

SAZ'S

— CATERING —

SUMMERFEST

Hospitality



SUMMERFEST MENU

Lakeside Sandwich FAVORITES

Two Entrée Selections \$17 | Three Entrée Selections \$19.50 | Four Entrée Selections \$22

Our sandwich buffets include your choice of two side dishes, potato chips, deli pickles and standard condiments as applicable. Additional side dishes may be added for an additional \$2 per guest.

CHOOSE FROM THE FOLLOWING ENTRÉE SELECTIONS:

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 hand-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 including mustard, sport peppers, pickle spears, tomato wedges, diced onions, green relish, and celery salt (ketchup on request only!)

Grilled bratwurst with caraway sauerkraut

Italian sausages 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

VEGETARIAN

Veggie Burger (Beyond Burger)

Veggie Sausage (Beyond Sausage)

Hot Sides

- Mashed potatoes
- Wisconsin cheddar and chive mashed potatoes
- Honey chipotle glazed sweet potatoes
- Smoked baked beans with burnt ends and andouille sausage
- Vegetarian sorghum-bourbon molasses baked beans
- Southwestern pepper jack mac n cheese with bacon
- Traditional mac n cheese
- Green beans with blistered tomatoes and roasted garlic
- Green beans with bacon and caramelized shallots
- Herb roasted tri-color fingerling potatoes
- Warm cornbread with honey butter

STANDARD CONDIMENTS INCLUDE

- Ketchup
- Saz's BBQ Sauce
- Mustard
- Mayonnaise

ALL CHICKEN & BURGER SELECTIONS INCLUDE

- Tomato
- Sliced Onion
- Lettuce
- Assorted Sliced Cheeses

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ADDITIONAL ENHANCEMENTS AVAILABLE

Crumbled bleu cheese Sautéed peppers
Smoked bacon Sautéed mushrooms
Caramelized onions

Please add \$.50 per selection

BUFFET ENHANCEMENTS

Enhancement stations are available for groups of 100+ as an add-on to existing buffet menu services. Not available as standalone stations.

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
- Italian or creamy penne pasta salad with fresh vegetables
- Sun-dried tomato pasta salad with crumbled feta and fresh basil
- Creamy coleslaw
- Charred corn and quinoa salad with poblano vinaigrette
- Deviled egg potato salad
- Loaded baked potato salad with bacon, cheddar, and chives
- Dilled red bliss potato salad
- Red bean & feta: garbanzo beans, micro sweet peppers, blistered tomatoes, herbs, champagne vinaigrette
- Edamame caprese: fresh mozzarella, basil, grape tomatoes, edamame, olive oil, cracked pepper
- Far East: baby corn, broccoli, micro sweet peppers, black sesame seeds, sesame vinaigrette
- Cucumber & dill: English cucumbers, red onion, bell peppers, fresh dill, sweet onion vinaigrette
- Snap pea: sugar snap peas, grape tomatoes, black sesame seeds, sesame vinaigrette
- Ozark power blend slaw: superfood blend of beets, broccoli, cauliflower, kale, carrot, radicchio; blended with creamy or sweet n sour dressing

GRILLED SWEET CORN STATION

Includes assorted seasoned salts (ranch, cajun, seasoned salt, black pepper) and drawn butter. \$3.25 per ear

MEXICAN SWEET CORN STATION

Includes crema de limon verde, cotija, chili powder, cilantro. \$4.50 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 Flavors - \$3.75 per guest
4 Flavors - \$5 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. \$8.75 per guest

LOADED NACHO STATION

Corn tortilla chips, seasoned ground beef, chili con queso, jalapeños, pico de gallo, sour cream, cilantro, diced onions, diced tomatoes, guacamole, and sliced black olives \$7 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, cinnamon sugar. \$7 per guest

SUMMERFEST SPECIALTIES

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. \$24

THE DOUBLE TAKE

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 ENCORE

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. \$27.25

THE SUMMERFEST FAVORITE

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. \$33.50

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

BEST OF THE FEST

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. \$27.75

A LA CARTE

ENHANCEMENTS

GRILLED VEGGIE BURGER - \$7 each

A la carte with lettuce, tomato, raw onion and condiments

GRILLED VEGGIE SAUSAGE - \$7 each

GRILLED VEGETABLE KABOBS WITH BALSAMIC GLAZE - \$4 each



MILWAUKEE 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. \$26
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 \$3.50 per guest.



WISCONSIN SAUSAGE SAMPLER

Grilled bratwurst, Saz's signature smoked andouille sausages, Italian sausages, and smoked 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

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, warm cornbread with honey butter, and your choice of sweet tea braised greens or bourbon-roasted sweet potatoes. \$25

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, warm cornbread with honey butter, and standard condiments. \$23

MISSOURI MADNESS

Pastrami cured St. Louis style ribs, Kansas City style burnt ends, smoked andouille 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 sausage rolls. \$26

SAZ'S FAMOUS BBQ SAMPLER

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 bakery fresh 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 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 \$25 | Three Meat Selections \$27 | Four Meat Selections \$29

WARM HORS D'OEUVRES

A la carte selections for unique mix-and-match menus. Minimum of 3 dozen of any given item, please.

Sliders

All sliders will be served deconstructed for a build-your-own-style customizable experience.

HAWAIIAN PULLED PORK SLIDERS

King's Hawaiian buns, pulled smoked pork shoulder, jalapeño cilantro slaw, cilantro cream \$28 per dozen

POT ROAST SLIDERS

Fork-tender pot roast with Leinenkugel's Creamy Dark demi \$28 per dozen

HAMBURGER SLIDERS*

Chopped sirloin, grilled onions, sliced pickle, brioche slider bun \$28 per dozen

BBQ SLIDERS

Your choice of Saz's all natural Duroc BBQ pulled pork, all natural pulled chicken, or chopped smoked beef brisket and brioche buns \$28 per dozen



Bacon Wrapped? YES, PLEASE!

Water chestnuts with maple glaze \$17 per dozen

House-cured and smoked pork belly with maple glaze \$19 per dozen

Beef tenderloin with balsamic glaze* \$26.50 per dozen

Medjool dates with creamy bleu cheese and maple glaze \$28.75 per dozen

Spicy andouille sausage with sweet honey BBQ \$21.25 per dozen

Popper with a twist – BBQ pork stuffed jalapeño with cheddar cheese \$28.75 per dozen

Stuffed SHROOMS

Baby Wisconsin button mushrooms, hand-stuffed with your choice of:

Lump crab and cream cheese \$21 per dozen

Spinach, feta and leeks \$18 per dozen

Smoked andouille and Wisconsin cheddar \$19 per dozen

Italian sausage with homemade marinara \$19 per dozen

Comfort FAVES

MEATBALLS

Choose Swedish, Italian, Hawaiian teriyaki with pineapple, traditional BBQ or spicy jalapeño BBQ \$19 per dozen

SAZ'S FAMOUS MOZZARELLA MARINARA

Our festival-famous mozz sticks fried golden brown and served with house marinara \$28 per dozen

SAZ'S SOUR CREAM & CHIVE FRIES

A crowd favorite, our fries are paired with Saz's house ranch dressing for dipping \$3 per guest

LEINENKUGEL'S BEER-BATTERED WHITE CHEDDAR CHEESE CURDS

Classic Wisconsin, completely crave-worthy, served with Saz's Spicy White BBQ Sauce for dipping \$4.25 per guest

SAZ'S BBQ RIBLETS

Our famous baby backs cut into one-bone sections with plenty of Saz's Original BBQ Sauce \$22.50 per dozen



ASIAN POTSTICKERS

Your choice of chicken, vegetable, or pork, served with red chili cream and ponzu sauce \$25 per dozen

SMOKED WINGS

Jumbo bourbon and brown sugar brined wings, smoked with apple and hickory woods, served with bleu cheese and ranch dressing, celery, and carrots. Choose between the following flavors:

Bourbon brown sugar BBQ | Thai Chili BBQ | Buffalo-Porter sauce

\$24 per dozen

SPINACH ARTICHOKE DIP

Fresh spinach, artichokes, and a blend of five cheeses make up this irresistible hot dip, served with pita crisps and corn tortilla chips (minimum of 25 guests, please) \$3.50 per guest

CHICKEN & CHORIZO DIP

Smoked chicken, chorizo, cheese, and cilantro, with corn tortilla chips. \$4.25 per guest

CHILLED HORS D'OEUVRES

A la carte selections for unique mix-and-match menus. Minimum of 3 dozen of any given item, please.

Platters

FRESH VEGETABLE PLATTER WITH DIP

Baby carrots, asparagus, sugar snap peas, radishes, broccoli, cauliflower, celery, sweet micro peppers, grape tomatoes, and roasted shallot dill dip \$5 per guest

SEVEN LAYER TACO DIP PLATTER

Refried beans, seasoned sour cream, lettuce, tomato, onion, black olives, and shredded cheddar cheese; served with corn tortilla chips \$4 per guest

CHEESE & SALAME DISPLAY

Assorted Wisconsin cheeses, salami, sopressata, prosciutto, nuts and jams accompanied by assorted crackers, croustades, and flatbreads \$6.50 per guest

FRESH SEASONAL FRUIT PLATTER

With honey poppy seed dip. \$5.50 per guest

Classics

CHILLED CAPRESE LOLLIPOPS

Buffalo mozzarella, teardrop tomato, fresh basil, balsamic drizzle \$27.50 per dozen

GRILLED BRUSCHETTA

Italian crostini topped with your choice of the following:

Rustic - Roma tomato, garlic, fresh basil

Caprese - buffalo mozzarella mousse, olive oil roasted tomatoes, smoked sea salt, fresh basil \$19 per dozen

CHILLED SHRIMP

Served with tangy cocktail sauce and fresh lemon wedges.

Choose from:

Jumbo 12-15 count \$33 per dozen (minimum 5 dozen)

Large 21-25 count \$24 per dozen (minimum 5 dozen)

SNACK MIX TRIO

Gardetto's, Chex Mix, Mini Pretzels - \$3 per guest

CORN TORTILLA CHIPS WITH FRESH SALSA

\$3 per guest (add homemade guacamole for \$1.75 per guest)

Desserts

SHEET CAKE

Marble, chocolate, or yellow. Inquire about filled or custom-decorated options

Full Sheet (serves 96) \$150

Half Sheet (serves 48) \$85

ASSORTED BARS AND BROWNIES \$25.50 per dozen

ASSORTED COOKIES \$24.50 per dozen

WARM PEACH, CHERRY, OR APPLE COBBLER

Full Pan (serves 24) \$80

WARM BREAD PUDDING Full Pan (serves 24) \$85

Choose from: chocolate, Bananas Foster, or New Orleans with bourbon anglaise

ASSORTED PETITE DESSERTS

Six dozen total minimum. Please see our Petite Dessert menu for selections and descriptions \$38 per dozen



Editorials and Policies

- All events are subject to a \$1,000 food and beverage minimum. Events not meeting this minimum will be responsible for payment of the difference prior to the event.
- Signed contract and non-refundable deposit of 50% of your anticipated total is required to secure your event.
- All events are subject to applicable sales tax. Standard service charge of 22% (minimum \$250) applies to Stay & Serve events and covers the cost of labor and associated expenses. Gratuity is not required and is left to the discretion of the client.
- Organizations that are tax exempt must furnish proof of exemption prior to securing their event.
- Menu pricing includes disposable plates, napkins and serveware. China, flatware and glassware are available on request for an additional fee.
- Buffet pricing for children ages 3-12 is half price, plus \$1 per child.
- Linens, props, or other decorative enhancements are available for rent as coordinated by Saz's Catering.
- 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 prior to the start of Summerfest.
- Questions related to invoicing or established credit may be directed to the Saz's Catering Office Manager at 414.256.8765.
- All smoked menu selections are smoked in-house using cherry, apple or hickory wood.
- ***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions**

Private Party Areas

- Areas can be rented from 12pm - 4pm (Day) or from 6pm - 11pm (Night) unless otherwise indicated.
Contact Summerfest directly at 414.270.6434 to book your space.
- All areas are ½ price July 4th and 8th.

MILLER LITE LEVEL UP DECK

Accommodates up to 200 guests with views of the Miller Lite stage \$2000 (Available noon-4pm only)

LAKE DECK

Accommodates up to 150 guests on an upper deck overlooking Lake Michigan \$1500 (Day) \$2200 (Night)

TICKETMASTER TERRACE

Accommodates up to 100 guests in a secluded setting within American Family Insurance Amphitheater \$400 (Day - unavailable for night rental)

PEPPER CONSTRUCTION PICNIC PLAZA

Accommodates up to 80 guests in grassy tented area located near the south entry to the Sky Glider \$400 (Day) \$800 (Night)

BMO HARRIS PAVILLION

Accommodates up to 200 guests with an exceptional view of Lake Michigan and performances in the BMO Harris Pavilion \$2000 (Day) \$3000 (Night)

BRIGGS & STRATTON UPPER VIP DECK

Accommodates up to 250 guests with views of the Briggs Big Backyard Stage \$2000 (Day - unavailable for night rental)

WATER STREET BREWERY DECK

Accommodates 50-80 guests, private raised desk above Water Street Brewery \$1000 (Day) \$1800 (Night)