



CASUAL LUNCH & DINNER MENU

[SAZS.COM/CATERING](https://sazs.com/catering)

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At Saz's, we believe the better the food, the better the experience. And thankfully, we've been providing excellent service and tastes since 1976. Whatever you are celebrating, our team at Saz's is ready to make it "The Finest" experience for you and your guests. We hope you enjoy looking through our fully customizable menus and begin crafting your one-of-a-kind menu.

Your Friends At Saz's

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DESIGN- YOUR-OWN BUFFET

Our traditional lunch or dinner buffets include your choice of entrées, bakery fresh rolls with butter, and your choice of sides.

Additional sides may be added for 3 per side, per guest.

LUNCH

Includes three sides of your choice
(see page 3)

TWO ENTRÉES
THREE ENTRÉES
FOUR ENTRÉES

DINNER

Includes four sides of your choice (see page 3),
and fresh relishes with dip

TWO ENTRÉES
THREE ENTRÉES
FOUR ENTRÉES

PORK

SAZ'S AWARD-WINNING BBQ BABY BACK RIBS
(1/4 rack portions)

SORGHUM BRINED PORK TENDERLOIN*
with herb maple pork jus

ROAST PORK LOIN*
with natural herb gravy

BEEF

BRAISED BONELESS SHORT RIB
with hard cider demi-glace (add 2 per guest)

MERLOT BRAISED TENDERLOIN TIPS
over egg pasta

GRILLED FLANK STEAK*
with sesame ginger sauce and vegetable fried rice

SMOKED TRI-TIP
with smoked jalapeño BBQ sauce

ROASTED PETITE TENDER*
with cilantro and roasted guajillo tomato salsa

SEAFOOD

BAKED ATLANTIC COD*
with lemon butter

PECAN ENCRUSTED SALMON*
with maple pecan beurre blanc

SHRIMP ARRABBIATA
with rice pilaf

SEARED GINGER LIME SALMON*
with cilantro and herb watermelon radish slaw

POULTRY

FRIED TURKEY BREAST
with whole grain mustard-rosemary gravy

CHICKEN FORESTIERE
with mushroom herb demi-glace

CHICKEN SALTIMBOCCA
with prosciutto, fried sage, and fontina cream

CHICKEN PARMESAN
with mozzarella and marinara

ROAST TURKEY BREAST
with stuffing and natural gravy

BUTTERMILK FRIED CHICKEN BREAST
(available for fry-on-site events only)

PASTAS & VEGETARIAN

GNOCCHI CARBONARA
with pancetta, peas, and pecorino-garlic cream sauce

MAMA SAZAMA'S BAKED LASAGNA
traditional with Italian sausage and red sauce or
veggie with white or red sauce

PENNE PASTA ALFREDO
with broccolini and wild mushrooms
(add grilled chicken breast for 1; add grilled shrimp for 3.25)

CARROT OSSO BUCO
with pesto cauliflower rice

CHEESE AND HERB RAVIOLI
with mushrooms, roasted tomato coulis, and basil

*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.

DESIGN-YOUR-OWN BUFFET SIDES

COLD SIDES

FRESH GARDEN SALAD

with assorted dressings

CLASSIC CAESAR SALAD

with homemade garlic croutons, shaved parmesan,
and balsamic Caesar dressing

FRESH SEASONAL FRUIT SALAD WITH BERRIES

SUMMER TOMATO AND CUCUMBER PASTA SALAD

CILANTRO LIME CHIPOLTE PASTA SALAD

with cavatappi pasta, cilantro lime dressing, chipotle, onions,
peppers, scallion, black beans, corn, and queso fresco

CREAMY COLESLAW

DEVILED EGG POTATO SALAD

LOADED BAKED POTATO SALAD

with bacon, cheddar, and chives

DILLED RED BLISS POTATO SALAD

CUCUMBER AND DILL SALAD

with red onion, bell peppers, and sweet onion vinaigrette

ASIAN SLAW

with napa and red cabbage, diced pineapple and mango,
sesame dressing, red onion, shredded watermelon radish and
cilantro

MEXICAN STREET CORN SALAD

PICKLE PASTA SALAD

with gemelli pasta, WI cheddar, gherkins and dill pickles,
and fresh dill

BACON AND BRUSSELS SALAD

with shredded brussels sprouts, carrots, red cabbage,
shallots, and bacon vinaigrette

HOT SIDES

TRADITIONAL MASHED POTATOES

WISCONSIN CHEDDAR AND CHIVE MASHED POTATOES

PARMESAN ROASTED RED POTATOES

HERB ROASTED FINGERLING POTATOES

BBQ BAKED BEANS

with smoked pulled pork and andouille sausage

VEGETARIAN SORGHUM BOURBON MOLASSES BAKED BEANS

TRADITIONAL MAC N CHEESE

SOUTHWESTERN PEPPER JACK MAC N CHEESE WITH BACON

SOUTHERN BAKED MAC N CHEESE

ROASTED BLEND OF VEGETABLES

with basil, balsamic, and olive oil

STEAMED GREEN BEANS

Choice of blistered tomatoes and roasted garlic;
or bacon and caramelized shallots

ROASTED BRUSSELS SPROUTS

Choice of smoked bacon and shallots; or brown butter and parmesan

BROCCOLI

Choice of sautéed with garlic and WI butter; four cheese
gratin; or roasted with Wisconsin butter

BROCCOLINI

with citrus and spice butter

CAULIFLOWER

Choice of brown butter and almonds; or creamy goat cheese

CHEDDAR CORNBREAD

with jalapeno honey butter

DESIGN-YOUR-OWN BUFFET ADDITIONS

CARVING BOARD OPTIONS

Enhance your lunch or dinner buffet with a carving board for an interactive experience! Pricing is per guest.

**OVEN ROASTED PEPPER CRUSTED
NY STRIP LOIN OF BEEF***
with natural au jus

ASIAN STICKY PORK BELLY
with pickled ginger-watermelon radish slaw

CITRUS SMOKED TURKEY BREAST
with citrus gravy

ROASTED SIRLOIN OF BEEF*
with tarragon horseradish and peppercorn demi-glace

SMOKED BEEF SHANK
hickory and apple smoked Frenched beef shank, honey-mushroom soy, balsamic roasted mushrooms, and fried onion petals

SEASONAL SOUPS

*Add a seasonal soup to any buffet for an additional 3.75
(included with soup and wrap buffet).
Includes crackers. Other options available upon request.*

HOMESTYLE CHICKEN NOODLE

CREAM OF BROCCOLI WITH CHEDDAR

TOMATO BASIL BISQUE (available vegan)

BEER CHEESE

BUTTERNUT SQUASH BISQUE (available vegan)

HOMEMADE CHILI

WHITE BEAN AND KALE (vegan)

TOMATO AND WILD MUSHROOM STEW (vegan)



BBQ & SPECIALTY BUFFETS

Our BBQ & Specialty buffets are a great combination of some of our classic Saz's favorites.

Our dinner BBQ & Specialty buffets also include fresh relishes with dip.

BBQ & SPECIALTY BUFFETS

SOUTHWEST BUFFET

Chicken tinga, pork al pastor, mojo jackfruit, flour and corn tortillas, roasted tomato salsa, lime wedges, diced onions, shredded lettuce, shredded pepperjack, pico de gallo with corn tortilla chips, Mexican street corn salad, Mexican rice, and refried beans

STEAKHOUSE

Grilled sliced sirloin* with caramelized onion mushroom demi and topped with bleu cheese, grilled salmon* with maple pecan buerre blanc, steamed green beans, herb and garlic roasted potatoes, deconstructed wedge salad, and assorted dinner rolls with butter

ITALIANO

Baked penne marinara, chicken saltimbocca with prosciutto, fried sage, and fontina cream, sicilian steak* parmesan, roasted vegetables, herb and garlic roasted potatoes, Caesar salad, and assorted dinner rolls and butter

NEW ENGLAND SHRIMP BOIL

Shrimp, andouille sausage, red potatoes, corn cobettes, and old bay butter sauce. Served with coleslaw, tossed garden salad with assorted dressings, cucumber and dill salad, and assorted dinner rolls and butter

SAZ'S FAMOUS BBQ SAMPLER

Team our famous Baby Back Ribs with your choice of the following selections. Your buffet will be accompanied by BBQ baked beans with smoked pulled pork and andouille sausage, creamy coleslaw, loaded baked potato salad with bacon, cheddar & chives and cheddar cornbread with jalapeno honey butter

Includes Saz's award-winning BBQ baby back ribs plus choose from the following meat selections to finish your award-winning BBQ menu::

Smoked cheddar bratwurst with beer braised onions with sausage rolls
Smoked tri-tip with smoked jalapeño BBQ sauce and bakery fresh buns
Grilled chicken breasts and bakery fresh buns - *select one style:*

- Cajun
- BBQ spice rub
- Traditional

House-smoked carved turkey breast (add 1 per guest)
Memphis pulled pork and bakery fresh buns - *select one style:*

- Saz's Original BBQ Sauce on the side
- Tossed with Nashville hot sauce
- Carolina Gold BBQ Sauce

Saz's signature BBQ pulled pork with bakery fresh buns

Saz's BBQ pulled chicken with bakery fresh buns

Italian Sausage with sautéed peppers, onions, and basil marinara sauce with sausage rolls

SPECIALTY SANDWICH, SOUP & SALAD BUFFETS

Luncheon buffets are prepared with lighter portions, while dinner buffets offer slightly heavier portion sizes.



OFF TO THE RACES

Grilled bratwurst with caraway kraut, polish sausage with beer braised onions, chorizo sausage, and grilled all-beef hot dogs served with sausage rolls. Includes Mexican street corn salad, warm German potato salad, pickle pasta salad, deli pickles, potato chips, and condiments including Saz's BBQ sauce and chipotle cumin ketchup.

SOUP AND HALF WRAP BUFFET

Platters of half-portioned wraps to include: blackened chicken Caesar with shaved parmesan, romaine, and balsamic Caesar dressing; Peruvian shrimp salad with corn, sweet potato, cilantro, and lime; fried turkey with cranberry aioli, provolone, lettuce, and tomato; deli pickles, kettle chips, fresh fruit salad, and deviled egg potato salad, plus your choice of one of our seasonal chef prepared soups (see page 4 for selections)

BIENVENIDOS BOWLS

Festive buffet featuring cilantro and lime rice, black beans, grilled fajita-style proteins (chicken with bell peppers and steak, bacon and onion), queso fresco and shredded cheddar cheese, roasted tomato salsa, sour cream, shredded romaine and iceberg lettuce, lime wedges, corn tortilla chips, and pico de gallo. Guacamole can be added for an additional 3 per guest (served with disposable bowls-limited flour tortillas included for guests who prefer to make tacos)

MILWAUKEE DELI

Shaved applewood smoked ham, fried turkey, sliced roast beef, summer tomato and cucumber pasta salad, dilled red bliss potato salad, fresh seasonal fruit salad with berries, all-butter croissants, sliced breads and bakery buns, mayonnaise, yellow mustard, brown mustard, potato chips, and deli pickles

LOADED BURGER AND CHICKEN BAR

Grilled 1/3lb hamburgers,* grilled chicken breasts (choose Cajun, BBQ spice rub, or traditional), accompaniment bar (assorted sliced cheeses, lettuce, tomato, sliced red onion, caramelized onions, sautéed mushrooms, bacon, pickled jalapenos, onion straws), dilled red bliss potato salad, fresh seasonal fruit salad with berries, summer tomato and cucumber pasta salad, potato chips, sliced pickles, bakery buns, and standard condiments



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CREATE YOUR OWN SANDWICH BUFFET

Perfect for lunchtime gatherings or even casual dinner gatherings when something light is in order. Served with bakery fresh buns and your choice of sides, potato chips, deli pickles, and applicable standard condiments.

Please see page 3 for available sides.

SAZ'S SIGNATURE PULLED BBQ PORK

certified natural, antibiotic, & hormone-free

SAZ'S PULLED BBQ CHICKEN

certified natural, antibiotic, & hormone-free

SMOKED TRI-TIP

with smoked jalapeño BBQ sauce

1/3 POUND GRILLED HAMBURGERS*

SMOKED PULLED MEMPHIS PORK

select one style:

- Saz's Original BBQ Sauce on the side
- Tossed with Nashville hot sauce
- Carolina Gold BBQ Sauce

SLOPPY SAZ

with ground beef, pulled pork, and bacon tossed in Saz's Original BBQ sauce

GRILLED ALL-BEEF HOT DOG

with beer braised onions

GRILLED MARINATED CHICKEN BREAST

select one style:

- Cajun
- BBQ spice rub
- Traditional

GRILLED BRATWURST

with caraway kraut

MEATBALL SANDWICHES

with sliced provolone, house made marinara, and French rolls

ITALIAN SAUSAGE

with sautéed peppers, onions, and basil marinara sauce

SMOKED CHEDDAR BRATWURST

with beer braised onions

À LA CARTE ADD-ONS

(can be added as an additional entree or ala carte)

BEYOND BURGERS

vegan burger

VEGAN SLOPPY JOE

classic sloppy joe with a Saz's twist

CONDIMENTS

STANDARD CONDIMENTS: ketchup, mustard, Saz's BBQ sauce, mayonnaise
Chicken and burger selections include tomato, lettuce, assorted sliced cheeses, and sliced onions

ADDITIONAL CONDIMENTS (add .75 per guest): crumbled bleu cheese, smoked bacon, caramelized onions, sautéed peppers, and sautéed wild mushrooms

COLD BOX LUNCHES

Box lunches come with potato chips, pickle, cookie*, and condiments.
Salads are served with rolls, butter, and cookie*

Pasta salad, potato salad or coleslaw can be added for 1 per item, per guest

*Cookie can be substituted for a brownie for 1 per guest

SUN DRIED TOMATO WRAPS

CHICKEN SALAD

Sun-dried cranberry and tart apple chicken salad with petite greens

MEXICAN STREET CORN

Mojo jack fruit, Mexican street corn salad, shredded romaine, and pico de gallo

ITALIAN

Salami, capicola, prosciutto, and arugula with banana pepper-Kalamata relish

VEGGIE

Grilled zucchini, squash, asparagus, pickled red onion, cucumbers, spinach, red quinoa, feta, and balsamic drizzle



SANDWICHES

BBQ CUBANO

Smoked ham, pulled Memphis pork, Carolina Gold BBQ sauce, pickles, Swiss cheese, mustard, and demi baguette

SMOKED TRI TIP*

Cold smoked tri tip, dill pickle cabbage slaw, smoked jalapeno BBQ, smoked gouda, and asiago focaccia bread

ROAST BEEF*

Sliced roast beef, Wisconsin cheddar, lettuce, tomato, tarragon horseradish, and asiago focaccia bread

HAM & CHEESE

Sliced applewood smoked ham, Swiss cheese, whole grain mustard-chipotle aioli, lettuce, tomato, and Pumpernickel

ROAST TURKEY

Sliced roast turkey, lettuce, tomato, fontina cheese, roasted garlic aioli, and multigrain bread

SALADS

BLACKENED CHICKEN CAESAR

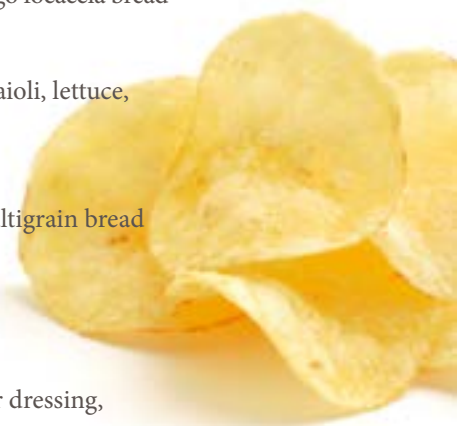
Strips of blackened chicken, romaine, croutons, parmesan, chipotle Caesar dressing, and rolls and butter

BLTE

Chopped romaine, candied bacon, shredded fontina, balsamic marinated grape tomatoes, chopped egg, house dressing, and rolls and butter

PERUVIAN SWEET POTATO & BEET SALAD

Roasted sweet potato, roasted gold beets, cucumber, pickled red onion, grape tomatoes, cilantro lime dressing, and rolls and butter



WARM HORS D'OEUVRES



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

SLIDERS

Sliders for delivery & setup or drop off service will be delivered deconstructed for guests to build their own on site.

HAWAIIAN PULLED PORK SLIDERS

King's Hawaiian bun, smoked and pulled teriyaki pork, jalapeño cilantro slaw, and cilantro cream

BULGOGI SLIDERS

Choose your flavors:

- Tofu, napa slaw, sambal aioli, bao bun (vegan)
- Crispy pork belly, napa slaw, sambal aioli, bao bun

BBQ SLIDERS

Brioche buns topped with your choice of meat

Choose your flavors:

- Saz's Signature all natural Duroc BBQ pulled pork
- All natural BBQ pulled chicken

CHICKEN TINGA SLIDERS

Chicken tinga, Chihuahua cheese, Mexican street corn salsa, on mini bun

FRIED CHICKEN SLIDER

Arugula, hot honey, garlic aioli, and King's Hawaiian bun

BURGER SLIDERS*

Choose your flavors:

- Chopped sirloin, balsamic-bacon-onion jam, fontina, sliced pickle, and brioche slider bun
- Vegan patty, balsamic-onion jam, vegan cheese, sliced pickle, and vegan brioche slider bun

CHICKEN APPLE SAUSAGE SLIDERS

Chicken sausage patty, honey-bourbon goat cheese, fried chifonade sage, apple cranberry compote, on an onion bun

PULLED SHORT RIB SLIDER

Tender pot roast, caramelized mirepoix, bordelaise sauce, straw onions, and mini French roll

BACON WRAPPED? YES PLEASE!

WATER CHESTNUTS

with hot honey

MEDJOL DATES

with creamy bleu cheese and maple glaze

LOADED BAKED POTATO TOT

with tomato jam

TERIYAKI CHICKEN

BEEF BRISKET

with pickled jalapeno and spicy peach BBQ sauce

PIMENTO CHEESE STUFFED JALAPEÑO

with hot honey



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WARM HORS D'OEUVRES

COMFORT FAVES

MEATBALLS

Choose your flavors:

- Swedish
- Italian
- Hawaiian Teriyaki with pineapple
- Traditional BBQ
- Spicy Jalapeño BBQ

SAZ'S BBQ RIBLETS

Our famous baby backs cut into one-bone sections with plenty of Saz's Original BBQ Sauce

TINGA TOSTADAS

Refried beans, chicken tinga, jalapeño pineapple slaw, and cilantro cream

ASIAN POT STICKERS

Accompanied by red chili cream and ponzu sauce

Choose your flavors:

- Chicken
- Pork
- Shiitake Mushroom (vegan)

JUMBO CHICKEN WINGS

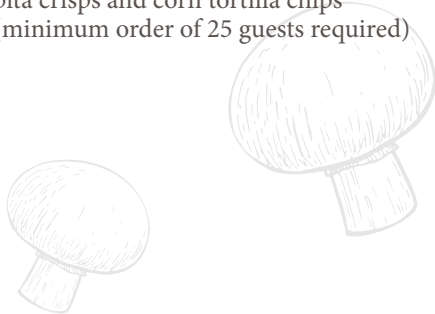
Served with bleu cheese, ranch dressing, celery, and carrots.

Choose your flavors:

- Bourbon Brown Sugar BBQ
- Thai Chili BBQ
- Buffalo-Porter
- Garlic Parmesan

SPINACH ARTICHOKE DIP

Fresh spinach, artichokes, and a blend of five creamy cheeses make up this irresistible hot dip; served with pita crisps and corn tortilla chips (minimum order of 25 guests required)



SKEWERS & LOLLIPOPS

WISCONSIN LOLLIPOPS

Grilled Wisconsin brat, local cheese curd, and spicy brown mustard

PESTO SHRIMP SKEWERS

Large shrimp sautéed with rosemary mint pesto

THAI CHICKEN SATAY SKEWERS

With sweet ginger sauce and tuxedo sesame seeds

COCONUT SHRIMP SKEWERS

Mango sweet chili BBQ sauce

STUFFED MUSHROOMS

Baby Wisconsin button mushrooms hand-stuffed in-house.
Choose from:

SPINACH, FETA, AND LEEKS

SMOKED ANDOUILLE SAUSAGE AND WISCONSIN CHEDDAR

ITALIAN SAUSAGE WITH HOMEMADE MARINARA



CHILLED HORS D'OEUVRES

PLATTERS & DISPLAYS

25 person minimum for platters & displays unless otherwise indicated

TACO DIP PLATTER

Seasoned sour cream, lettuce, tomato, green onion, black olives, and shredded cheddar cheese; served with corn tortilla chips

CHEESE AND SALAME BOARD

Assorted Wisconsin cheeses, marinated olives, presented with prosciutto, salame, beef sticks, crisp flatbreads, cheese twists, and assorted crackers

FRUITS OF THE EARTH

Seasonal display of fresh fruits to include pineapple, honeydew, cantaloupe, watermelon, strawberries, blackberries, and red grapes

FROM THE MARKET

Seasonal fresh crudités including cucumbers, bell peppers, celery, baby carrots, broccoli, cauliflower, sugar snap peas, tomatoes and asparagus spears; presented with roasted shallot dip

MEDITERRANEAN DISPLAY

Roasted garlic hummus, warm chicken confit dip, whipped feta and roasted tomato dip, warm spinach artichoke dip, marinated olives, grilled vegetables, toasted pita chips, crisp flatbread, and assorted crackers

SMOKED SALMON DISPLAY

Maple sugar & Wisconsin honey house-smoked salmon side artistically presented with chef's garnishes, lemon, flatbreads and crackers



CHILLED HORS D'OEUVRES

CLASSIC CROWD PLEASERS

LOLLIPOPS AND SKEWERS

Choose your flavors:

- Smoked Salmon Lollipops - goat cheese wrapped with smoked salmon and fresh dill
- Caprese Skewers - buffalo mozzarella, grape tomato, fresh basil, and balsamic drizzle

DEVILED EGGS

Creative updates to the comfort food classic.

Choose your flavors:

- Avocado and chipotle with cilantro
- BLT with smoked bacon, tomato, and watercress
- Smokehouse pork belly with pickled red onion
- House-smoked lox, cream cheese, and capers
- Sesame-soy marinated with ginger and scallions
- Dijon truffle
- Elote with Mexican street corn puree, cilantro, and chipotle mayo

CHILLED SHRIMP

21-25 count size, served with tangy cocktail sauce and fresh lemon wedges

GRILLED BRUSCHETTA

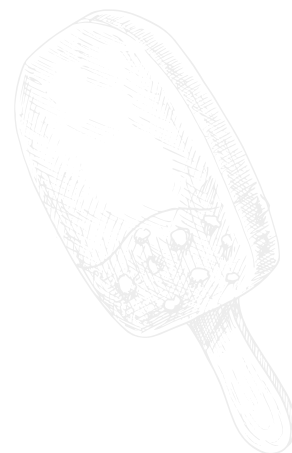
Grilled Italian crostini topped with

Choose your flavors:

- **Rustic** - medley of roma tomato, garlic, and fresh basil
- **Harvest** - butternut squash mousse, roasted delicata squash, fried sage, and toasted pepitas
- **Caprese** - buffalo mozzarella mousse, olive oil roasted tomatoes, smoked sea salt, and fresh basil

DELI SLIDERS

Artisan rolls stuffed with deli cuts of smoked Virginia ham and swiss cheese, smoked tri-tip and cheddar cheese and smoked turkey breast with provolone with deli mustards, tarragon horseradish, lettuce & tomato. Need a vegetarian option? Substitute fresh mozzarella, balsamic roasted tomato, and fresh basil for one of the other options.



DESSERTS

ASSORTED COOKIES

ASSORTED BROWNIES

ASSORTED MACAROONS

CHOCOLATE AND CARAMEL CHURROS

Strawberry coulis and salted caramel sauce

SHEET CAKE

FULL SHEET (SERVES 96) | HALF SHEET (SERVES 48)

Marble, chocolate, or yellow cake; inquire about filled or custom-decorated options

WARM PEACH, CHERRY, OR APPLE COBBLER | FULL PAN (SERVES 48)

Make it a la mode for 3.50 per guest
(stay & serve events only)

ICE CREAM SUNDAE BAR

Vanilla ice cream with assorted toppings including M&Ms, chopped nuts, sprinkles, warm caramel and hot fudge, cherries, whipped cream, and crushed Oreos (available for 50+ guests)

PETITE DESSERTS

An array of mini desserts such as truffles, macarons, petit fours, eclairs, cream puffs, cheesecakes, and tarts; minimum 3 dozen total per event.

ICE CREAM NOVELTIES (PER 48 PIECES)

Bomb Pops, Ice Cream Sandwiches, Cherry Italian Ice, and Ice Cream Crunch Bar



BEVERAGE SERVICES

ASSORTED DOMESTIC BEER

Molson Coors brands

SPECIALTY OR CRAFT BEER

MALTERNATIVES

HOUSE WINE

Standard Varietal Wines: Pinot Grigio, Sauvignon Blanc,
Chardonnay, Pinot Noir, Cabernet Sauvignon,
Merlot, Moscato, Sparkling Wine

SOFT DRINKS

BOTTLED WATER

REGULAR AND DECAFFEINATED COFFEE

3 gallon minimum

REAL LEMONADE OR FRESHLY BREWED ICED TEA

2 gallon minimum

FLAVORED REAL LEMONADE OR FRESHLY BREWED ICED TEA

Pomegranate, raspberry, mango, peach, or strawberry; 2 gallon minimum



GENERAL POLICIES AND INFO

EDITORIALS & POLICIES

- Menu pricing is based on groups of 50+. For groups under 50 guests, please add \$3 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 serveware; China, flatware and glassware are available on request for an additional additional \$5 per guest fee plus labor for additional serving staff at \$35 per hour per server (minimum 5 hours) for entire time on site plus 1 hour travel.
- 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
- For Stay & Serve events all food, beverage, and rentals are subject to a 24% service charge (minimum \$350). Service charges are applied to labor and other associated expenses and are not a 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. 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. For Stay & Serve events all food, beverage, and rentals are subject to a 24% service charge (minimum \$350). 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, serveware, and equipment (excluding tables, which are available at an additional cost) required for your menu. Our staff will arrive to set up the buffet, 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 = \$150; 11-20 miles = \$175; 21-30 miles = \$200. Delivery & Setup service is not available for locations further than 30 miles. Delivery & Setup events are guaranteed to be ready within 15 minutes of the specified time or we'll waive your delivery fee. Pricing is based on delivery times between 8am and 9pm, Monday through Friday. Additional fees may apply for times outside of these hours. This style of service is not recommended for groups over 50 guests.

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 = \$75; 6-15 miles = \$100; 16-25 miles = \$125. 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 apply. Items can be packaged hot or cold for pickup. Food is packaged in disposable pans and pricing includes disposable serveware, plates, napkins, and flatware.

We're dedicated to serving you and your guests precisely how you would like to be served and with the specific menu you envision. 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 imagine 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 48 years and will continue to be our top priority for the next 48 and beyond! Bon appetit!