugula parmesan salad, and toasted crostini	

Soups

Warm or cold weather, our homemade soups will complement any meal.

Choose from the following chef-prepared classics:

- Tomato Bisque
- Creamy Chicken Noodle
- Gazpacho (Cold)
- Baja Chicken Enchilada
- New England Clam Chowder
- “Batch 19” Chili
- Creamy Wild Mushroom
- Beef Barley with Mushrooms
- Potato Leek with Crispy Bacon
- Minestrone with Italian White Beans
- Roasted Red Pepper with Goat Cheese

Add a soup selection to any buffet for only \$3.50 per person additional!



Photo courtesy of Jadon Good Photography

Raising The Bar

A celebration is just not complete without some libations to enhance the festive ambiance. From basic soft drink and water packages to fully-hosted open bar and one-of-a-kind signature cocktails, we've got something for every craving.

Please note that the Marcus Center does not permit the carry in of outside beverages under any circumstances - all beverage service must be provided by our professional, licensed bar staff with product supplied expressly through Sazama's Fine Catering. Detailed product lists are available on request. Should you have a special beverage request, our event designers welcome the opportunity to make your liquid vision reality... perhaps with a few fun recommendations along the way!

Beverage Packages

All packages are priced per guest, unless otherwise indicated. Beverage package pricing is valid for 100 or more guests. Please connect with your event designer for smaller group pricing. Package pricing includes products served at the bars only; should you wish to have wine or champagne butler-passed or served at the table during meal service, this will be billed per bottle based on standard pricing.

Full Hosted Standard Bar

Call brand liquor selections, Miller Lite and Miller High Life domestic and 2 specialty beer selections, house red and white wine and assorted soft drinks
First Hour 13 | Each Additional Hour 6.5

Full Hosted Premium Bar

Premium brand liquor selections, Miller Lite and Miller High Life and 2 specialty beer selections, select red and white wine, and assorted soft drinks
First Hour 15.5 | Each Additional Hour 8

Standard Beer, Wine & Soda Package

Miller Lite and Miller High Life, house red and white wine, and assorted soft drinks
First Five Hours 17.5 | Each Additional Hour 5

Dressed to Impress: Beer, Wine & Soda Package

Miller Lite and Miller High Life, 2 specialty beers, select wines, and assorted soft drinks
First Five Hours 19 | Each Additional Hour 5.5

The Finest: Beer, Wine & Soda Package

Miller Lite and Miller High Life, 2 specialty beers, premium wines and assorted soft drinks
First Five Hours 21 | Each Additional Hour 6.5

Soda & Water Only

Applicable for guests under 21 or events not offering alcohol
First Five Hours 5.75 per guest | Each Additional Hour 2.25 per guest

BEVERAGE PACKAGES

(Continued)

The Wisconsin Package: Local Favorites

An upgrade to the standard beer, wine, and soda package, this package celebrates Wisconsin's own breweries and wineries. Select 3 beers and 3 wines from the following local talents for the optimal Wisconsin experience. Consult your event designer for a complete list of available products. Seasonal products may not be available.

First Five Hours 18.5 per guest | Each Additional Hour 6 per guest

Beer:

New Glarus Brewing – New Glarus
Sprecher Brewing – Milwaukee
Lakefront Brewery – Milwaukee
Milwaukee Brewing Company – Milwaukee
Point Brewery – Stevens Point
MillerCoors Brewery – Milwaukee
Good City Brewery – Milwaukee
Capital Brewers – Madison

Wine:

Wollersheim (Pinot Noir, Chardonnay, Riesling) – Sauk City
Cedar Creek (Pinot Grigio, Cabernet Sauvignon, Cranberry Blush) –
Cedarburg

Beverage package pricing is valid for 100 or more guests. Please connect with your event designer for smaller group pricing. Package pricing includes products served at the bars only; should you wish to have wine or champagne butler-passed or served at the table during meal service, this will be billed per bottle based on standard pricing.

Spirits & Beverages

INDIVIDUAL DRINK PRICING

Call Brand Simple Mixed Drinks	8.5
Premium Brand Simple Mixed Drinks	9
Call Brand Cocktails (Martini, etc.)	10
Premium Brand Cocktails (Martini, etc.)	11
Assorted Pepsi Products (per glass)	2.5
Bottled Water (per 12oz bottle)	2.25
LaCroix Sparkling Water (per bottle)	3
Juice (per glass)	3
Domestic & Miller Beer (per bottle)	5.5
Specialty Beer (per bottle)	6.5
House Wines (per glass)	8
Select and premium wine lists are available- please inquire for a detailed list	

BEER PRODUCT SELECTIONS

Domestic Miller Beers: Miller Lite, MGD, Miller High Life, Sharp's, Coors Light, Point Cider Boys

Specialty Beers: Heineken, Corona, Fat Tire, Blue Moon, Buckler (Non-Alcoholic) and selections from the following breweries; Leinenkugel's, New Glarus, Lakefront, Milwaukee Brewing Company, Sprecher, Capital Brewers, Point, Good City, or Third Space
Consult your event manager for a complete list of available products

LIQUOR PRODUCT SELECTIONS

Call Brands

Tito's vodka, Tanqueray gin, Korbel brandy, Jack Daniels whiskey, Ketel One Citroen vodka, Jim Beam bourbon, Seagram's 7 whiskey, Bacardi rum, Captain Morgan rum, White Label Dewars scotch, Milagro tequila, and Southern Comfort

Premium Brands

Grey Goose vodka, Bombay Sapphire gin, Korbel VSOP brandy, Crown Royal whiskey, Woodford Reserve bourbon, Seagram's VO, Glenfiddich scotch, Casadores tequila, Appleton Estates rum

Beverage Service Pricing & Policies

Bar service at The Marcus Center for the Performing Arts ensures your event will be staffed with experienced, friendly, courteous, uniformed, licensed, and trained bartenders.

Bar staff will not serve those who appear intoxicated, those who cannot produce valid ID, or those who are under the legal drinking age. Bartenders reserve the right to refuse service to unruly or otherwise uncooperative patrons at their discretion. All bar equipment (including standard glassware) and product are included in your pricing as indicated in the relevant services contracted. Last call will be thirty minutes prior to your event end time.

Bar service will conclude at the time noted on your contract.

HOSTED BAR SERVICE

Standard service charges and applicable sales tax will be added to total bar balance.

In addition, there will be a \$100 fee charged per bartender (group size will determine the number of bartenders needed and is up to the discretion of Sazama's Fine Catering Management). Bartender fee for hosted bars will be waived, provided total bar sales equal \$500 or more per bar setup. Bartenders do accept gratuities as part of their livelihood and will display tip jars at your event. If you prefer that we refrain from this practice, please alert your event designer and he or she will add a \$14 per bartender, per hour (including set up and tear down) gratuity fee in lieu of tip jars.

CASH BAR SERVICE

Purely cash bars are subject to a \$500 sales minimum per bar setup. Should your bar not meet this minimum, you will be responsible for the difference and will be invoiced accordingly. A bartender service fee of \$125 per bartender will be charged. Bartenders do accept gratuities as part of their livelihood and will display tip jars at your event. If you prefer that we refrain from this practice, please alert your event designer and he or she will add a \$14 per bartender, per hour (including set up and tear down) gratuity fee in lieu of tip jars.

Banquet Menu Policies & Information

Menu Pricing

All pricing in this menu is based on groups of 75 or larger. Pricing for smaller groups under 75 guests:

- 50-74 Add \$1 per guest
- 35-49 Add \$2 per guest
- 20-34 Add \$4 per guest
- Under 20 guests Add \$5 per guest

Room Rental Rates and Minimums

Food and beverage minimums and room rental rates vary depending on the details of your particular event. Should your final menu not meet the minimum requirements for which you are contracted, you will be invoiced for the difference. Food and beverage minimum does not include applicable sales tax, room rental, or items unrelated to food and beverage. Minimums are inclusive of all food, beverage, and applicable service charges.

Securing Your Event: Contracts and Deposits

Sazama's Fine Catering requires that a signed contract accompany your initial event deposit. Your event date is not considered secure until Sazama's is in receipt of both contract and deposit – dates will not be held and prospective clients are not guaranteed a first right of refusal. The initial deposit required is equal to your full room rental fee. Final guest count and menu may be modified up to 15 business days prior to your event.

Payment Schedule and Deposit Information

50% deposit required at time of booking within 12 months of event date, balance due 15 working days prior to your event date. For groups booking over 1 year in advance, a \$2500 deposit can hold your date and then the remaining balance would be due 15 working days prior to your event date. Please note that all events require payment in advance of services, unless previous arrangements have been made. Anticipated post-event charges will require a verified credit card to be held on deposit. Ancillary charges will be processed via the card on file within 30 days following your event, unless another form of payment is presented prior to your event conclusion.

Service Charge and Sales Tax

Food and beverage is subject to a 22% service charge and applicable sales tax of 6.1%. Service charges are applied to labor and other associated expenses and are not a gratuity. Gratuity is left entirely to the discretion of the client. Should you wish to extend a gratuity to the staff for your event, your event designer or manager can assist you in doing so. If your group is tax exempt a copy of a valid exempt certificate and a completed for s-211 must be on file prior to your event.

POLICIES & INFORMATION

(continued)

Cancellation Policy

Deposits are non-refundable. If unforeseen circumstances necessitate the cancellation of your event, your deposit will be retained until the date has been re-booked by another party. If the date is not re-booked, your deposit will be forfeited. In the event of an occurrence beyond the control of Sazama's Fine Catering at the Marcus Center, neither entity shall be held responsible or liable for any loss or damage of any kind resulting to the client or client's guests, invitees, agents or employees of such occurrence. In the event such occurrence renders the Marcus Center uninhabitable, Sazama's Fine Catering, the Marcus Center and the client agree to reschedule the event at a mutually agreed upon date and time. All deposits will be applied to the rescheduled date without penalty. In the event the event is unable to be rescheduled to a date suitable for all parties, all deposits remitted will be refunded. For the purpose of this agreement, such occurrences include, but are not limited to; acts of God, natural disaster (i.e. fire, hurricane, or flood), war riot, or any other similar event beyond the control of either party.

Final Details

Final details, including guest count, menu selections, room diagram confirmation, itinerary, rental requirements, final payment, and any other information important to the success of your event, are due to your event designer or the Sazama's office no less than 15 business days prior to your event. The final guest count is the minimum number of guests for which you will be charged and, along with any other associated charges, will determine your final balance due. After this time, your guest count may be increased, but not decreased, pending the availability of product, equipment, and staff to accommodate your request.

Included in Your Package from Sazama's Fine Catering:

All menu selections herein include the following items in addition to what is listed on each package. Some restrictions apply.

- All china, flatware, and glassware associated with our services. This includes our stock pattern of china, flatware and glassware. Upgrades are available for additional cost.
- All tables at your event will be clothed with white, black, or ivory linen tablecloths (120" round) and dinner napkins, as well as choice of white, black, or ivory tablecloths for your cake, gift, and head tables. Various linen color and pattern upgrades are available for additional cost and can truly enhance your event.
- Formally dressed and professionally trained wait staff and personnel.
- Attractive, professional, elegant serving lines and stations.
- Coffee service with dinner- includes regular and decaffeinated coffee, plus hot tea and milk on request.

Left Over Food

Per Sazama's policy and the policy of the State of Wisconsin Health Department, no left over food is permitted to leave the premises following an event. This is in an effort to safeguard against inadvertently improper food storage by guests and subsequent food safety concerns. All food product served during the course of an event becomes the property of Sazama's Fine Catering. As such, Sazama's does not provide to go containers.

POLICIES & INFORMATION

(Continued)

Special Menu Requests

This menu is designed to give you a taste of what Sazama's can offer your event. A wide variety of other menus or an entirely custom creation are available at your request. Had something particular in mind? The culinary staff at Sazama's welcomes the opportunity to personalize a custom menu based on your vision, your traditions, your favorites, a theme or just something you think would be a perfect fit! Children's, Vegetarian, Hors d'Oeuvres, and Dessert menus are available, and we are happy to work with any dietary restrictions you or your guests may have. We are here to serve you - our guest - and your request is our pleasure!

Non-Profit Galas and Fundraisers

Sazama's Fine Catering offers special discounted pricing for gala and fundraiser events using the following schedule, for weekday events. Please consult your representative to learn more about if your group qualifies and how to orchestrate your next fundraiser into a standing ovation!

- Monday through Wednesday -January through April/ November-15% off food and beverage
- Thursday or Friday- January through April/ November-10% off food and beverages

Holidays and Special Rates

Additional service charges will apply to the following dates: New Year's Eve, New Year's Day, Christmas Eve, Christmas Day, Thanksgiving, Labor Day Weekend, Memorial Day Weekend, Easter Weekend, or Fourth of July weekend. Service charges are billed at 1.5 times the standard rate.

Security

If valuable items are to be left in the event space for any duration of time, it is recommended that a security firm be retained at the client's expense. Sazama's Fine Catering is happy to recommend vendors with whom we have previously worked, and retains the right to review, approve, coordinate, and monitor and supplemental security services. Sazama's Fine Catering or the Marcus Center for the Performing Arts will not be held responsible for lost, stolen, or damaged property.

Parking

A parking structure is located directly north of the Marcus Center for the Performing Arts, on State Street. It is connected to the Marcus Center by a third floor skywalk. If you wish to offer complimentary parking to your guests, please contact the catering department for details.

Decorations

Decorating is permitted with pre-approval by your event designer. Open-flame candles are strictly prohibited; however, completely enclosed candles are permitted. Banners or items for display cannot be attached to walls, floors, windows, or ceilings with nails, tape, or any other substances that may cause damage. Confetti cannons, smoke machines, and fog machines are prohibited.

POLICIES & INFORMATION

(Continued)

Setup and Teardown

Availability of rental spaces within the Marcus Center is subject to its confirmed schedule of events. The minimum amount of time allotted between events is 2 hours. We will inform you of the earliest permitted set up time for your event. Any vendors bringing in items for your event are responsible for handling the setup of their items. This includes, but is not limited to; florists, entertainers, photographers, etc.. Advance coordination of desired access time with your event designer is strongly recommended to ensure a seamless load-in and setup. All guests must vacate the premises by midnight for evening events, unless other arrangements have been made. You are responsible for making arrangements with your vendors for tear down and item removal at the end of your event. Any centerpieces, decorations, or equipment must be removed upon the conclusion of the event unless prior arrangements have been made, as items may not be stored in the hall overnight. Items remaining in the event space following the close of your event rental period become the express property of Sazama's Fine Catering, unless prior arrangements have been made.

Audio Visual Equipment

Audio visual equipment may be rented through the catering department. Approval by Sazama's Fine Catering and the Marcus Center for the Performing Arts is required before any outside AV equipment will be allowed on the premises.

Music Policy

Due to the location of the theaters at the Marcus Center, there is a music policy in effect which states that any contracted band or DJ service must play at a sound level dictated and agreed to by the Marcus Center and Sazama's Fine Catering management. Therefore, your entertainment must be pre-approved by your event manager prior to contracting with them.

Photography

Sazama's often takes photographs of events, food and beverage displays, and table settings. By contracting our services, you give consent to Sazama's to copyright, use, and publish photographs for marketing and illustration purposes. Should your event incorporate sensitive or confidential displays, please notify your event manager of these areas and any specific off-limits photography. If you would prefer that we refrain from publishing photographs of your event or guests, please let us know in advance of your event date.

Pricing Guarantees

Due to fluctuating market conditions, pricing within these menus is subject to change and are only valid for 120 days. Menus are evaluated and changed once per calendar year. Should your pricing change, we will notify you in writing of any menu changes. In addition, with deposit, we guarantee that pricing will not go higher than 5% above listed pricing at the time you book your event.