

# SAZ'S **CONGRATS, GRADS!!**

Uncertain times call for certain measures – your child worked hard for this accomplishment and should be recognized for it, so celebrate with Saz's Catering! Whether you're keeping it small this year or going all out, we've got the answer for every aspect of your planning.

No muss, no fuss - leave the details to us and enjoy!

## **DAD'S BACKYARD GRILL | 14**

Grilled 1/3 pound burgers\*, grilled smoked cheddar sausages with caraway sauerkraut, seasonal fresh fruit salad, tomato, lettuce, onion, and assorted cheese platter, loaded baked potato salad with bacon, cheddar, and chives, potato chips, deli pickle spears, bakery fresh brioche buns, and condiments

## **BEST FRIENDS FOREVER | 16**

Saz's signature BBQ pulled pork or chicken, Chicago-style all beef hot dogs with traditional fixings (mustard, sport peppers, pickle spears, tomato wedges, diced onions, green relish, and celery salt), grilled 1/3 pound burgers\*, southwestern pepper jack mac n cheese, creamy coleslaw, tomato, lettuce, onion, and assorted cheese platter, potato chips, brioche buns, poppyseed hot dog buns, and condiments

## **BRING ON THE BABY BACKS | 20**

Quarter racks of baby back ribs with Saz's Original BBQ Sauce, grilled BBQ rubbed chicken breast, smoked baked beans with burnt ends and andouille sausage, creamy coleslaw, loaded baked potato salad with bacon, cheddar, and chives, and corn muffins with honey butter

## **PASTURE & PEN | 21**

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

## **LET THE ADVENTURE BEGIN! | 21**

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, bakery fresh brioche buns and sausage rolls, plus with seasonal fresh fruit salad, summer tomato and cucumber pasta salad, deviled egg potato salad, potato chips, deli pickles, and condiments

## **THE VALEDICTORIAN | 30**

Saz's award-winning BBQ baby back ribs with grilled marinated chicken breasts (choose Cajun, BBQ spice rub, or traditional) and chef-carved smoked tri tip\* with smoked jalapeño demi-glace; 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 (add all beef hotdogs for the Little Grads for \$2.50 per hotdog)

## VEGETARIAN – A LA CARTE

Beyond Burger (veggie burger) | 80 per dozen (includes buns and fixings)

Beyond Sausage (veggie sausage) | 80 per dozen (includes buns and fixings)

## DESSERTS

Assorted bars and brownies | 22 per dozen

Assorted cookies | 22 per dozen

Sheet cake

Full Sheet (serves 96) | 135

Half Sheet (serves 48) | 75

Marble, chocolate, or yellow cake available with graduation themed décor and inscription (edible images available for an additional \$15 per image with five day advanced notice required)

## BEVERAGES

Soft Drinks | 2 per 12oz can

Bottled Water | 2 per 12oz bottle

Robinate Lemonade | 3 per 16oz bottle

Pure Leaf Unsweetened Tea | 3.50 per 18.5oz bottle

**BEER & MALTERNATIVES AVAILABLE FOR STAY & SERVE EVENTS - PLEASE CONSULT YOUR PLANNER FOR A COMPLETE LIST!**

## CELEBRATION ENHANCEMENTS

### Pin-On Boutonniere | 18

Single, full-size rose with ribbon accents in school colors

### Presentation Bouquet | 40

Seasonal early summer flowers

### Balloon Bouquet | 40

Five weighted mylar balloons; congratulations, you did it!, stars, and smiley face

### Freshman Tent Package | 775

20x20 tent with lights

Three 48" round tables with tablecloths, 18 white wood folding chairs, buffet tables

### Sophomore Tent Package | 975

20x30 tent with lights

Five 48" round tables with tablecloths and 30 white wood folding chairs, buffet tables

### Junior Tent Package | 1150

20x40 tent with lights

Five 60" round tables with tablecloths and 48 white wood folding chairs, buffet tables

**MANY OTHER MENU IDEAS, RENTAL SOLUTIONS, AND PARTY ENHANCEMENTS ARE AVAILABLE.**

*Let us know how we can help!*

## Saz's Catering

201 W. Walker Street | Milwaukee, WI

414.256.8765 | [cater@sazs.com](mailto:cater@sazs.com) | [sazs.com](http://sazs.com)

## EDITORIALS & POLICIES

- Menu pricing is based on groups 10+. Not available for groups under 10 guests.
- Menu pricing includes disposable plates, napkins, and service ware.
- 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.
- Gratuity is not included and is left to the discretion of the client.
- 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.

## SERVICE STYLES

**Full Service Stay & Serve** – Our staff will arrive on site, set up your buffet based on your menu requirements, fully serve the buffet to guests, monitor the buffet, and replenish as needed. If applicable based on the menu you have chosen (weather dependent), Saz's will grill certain items on site. 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. 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 serving time available at an additional cost.

**Express Drop Off** – Our driver will arrive and drop off food at your location (Staff is not onsite during service). All food will arrive in disposable aluminum or plastic containers (does not include chafing dishes or equipment). 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.

**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 service ware, plates, napkins, and flatware.

*\*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.*

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