

FOOD & BEVERAGE MENU



The George and Madcap Lounge • 5th and National | Milwaukee
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CELEBRATE. GATHER. REVEL.

Introducing The George, a magnificent ballroom offering an aesthetic unlike any other in the city. And Madcap Lounge – a hidden space below street level that is at once inviting, intriguing and intimate.

Both are unique spaces within the National Block building on 5th and National in the heart of Walker's Point. And both are designed to offer rich experiences, with elements of history and whimsy woven throughout to make every event memorable.

With a nod to its Victorian origins and an extreme focus on the delight of all who enter, The George is exquisite and enveloping. Soaring windows, crystal chandeliers and carefully chosen textiles complement the aesthetic. The sheer loveliness of the ballroom is punctuated by the curated art featuring Wisconsin artists, which carries through to the Madcap Lounge one floor below. The deliberately neutral color palette can be enhanced by botanicals, linens and accoutrements of your choosing.

Like its namesake, Milwaukee founding father George Walker, The George is a welcoming, inclusive space that places an emphasis on conviviality (hence Jovial George, one of the beverage packages). It also pays homage to Walker's original vision for the city of "what can be." This is the same spirit that allowed the owners to look past the once crumbling façade and commit to bringing the building back to life – a four-year effort that has revived this prominent corner.

As part of The George booking, you may take advantage of the lavish Celebration Suite, which offers cushy seating, a well-stocked beverage refrigerator and magnificent dressing mirrors – the perfect place to get ready for your event. For a modest fee, the space may also be used pre- and post-event for wardrobe fittings, wedding showers and gift openings.

Madcap Lounge is more eclectic in nature – think of this space as The George's mischievous little brother. Lively and curious, it features cozy nooks for intimate conversations, a billiards room for friendly competition, a Steinway piano for live entertainment, and a bar offering craft cocktails and Milwaukee stalwarts.

Events at The George and Madcap Lounge are managed by Saz's Hospitality Group – one of Milwaukee's best known and revered caterers. Whether you're planning a grand gala or intimate soiree, Saz's provides The Finest in food, service, and hospitality.

The catering menu that follows is designed to delight and inspire. Select from traditional meals and complementary courses, or choose from an array of tantalizing indulgences that are perfectly on-trend. With the expert guidance of our experienced team, embrace the established menus as crafted or make them all your own. From cleverly themed libations and one-bite wonders to crisp seasonal salads and decadent dinner ensembles that will linger in your memory, everything is done with you and your guests in mind.

The Finest,

*Saz's Hospitality Group
The George
Madcap Lounge*





HORS D'OEUVRES

A La Carte Tray-Passed Hors d'Oeuvres | 3

A La Carte Station-Set Hors d'Oeuvres | 4

DINNER SERVICE

Seasonal Buffets | 5

Family-Style Supper Club Service | 7

Seasonal First Course Selections | 8

Seasonal Accompaniments | 9

Seasonal Plated Service | 10

COURSED DINNER SERVICE

An Epicurean Journey: Cursed Dinners | 12

LATE NIGHT SERVICE

Late Night Station Packages | 14

BEVERAGE SERVICE

Bar Service Options and Packages | 16

POLICIES AND INFORMATION

General Policies and Information | 18

**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 applies to all food prepared by Saz's Hospitality Group.*

TRAY-PASSED HORS D'OEUVRES

(W) indicates served warm | (C) indicates served chilled | (R) indicates served room temperature

Priced per dozen unless otherwise indicated

Mini Duck Confit Tostada (W) | 55

Crispy tortilla, duck confit, chorizo mousseline, ruby onion compote puree, sour golden raisin salsa, chipotle oil, micro-cilantro

*Scallop Crudo (C) | 55

Sea scallop, peppadew, olive oil, balsamic pearls, blood orange marinade, micro red amaranth, orange zest, sea salt, coarse pepper

Brie Mousse Cup (R) | 37

Whipped brie mousse, phyllo cup, plum and red currant chutney, orange zest, micro red amaranth

Lamb Rillettes (W) | 55

Lamb, profiterole, truffle sea salt, mushroom duxelles

Pork Rillettes (W) | 48

Duroc pork, baked crostini, apricot and golden raisin chutney, micro arugula

Seasonal Micro Mason Jars (R) | 42

Hummus (Year Round)

Sage walnut pesto, toasted falafel crouton, demi spoon

Peaches & Cream (Spring)

Stracciatella, white balsamic peach compote, micro mint, demi spoon

Homemade Ricotta (Summer)

Confit tomato, basil chiffonade, peppadew-infused olive oil, demi spoon

Panna Cotta (Fall)

Lemon panna cotta brûlée, cranberry orange relish, tartine, demi spoon

Fig & Gorgonzola (Winter)

Red fig jam, gorgonzola mousse, lingonberry, demi spoon

Cuisse de Dinde (W) | 48

Confit turkey leg, pickled fennel, cranberry whole grain mustard, demi baguette

BLT (R) | 48

Smoked pork belly, tomato marmalade, micro arugula, roasted garlic aioli, demi baguette

Revo (R) | 48

Red fig jam, sliced prosciutto, pecorino, micro arugula, EVOO, demi baguette

Vegetarian Pastrami (C) | 48

Beet pastrami, red-gold spiral slice, English pea puree

Fresh Mozzarella Tartine (C) | 48

Fresh mozzarella mousse, grilled crostini, lemon curd, fresh thyme

Grilled Bruschetta (C) | 24

Roasted tomato, fresh basil, EVOO, smoked sea salt, fresh mozzarella mousse

Black Truffle Deviled Eggs (C) | 32

Farm fresh eggs, Dijon, shaved truffle, microgreens

Jumbo Shrimp Cocktail (10-12 ct) (C) | 40

Horseradish cocktail sauce, lemon wedges

Harvest Honeycrisp Tartlette (R) | 29

Honeycrisp apples, onions, thyme, fontina

Beet and Goat Cheese Crostini (R) | 28

Red and golden beets, herbed chevre, microgreens, lavender balsamic

Sweet Brie Bites (R) | 29

Shortbread, brie mousse, strawberry-mango chutney, mint chiffonade

STATION-SET HORS D'OEUVRES

(W) indicates served warm | (C) indicates served chilled | (R) indicates served room temperature
Priced per dozen unless otherwise indicated

Seasonal Crudité (R) | 5.50

Local and seasonal fresh vegetables, roasted shallot dill dip

Cheese and Salame Board (R) | 7

Wisconsin cheeses, salame, soppressata, prosciutto, assorted nuts, jams, crackers, croustades, flatbreads

*Cured Salmon Display (C) | 190 each

House-cured and smoked salmon side, chef's garni, whipped lemon cream cheese, sauce moutarde à l'aneth, grilled croustades, focaccia crisps

Classic Charcuterie (C/R) | 12

Pheasant and rosemary pâté, pâté campagne, smoked trout, smoked mackerel, dilled salmon rillette, pickled vegetables, feline salame, hot soppressata, prosciutto, parmesan, cranberry chipotle cheddar, goat gouda, grilled croustade, focaccia crisps, lavosh

Mediterranean Display (R) | 7

Classic hummus, roasted red pepper and feta dip, tabouli, marinated olives, grilled seasonal vegetables, EVOO, toasted pita, crisp flatbreads, grilled crostini, assorted crackers

Chilled Seafood Selections with Horseradish Cocktail Sauce, Mignonette, Lemon (C)

*Oysters on the Half Shell | 45 per dozen

Stone Crab Claws | 60 per dozen

Jumbo Shrimp (10-12 ct) | 40 per dozen



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SEASONAL BUFFETS

Classic | 40

Served Salad or Soup Course
Buffet – Two Seasonal Entrées with Three Accompaniments

+

Carved Smoked Turkey Breast
Herb citrus gravy, cranberry-orange relish

Luxe | 45

Served Soup Course + Served Salad Course
Buffet – Two Seasonal Entrées with Three Accompaniments

+

*Carved Roasted Beef Sirloin
Tarragon horseradish cream, classic demi-glace, sautéed button mushrooms

Couture | 58

Served Soup Course + Served Salad Course
Buffet – Three Seasonal Entrées with Three Accompaniments

+

*Carved Roasted Beef Tenderloin
Tarragon horseradish cream, classic demi-glace, sautéed button mushrooms

SPRING ENTRÉES

Grilled Chicken Breast | roasted rhubarb beurre blanc, fresh herbs

Frenched Chicken Breast | crispy prosciutto, arugula, lemon pan jus, parmesan

Grilled Pork Loin | Dijon-chive vinaigrette

***Pan-Roasted Bistro Steak Medallions** | sauce bordelaise, grilled spring onion

Grilled Vegetarian Paella | fresh basil, eggplant, zucchini, red onion, fennel, ginger, basmati rice (V)

***Grilled Alaskan Halibut** | citrus beurre blanc, micro greens

Porcini Mushroom Ravioli | truffle oil, tomato mushroom ragout (V)

Roasted Broccoli and Cauliflower with herb compound butter

SUMMER ENTRÉES

Char-Grilled Chicken Breast | grilled peach, bourbon BBQ

***Cast Iron Blackened Wahoo** | tomato caper crawfish sauté

***Jamaican Jerk Beef Short Rib** | roasted serrano and green papaya slaw

***Grilled Salmon** | lemon-pepper butter, fresh herbs

Grilled Bone-In Pork Filet | honey lavender glaze

Chicken Saltimbocca | prosciutto, sage, smoked gouda cream

Grilled Vegetarian Paella | fresh basil, eggplant, zucchini, red onion, fennel, ginger, basmati rice (V)

SEASONAL BUFFETS CONT.

AUTUMN ENTRÉES

***Pan-Fried Walleye** | amandine, lemon beurre blanc

Braised Beef Short Rib | hard apple cider demi, crispy leeks

Roast Pork Loin | apple cider gastrique, apple cherry compote

Pan-Seared Chicken Breast | wild mushrooms, spinach, roasted peppers, parmesan cream

Wild Mushroom Pasta | tri-color tortellini, balsamic mushrooms, pesto cream (V)

French Chicken Breast | white wine, chive butter

WINTER ENTRÉES

***Arctic Char** | sweet chili glaze, red curry lychee nut relish

Pan-Seared Chicken Breast | fresh spinach, leeks, gruyere cream

Braised Beef Short Rib | chocolate stout demi, braised pearl onion

Pork Osso Bucco | braised petite shanks, caramelized balsamic cipollini onion

***Grilled Salmon** | blood orange glaze, citrus relish

Lamb Ragout Gnocchi | roasted garlic, lemon, red wine, wild mushrooms, tomato, mirepoix

Cured Chicken Breast | brown sugar, bleu cheese, thyme, pistachio cornbread stuffing

Roasted Butternut Squash Medallions | caramelized apples, toasted pepitas, poached cranberries, chevre (V)



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FAMILY-STYLE SUPPER CLUB

Indulge your guests with an intimate dining experience to encourage camaraderie and connection without sacrificing elegant service and buffet variety. Choose one seasonal soup or salad from our first course options (Page 8) to be accompanied by an artisan roll and bakery basket with flatbreads, butter, and table-shared relishes with horseradish cheddar spread and shallot dill dip. Also includes two selections from the seasonal accompaniments listed on page 9.

Two Entrées | 45

Three Entrées | 49

FAMILY-STYLE COURSE

Hard Cider-Braised Short Rib | hard apple cider demi, crispy leeks

***Grilled Sliced Casino Roast** | pearl onions, green peppercorn
ivory sauce

Chicken Forestiere | fresh herbs, mushroom herbed demi-glace

Chicken Verona | parmesan crust, fresh arugula, crispy prosciutto,
lemon pan jus

Walker's Point Chicken | roma tomato, shallots, sweet onion,
vodka cream

Chicken Florentine | sautéed spinach, leeks, gruyere cream

Harvest Duroc Pork Loin | fresh herbs, apple cider gastrique, apple
cherry compote

Wild Mushroom Alfredo | tri-color tortellini, balsamic mushrooms,
pesto cream (add grilled chicken or shrimp for \$5)

***Cast Iron Blackened Wahoo** | tomato caper crawfish sauté
(chef suggests pairing with pineapple dirty rice)

***Pan-Seared Arctic Char** | sweet chili glaze, red curry lychee relish
(chef suggests pairing with seasoned jasmine rice)

***Pan-Seared Salmon** | basil pesto, toasted pine nuts, grilled lemon
Napoleon Stack | yellow squash, eggplant, tomato, onion,
portabella mushrooms, zucchini, herb tomato coulis, fontina (V)

Barley Risotto | coconut milk, vegetable stock, eggplant, poached
tomato, carrot, zucchini, yellow squash (V)



SEASONAL FIRST COURSE SELECTIONS

All first course options to be accompanied by an artisan roll and bakery basket with flatbreads and butter.

YEAR-ROUND

Classic Wedge | baby iceberg, crispy bacon, grape tomato, bleu cheese crumbles, hard boiled egg, bleu cheese dressing

Hearts of Romaine | romaine hearts, grilled crostini, parmesan frico, balsamic Caesar dressing (V)

SPRING

Strawberry Spinach | baby spinach, fresh strawberries, candied pecans, tomato marmalade, crumbled goat cheese, raspberry lime vinaigrette (V)

Lobster Bisque | butter-poached lobster, classic stock, house-made crème fraîche, caviar (+\$5)

Wild Mushroom Bisque | shiitake, button, cremini, porcini, onion, garlic, heavy cream, classic stock, fresh herbs

SUMMER

Boston Bibb | chopped bibb, ruby onion compote, candied bacon, zinfandel vinaigrette, apricot English stilton (sub goat cheese croquette for +\$2)

Beet Duet Salad | petite greens, roasted golden beets, red beet puree, cherry glazed bacon lardon, goat cheese croquette, balsamic glaze, champagne vinaigrette (+\$2)

Strawberry Spinach | baby spinach, fresh strawberries, candied pecans, tomato marmalade, crumbled goat cheese, raspberry lime vinaigrette

Green Goddess | Boston bibb, pickled baby corn, cucumber, grape tomato, rainbow sprouts, pecorino, green goddess dressing

Lobster Bisque | butter-poached lobster, classic stock, house-made crème fraîche, caviar (+\$5)

Summer Tomato Bisque | tri-color tomatoes, fresh herbs, classic stock, heavy cream, onion, garlic

AUTUMN

Boston Bibb | chopped bibb, ruby onion compote, candied bacon, zinfandel vinaigrette, apricot English stilton (sub goat cheese croquette for +\$2)

Beet Duet | petite greens, roasted golden beets, red beet puree, cherry glazed bacon lardon, goat cheese croquette, balsamic glaze, champagne vinaigrette (+\$2)

Roasted Mushroom | balsamic mushrooms, arugula, dried cherries, goat cheese, lemon shallot vinaigrette (V)

Autumn Harvest | mixed baby greens, diced bell peppers, honeycrisp apples, crumbled feta, toasted walnuts, cranberry vinaigrette (V)

Green Goddess | Boston bibb, pickled baby corn, cucumber, grape tomato, rainbow sprouts, pecorino, green goddess dressing (V)

Potato Leek Chowder | smoked Idaho and fingerling potatoes, leeks, heavy cream, wine, mirepoix

Wild Mushroom Bisque | shiitake, button, cremini, porcini, onion, garlic, heavy cream, classic stock, fresh herbs (V)

WINTER

Roasted Maple Pear | cranberry merlot gastrique, arugula, goat cheese, grains of paradise, cranberry cinnamon vinaigrette (V)

Potato Leek Chowder | smoked Idaho and fingerling potatoes, leeks, heavy cream, wine, mirepoix (V)

Lobster Chowder | butter-poached lobster, sweet corn, fingerling potatoes, classic stock, cream

Butternut Squash Bisque | butternut squash, onion, nutmeg, carrot, heavy cream, classic stock (V)



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SEASONAL ACCOMPANIMENTS

SPRING ACCOMPANIMENTS

Yukon Potato Puree

Wisconsin Cheddar Mashed Potato

Herb-Roasted Fingerling Potatoes

Parmesan and Mushroom Risotto

Chilled Potato Salad with watercress and grain mustard

Grilled Asparagus with balsamic and toasted pine nuts

Steamed Green Beans with bacon and shallots

Three Bean Sauté with edamame, snap peas, green beans and blistered tomatoes

Roasted Broccoli and Cauliflower with herb compound butter

SUMMER ACCOMPANIMENTS

Tri-Color Garlic and Herb Potatoes

Green Onion Pesto Mashed Potato

Sun-Dried Tomato Mashed Potato Puree

Chilled Spanish Bomba Rice Salad

Chilled Summer Tomato Cucumber Gemelli with mint vinaigrette

Sautéed Broccolini with citrus garlic scape butter

Roasted Cauliflower with creamy goat cheese

Steamed Broccoli with garlic herb butter

Grilled Sweet Potato Wedges with olive oil and fresh herbs

AUTUMN ACCOMPANIMENTS

Horseradish Mashed Potato

Herb Roasted Fingerling Potatoes

Tri-Color Baby Carrots with brown butter and dill

Carolina Gold Rice Grits with Wisconsin cheddar

Brussels Sprouts with parmesan and brown butter

Steamed Green and Yellow Beans with blistered tomatoes and garlic butter

Tri-Color Potato Vegetable Hash

Roasted Tri-Color Baby Carrots with chipotle honey butter

Succotash

WINTER ACCOMPANIMENTS

Basil Pesto Gnocchi

Jasmine Rice

Goat Cheese and Rosemary Polenta

Herb Roasted Fingerling Potatoes

Roasted Squash Trio (acorn, butternut, winter) with brown sugar, cinnamon and pecans

Haricot Verts with shallot butter

Roasted Cauliflower with brown butter and sun-dried tomatoes

Steamed Tri-Color Baby Carrots with Wisconsin maple butter

Sweet Potato Mash with bourbon and chive butter



SEASONAL PLATED SERVICE

FIRST COURSE

Choose one seasonal salad or soup course from our first course options (Page 8) to be accompanied by an artisan roll and bakery basket with Wisconsin butter. For both soup and salad, +\$5

SPRING

Spring Harvest Chicken | 38

Seared frenched chicken breast, pickled pinot grigio grape relish, wilted beet greens, asparagus with red pearl onion, lemon shallot butter, roasted rhubarb beurre blanc, parmesan hen of the woods mushroom risotto

***Manhattan Strip Steak | 49**

Grilled sliced strip steak, sauce Foyot, grilled spring onion, English peas, morel mushrooms, Yukon potato puree

***Halibut Oscar | 48**

Pan-seared Alaskan halibut, classic hollandaise, grilled spring asparagus, Alaskan king crab, Job's Tears risotto

***Surf + Turf Duet | 55**

Grilled sliced Manhattan strip steak with sauce Foyot, grilled spring onion, pan-seared Alaskan halibut, classic hollandaise, Alaskan king crab, grilled spring asparagus, Yukon potato puree

Roasted Vegetable Napoleon | 36

Sliced tomato, eggplant, zucchini, red onion, tomato vodka coulis, mozzarella, Job's Tears risotto (V)

SUMMER

Chicken Fumé au Pêches | 38

Pan-roasted, cold-smoked frenched chicken breast, roasted peach chutney, chipotle beurre blanc, sautéed broccolini with citrus garlic scape butter, smoked confit fingerling potatoes

***Bistro Filet Medallions | 43**

Char-grilled, cold-smoked beef medallions, smoked sea salt, Scotch whiskey roasted garlic butter, sauce bordelaise, malt vinegar pickled pearl onion, char-grilled broccolini with citrus scape butter, goat gouda potato gratin

Grilled Vegetarian Paella | 34

Eggplant, zucchini, red onion, fennel, fresh ginger, basmati rice, basil tomato slaw (V)

***Striped Bass | 46**

Pan-seared, romesco caper vin, heirloom tomato relish, grilled lemon, lemon thyme, Spanish bomba rice salad

Summer Grill Duet | 48

Cold-smoked, frenched, pan-roasted chicken breast with roasted peach chutney and chipotle beurre blanc paired with cold-smoked, char-grilled beef medallions with smoked sea salt and Scotch whiskey-roasted garlic butter with sauce bordelaise accompanied by char-grilled broccolini with citrus garlic scape butter and smoked confit fingerling potatoes

SEASONAL PLATED SERVICE CONT.

AUTUMN

Fall Harvest Chicken | 38

Haida spice-rubbed frenched chicken breast, pickled honeycrisp apple and cranberry relish, succotash flan with slab bacon, wild rice with Wisconsin cranberries, baby carrots with brown butter and Wisconsin maple, sautéed Swiss chard

Korean Beef Short Rib | 43

Gochujang, sweet soy, toasted sesame, Asian long beans, napa cabbage kimchi slaw, grilled baby bok choy and shaved baby carrots with rice vinegar, ginger galango parsnip puree

*Great Lakes' Shore Lunch | 39

Almond-crusted walleye pike, beurre noisette, classic remoulade, fried capers, citrus zest, potatoes rösti, green beans with shallots and blistered tomatoes

Steak + Shrimp Duet | 46

Grilled sliced New York strip loin, brandied peppercorn sauce, three roasted garlic and herb jumbo shrimp, green beans with shallots and blistered tomatoes, green onion pesto mashed potatoes

Harvest Risotto | 34

Creamy risotto, butternut squash, wild mushrooms, goat cheese, toasted pumpkin seeds, fried sage (V)

WINTER

Coq Au Vin | 39

Sous vide frenched chicken breast, pinot noir demi, sunchoke puree, caramelized balsamic cipollini onion, candied gold beets, haricot verts with shallot butter

Classic Osso Bucco | 48

Braised veal shank, goat cheese and rosemary polenta, caramelized balsamic cipollini onion, batonnet roasted red beets, haricot verts with shallot butter

*Seared Jumbo Sea Scallops | 47

Meyer lemon curd, potato gnocchi, cranberry pomegranate beurre rouge, sautéed Swiss chard

*Steak + Scallop Duet | 51

Petite filet mignon, crispy leeks, pan-seared jumbo sea scallops, Meyer lemon curd, sunchoke puree, sautéed Swiss chard

Butternut Squash Ravioli | 36

Walnut butter, tarragon, parsley, brown butter, cream, poached teardrop tomatoes, fried sage (V)

Substitute pheasant breast for any chicken selection +\$10 | Substitute duck breast for any chicken selection +\$8



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AN EPICURIAN JOURNEY: COURSED DINNERS

Explore additional wine and beer pairing opportunities with your event designer to enhance your guests' dining experience.

FOUR COURSES | 80

Amuse, Salad
Intermezzo, and Entrée

AMUSE BOUCHE

*Seared Scarlet Scallops (warm)

Sorghum molasses, sautéed gala apples, pea tendrils

Deconstructed Crab Louis (chilled)

Lump crab, Louis dressing, poached quail egg, confit tomato, grilled asparagus, baby red romaine

Goat Cheese Panna Cotta (chilled) (V)

Charred oyster mushroom, tomato water, micro lemon basil

Lamb Ragout (warm)

Braised lamb ragout, potato gnocchi, fresh chopped herbs

SOUP

Lobster Bisque

House-Made Crème Fraîche with caviar (V)

Roasted Chicken Consommé

Enoki Mushroom with elephant garlic chip and chives

Wild Mushroom Bisque with micro focaccia croutons, sherry cream and chives (V)

Chilled Passion Fruit Bisque with cranberry orange relish, vanilla yogurt and micro mint (V)

FIVE COURSES | 100

Amuse, Soup, Salad
Intermezzo, and Entrée

SALAD

Fennel Arugula Salad (V)

Candied orange peel, honeycrisp apple, micro arugula, pansy petals, champagne vinaigrette, blood orange glaze

Ruby Grapefruit Compressed Watermelon Salad (V)

Julienne watermelon radish, crumbled goat cheese, heirloom grape tomatoes, micro watercress, hard seltzer compressed watermelon, vanilla balsamic gastrique, toasted pine nuts, grapefruit supreme

Beet Duet Salad

Arugula, red beet puree, roasted golden beets, cherry glazed bacon lardon, goat cheese croquette, balsamic glaze, champagne vinaigrette

* Salade Niçoise

Ahi tuna, niçoise olives, asparagus, green beans, hard boiled egg, purple Peruvian potatoes, ruby onion compote, baby greens, marinated heirloom grape tomato, lemon champagne vinaigrette

SEAFOOD

*Salmon + Lobster

Seared salmon filet, butter-poached lobster, chiffonade spinach, roasted tomato, bacon, gnocchi, lobster and sherry beurre blanc

*Seared King Mackerel

King mackerel, caponata, carrot puree, sweet pea puree, charred lemon garnish

*Clam Bake

Steamer clams, andouille, corn, mashed potato, roasted garlic, albert mousseline sauce, rock salt

AN EPICURIAN JOURNEY: COURSED DINNERS CONT.

INTERMEZZO

Blackberry Wine Gelée (V)

Blackberry gelée, merlot gelée, pinot grigio gelée, fresh blackberry

Micro Popsicle Duet (V)

Pineapple-Coconut, Sour Cherry Apple

Granite (V)

Miran-lychee-szechuan pepper, micro lemon basil, Asian spoon

ENTRÉE

***Pan-Seared Filet**

Filet mignon, foie gras sauce charon, truffle dauphinoise potatoes, Brussels sprouts with cider syrup and duck bacon, candied gold beets, sautéed chargrilled radicchio, tournee cremini mushrooms

***Chilean Sea Bass**

Olive oil-poached sea bass, toasted Job's Tears risotto, tomato broth, fried kale, asparagus, sautéed Swiss chard, orange-ginger baby carrots

Piquant Pork Belly Short Rib

Braised pork belly, piquant sauce, Carolina Gold boursin grits, fried Brussels leaves, succotash (corn, lima bean, red and green pepper, carrot, onion, bacon)

***Pastrami Manhattan Strip Steak**

Manhattan strip steak, parsnip puree, Robert sauce, haystack onions, broccolini with roasted garlic butter, black pepper molasses butter

***Seafood Trio**

Roasted lobster tail, seared sea scallops, grilled shrimp, root vegetable pasta (carrot, parsnip, gold beet), rosemary hazelnut pesto, romesco sauce, EVOO

Smoked Pheasant Breast

Seared, frenched, pomegranate-brined, cherrywood-smoked pheasant breast, pomegranate ruby port beurre rouge, cranberry mushroom wild rice and Job's Tears risotto, sugar snap peas with cranberries, shiitake and leek, roasted king trumpet mushroom

Wild Mushroom Chicken

Seared frenched chicken breast, wild mushroom mousseline, lemon-thyme beurre blanc, tri-color smashed roasted garlic fingerlings, green beans with blistered tomatoes, fried radicchio straws

DESSERT

Chocolate Cube (V)

Chocolate cube, raspberry sauce, Chambord whipped cream, fresh raspberry, fresh blackberry, micro mint

Tiramisu (V)

Kahlua ganache, whipped cream, micro mint, fan wafer cookie, chocolate covered espresso beans

Avocado-Pistachio Semifreddo (V)

Lemon curd, pistachio brittle, whipped cream, chocolate stick

Triple Layer Panna Cotta (V)

Yuzu panna cotta, lychee panna cotta, passion fruit panna cotta, fan wafer

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LATE NIGHT STATIONS

Pricing is per guest and is based on one hour of serving time as a complement to full catered meal service.

GOURMET SLIDER STATION | 13

Served with kettle chips, pickles and condiments. Choose up to three slider styles.

Fried Chicken & Waffles (W) | Southern fried chicken breast, jalapeño honey butter, Belgian waffle, maple-mustard aioli

BBQ Pulled Pork (W) | pulled BBQ pork, sautéed poblano, smoked cheddar, bread and butter pickles, mini Bavarian pretzel

Key West Po' Boy (W) | fried shrimp, mini po' boy bun, lettuce, grape tomato, key lime mayo

***Wagyu Slider (W)** | Wagyu burger, balsamic bacon onion jam, smoked gouda, mini ciabatta

Citrus-Brined Smoked Turkey (C) | house-smoked turkey, lettuce, tomato, cranberry aioli, brioche slider

Smoked Ham (C) | applewood smoked ham, Wisconsin cheddar, spicy mustard, micro greens, mini Bavarian pretzel

Italian (C) | prosciutto, soppressata, provolone, banana pepper-kalamata olive relish, mini ciabatta

MEKE STATION | 12

Mini Bratwurst | mini brat, mini pretzel roll, caraway kraut, brown mustard

Pulled Pork | smoked pulled pork, mini slider brioche, Mercks cheddar, crispy fried onions

Mini Pretzel Bites | mini Milwaukee pretzel bites, sea salt, beer cheese sauce, brown mustard sauce

Usinger's Sausage + WI Cheeses | summer sausage, liver pâté, Thuringer sausage, Wisconsin cheeses, grilled crostini, crackers, flatbreads

PIZZA STATION | 12

Served with garlic bread. Choose up to three varieties.

HAND-TOSSED:

Pepperoni | mozzarella, pepperoni

SMO | sausage, mushroom, onion, mozzarella

BBQ | BBQ chicken, red onion, cilantro, Wisconsin cheddar, smoked gouda

Vegetarian | veggie sausage, red onion, arugula, EVOO, basil, roasted garlic, roasted veggies (V)

BBQ Mac | BBQ pulled pork, house-made mac n cheese, red onion, Wisconsin cheddar, smoked gouda, toasted breadcrumbs

FLATBREAD:

Wild Shroom | seasonal mushrooms, arugula, goat cheese, fig jam (V)

Caprese | fresh mozzarella, EVOO, poached tomato, fresh basil, balsamic drizzle, cracked pepper (V)

Vegetarian | veggie sausage, red onion, arugula, EVOO, basil, roasted garlic, roasted veggies (V)

LATE NIGHT STATIONS CONT.

CLASSIC SNACK STATION | 11

House-Made Kettle Chips with classic homemade French onion dip

House-Made Cajun Snack Mix with peanuts

Sweet N Salty Kettle Corn

Cheddar Popcorn

Popcorn with butter and assorted seasoning salts

CHEF-ATTENDED SEAFOOD STATION | 31

Chilled Shrimp | horseradish cocktail sauce, lemon, mignonette

***Oysters on the Half Shell** | tabasco, mignonette, horseradish cocktail sauce, lemon

Crab Cake Sliders | lump crab, lime cilantro remoulade, mini toasted brioche roll, arugula

Lobster Roll Slider | claw meat, mayo, lemon, celery, green onion, butter lettuce, mini toasted brioche roll

CHEF-ATTENDED ASIAN TAKEOUT STATION | 31

Presented in black mini takeout boxes with chop sticks and fortune cookies.

Lo Mein | fresh vegetables, rice noodles, soy, ginger, garlic

Summer Rolls | soft rice wrap, julienne vegetables, sweet chili

Sushi Rolls | California rolls, spicy tuna rolls, salmon rolls, soy, pickled ginger, wasabi

Deconstructed Crab Rangoon | crispy wonton triangles, cream cheese, crab, green onion

CLASSIC SWEETS STATION | 14

An assortment of tiered petite desserts accompanied by fresh brewed coffee.

Truffles, macarons, petit fours, cream puffs, cheesecakes, tarts, French pastries, fresh fruit skewers with berries, éclairs, Bailey's, Frangelico, Kahlua

CHEF-ATTENDED SWEETS STATION | 15

Classically prepared desserts at the station accompanied by fresh brewed coffee.

Truffles, macarons, petit fours, cream puffs, cheesecakes, tarts, French pastries, fresh fruit skewers with berries, éclairs, Bailey's, Frangelico, Kahlua



**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 applies to all food prepared by Saz's Hospitality Group.*

BEVERAGE SERVICE

Package pricing is per person and valid for up to 6.5 hours of service. Additional pricing per hour is available.

JOVIAL GEORGE PACKAGE | 64

Premium-Brand Liquors | 2 Domestic Beer Selections |

2 Craft Beer Selections | 3 Select Wines |

Malternative Beverages | Assorted Soft Drinks |

Passed Signature Craft Cocktail *(also available at the bar)*

MADCAP PACKAGE | 52

Call-Brand Liquors | 2 Domestic Beer Selections |

2 Craft Beer Selections | 3 Standard Wine Varietals |

Malternative Beverages | Assorted Soft Drinks

THE KILBOURNTOWN PACKAGE | 29

2 Domestic Beer Selections | 2 Craft Beer Selections |

3 Standard Wine Varietals | Malternative Beverages |

Assorted Soft Drinks

THE JUNEAUTOWN PACKAGE | 24

2 Domestic Beer Selections | 3 Standard Wine Varietals |

Malternative Beverages | Assorted Soft Drinks

NON-ALCOHOLIC PACKAGE | 7

Sparkling Water | Assorted Soft Drinks and Juices

Add full bar with call liquors to the Juneautown or Kilbourntown Package during cocktail hour only for \$13

A LA CARTE BEVERAGES

A la carte beverages will be billed on consumption at the following rates.

Call-Brand Simple Mixed Drinks | 9

Premium-Brand Simple Mixed Drinks | 10

Call-Brand Cocktails (martini, doubles, etc.) | 11

Premium-Brand Cocktails (martini, doubles, etc.) | 12

Assorted Soft Drinks | 2.50

Bottled Water (per 12oz bottle) | 2.50

Sparkling Water / Juice | 3.50

Domestic Beer (per bottle) | 6

Specialty and Craft Beer (per bottle) | 7+

Malternatives | 7

Standard Varietal Wines (per glass) | 8.50

BEER SELECTIONS

Domestic | Miller Lite, Miller High Life, Sharp's, Coors Light, PBR, Angry Orchard Cider, Corona

Craft | Good City, Lakefront, MKE Brewing, Third Space, New Glarus, Leinenkugel's, Deschutes, 3 Sheeps, Lagunitas, Founders, Sprecher, Blue Moon, Heineken, Eagle Park, City Lights, Central Waters, Raised Grain

WINE SELECTIONS

Standard Varietals | Pinot Grigio, Sauvignon Blanc, Chardonnay, Riesling, Pinot Noir, Cabernet Sauvignon, Merlot, Red Blend, White Zinfandel, Champagne

Select + Premium Varietals | please consult your event designer for a full list of options

LIQUOR SELECTIONS

Call | Tito's, Tanqueray, Korbel, Jack Daniel's, Jim Beam, Seagram's 7, Bacardi, Captain Morgan, Dewar's White Label, Jose Cuervo Gold, Southern Comfort

Premium | Grey Goose, Rehorst vodka, Bombay Sapphire, Korbel VSOP, Crown Royal, Maker's Mark, Jameson, Johnnie Walker Black, Casamigos, Roaring Dan rum (Great Lakes Distillery), KK whiskey (Great Lakes Distillery)

SPECIALTY COCKTAIL INSPIRATION

Manhattan
The Southside
Old Fashioned (Bourbon or Brandy)
Side Car
French 75
The Martinez
Cosmopolitan
The Portly Walker

BEVERAGE SERVICE ENHANCEMENTS

Customized Ice Martini Luge
Jumbo Sphere or Square Cocktail Ice
After Dinner Cordial Bar
Bourbon Bar
Martini Bar
Specialty Cocktails
Greeting Sippers
Passed or Tabled Wine or Champagne

PRICING + POLICIES

Bar service at The George and Madcap Lounge starts with friendly, courteous, uniformed, licensed and trained bartenders. Bar staff will not serve those who appear intoxicated, those who cannot produce valid ID, or those who are under the legal drinking age. Bartenders reserve the right to refuse service to unruly or otherwise uncooperative patrons at their discretion. All bar equipment (including standard glassware) and product are included in your pricing as indicated in the relevant services contracted. Last call will be thirty minutes prior to your event end time. Bar service will conclude at the time noted on your contract.

HOSTED BAR SERVICE

Standard service charges and applicable sales tax will be added to total bar balance. In addition, there will be a \$150 fee charged per bartender (group size will determine the number of bartenders needed and is up to the discretion of Saz's Catering Management). Bartender fee for hosted bars will be waived, provided total bar sales equal \$500 or more per bar setup. Bartenders do accept gratuities as part of their livelihood and will display tip jars at your event. If you prefer that we refrain from this practice, please alert your event designer and they will add a \$14 per bartender, per hour (including set up and tear down) gratuity fee in lieu of tip jars.

CASH BAR SERVICE

Cash only bar service (nothing hosted) are subject to \$500 sales minimum per bar setup. Should your bar not meet this minimum, you will be responsible for the difference and will be invoiced accordingly. A bartender service fee of \$150 per bartender will be charged. Bartenders do accept gratuities as part of their livelihood and will display tip jars at your event. If you prefer that we refrain from this practice, please alert your event designer and they will add a \$14 per bartender, per hour (including set up and tear down) gratuity fee in lieu of tip jars.

GENERAL POLICIES + INFORMATION

WHAT YOU CAN EXPECT

Saz's Catering holds client satisfaction at the very pinnacle of priorities. To us, each client and each event is treated with the utmost attention and care, resulting in a simple, stress-free planning experience you can be confident in from your initial consultation through the very last moment on the dance floor. The following amenities and services are complimentary with your booking at The George and Madcap Lounge.

- Professional and accommodating planning, service staff and culinary team
- Guest dining and food service tables and Chiavari dining chairs
- Stock pattern ivory china, flatware, and glassware
- Floor length table linens for all guest tables, cake, gift, and head table in white, ivory, black or camel and your choice of a colored linen napkin from our available options. Linens for auction, displays, etc., may be additional.
- Coffee service with dinner (hot tea and milk upon request)
- Coat closet located on main level in entry foyer (attended service available for additional fee)
- Celebration Suite located on main level as a separate space available with rental of The George. This is a plush and refined space with elegant appointments and makes an ideal dressing room, green room or VIP respite.

DESIGNER SERIES

Ask about our Jay Franke Designer Collection with carefully curated china, flatware, glassware and linen designed to elevate your event with pre-selected elements to complement the character of the space.

MENU PRICING

All menu pricing is based on a minimum of 125 guests. An additional fee will apply for smaller groups.

- 100-124 guests: Add \$4 per guest
- Under 100 guests: Add \$8 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 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, The George and Madcap Lounge require that a signed contract accompany your initial event deposit. Your event date is not considered secure until Saz's Catering is in receipt of both contract and deposit – dates will not be held, and prospective clients are not guaranteed a first right of refusal. The initial deposit required is equal to your full room rental fee. Final guest count and menu may be modified up to 15 business days prior to your event.

PAYMENT SCHEDULE

Second Deposit - 50% of remaining balance, due 6 months prior to your event date. Final Deposit - 100% of remaining balance, due 15 working days prior to your event date. Please note that all events require payment in advance of services. Anticipated post-event charges will require a verified credit card to be held on deposit. Ancillary charges will be processed via the card on file within 30 days following your event unless another form of payment is presented prior to your event conclusion.

ROOM RENTAL RATES AND MINIMUMS

Food and beverage minimums and room rental rates vary based on your event details. Should your final menu not meet the food and beverage minimum for which you are contracted, you will be invoiced for the difference. Food and beverage minimum does not include applicable sales tax, service charge, room rental, or items that are unrelated to food or beverage. Please refer to our rate sheet for more details.

SERVICE CHARGE AND SALES TAX

Food and beverage are subject to a 22% service charge and applicable sales tax of 6.0 %. Service charges are applied to standard labor and other associated expenses and are not a gratuity. Should you require additional labor for your event, this will be quoted on an hourly basis. Gratuity is left entirely to the discretion of the client. Should you wish to extend a gratuity to the staff for your event, your event designer or manager can assist you in doing so.

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 designer or the Saz's Catering 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.

SECURITY

If valuable items are to be left in the event space for any duration of time, it is recommended that a security firm be retained at the client's expense. The George, Madcap Lounge and Saz's Catering staff are happy to recommend vendors with whom we have previously worked, and retain the right to review, approve, coordinate, and monitor any supplemental security services. Saz's Catering, The George and Madcap Lounge will not be held responsible for lost, stolen, or damaged property.

DECORATIONS

Decorating is permitted with pre-approval by your event designer. Open-flame candles are strictly prohibited; however, completely enclosed candles are permitted. Banners or items for display cannot be attached to walls, floors, windows or ceilings with nails, tape or any other substances that may cause damage. No confetti cannons, smoke machines, or fog machines are permitted.

SET-UP AND TEAR DOWN

Availability of The George and Madcap Lounge is subject to its confirmed schedule of events. The maximum amount of time for setup that will be allotted is three hours. Client may elect to extend set-up time for an additional fee, pending venue availability. Advance coordination of desired access time with your event designer is strongly recommended. Any vendors bringing in items for your reception are responsible for handling the setup of their items. This includes, but is not limited to, florists, entertainers, bakeries, and friends of the family. You must conclude your event by the contracted end time, and guests must vacate the premises within one hour of that time. You are responsible for planning with your vendors for tear down and item removal at the end of your reception. Any centerpieces, decorations, or equipment must be removed upon the conclusion of the event as items may not be stored overnight. Items remaining in the event space following the close of your event rental period become the express property of Saz's Catering, The George and Madcap Lounge unless prior arrangements have been made.

PARKING

The George and Madcap Lounge do not have onsite parking. Street parking is available in the surrounding area. Valet service is recommended for guests – please inquire for vendor recommendations.

PHOTOGRAPHY AND VIDEOGRAPHY

Saz's Catering often takes photographs and/or videos of events, food and beverage displays, and table settings. By booking the space, you give acceptance to Saz's Catering 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 off-limits photography.

MUSIC

Your entertainment must be pre-approved by your event manager prior to contracting them. Contracted DJs, bands, and entertainers agree to comply with the wishes of our event manager and our regulations regarding decibel readings of volume, to respect our surrounding neighbors. Your entertainers must load out within one hour of your contracted event end time. Failure to do so will result in an additional assessment of \$300.

SPECIAL MENU REQUESTS

This menu is designed to give you a taste of what Saz's Catering can offer your event. A wide variety of other menus are available upon request. Have something in mind? The culinary staff at Saz's Catering welcomes the opportunity to custom design 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. We are here to serve you – our guest – and your request is our pleasure!

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, or Fourth of July weekend. Service charges are billed at 1.5 times the standard rate.

LEFT-OVER FOOD

Per Saz's Catering 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 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. As such, Saz's staff does not provide to-go containers.

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.

