



À LA CARTE CATERING MENU 2021

Pickup Orders Only - Call 414.256.8765 or Email cater@sazs.com to Place Your Order

MEATS

The sandwich meats below will yield approximately 3-4 sandwiches per pound on a standard sized roll.

Using silver dollar or slider-style rolls will allow roughly 6 sandwiches per pound of meat.

Saz's Signature BBQ Pulled Pork 14.50/pound

Braised all-natural and antibiotic-free Duroc pork with Saz's Original BBQ Sauce (buns sold separately)

Saz's Signature BBQ Pulled Chicken 14.50/pound

Braised all-natural and antibiotic-free pulled premium chicken with Saz's Original BBQ Sauce (buns sold separately)

Smoked Beef Brisket 24.25/pound

Sliced or chopped, with Saz's Original BBQ Sauce

Sliced Roast Pork Loin* 14.50/pound

Served plain, with gravy, or with Saz's BBQ Sauce

Sliced Roast Beef* 16.50/pound

Served plain, with gravy, or with Saz's BBQ Sauce

Sliced Roast Turkey 14.50/pound

Served plain or with gravy

House Mesquite Smoked Turkey Breast 15/pound

Served plain or with stone-ground mustard sauce

Baked Sliced Smoked Hot Ham 13/pound

Smoked BBQ or Rotisserie-Style Chicken (1/4 Cut) 4.50/piece

Grilled Marinated Boneless Skinless 5oz. Chicken Breast 6/piece

ROLLS & BAKERY

Bakery Fresh Brioche Buns 6/dozen

Dinner Rolls with Butter 6/dozen

Sliced Silver Dollar Rolls 6/dozen

Assorted Cookies 24/dozen

Assorted Bars & Brownies 25/dozen

SAZ'S FAMOUS BBQ BABY BACK RIBS

BBQ Baby Back Ribs 16/pound

Prepared in full, half, third, or quarter slabs based on your preference. Recommended portion sizes are about one and one half pounds per adult when serving as the only entrée selection. When serving along with another main entrée, about one pound per adult is a suggested guide for average appetites.

BBQ Riblets 30/dozen

Single bone sections - perfect for appetizers!

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MEAL SOLUTIONS

Baked Homemade Lasagna

Available two ways: traditional meat with red sauce or vegetarian with white or red sauce

93.50/full pan (serves approximately 20 guests)

49.50/half pan (serves approximately 10 guests)

Penne Pasta Alfredo with Wild Mushrooms

82.50/full pan (serves approximately 20 guests)

44/half pan (serves approximately 10 guests)

Traditional Mac N Cheese with Toasted Bread Crumbs

70/full pan (serves approximately 20 guests)

37.50/half pan (serves approximately 10 guests)

Southwest Pepper Jack Mac N Cheese with Crumbled Bacon

75/full pan (serves approximately 20 guests)

42.50/half pan (serves approximately 10 guests)

Chicken Forestiere with Mushroom Herb Demi

9.50/serving

Walker's Point Chicken Breast

Italian-seasoned chicken breast, roma tomato, shallots, and sweet onion with Central Standard vodka cream

9.50/serving

SALADS & SIDE DISHES

One pound of our side dish selections typically provides 4-5 servings.

Gemelli Pasta with Fresh Vegetables (Creamy or Italian-Style) 7/pound

Gemelli Pasta with Sun-Dried Tomato, Basil, Feta and Kalamata Olives 7/pound

Creamy Bow Tie Pasta Salad 7/pound

Southwest Bow Tie Pasta Salad with Chicken 7/pound

Minted Quinoa Salad with Fire-Roasted Vegetables 8/pound

Potato Salad (German or Dilled Redskin) 7/pound

Loaded Baked Potato Salad with Bacon, Cheddar, and Chives 8/pound

Fresh Seasonal Fruit Salad 8/pound

Homemade Coleslaw (Creamy or Sweet & Sour) 6/pound

Smoked Baked Beans with Burnt Ends and Andouille Sausage 7.50/pound

Traditional Mashed Potatoes 5.50/pound

Add brown gravy 4.50/quart

Mashed Sweet Potatoes with Wisconsin Butter 5.50/pound

Parsley Buttered Redskin Potatoes 4.75/pound

Steamed Fresh Green Beans with Wisconsin Butter 6.50/pound

Fresh Garden Salad with Tomato, Onion, Cucumber, and Croutons 10/pound

House and French dressing on the side

Fresh Caesar Salad with Homemade Garlic Croutons and Shaved Parmesan 10.50/pound

Caesar dressing on the side

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PARTY TRAYS

25 person minimum for platters unless otherwise indicated

Cheese and Sausage Platter 7/person

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

Assorted Seasonal Fruit Platter 6.50/person

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

Chilled Shrimp

Jumbo 16-20 count size (minimum 5 dozen) \$31 per dozen

Served with tangy cocktail sauce and fresh lemon wedges

Assorted Vegetable Platter 5.25/person

Fresh crudites 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

Seven Layer Taco Dip Platter 4.75/person

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

SNACKS & APPETIZERS

Saz's Classic Mozzarella Marinara 30/dozen

Our festival-famous mozz sticks, served with our house marinara

Jalapeño Mini Mozzarella Sticks 16/dozen

Hand-rolled in a light egg roll wrapper, served with Saz's Spicy White BBQ Sauce

Mini Pepper Jack Sticks 16/dozen

Pepper jack cheese in a Leinenkugel's beer batter, served with Saz's Spicy White BBQ Sauce

Meatballs 20/dozen

Choose Swedish, Italian, Hawaiian Teriyaki with Pineapple, Traditional BBQ, or Spicy Jalapeño BBQ

Stuffed Wisconsin Mushroom Caps

Baby Wisconsin Button Mushrooms hand-stuffed in-house. Choose from:

Lump crab & cream cheese - 26.50/dozen • Spinach, feta & leeks - 22/dozen

Smoked Andouille sausage & Wisconsin cheddar - 24/dozen • Italian sausage with house-made marinara - 24/dozen

Spinach and Artichoke Dip 4.75/person (25 person minimum)

Fresh spinach, artichokes, and a blend of five creamy cheeses make up this irresistible hot dip, served with pita crisps and corn tortilla chips

Chicken & Chorizo Dip 5.75/person (25 person minimum)

Smoked chicken, chorizo, cheese, cilantro with corn tortilla chips

Smoked Chicken Wings 28.75/dozen

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

Choose between the following flavors: Bourbon Brown Sugar BBQ | Thai Chili BBQ | Buffalo-Porter

Served with bleu cheese, ranch dressing, celery, and carrots

BACON-WRAPPED... YES, PLEASE!

Water chestnuts with maple glaze 22/dozen

House-cured and smoked pork belly with maple glaze 26.50/dozen

Beef tenderloin with balsamic glaze* 32/dozen

Medjool dates with creamy bleu cheese and maple glaze 31/dozen

Spicy Andouille sausage with sweet honey BBQ 26.50/dozen

Popper with a twist - BBQ pulled pork stuffed jalapeño with cheddar cheese 33/dozen

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PAPER & PARTY GOODS

Disposable Service Ware Products 1.50/person

Includes plate, napkin, knife, and fork

Disposable Plastic Tongs or Serving Spoons 1.50/each

Disposable Round Tablecloths 5.50/each

Black, kelly green, royal blue, red or white (color selection based on availability)

Disposable Rectangular Banquet Tablecloths (White) 5.50/each

Disposable Wire Chafing Dish 15/each

Includes one foil water pan per item. Does not include portable heat source (sterno).
Each chafing dish requires two sternos (2 or 6-hour, depending on your service time).

2-Hour Sterno 2.00/each

6-Hour Sterno 3.00/each

RENTAL EQUIPMENT

Consult your sales manager for recommendations regarding any specific equipment needs for your event. All items are subject to availability. Each rental item noted below requires a credit card to secure your order. In the event equipment is not returned on the contracted return date, or is determined as damaged upon return, your credit card will be charged at the replacement value of the rented item(s).

Specific rental equipment values are available on request.

Standard Chafing Dish Package 16/rental

8 qt. chafer with gold trim, water pan, and two 2-hour sternos.

Round Chafing Dish Package 12/rental

4 qt. round chafer with gold trim, water pan, and one 2-hour sterno.

Hot Box 40/rental

Accommodates four 2-inch hotel pans or three 4-inch hotel pans to maintain food temperature.

PICK UP LOCATION & ORDER NOTICE

Saz's Catering is pleased to offer pick up at our facility for all items on this menu, along with all items on our casual lunch, dinner, and tailgate menus. For pick up at Saz's State House, please visit the Saz's State House Pick Up Menu or consult your representative when you place your order, as not all items on this menu are available for pick up at our restaurant location. Pick up orders typically require a minimum processing time of 48 hours to ensure we have the freshest product available to fulfill your request. **Please plan accordingly!**

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

Stay in touch with Saz's

cater@sazs.com • 414.256.8765 • sazs.com

201 W. Walker Street • Milwaukee, WI

