

SAZ'S

— CATERING —

TAILGATE & Picnic



TAILGATE MENU

201 W. Walker Street | sazs.com | 414.256.8765 | cater@sazs.com

**BUILD
YOUR
OWN**

Picnic Buffet

Two Entrées - \$16.00 | Three Entrées - \$18.00 | Four Entrées - \$20.00

Includes your choice of two side dishes, potato chips, deli pickles, bakery fresh brioche buns or sausage rolls, and standard condiments. Additional side dishes may be added for \$2 per guest.

SIGNATURE BBQ

Saz's signature BBQ pulled pork All natural: antibiotic & hormone-free

Saz's BBQ pulled chicken All natural: antibiotic & hormone-free

Wood-smoked sliced or chopped beef brisket with Saz's Vidalia Onion BBQ Sauce (add \$2 per guest)

Hawaiian teriyaki pulled pork with jalapeño pineapple slaw (add \$1 per guest)

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

TAILGATE FAVES

1/3 pound grilled hamburgers*

Grilled smoked boneless pork chops* Kassler Rippchen style with caramelized onions (add \$1 per guest)

Sirloin steak sandwiches* with sautéed wild mushrooms, chipotle bleu cheese aioli, and caramelized onions (add \$3 per guest)

Grilled marinated chicken breast (choose Cajun, BBQ spice rub, or traditional)

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

Traditional Philly cheesesteak with Italian hoagie rolls, cheese sauce, and caramelized onions (add \$2 per guest)

SAUSAGES

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

Grilled bratwurst with caraway sauerkraut

Italian sausage with sautéed peppers, onions, and basil marinara sauce

Hungarian smoked sausage with paprika onions

Smoked polish sausage with caraway sauerkraut

Saz's signature smoked andouille sausage with Saz's Vidalia Onion BBQ Sauce and bakery fresh pretzel rolls

VEGETARIAN

Beyond Burger (veggie burger) - ala carte \$90 per dozen (includes buns and fixings)

Beyond Sausage (veggie sausage) - ala carte \$90 per dozen (includes buns and fixings)

STANDARD CONDIMENTS

Ketchup

Saz's BBQ Sauce

Mustard

Mayonnaise

ALL CHICKEN AND BURGER SELECTIONS INCLUDE

Tomato

Assorted Sliced Cheeses

Lettuce

Sliced Onion

ADDITIONAL ENHANCEMENTS

Crumbled bleu cheese

Caramelized onions

Sautéed wild mushrooms

Smoked bacon

Sautéed peppers

Add \$.50 per selection

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This also applies to all custom dishes prepared by Saz's Hospitality Group.*

BUFFET ENHANCEMENTS

Enhancement stations are available for groups of 50+ as an add-on to existing buffet menu services. Not available as standalone stations.

GRILLED SWEET CORN STATION

We'll grill the corn on site at your event. Includes assorted seasoned salts (ranch, cajun, seasoned salt, black pepper) and drawn butter. \$2.50 per ear

MEXICAN STREET CORN STATION

We'll grill the corn on site at your event. Includes crema de limon verde, cotija, chili powder, cilantro. \$4 per ear

POPCORN STATION

Sweet, Salty, or Savory - we have all the bases covered! In addition to offering our standard yellow corn, choose from: double cheddar, caramel, sour cream and chive, jalapeño cheddar, traditional kettle, or caramel kettle.

3 Selections - \$3.50 per guest

4 Selections - \$4.50 per guest

SUMMER FESTIVAL STATION**

All the festival favorites! Saz's famous sour cream & chive fries with house ranch dressing, mozzarella marinara, and Leinenkugel's beer-battered white cheddar cheese curds with Saz's Spicy White BBQ dipping sauce. \$8 per guest

LOADED NACHOS STATION

Corn tortilla chips, seasoned ground beef, chili con queso, jalapeños, pico de gallo, sour cream, cilantro, diced onions, diced tomato, guacamole, and sliced black olives. \$6.75 per guest

LOADED PRETZEL BITES STATION

Milwaukee Pretzel bites with your favorite dips and toppings including beer cheese, beer mustard, Bavarian cherry icing, brown butter, pretzel salt, and cinnamon sugar. \$6.75 per guest

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
- Creamy Penne Pasta Salad with fresh vegetables
- Creamy Coleslaw
- Charred Corn and Quinoa Salad with poblano vinaigrette

- Devised Egg Potato Salad
- Loaded Baked Potato Salad with bacon, cheddar, and chives
- Dilled Red Bliss Potato Salad
- Red Bean and Feta Salad garbanzo beans, micro sweet peppers, blistered tomatoes, edamame, olive oil, cracked pepper
- Cucumber and Dill Salad red onion, bell peppers, sweet onion vinaigrette
- Snap Pea Salad grape tomatoes, black sesame seeds, sesame vinaigrette
- Ozark Power Blend Slaw beets, broccoli, cauliflower, kale, carrot, radicchio; blended with sweet n sour dressing

TAILGATE FAVORITES

BBQ RIBS & CHICKEN

Saz's award-winning BBQ baby back ribs team up with your choice of BBQ or herb rotisserie-style chicken. Served with smoked baked beans with burnt ends and andouille sausage, creamy coleslaw, dilled red bliss potato salad, and bakery fresh rolls with butter. \$23

THE DOUBLE PLAY

Saz's award-winning BBQ baby back ribs paired with grilled marinated chicken breasts (choose Cajun, BBQ spice rub, or traditional). Accompanied by smoked baked beans with burnt ends and andouille sausage, creamy coleslaw, dilled red bliss potato salad, and bakery fresh rolls with butter. \$25

THE TRIPLE PLAY

Saz's award-winning BBQ baby back ribs team up with grilled marinated chicken breasts (choose Cajun, BBQ spice rub, or traditional) and Saz's signature smoked andouille sausages. Served with smoked baked beans with burnt ends and andouille sausage, creamy coleslaw, loaded baked potato salad with bacon, cheddar, and chives, potato chips, deli pickles, and bakery fresh rolls with butter. \$27

THE HOME RUN

Saz's award-winning BBQ baby back ribs with grilled marinated chicken breasts (choose Cajun, BBQ spice rub, or traditional) and chef-carved roast beef tenderloin* with tarragon horseradish sauce. Served with smoked baked beans with burnt ends and andouille sausage, creamy coleslaw, loaded baked potato salad with bacon, cheddar, and chives, and bakery fresh rolls with butter. \$34

RIBS, STEAK & SHRIMP

Saz's award-winning BBQ baby back ribs paired with grilled seasoned flat iron steaks* with wild mushrooms and house steak sauce, plus cranberry-chipotle glazed sugar cane shrimp skewers. Served with herb roasted tri-color fingerling potatoes, classic Caesar salad with homemade garlic croutons, shaved parmesan, and balsamic Caesar dressing, fresh seasonal fruit salad with berries, and bakery fresh rolls with butter. \$38

SOUTH OF THE BORDER TAILGATE

Black bean and cheese empanadas, pork al pastor tacos with traditional accompaniments, cilantro chicken enchiladas with roasted tomato salsa, black beans and rice, charred corn and quinoa salad with poblano vinaigrette, fruit salad with papaya and mango, pico de gallo, and guacamole with corn tortilla chips. \$22

- Traditional Mashed Potatoes
- Wisconsin Cheddar & Chive Mashed Potatoes
- Honey Chipotle Glazed Sweet Potatoes
- Parmesan Herb Roasted Red 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
- Southern Baked Mac n Cheese
- Roasted Blend of Vegetables
with basil, balsamic, and olive oil
- Steamed Green Beans
*Choice of blistered tomatoes and roasted garlic;
or bacon and caramelized shallots*

- Roasted Brussels Sprouts
*Choice of smoked bacon and shallots; or brown
butter and parmesan*
- Broccoli
*Choice of sautéed with garlic and WI butter; four
cheese gratin; or roasted with Wisconsin butter*
- Broccolini with Citrus & Spice Butter
and Pearl Onions
- Cauliflower
*Choice of brown butter and almonds; or creamy
goat cheese*
- Herb Roasted Tri-Color Fingerling Potatoes
- Warm Cornbread with Honey Butter

*Hot
Sides*



“THE BIGGINS” TAILGATE BUFFET

Grilled 1/2 pound burgers*, 1/3 pound jumbo brats, and 1/2 pound marinated chicken breast sandwiches (choose Cajun, BBQ spice rub, or traditional) with the ultimate fixings including applewood smoked bacon, raw and fried onions, caraway sauerkraut, sautéed mushrooms, sliced beefsteak tomatoes, fresh lettuce, and Wisconsin cheddar, Swiss, and crumbled bleu cheese, plus bakery fresh brioche buns and sausage rolls. Served with fresh seasonal fruit salad with berries, summer tomato and cucumber pasta salad, deviled egg potato salad, potato chips, deli pickles, and standard condiments. \$24

PRIZEWINNER’S PICNIC BUFFET**

Saz’s signature BBQ pulled pork, grilled marinated chicken breasts (choose Cajun, BBQ spice rub, or traditional) and grilled bratwurst with caraway sauerkraut. Accompanied by fresh seasonal fruit salad with berries, loaded baked potato salad with bacon, cheddar, and chives, Saz’s famous sour cream & chive fries and festival-favorite mozzarella marinara, deli pickles, bakery fresh brioche buns and sausage rolls, and standard condiments. \$26

WISCONSIN SAUSAGE SAMPLER**

Grilled bratwurst, Saz’s signature smoked andouille sausages, Italian sausages and Hungarian sausages served with bakery fresh pretzel and sausage rolls with all the fixings. Served with fresh seasonal fruit salad with berries, loaded baked potato salad with bacon, cheddar, and chives, Saz’s famous sour cream & chive fries and festival-favorite mozzarella marinara, deli pickles, and standard condiments. \$26

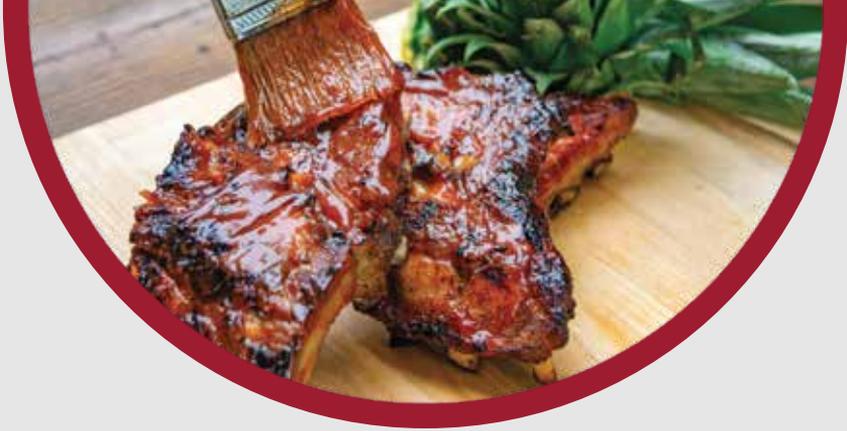
MILWAUKEE’S FRIDAY FISH FRY BUFFET**

Miller High Life beer-battered fried cod, baked cod with lemon butter, Saz’s famous sour cream & chive fries, homemade potato pancakes with applesauce and Wisconsin maple syrup, creamy coleslaw, fresh seasonal fruit salad with berries, and dilled red bliss potato salad. \$24

Add Saz’s award-winning BBQ baby back ribs (1/4 racks) for \$5 per guest.

Add grilled bratwurst for a truly Wisconsin flare for an additional \$3 per guest.

***Note: This selection requires special cooking equipment for fried items and is only available for groups of 100 or more guests. Fryer cooking requires space outdoors and additional costs may be incurred for tenting in inclement weather. Please consult your event manager for details. We fry in trans - fat free oils. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This also applies to all custom dishes prepared by Saz’s Hospitality Group.*



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. \$26

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. \$24

MISSOURI MADNESS

Pastrami-cured St. Louis style ribs, Kansas City style burnt ends, smoked sausage with fire grilled onions, smoked baked beans with burnt ends and andouille sausage, creamy coleslaw, loaded baked potato salad with bacon, cheddar, and chives, warm cornbread with honey butter, and bakery fresh pretzel rolls. \$26

SAZ'S FAMOUS BBQ SAMPLER - THE GRAND SLAM

Choose from the following meat selections to create your own award-winning BBQ menu:

- Saz's award-winning BBQ baby back ribs
- Saz's signature smoked andouille sausage with pretzel buns
- Wood-smoked sliced beef brisket (add \$2 per guest)
- Grilled chicken breasts (choose Cajun, BBQ spice rub, or traditional)
- House-smoked carved turkey breast (add \$1 per guest)
- Smoked Casino beef roast* with house-made chimichurri
- Saz's signature BBQ pulled pork with bakery fresh brioche buns
- Saz's BBQ pulled chicken with bakery fresh brioche buns

Your meat selections will be accompanied by smoked baked beans with burnt ends and andouille sausage, creamy coleslaw, loaded baked potato salad with bacon, cheddar, and chives, and warm cornbread with honey butter.

Two Meat Selections \$23 | Three Meat Selections \$25 | Four Meat Selections \$27

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A LA CARTE ENHANCEMENTS

Grilled Balsamic Vegetable Kabobs	\$4.50 each
Fresh Vegetable Platter With Dip	\$5 per guest
Seasonal fresh crudité's 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	
Cheese And Salame Display	\$6.50 per guest
assorted Wisconsin cheeses, salami, sopressata, prosciutto, nuts and jams accompanied by assorted crackers, crostades, and flatbreads	
Seven Layer Taco Dip Platter	\$4.50 per guest
Refried beans, seasoned sour cream, lettuce, tomato, onion, black olives and shredded cheddar cheese; served with corn tortilla chips	
Fruits Of The Earth	\$6 per guest
Seasonal display of fresh fruits such as pineapple, honeydew, cantaloupe, watermelon, strawberries, red and greengrapes with honey poppy seed dip	
Snack Mix Trio (Gardetto's, Chex Mix, Mini Pretzels)	\$3 per guest
Corn Tortilla Chips With Fresh Salsa	\$3 per guest
(add house-made guacamole for \$1.50 per guest)	
Festival-favorite Mozzarella Marinara** (minimum 10 dozen for fry on site)	\$28 per dozen
Saz's Famous Sour Cream & Chive Fries With House Ranch Dressing** (minimum 100 guests)	\$3.75 per guest
Leinenkugel's Beer-battered White Cheddar Cheese Curds (minimum 100 guests)	\$4.25 per guest
served with Saz's Spicy White BBQ dipping sauce	

BEVERAGES

Draft domestic beer (MillerCoors brands)	\$400 per barrel
Assorted domestic beer (MillerCoors brands)	\$5.50 per 12oz can or bottle
Import or craft beer	starting at \$6.50 per 12oz bottle
Wine coolers and malternatives	\$6.50 per 12oz bottle
House wine	\$32 per 750ml bottle
Standard Varietal Wines: Pinot Grigio, Sauvignon Blanc, Chardonnay, Riesling, Pinot Noir, Cabernet Sauvignon, Merlot, Red Blend, White Zinfandel, Champagne	
Soft drinks	\$2.25 per 12oz can
Bottled water	\$2.50 per 12oz bottle
Regular and decaffeinated coffee:	\$28 per gallon
sixteen 8oz cups per gallon (3 gallon minimum)	
Real lemonade or freshly brewed iced tea (2 gallon minimum)	\$28 per gallon
Flavored real lemonade or freshly brewed iced tea	\$32 per gallon
pomegranate, raspberry, mango, peach, or strawberry (2 gallon minimum)	

DESSERTS

Assorted bars and brownies	\$24 per dozen
Assorted cookies	\$24 per dozen
Sheet cake	Full Sheet (serves 96) \$135 Half Sheet (serves 48) \$75
marble, chocolate, or yellow cake	
Inquire about filled or custom-decorated options	
Warm peach, cherry, or apple cobbler	Full Pan (serves 24) \$80
Warm bread pudding	Full Pan (serves 24) \$85
chocolate, New Orleans with bourbon anglaise, or Bananas Foster	
A la mode added to cobblers or bread pudding	\$3.50 per guest
Ice cream sundae bar (available for 50+ guests)	\$7 per guest
Vanilla ice cream with assorted toppings including M&Ms, Reese's Pieces, chopped nuts, warm caramel and hot fudge, and crushed Oreos (available for 50+ guests)	
Petit Desserts	\$40 per dozen
An array of mini desserts including truffles, macarons, petit fours, eclairs, cream puffs, cheesecakes, and tarts (minimum 6 dozen total per event)	
French Petit Fours	\$40 per dozen
An assortment of flavors such as Vanilla & Peach, Apple & Cinnamon, Raspberry & Coconut, Banana & Tiramisu, Apricot & Cream Cheese, Mango & Passion Fruit, Lime & Raspberry	
Minimum 3 dozen total per event.	

EDITORIALS & POLICIES

- **These selections require special cooking equipment for fried items. Frying cooking requires space outdoors and additional costs may be incurred for tenting in inclement weather. Please consult your event manager for details. We fry in trans fat free oils.
- Menu pricing is based on groups 50+. For groups under 50 guests, please add \$1.50 per guest.
- For groups 500+ please inquire about potential volume discount pricing.
- Buffet pricing for children ages 3-12 is half price, plus \$1 per child.
- Menu pricing includes disposable plates, napkins and service ware; China, flatware and glassware are available on request for an additional \$5 per guest fee plus labor for additional serving staff at \$30 per hour per server (minimum 5 hours) for entire time on site plus 1 hour travel.
- Minimum of 20 guests is required for Delivery & Setup and Stay & Serve events.
- 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, and final payment are due to your event manager or the Saz's Catering office 10 working days in advance of your event.
- All events are subject to applicable sales tax.
- Service charge of 22% (minimum \$300) applies to Stay & Serve events, which covers the cost of labor and associated expenses.
- Gratuity is not included and is left to the discretion of the client.
- Additional labor fees may apply when additional labor is required or for events hosted outside of the Milwaukee County area.
- Holiday and holiday weekend events are subject to additional service charges up to 1.5 times the standard rate.
- As a full-service caterer, we welcome the opportunity to coordinate any rentals or linens needed for your event including, but not limited to, tents, tables, chairs, A/V, staging, props, floral, linen upgrades, and more. Please inquire for pricing based on your specific needs.
- All smoked menu selections are smoked in-house using cherry, apple, or mesquite woods. Saz's Signature BBQ Pulled Pork and Saz's BBQ Pulled Chicken are certified natural, hormone-free, and antibiotic-free.
- All pricing is subject to change based on market conditions.
- Planning something more formal? Consult our Formal Corporate and Social menu for full-service selections.

SERVICE STYLE OPTIONS

Full Service Stay & Serve – Our staff will arrive on site, set up your buffet based on your menu requirements, monitor the buffet, and replenish as needed. In addition, our staff will clear dining surfaces to ensure a clean area. 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, service staff, and all buffet equipment necessary for your event. A service charge of 22% (minimum \$300) 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.

Delivery & Setup – If you don't require full-service catering, but still want a traditional buffet set up, this option is for you. Pricing includes disposable plates, napkins, service ware, and equipment (excluding tables, which are available at an additional cost) required for your menu. 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. Pricing is based on delivery times between 8am and 9pm, Monday through Friday. Additional fees may apply for times outside of these hours. This style of service is not recommended for groups over 50 guests.

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. Pricing is based on drop off between 10am and 2pm, Monday through Friday. Additional fees may apply for times outside of these hours.

Pickup – Don't need our services, but love Saz's food? This is the perfect option for you! No service charges apply. Items can be packaged hot or cold for pickup. Food is packaged in disposable pans and pricing includes disposable serviceware, plates, napkins, and flatware.

We're dedicated to serving you and your guests precisely how you would like to be served and with the specific menu you envision. For us, that is the definition of catering! If your ideal menu is not within these pages, consult your event manager and we will do our absolute best to create exactly what you imagine for your event. Custom menus are available and encouraged. Please note that custom and themed menu pricing may take up to one week to develop. Catering to our clients' wishes has been our philosophy for over 40 years and will continue to be our top priority for the next 40 and beyond! Bon appetit!

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