



## CASUAL LUNCH & DINNER MENU

[SAZS.COM/CATERING](http://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 side dishes.

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

## LUNCH

Includes three sides of your choice  
(see page 3)

**TWO ENTRÉES 23**

**THREE ENTRÉES 25**

**FOUR ENTRÉES 28**

## DINNER

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

**TWO ENTRÉES 25**

**THREE ENTRÉES 27**

**FOUR ENTRÉES 30**

## PORK

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

**SMOKED SORGHUM BRINED PORK TENDERLOIN**  
with herbed maple pork jus

**ROAST PORK LOIN\***  
with natural herb gravy

## BEEF

**SMOKED CASINO ROAST\***  
with rosemary demi-glace

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

**MERLOT BRAISED TENDERLOIN TIPS**  
over egg pasta

**YANKEE POT ROAST**  
with pearl onions, carrots, tomatoes, and potatoes

**SMOKED TRI-TIP**  
with roasted jalapeño BBQ sauce

## SEAFOOD

**BAKED ATLANTIC COD\***  
with lemon butter

**PECAN ENCRUSTED SALMON\***  
with maple pecan beurre blanc

**SHRIMP ARRABBIATA**  
with rice pilaf

## POULTRY

**BLOOD ORANGE BEER BRINED TURKEY BREAST**  
with natural gravy and grain mustard

**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

**SAZ'S PULLED BBQ PORK MAC N CHEESE**  
with crispy poblano straws

**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)

**EGGPLANT PARMESAN**  
with mozzarella and marinara

**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

### CREAMY PENNE PASTA SALAD

with fresh vegetables

### 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

### SUN-DRIED TOMATO PASTA SALAD

with feta, basil, and Kalamata olives

### 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

### HONEY CHIPOTLE GLAZED SWEET POTATOES

### HERB ROASTED TRI-COLOR 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

### WARM CORNBREAD WITH HONEY BUTTER

# DESIGN-YOUR-OWN BUFFET ADDITIONS

## CARVING BOARD OPTIONS

**OVEN ROASTED PEPPER CRUSTED NY STRIP  
LOIN OF BEEF 8 PER GUEST**  
with natural au jus

**GLAZED APPLEWOOD SMOKED HAM 3 PER GUEST**

**CITRUS SMOKED TURKEY BREAST 4 PER GUEST**  
with citrus gravy

**ROASTED SIRLOIN OF BEEF 5 PER GUEST**  
with tarragon horseradish and peppercorn demi-glace

## SEASONAL SOUP SELECTIONS

*Add a seasonal soup selection or two 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**  
**BEER CHEESE**  
**BUTTERNUT SQUASH BISQUE**  
**HOMEMADE CHILI**  
**WHITE CHICKEN CHILI**



# 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 and slightly larger portions for entrées.

## BBQ & SPECIALTY BUFFETS

### **SOUTHWEST BUFFET** Lunch 25 | Dinner 27

Chicken tinga, beef barbacoa, 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** Lunch 35 | Dinner 37

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** Lunch 28 | Dinner 30

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

### **NEW ENGLAND SHRIMP BOIL** Lunch 31 | Dinner 33

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

Your meat selections will be accompanied by smoked BBQ baked beans with smoked pulled pork and andouille sausage, creamy coleslaw, loaded baked potato salad with bacon, cheddar, and chives, and warm cornbread with honey butter

**LUNCH** Two Meats 26 | Three Meats 28 | Four Meats 30

**DINNER** Two Meats 28 | Three Meats 30 | Four Meats 32

*Choose from the following meat selections to create your own award-winning BBQ menu:*

Saz's award-winning BBQ baby back ribs  
Smoked cheddar bratwurst with beer braised onions  
Smoked tri-tip with smoked jalapeño BBQ sauce  
Grilled chicken breasts - *select one style:*

- Cajun
- BBQ spice rub
- Traditional

House-smoked carved turkey breast (add \$1 per guest)

Memphis pulled pork - *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



## SPECIALTY SANDWICH, SOUP & SALAD BUFFETS

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



### OFF TO THE RACES Lunch 23 | Dinner 25

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 Lunch 19 | Dinner 21

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; smoked 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 Lunch 23 | Dinner 25

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, guacamole, lime wedges, corn tortilla chips, and pico de gallo (served with disposable bowls-limited flour tortillas included for guests who prefer to make tacos)

### MILWAUKEE DELI Lunch 19 | Dinner 21

Shaved applewood smoked ham, sliced citrus brined turkey breast, sliced roast beef, sliced Klement's summer sausage, summer tomato and cucumber pasta salad, dilled red bliss potato salad, fresh seasonal fruit salad with berries, all-butter croissants, sliced breads and brioche buns, mayonnaise, yellow mustard, brown mustard, potato chips, and deli pickles

### LOADED BURGER AND CHICKEN BAR Lunch 21 | Dinner 23

Grilled 1/4lb hamburgers,\* grilled chicken breasts (choose Cajun, BBQ spice rub, or traditional), accompaniment bar (bleu cheese, assorted sliced cheeses, lettuce, tomato, sliced red onion, caramelized onions, sautéed mushrooms, sliced avocado, bacon), dilled red bliss potato salad, fresh seasonal fruit salad with berries, summer tomato and cucumber pasta salad, potato chips, sliced pickles, brioche buns, and standard condiments



\*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.

## CREATE YOUR OWN SANDWICH BUFFET

Perfect for lunchtime gatherings or even casual dinner gatherings when something light is in order. Luncheon orders of these buffets are prepared with lighter portions and dinner orders of these buffets with slightly heavier portions. Served with bakery fresh buns and your choice of two hot or cold sides, potato chips, deli pickles, and applicable standard condiments.

**LUNCH:** Two Entrées 18 | Three Entrées 21

**DINNER:** Two Entrées 19 | Three Entrées 22

### 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

### 1/4 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

### SIRLOIN STEAK SANDWICHES\*

with sautéed wild mushrooms, chipotle bleu cheese aioli, and caramelized onions (add 3.75 per guest)

### ITALIAN SAUSAGE

with sautéed peppers, onions, and basil marinara sauce

### SMOKED CHEDDAR BRATWURST

with beer braised onions

## À LA CARTE ADD-ONS

### BEYOND BURGERS 99 PER DOZEN

veggie burger

### BEYOND SAUSAGE 99 PER DOZEN

veggie sausage

## 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

## WHOLE WHEAT WRAPS 15

### CHICKEN SALAD

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

### VEGGIE

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

### ITALIAN

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

## SANDWICHES 15

### CUBANO

Smoked ham, roasted pork loin, pickles, Swiss cheese, mustard, and Cubano bread

### SMOKED BEEF\*

Cold smoked tri tip, roasted garlic horseradish slaw, and sourdough

### ROAST BEEF\*

Sliced roast beef, Wisconsin cheddar, lettuce, tomato, tarragon horseradish, and sourdough

### HAM & CHEESE

Shaved applewood smoked ham, Swiss, lettuce, tomato, honey Dijon aioli, and marble rye

### SMOKED TURKEY

House-smoked turkey breast, cranberry dijon mustard, apple celery slaw, white cheddar, and multigrain bread

## SALADS 15

### BLACKENED CHICKEN CAESAR

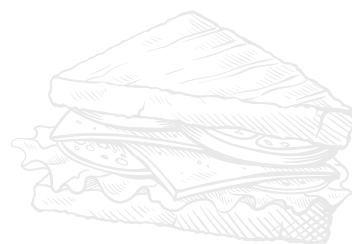
Strips of blackened chicken, romaine, croutons, parmesan, and chipotle Caesar dressing

### THE BEYOND

Chipotle lime quinoa, roasted vegetables, garbanzo and black beans, mixed baby greens, power vegetable blend, and smoked jalapeño lime vinaigrette

### CHEF SALAD

Baby greens, grape tomatoes, diced cucumbers, shredded cheddar, hard cooked egg, smoked turkey and ham, and Saz's creamy house parmesan, peppercorn dressing



# 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. **36 PER DOZEN**

### HAWAIIAN PULLED PORK SLIDERS

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

### BULGOGI TOFU SLIDERS

Tofu, napa slaw, sambal aioli, bao bun

### BBQ SLIDERS

Brioche buns topped with your choice of meat

**Choose your flavors:**

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

### NASHVILLE HOT FRIED CHICKEN SLIDERS

Sliced pickle, spicy white BBQ sauce, and King's Hawaiian Bun

### HAMBURGER SLIDERS\*

Chopped sirloin, balsamic-bacon-onion jam, fontina, sliced pickle, and brioche slider bun

### BACON APPLE CHEDDAR SLIDERS

Bacon, apple cherry compote, roasted garlic aioli, cheddar frico, and King's Hawaiian bun

### POT ROAST SLIDERS

Caramelized mirepoix, bordelaise sauce, straw onions, and mini French roll

## BACON WRAPPED? YES PLEASE

**WATER CHESTNUTS WITH HOT HONEY 24 PER DOZEN**

**MEDJOL DATES WITH CREAMY BLEU CHEESE AND MAPLE GLAZE 32 PER DOZEN**

**POPPER WITH A TWIST 33 PER DOZEN**

BBQ pulled pork stuffed jalapeño with cheddar cheese

**TERIYAKI CHICKEN WITH SLICED SCALLIONS 30 PER DOZEN**

**FESTIVAL POTATO 28 PER DOZEN**

Sour cream & chive potato wedge with house dressing





# WARM HORS D'OEUVRES

## COMFORT FAVES

### MEATBALLS 21 PER DOZEN

#### Choose your flavors:

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

### SAZ'S BBQ RIBLETS 35 PER DOZEN

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

### TINGA TOSTADAS 36 PER DOZEN

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

### ASIAN POT STICKERS 33 PER DOZEN

Accompanied by red chili cream and ponzu sauce

#### Choose one:

- Chicken
- Pork

### SMOKED CHICKEN WINGS 28 PER DOZEN

Bourbon-brown sugar brined and hickory smoked. Served with bleu cheese, ranch dressing, celery, and carrots.

#### Choose your flavors:

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

### SPINACH ARTICHOKE DIP 4.75 PER GUEST

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 25 guests, please)



## SKEWERS & LOLLIPOPS

### BEEF BRISKET SKEWERS 38 PER DOZEN

Bacon wrapped beef brisket with spicy peach BBQ

### WISCONSIN LOLLIPOPS 30 PER DOZEN

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

### PESTO SHRIMP SKEWERS 38 PER DOZEN

Large shrimp sautéed with rosemary mint pesto

### THAI SATAY SKEWERS 36 PER DOZEN

With sweet ginger sauce and tuxedo sesame seeds

#### Choose one:

- Chicken
- Pork

### COCONUT SHRIMP SKEWERS 38 PER DOZEN

Mango sweet chili BBQ sauce

## STUFFED MUSHROOMS

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

### SPINACH, FETA, AND LEEKS 26 PER DOZEN

### SMOKED ANDOUILLE SAUSAGE AND WISCONSIN CHEDDAR 26 PER DOZEN

### ITALIAN SAUSAGE WITH HOMEMADE MARINARA 26 PER DOZEN





# CHILLED HORS D'OEUVRES

## PLATTERS & DISPLAYS

25 person minimum for platters & displays unless otherwise indicated

### SEVEN LAYER TACO DIP PLATTER 5 PER GUEST

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

### CHEESE AND SALAME BOARD 8.50 PER GUEST

Imported and domestic cheeses including aged cheddar, dill havarti, fontina, manchego, white cheddar curds, marinated olives, presented with prosciutto, salame, crisp flatbreads, cheese twists, and assorted crackers

### FRUITS OF THE EARTH 7.25 PER GUEST

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

### FROM THE MARKET 6 PER GUEST

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

### MEDITERRANEAN DISPLAY 7.50 PER GUEST

Roasted garlic hummus, babaganoush, roasted tomato tzatziki, stuffed grape leaves, warm spinach artichoke dip, marinated olives, grilled vegetables, toasted pita chips, crisp flatbread, and assorted crackers

### SMOKED SALMON DISPLAY 175 EACH

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

### CHILLED LOLLIPOPS AND SKEWERS 30 PER DOZEN

#### Select One:

- 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 24 PER DOZEN

Creative updates to the comfort food classic.

#### Choose your flavors:

- Avocado and chipotle with cilantro
- BLT with smoked bacon, tomato, and watercress
- Roasted pepper and feta
- House-smoked lox, cream cheese, and caper
- Sun-dried tomato and goat cheese
- Dijon truffle

### CHILLED SHRIMP 30 PER DOZEN (MINIMUM 5 DOZEN)

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

### GRILLED BRUSCHETTA 24 PER DOZEN

Grilled Italian crostini topped with

#### Your Choice of the Following:

- **Rustic** - medley of roma tomato, garlic, and fresh basil
- **Portabella** - hearty mushroom diced with caramelized onion, arugula, roasted pepper, and rosemary aioli
- **Caprese** - buffalo mozzarella mousse, olive oil roasted tomatoes, smoked sea salt, and fresh basil

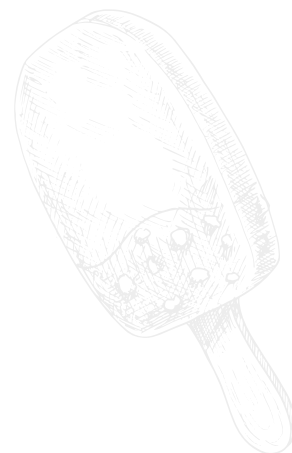
### DELI SLIDERS 28 PER DOZEN

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





# DESSERTS



**ASSORTED COOKIES 25 PER DOZEN**

**ASSORTED BARS AND BROWNIES 27 PER DOZEN**

## **SHEET CAKE**

**FULL SHEET (SERVES 96) 145 | HALF SHEET (SERVES 48) 80**

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

**WARM PEACH, CHERRY, OR APPLE COBBLER | FULL PAN (SERVES 36) 85**

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

## **ICE CREAM SUNDAE BAR 7 PER GUEST**

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 42 PER DOZEN**

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 150 (PER 48 PIECES)**

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





# BEVERAGE SERVICES

## BEER

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### DOMESTIC DRAFT 450 PER BARREL

Molson Coors Brands

### DOMESTIC BOTTLES AND CANS 6

Molson Coors Brands, 12oz

### IMPORT OR CRAFT 7 (STARTING PRICE)

12oz

## WINE

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### WINE COOLERS AND MALTERNATIVES 7

12oz

### HOUSE WINE 30

750 ml bottle

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

## NON-ALCOHOLIC

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### SOFT DRINKS 2.50

12oz can

### BOTTLED WATER 3

12oz bottle

### REGULAR AND DECAF COFFEE 32 PER GALLON

sixteen 8oz cups per gallon  
(3 gallon minimum)

### LEMONADE OR ICED TEA 32 PER GALLON

(2 gallon minimum)

### FLAVORED LEMONADE OR ICED TEA 36 PER GALLON

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 \$30 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 = \$100; 11-20 miles = \$125; 21-30 miles = \$150. 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 = \$50; 6-15 miles = \$75; 16-25 miles = \$100. 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 45 years and will continue to be our top priority for the next 45 and beyond! Bon appetit!