

# Valentine's Day Indulgences by **SAZ'S** CATERING

## VALENTINE'S DINNER FOR 2 | 125

### STARTER

Duck Confit Crostini | Goat Cheese Mousse, Cherry Balsamic Drizzle, Micro Amaranth

### SALAD

Heirloom Beet Salad | Grilled Fennel, Radicchio, Romaine, Pickled Candy Beets, Pomegranate, Pepitas, Blood Orange Vinaigrette

### ENTRÉE

Steak + Scallop Duet | Bistro Steak, Sauce Bordelaise, Seared Scallop with Meyer Lemon Curd and Lemon Supreme, Confit Fingerling Potatoes, Asparagus with Crispy Prosciutto and Lemon Butter

### DESSERT

Chocolate Kube | Chocolate Cake with Kahlua White Chocolate Mousse, Fresh Berries, Whipped Cream, Chocolate Pearls, Micro Chocolate Mint

## CUPID'S CHARCUTERIE FOR 2 | 45

Speck, Dry Salami, Black Pepper Coated Cotto Salami, Herb Coated Cotta Salami

Dill Havarti, Smoked Gouda, Port Salute, White Stilton with Apricot Cheeses

Toasted Macadamia Nuts, Pistachios

Garlic Romano Twists, Sesame Grassini Sticks, Assorted Crackers

Marinated Olives

Raspberries, Blueberries, Blackberries

Blackberry, Cherry, Lingonberry Jams

Fresh Grapes

Honeycomb

Espresso Beans

Raspberry Chocolate

## DON'T FORGET THE VINO!

Beringer Knights Valley Cabernet | 34

Meiomi Pinot Noir | 25

Sonoma Cutrer Chardonnay | 27

Cloudy Bay Sauvignon Blanc | 34

### POLICIES & EDITORIALS

Please visit [sazs.com/valentines](https://sazs.com/valentines), call 414.256.8765, or email [cater@sazs.com](mailto:cater@sazs.com) to place your order.

All Valentine's Day pick up orders must be booked and confirmed by Wednesday February 10<sup>th</sup> at 3pm.

A credit card is required to secure your pick up order.

Orders will be picked up at Saz's Catering, 201 W. Walker Street, Milwaukee, on Saturday February 13<sup>th</sup> from 4pm-7pm or Sunday February 14<sup>th</sup> from 4pm-7pm.

All orders will be fully cooked, hot, and ready-to-serve.