

# SAZ'S

— CATERING —

# Holiday menu



Photo courtesy of Reminisce Studios

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



# DESIGN YOUR OWN BUFFET

Our traditional holiday buffets include fresh bakery rolls with butter, one chef-paired side dish, and your choice of two hot or cold side dishes, plus your choice of one dessert from the options that follow. Additional sides may be added for \$2 per guest, per side.

Two Entrees \$25 | Three Entrees \$28

## ENTREES

Please choose from the following entrée items to customize your buffet:

### PORK

#### Brown Sugar-Maple Cured Pork Loin

with bourbon demi, bourbon peach compote, served with roasted yams

#### Rosemary Citrus Glazed Ham

with rosemary marmalade beurre blanc, served with citrus brown sugar glazed yams

### POULTRY

#### French Cut Turkey Breast

with citrus-pomegranate-cranberry chutney, thyme pan jus, and served with mango coconut risotto

#### Cured Chicken Breast

brown sugar cured airline chicken breast, bleu cheese, thyme jus, and served with pistachio cornbread stuffing

#### Smoked Fried Duck

with pomegranate molasses beurre rouge and served with lentil-rice pilaf

### SEAFOOD

#### Blood Orange Glazed Salmon

with citrus relish, served with Job's tears risotto

### LAMB

#### Lamb Ragout Gnocchi

with lamb shoulder, roasted garlic, lemon, red wine, wild mushrooms, tomato, mirepoix, and served with classic potato gnocchi

### VEGETARIAN

#### Roasted Butternut Squash Medallions

with toasted pepitas, caramelized apples, poached cranberries, and chevre

#### Vichyssoise Tart

*(served room temperature)*

caramelized leeks, sliced potato, custard, and goat gouda

## COLD SIDE OPTIONS

### Roasted Maple Pear Salad

with cranberry merlot gastrique, arugula, goat cheese, grains of paradise, and cranberry cinnamon vinaigrette

### Winter Salad

with grilled fennel, radicchio, romaine, pickled candy beets, pomegranate, pepitas, and pomegranate orange vinaigrette

### Farro Salad

with farro grains, butternut squash, arugula, candied walnuts, dried cherries, and citrus vinaigrette

### Winter Bow Tie Salad

with farfalle, spinach, raisins, walnuts, red onion, grape tomatoes, crumbled feta, and citrus vinaigrette

## HOT SIDE OPTIONS

### Green Beans

with orange and almond gremolata

### Butternut Squash and Cauliflower Casserole

### Brussel Sprouts

with crispy bacon

### Sweet Potato Casserole

with homemade marshmallow meringue

## DESSERT OPTIONS

Rum Glazed Figgy Pudding

Eggnog Panna Cotta

Mini Cherry and Apple Pies

Flourless Chocolate Cake



## SEASONAL HORS D'OEUVRES

*Minimum of 10 guests, or 3 dozen, per selection  
and/or flavor is required (unless otherwise indicated).*

### **Tortellini Skewer** \$26/doz

Cheese Tortellini, Grape Tomato, Feta Cube, and Basil Pesto

### **Gorgonzola Cranberry Truffle** \$32/doz

Toasted Hazelnut Flour

### **Holiday Bruschetta** \$21/doz

Pomegranate, Cranberry, and Basil Mascarpone Mousse

### **Roasted Apple & Sugar Plum Brûlée** \$36/doz

Grains of Paradise, Thyme, and Phyllo Cup

### **Baked Brie en Croûte** \$62 each

(serves up to 30 guests)

Raspberry Marmalade, Crackers, Croustades, Dried Fruit Compote

## BEVERAGES

**Assorted Domestic Beer** \$5.50 per 12oz can or bottle  
(MillerCoors brands)

**Import or Craft Beer** starting at \$6.50 per 12oz bottle

**Malternatives** \$6.50 per 12oz bottle

**House Wine - Standard Varietals** \$32 per 750ml bottle

**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** \$28 per gallon  
(2 gallon minimum)

**Flavored Real Lemonade or Freshly Brewed Iced Tea** \$32 per gallon  
Pomegranate, Raspberry, Mango, Peach or Strawberry  
(2 gallon minimum)

**Hot Spiced Cider** \$32 per gallon  
(sixteen 8oz cups per gallon, 3 gallon minimum)



## EDITORIALS & POLICIES

- \* Menu pricing is based on groups of 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
- \* Minimum of 20 guests is required for Delivery & Setup and Stay & Serve events; minimum of 10 guests for Express Drop Off service
- \* 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 and is not gratuity
- \* 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 Pulled BBQ Pork and Pulled BBQ 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 free of disposed items. 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 all staff and equipment (excluding tables, which are available at an additional cost) required for your menu. Our staff will arrive to set up the buffet with your menu, 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. This style of service is not recommended for groups over 50 guests. Pricing is based on delivery times between 8am and 9pm, Monday through Friday. Additional fees may apply for times outside of these hours.

**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 will apply. Items can be packaged hot or cold for your event. Food is packaged in disposable pans and "pickup" pricing includes disposable plates, napkins, flatware.

We are dedicated to serving you and your guests precisely how you would like to be served and with the specific menu you desire. 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 envision 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!

**\*\*\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially those with certain medical conditions. This also applies to any custom dishes prepared by Saz's Hospitality Group.**