

SAZ'S

CATERING
LAKE COUNTRY

FORMAL BANQUET MENU



CONTENTS

HORS D'OEUVRES PACKAGES	2
BUFFET COLLECTIONS	4
FAMILY-STYLE DINING	6
PLATED DINNERS	7
DUET DINNERS	7
SALAD & SIDE DISH OPTIONS	8
LATE NIGHT & DESSERT PACKAGES	9
POLICIES & INFORMATION	12

HORS D'OEUVRES PACKAGES

ONE | \$10 per guest, all hand-passed

Water Chestnut Rumaki

Water chestnuts wrapped in bacon with maple glaze

Caprese Skewers

Fresh mozzarella, teardrop tomato, fresh basil, balsamic drizzle

Wisconsin Lollipops

Wisconsin brat, local cheddar curd, spicy brown mustard

Seasonal Crostini

Spring: Sweet Brie Bites

Summer: Hawaiian Teriyaki pork

Fall: Pork Belly and

Butternut Squash Mousse

Winter: Goat Cheese with

Mushrooms and Sage Pesto

TWO | \$10 per guest, all table-displayed

Cheese and Salame Display

Assorted Wisconsin cheeses, salame, sopressata, prosciutto, nuts, and jams accompanied by assorted crackers, croustades, and flatbreads

Fruits of the Earth

Seasonal display of fresh fruits such as pineapple, honeydew, cantaloupe, watermelon, strawberries, red and green grapes with honey poppy seed dip

Honey Smoked Salmon Display

House-smoked salmon side artistically presented with chef's garnishes, dilled cream cheese, grilled croustades and focaccia crisps

Mediterranean Display

Saz's Spicy White BBQ hummus, roasted pepper & feta dip, tabouli, marinated olives, grilled vegetables, pita chips, crisp flatbreads and assorted crackers



Photos courtesy of Front Room Photography

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

HORS D'OEUVRES PACKAGES

THREE | \$13 per guest, table-displayed and hand-passed

Cheese and Salame Display

Assorted Wisconsin cheeses, salame, sopressata, prosciutto, nuts, and jams accompanied by assorted crackers, crustades, and flatbreads

Fruits of the Earth

Seasonal display of fresh fruits such as pineapple, honeydew, cantaloupe, watermelon, strawberries, red and green grapes with honey poppy seed dip

Hand-Passed Sweet Brie Bites

Fresh-baked shortbread topped with smooth brie mousse, strawberry-mango chutney, and micro mint

Hand-Passed Crab Cakes

Lump crab cakes pan-sautéed and served with Louie remoulade and micro mustard greens

Mediterranean Display

Saz's Spicy White BBQ hummus, roasted pepper & feta dip, tabouli, marinated olives, grilled vegetables, pita chips, crisp flatbreads and assorted crackers

Hand-Passed Bacon-Wrapped Jalapeño Poppers with a Twist

BBQ pulled pork stuffed jalapeños with Wisconsin cheddar cheese

FOUR | \$13 per guest, all hand-passed

Argentine Steak Sliders*

Grilled flank steak, chimichurri, and micro sprouts on a brioche slider bun

Bacon-Wrapped Dates

Medjool dates stuffed with creamy bleu cheese, wrapped in smoked bacon, and finished with sweet maple glaze

Sesame Seared Ahi Tuna Nacho*

Ahi tuna, pickled julienne vegetables, wasabi micro greens, and ginger habanero avocado puree

Hand-Passed Crab Cakes

Lump crab cakes pan-sautéed and served with Louie remoulade and micro mustard greens

Wisconsin Lollipops

Wisconsin brat, local cheddar curd, spicy brown mustard

Seasonal Crostini

Spring: Sweet Brie Bites
Summer: Hawaiian Teriyaki Pork
Fall: Pork Belly with Butternut Squash Mousse
Winter: Goat Cheese with Mushrooms & Sage Pesto

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BUFFET COLLECTIONS

We've taken the time to craft a handful of wedding packages for wedding celebrations of different sizes and styles. Use them as inspiration to bring your own vision to life or sit back and relax knowing you've selected a menu primed for success. Service charges and sales tax are additional.

CLASSIC 34

**Carved roasted pork loin, mustard crusted with Dijon peppercorn ivory sauce*
OR

Carved smoked ham, applewood smoked with grain mustard sauce

1 additional entrée selection, 1 table-served salad with rolls & butter, 3 side selections

ELEGANT 37

Carved smoked turkey breast, black cherrywood smoked with herb citrus gravy & cranberry orange relish
OR

**Roasted and carved beef sirloin, herb crusted beef sirloin with tarragon horseradish cream*

2 additional entrée selections, 1 table-served salad with rolls & butter, 3 side selections

LUXE 42

Carved smoked turkey breast, black cherrywood smoked with herb citrus gravy & cranberry orange relish
OR

**Roasted and carved beef sirloin, herb crusted beef sirloin with tarragon horseradish cream*

3 additional entrée selections, 1 table-served salad with rolls & butter, 3 side selections

COUTURE 48

**Roasted and carved beef tenderloin, peppercorn crusted tenderloin with red wine demi & tarragon horseradish cream*
OR

**Roasted prime rib, slow roasted with au jus & tarragon horseradish cream*

3 additional entrée selections, 1 table-served salad with rolls & butter, 3 side selections



Photo courtesy of Roost Photography

BUFFET COLLECTIONS ENTRÉE SELECTIONS

Walker's Point Chicken

Italian-seasoned with Roma tomato, shallots, sweet onion, and vodka cream

Chicken Bellissimo

Wild mushrooms, fresh spinach, roasted peppers, and parmesan cream

Chicken Verona

Parmesan crusted and topped with crispy prosciutto, aged parmesan, fresh arugula, and lemon pan jus

Chicken Marsala

Sautéed mushrooms and sweet marsala wine sauce

Herb Rotisserie-Style Chicken

1/8 cut slow roasted herb crusted chicken

Glazed Chicken

Glazed stuffed chicken breast with garlic-thyme cream

Chicken Picatta

Lemon, caper and white wine sauce

BBQ Baby Back Ribs

Saz's award-winning favorite. Served with our original BBQ sauce

*Garlic Stuffed Pork Mignon

Mushroom wine sauce

*Boneless Pork Chop

Dijon mustard & tarragon sauce

Cider Braised Short Ribs

Hard apple cider braised beef short ribs topped with frizzled leeks

Sliced Sirloin

Mushroom, port wine & herb demi-glace

*Blackened Cod

With tomato, caper, and crawfish sauté

*Grilled Salmon

Lemon pepper butter

Shrimp & Parmesan Risotto

Sautéed shrimp, parmesan and mushroom risotto

VEGETARIAN SELECTIONS

Wild Mushroom Alfredo

Tri-color tortellini, balsamic mushrooms, and pesto cream sauce

Butternut Squash Ravioli

Pesto sage brown butter, pepitas & brunoise peppers

Vegan Stuffed Pepper

Wild rice & roasted tomato coulis

FAMILY-STYLE DINING

Family-style selections are an inviting alternative to buffet-style service at a similar pricing structure. Provide your guests with an intimate dining experience that encourages camaraderie and connection without sacrificing elegant service and buffet variety. Family-style services include a table-served salad of your choice, one seasonal vegetable, and one starch.

Two Entrées 36 per guest
Three Entrées 40 per guest

Walker's Point Chicken

Italian-seasoned with Roma tomato, shallots, sweet onion, and vodka cream

Chicken Bellissimo

Wild mushrooms, fresh spinach, roasted peppers, and parmesan cream

Chicken Verona

Parmesan crusted and topped with crispy prosciutto, aged parmesan, fresh arugula, and lemon pan jus

Chicken Marsala

Sautéed mushrooms and sweet marsala wine sauce

Chicken Picatta

Lemon, caper and white wine sauce

BBQ Baby Back Ribs

Saz's award-winning favorite.
Served with our original BBQ sauce

*Garlic Stuffed Pork Mignons

Mushroom wine sauce

*Boneless Pork Chops

Dijon mustard & tarragon sauce

Cider Braised Short Ribs

Hard apple cider braised beef short ribs topped with frizzled leeks

Sliced Sirloin

Mushroom, port wine & herb demi-glace

*Blackened Cod

With tomato, caper, and crawfish sauté

*Grilled Salmon

Lemon pepper butter

Shrimp & Parmesan Risotto

Sautéed shrimp, parmesan and mushroom risotto

VEGETARIAN SELECTIONS

Wild Mushroom Alfredo

Tri-color tortellini, balsamic mushrooms, and pesto cream sauce

Butternut Squash Ravioli

Pesto sage brown butter, pepitas & brunoise peppers

Vegan Stuffed Pepper

Wild rice & roasted tomato coulis

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PLATED DINNERS

Plated dinners include table-served salad prior to dinner. All entrées are served with your choice of vegetable and chef-selected starch as indicated. All steaks grilled to medium.

Petite Filet* 45

6oz choice filet mignon, hunter sauce, sautéed mushrooms, green onion pesto mashed

Bistro Steak AuPoivre* 39

Pan seared bistro steak, cognac infused green peppercorn ivory sauce, parmesan roasted red bliss potatoes

Cider Braised Short Ribs 39

Hard apple cider braised beef short ribs, frizzled leeks, cheddar mashed

Pork Mignons* 37

Cherry balsamic glaze, smoked gouda polenta

Bone in Pork Filet* 37

Apple bourbon glazed, potato gratin

Korean Grilled Salmon* 39

Goji sauce, black & white sesame, jasmine rice pilaf

Blackened Arctic Char* 39

Tomato, caper, and crawfish sauté, cheddar polenta

Lobster Ravioli 40

Brown butter cream, Maine lobster, fried sage

Chicken Verona 37

Parmesan crust, crispy prosciutto, aged parmesan, fresh arugula, lemon pan jus, parmesan risotto

Chicken Marsala 37

Wild mushrooms, sweet marsala wine sauce, fresh herbs, parmesan roasted potatoes

Chicken Chardonnay 37

Wild mushrooms, fresh spinach, white wine & lemon jus, roasted fingerling potatoes

Chicken Florentine 36

Sautéed spinach, leeks, and gruyere cream sauce; served with parmesan rosemary roasted potatoes

Chicken Picatta 36

Egg batter, lemon, caper, white wine sauce, garlic mashed potatoes

DUET DINNERS

Steak & Shrimp* 48

Pan seared bistro steak, crispy leeks, herb compound butter, pan roasted shrimp, loaded mashed potatoes, asparagus with sea salt

Bourbon Street* 50

Char grilled sliced Manhattan steak with bourbon butter, blackened salmon with tomato, crawfish & caper sauté, tri-color baby carrots with brown sugar, boursin Carolina gold rice grits

Steak & Scallops* 55

Petite filet mignon, classic bearnaise, pan-seared sea scallops, wild mushroom & parmesan risotto, asparagus with sea salt

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TABLE-SERVED SALAD OPTIONS

Your choice of the following salads will be served at your table with assorted artisan rolls and bakery and will be accompanied by elegant butter roses or family-style butter plate.

Classic Wedge

Baby iceberg, crispy bacon, grape tomato, bleu cheese crumbles, hardboiled egg, and creamy bleu cheese dressing

Caesar Salad

Fresh hearts of romaine with grilled crostini, parmesan frico, and balsamic Caesar dressing

Garden Salad

Tossed mixed greens, cucumber, tomato, garlic croutons, shaved parmesan, ruby onion compote, house peppercorn parmesan dressing

Strawberry Spinach Salad

Baby spinach, fresh strawberries, candied pecans, tomato marmalade, crumbled goat cheese, and raspberry lime vinaigrette

Harvest Salad

Mixed baby greens, diced bell peppers, Honey Crisp apples, crumbled feta cheese, toasted walnuts, and cranberry vinaigrette

STARCH OPTIONS

Five cheese mac and cheese

WI Cheddar mashed potatoes

Loaded mashed potatoes with cheddar, chives, bacon

Green onion pesto mashed potatoes

Tri-color pesto roasted fingerling potatoes

Parmesan and rosemary roasted red potatoes

Mashed sweet potatoes with maple bourbon butter

VEGETABLE OPTIONS

Grilled assorted vegetables

Asparagus with sea salt

Green beans with shallot butter

Broccolini with citrus butter

Rainbow baby carrots with honey chipotle butter

Roasted Brussels sprouts with bacon & shallots

Roasted cauliflower with brown butter



LATE NIGHT AND DESSERT PACKAGES

These packages are served for one hour of your choice and are applicable only as an enhancement to an existing dinner menu. Late night selections are presented with high quality disposable service ware. Items with ** double-asterisk may require extra accommodations for frying in winter months. Check with your event coordinator.

HOT SLIDER STATION \$42 per dozen

choose 3 selections

Fried Chicken and Waffles**

Southern fried chicken breast on a jalapeño honey butter toasted Belgian waffle with maple-mustard aioli

BBQ Pulled Pork

Pulled pork topped with sautéed poblano, smoked cheddar, and bread and butter pickles served on a mini Bavarian pretzel

Key West Po'Boy**

Fried shrimp served on a mini po'boy bun with lettuce, grape tomatoes, and key lime mayonnaise

Wagyu Slider*

Wagyu slider with balsamic bacon onion jam and smoked gouda on mini ciabatta bun

COLD SLIDER STATION \$37 per dozen

Citrus-Brined Smoked Turkey

Cranberry aioli, lettuce, and tomato on a brioche slider

Smoked Ham

Wisconsin cheddar, spicy mustard, and micro greens on a mini Bavarian pretzel

Italian

Sliced Italian meats with banana pepper-Kalamata relish on a mini hoagie

SAZ'S FESTIVAL-FAMOUS STATION**

\$13 per guest

Signature sour cream & chive fries with house dipping sauce

Leinenkugel's beer battered Wisconsin white cheddar cheese curds with Saz's Spicy White BBQ

Saz's festival famous mozzarella marinara

*Festival-Famous Station only available at WLGC or for off premise facilities conducive to cooking on site for May-October weddings

NACHO BAR \$9 per guest

Select one of the following nacho styles:

BBQ

BBQ pulled pork, cheese sauce, bacon bits, sliced black olives, diced tomatoes, pickled jalapeños, shredded cheddar and Chihuahua cheese, sour cream, and guacamole

Southwest

White chicken chili, pepper jack chili con queso, sliced scallions, diced tomatoes, chopped cilantro, sour cream, guacamole, and pickled jalapeños

Traditional

Taco-seasoned beef, diced tomatoes, pickled jalapeños, sliced black olives, cheese sauce, sliced scallions, sour cream, and guacamole

CHILI BAR \$9 per guest

smoked brisket chili | white chicken chili
black bean and corn chili

shredded cheddar | pickled red onion | sour cream
oyster crackers | pickled jalapeño
black bean & corn salsa | chopped cilantro
diced tomatoes

MAC N CHEESE BAR \$14 per guest

Five Cheese Mac N Cheese with the following ingredients:

blanched asparagus | sun-dried tomatoes
chopped lobster & baby shrimp
wild mushrooms | pulled bbq pork
chopped bacon steamed broccoli
all-beef hot dogs | frizzled leeks | green onion

LATE NIGHT AND DESSERT PACKAGES

These packages are served for one hour of your choice and are applicable only as an enhancement to an existing dinner menu. Late night selections are presented with high quality disposable service ware. Items with ** double-asterisk may not be available unless we can cook on site. Check with your event coordinator.

PIZZA STATION \$11 per guest

Assorted 14" homemade pizzas served with garlic bread, grated parmesan and crushed red pepper.

Choose 3 varieties

Four Cheese
Sausage, Mushroom, Onion
Pepperoni
Mac N Cheese

BBQ Chicken
Vegetable
Caprese
Hawaiian Ham & Pineapple

DESSERTS

PETITE DESSERT BAR \$40 per dozen

An array of mini desserts, including truffles, macarons, petit fours, éclairs, cream puffs, cheesecakes, and tarts, coffee service with cream and sugar

CLASSIC SWEETS \$10 per guest

Sprecher Orange and Root Beer floats

Build-your-own sundaes with classic Milwaukee custard (vanilla and chocolate); pecans, cashews, hot fudge, caramel, maraschino cherries, and whipped cream, coffee service with cream and sugar

PIES GALORE BAR \$30 per dozen

An assortment of individually sized pies and tarts such as apple pie, cherry pie, pecan tart, lemon tart, and salted caramel tart, coffee service with cream and sugar

Don't forget the ala mode!

Add vanilla ice cream | 4 per guest

DONUT BAR \$19 per dozen

Assorted tiered fresh bakery donuts, coffee service with cream and sugar



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GENERAL POLICIES & INFORMATION

WHAT YOU CAN EXPECT

Saz's Catering Lake Country holds client satisfaction at the very pinnacle of priorities. To us, each couple and each wedding is treated with the utmost attention and care. This results in a simple, stress-free planning experience you can be confident in from initial consultation to the last moment on the dance floor. The following amenities and services are complimentary when you choose Saz's Catering Lake Country:

- Professional and accommodating planning and service staff and culinary team
- Stock pattern china, silver flatware, coffee mug, and water goblet
- White, black, or ivory floor-length linens for dining tables, buffet or stations (if applicable) and your choice of a solid-colored linen napkin from our stock collection. Upgraded Linens are available through our suppliers in many different fabrics, patterns, textures and colors. Please consult your representative.
- Complimentary cake cutting and serving (cake must be provided by a licensed bakery - per Wisconsin state law, no personal food items are permitted on the premises) if applicable
- Coffee service with dessert service

MENU PRICING

All menus herein are based on a minimum of 150 guests.
An additional fee will apply for smaller groups.

125-149 guests Add \$2 per guest | 100-124 guests Add \$4 per guest

Due to fluctuating market conditions, pricing is subject to change and is valid for 120 days from the time of proposal. Menus are evaluated and adjusted once per calendar year. Should your pricing change, you will be notified in writing. With signed contract and deposit, Saz's Catering Lake Country guarantees that your menu pricing will not increase more than 5% above listed pricing at the time you secure your event.

SECURING YOUR EVENT: CONTRACTS AND DEPOSITS

Saz's Catering Lake Country requires that a signed contract accompany your initial event deposit to secure and confirm our services for your event. Your event date is not considered secure until Saz's Catering Lake Country is in receipt of both contract and deposit and prospective clients are not guaranteed a first right of refusal. For couples booking dates more than one calendar year in advance, the initial deposit amount is \$1,000. For bookings contracted between six months and one year in advance, the initial deposit amount is 50% of the anticipated amount for all requested services. Clients who have not yet determined a menu may estimate this amount based on a reasonable, realistic budget as discussed with their event manager. Deposits are non-refundable. Final guest count and menu may be modified up to 15 business days prior to your event.

LEFTOVER FOOD

Per Saz's Catering Lake Country policy and the policy of the State of Wisconsin Health Department, no left-over food is permitted to leave the premises following an event. This is in effort to safeguard against inadvertently improper food storage by guests and subsequent food safety concerns. All food product served during an event becomes the property of Saz's Catering Lake Country. As such, Saz's staff does not provide to go containers.

FINAL DETAILS

Final details, including guest count, menu selections, room diagram confirmation, itinerary, rental requirements, final payment, and any other information important to the success of your event, are due to your event manager or the Saz's Catering Lake Country office no less than 15 business days prior to your event. The final guest count is the minimum number of guests for which you will be charged and, along with any other associated charges, will determine your final balance due. After this time, your guest count may be increased, but not decreased, pending the availability of product, equipment, and staff to accommodate your request.

SPECIAL MENU REQUESTS

This menu is designed to give you a taste of what Saz's can offer your event. A wide variety of other menus are available upon request. Have something in mind? The culinary staff at Saz's welcomes the opportunity to customize a menu based on your vision, your traditions, your favorites, or just something you think would be a perfect fit. Children's, Vegetarian, and Dessert menus are available, and we are happy to work with any dietary restrictions you or your guests may have as we develop your menu. We are here to serve you, our guest, and your request is our pleasure!

GENERAL POLICIES & INFORMATION

LOCAL FOCUS

Saz's Catering Lake Country is committed to using locally grown and sustainable products wherever possible. It is with this commitment that we utilize local resources for many of our ingredients.

DISCOUNTS AND SPECIAL INCENTIVE RATES

Saz's Catering Lake Country offers a 5% discount off food pricing for Sunday weddings throughout the year. Saz's Catering Lake Country offers a 5% discount off food pricing on all weddings (any day of the week) during the months of January, February, and March. Only one discount is offered per event. No discounts are offered on holidays or holiday weekends; for example, no discount is offered during Memorial or Labor Day weekends. Discounts can be used when choosing Inclusive Collections packages.

HOLIDAYS AND SPECIAL RATES

Additional service charges will apply to the following dates: New Year's Eve, New Year's Day, Christmas Eve, Christmas Day, Thanksgiving, Labor Day Weekend, Memorial Day Weekend, Easter Weekend, and Fourth of July weekend. Service charges are billed at 1.5 times the standard rate.

CANCELLATION

Deposits are non-refundable in the case of client cancellation. Should you request that an event be rescheduled, your deposit may be applied to a future event if Saz's is able to re-book the original date with an event of a comparable size. Should an event have to be rescheduled for any other reason (i.e., state, or local restrictions, act of God, etc.), your deposit may be applied to a future event.

PHOTOGRAPHY

Saz's Catering Lake Country often takes photographs of events, food and beverage displays, and table settings. By contracting our services, you give consent to Saz's Catering Lake Country to copyright, use, and publish photographs for marketing and illustration purposes. Should your event incorporate sensitive or confidential displays, please notify your event manager of these areas and any specific off-limits photography. If you would prefer that we refrain from publishing photographs of your event or guests, please let us know in advance of your event date.

ENHANCED SERVICES AVAILABLE

Saz's Catering Lake Country provides full-service planning for weddings and other events and has longstanding relationships with event services vendors of all types in Waukesha County and the surrounding areas. Our menu includes our stock pattern of china and flatware. Upgraded and Rental options are available. Special requests, customized linen packages, and rental coordination are absolutely welcomed - please consult your event manager for details and recommendations.