

AT THE MARCUS CENTER

SAZAMA'S
FINE CATERING

FORMAL DINNER
MENU



MARCUS PERFORMING ARTS CENTER
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HORS D'OEUVRES PACKAGES

Offered as an enhancement to your dinner service, our hors d'oeuvre packages are a great way to welcome your guests to your event. Packages are served for one hour prior to dinner service. Service styles and menu items are open to modification and, as with everything in our menus, are completely customizable.

CHOOSE

3 Hand Passed Selections | \$11

4 Hand Passed Selections | \$13

2 Hand Passed Selections & 2 Tabled Selections | \$12

3 Hand Passed Selections & 2 Tabled Selections | \$14

3 Hand Passed Selections & 3 Tabled Selections | \$16

HAND PASSED SELECTIONS

CHILLED

Sweet Brie Bites

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

Caprese Lollipop

Buffalo mozzarella, teardrop tomato, fresh basil, and balsamic drizzle

Caprese Crostini

Buffalo mozzarella mousse, olive oil roasted tomatoes, smoked sea salt, and fresh basil

Lemon Panna Cotta Mason Jar

Lemon panna cotta brûlée, cranberry orange relish, tartine

Duck BLT Crostini

Duck confit, crostini, micro greens, bacon, chopped teardrop tomato, orange marmalade mayo

Ahi Tuna Nacho

Crisp wonton triangles garnished with wasabi micro greens, pickled vegetables, and sesame-seared Ahi tuna with ginger habanero drizzle

Hummus Mason Jar

Sage walnut pesto with falafel crouton

Rustic Tomato Bruschetta

Medley of roma tomato, garlic, and fresh basil

Fresh Mozzarella Tartine

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

WARM

Stuffed Mushroom Caps with Italian Sausage

WI button mushrooms hand-stuffed with Italian sausage

Bacon Wrapped Water Chestnuts

Served with a hot honey drizzle

Pesto Shrimp Skewers

Large shrimp sautéed with rosemary mint pesto

Bacon Wrapped Beef Brisket

Served with spicy peach BBQ

WI Lollipop

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

Grilled Steak Cups

Flank steak, gorgonzola mousse, roasted garlic aioli, & micro shoots

Baked Brie & Raspberry Bite

Phyllo shell with brie and raspberry preserves

Artichoke Beignet

Served with pomegranate gastrique

Vegetable Pot Stickers

Served with red chili cream

Jackfruit Cake

Served with mango pineapple relish

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HORS D'OEUVRES PACKAGES

TABLED SELECTIONS

Cheese and Salame Board

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

Mediterranean Display

Roasted garlic hummus, babaganoush, red curry lentil dip, tabouli, warm spinach artichoke dip, marinated olives, grilled vegetables, toasted pita chips, crisp flatbread and assorted crackers

Smoked Salmon Display

House-smoked salmon side artistically presented with chef's garnishes, lemon, flatbreads and crackers

Choose your flavors:

Spicy Cajun
Cracked Peppercorn
Maple Sugar & Wisconsin Honey

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

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BUFFET PACKAGES

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

Each buffet comes with your choice of protein, table-served salad, seasonal vegetable, rolls and butter, and accompanying starch for your entrée selection(s).

CLASSIC | \$39

Roasted & Carved Pork Loin
Mustard crusted pork loin with Dijon
peppercorn ivory sauce

OR

Smoked & Carved Turkey Breast
Black cherry smoked turkey breast with herb
citrus turkey gravy and cranberry orange relish

One additional entrée selection
One table-served salad
One seasonal vegetable

ELEGANT | \$42

Roasted & Carved Pork Loin
Mustard crusted pork loin with Dijon
peppercorn ivory sauce

OR

Smoked & Carved Turkey Breast
Black cherry smoked turkey breast with herb
citrus turkey gravy and cranberry orange relish

Two additional entrée selections
One table-served salad
One seasonal vegetable

LUXE | \$45

Roasted & Carved Beef Sirloin
Herb crusted beef sirloin with tarragon
horseradish cream

OR

Roasted & Carved Pork Loin
Mustard crusted pork loin with Dijon
peppercorn ivory sauce

OR

Smoked & Carved Turkey Breast
Black cherry smoked turkey breast with herb
citrus turkey gravy and cranberry orange relish

Three additional entrée selections
One table-served salad
One seasonal vegetable

COUTURE | \$53

Roasted Carved Beef Tenderloin
Peppercorn crusted beef tenderloin with red
wine demi and tarragon horseradish cream

OR

Smoked Pastrami Brisket
Brined, dried, seasoned, and smoked beef
brisket with horseradish 1000 island and robert
sauce

Three additional entrée selections
One table-served salad
One seasonal vegetable

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BUFFET ENTRÉE SELECTIONS

Walker's Point Chicken

Italian-seasoned with Roma tomato, shallots, sweet onion, and Central Standard vodka cream; served with roasted vegetable barley risotto

Chicken Bellissimo

Wild mushrooms, fresh spinach, roasted peppers, and parmesan cream; served with roasted vegetable barley risotto

Chicken Verona

Parmesan crusted and topped with crispy prosciutto, aged parmesan, fresh arugula, and lemon pan jus; served with toasted farro risotto

Chicken Forestiere

Topped with mushroom herb demi; served with pilaf de pomodori

Chicken Florentine

Topped with sautéed spinach, leeks, and gruyere cream sauce; served with basil pesto gnocchi

Cured Chicken Breast

Brown sugar cured chicken breast, bleu cheese, and thyme jus; served with pistachio cornbread stuffing

Cider Braised Short Ribs

Hard apple cider braised beef short ribs topped with frizzled leeks; served with horseradish mashed potatoes

Saz's Award-Winning BBQ Baby Back Ribs

Our famous baby backs! Served with Saz's Original BBQ Sauce; served with herb roasted baby Yukon Gold potatoes

Bistro Steak Medallions

Pan roasted steak medallions with sauce bordelaise; served with parmesan risotto

Piquant Pork Belly

Braised pork belly with piquant sauce; served with Carolina Gold Boursin Grits

Blackened Cod*

With tomato, caper, and crawfish sauté; served with pineapple dirty rice

Salmon*

Sweet chili glazed, topped with a red curry lychee nut relish; served with Job's Tears risotto

Wild Mushroom Alfredo

Tortellini, balsamic mushrooms, and pesto cream sauce
Add Shrimp for \$5 or Chicken for \$3

Butternut Squash Ravioli

Toasted walnuts, tarragon, parsley, brown butter, and cream

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FAMILY - STYLE DINING

Family-style selections are an inviting alternative to buffet-style service at a similar pricing structure. Provide your guests with an intimate dining experience that encourages camaraderie and connection without sacrificing elegant service and buffet variety.

Two Entrées \$41 per guest | Three Entrées \$45 per guest

Family-style services include a plated salad of your choice, one seasonal vegetable, and one starch. Accompanied by an assorted artisan roll and bakery basket with Wisconsin butter. Choose one item from our table-served salad selections on page 8.

Walker's Point Chicken

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

Chicken Bellissimo

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

Chicken Verona

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

Chicken Forestiere

Topped with mushroom herb demi

Chicken Florentine

Topped with sautéed spinach, leeks, and gruyere cream sauce

Cured Chicken Breast

Brown sugar airline chicken breast, bleu cheese, and thyme jus

Cider Braised Short Ribs

Hard apple cider braised beef short ribs topped with frizzled leeks

Saz's Award-Winning BBQ Baby Back Ribs

Our famous baby backs! Served with Saz's Original BBQ Sauce

Bistro Steak Medallions

Pan roasted steak medallions with sauce bordelaise

Piquant Pork Belly

Braised pork belly with piquant sauce

Blackened Cod*

With tomato, caper, and crawfish sauté

Salmon*

Sweet chili glazed, topped with a red curry lychee nut relish

Wild Mushroom Alfredo

Tortellini, balsamic mushrooms, and pesto cream sauce
Add Shrimp for \$5 or Chicken for \$3

Butternut Squash Ravioli

Toasted walnuts, tarragon, parsley, brown butter, and cream

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PLATED DINNERS

Plated dinners include pre-set or table-served salad and fresh bakery baskets with butter prior to dinner. All entrées are served with your choice of seasonal vegetable and chef-selected starch as indicated. All steaks grilled to medium.

Sweet Chili Glazed Salmon* | \$43

Pan-seared with red curry lychee nut relish; served with Jobs tears risotto

Striped Bass* | \$42

With puttanesca sauce; served over risotto milanese

Haida Arctic Char* | \$43

Rubbed with caramelized sugar-spice blend, topped with mango-pineapple chutney; served with pineapple dirty rice

Petite Filet* | \$52

6oz choice filet mignon with hunter sauce; served with rosemary garlic mashed potatoes

Manhattan Steak Au Poivre* | \$52

Herb marinated with cognac infused green peppercorn ivory sauce; served with parmesan roasted red bliss potatoes

Grilled Flat Iron* | \$44

Choice flat iron steak with espresso bourbon sauce; served with roasted fingerling potatoes

Bistro Filet Medallions | \$45

Char-grilled, cold-smoked beef medallions, smoked sea salt, Scotch whiskey roasted garlic butter, and sauce bordelaise; served with goat gouda potato gratin

Cider Braised Short Ribs | \$44

Hard apple cider braised beef short ribs topped with frizzled leeks; served with horseradish mashed potatoes

Pork Flat Iron* | \$42

Cold smoked and char grilled with apple cider gastrique and apple cherry compote; served with wild rice pilaf

Bone-in Pork Filet* | \$42

Honey lavender glazed; served with goat gouda au gratin potato

Chicken Verona | \$42

Parmesan crusted and topped with crispy prosciutto, aged parmesan, fresh arugula, and lemon pan jus; served with toasted farro risotto

Wild Mushroom Chicken | \$42

Wild mushroom and goat cheese mousseline stuffed chicken breast with lemon-thyme cream sauce; served with parmesan roasted potatoes

Chicken Bellissimo | \$42

Wild mushrooms, fresh spinach, roasted peppers, and parmesan cream; served with roasted vegetable barley risotto

Chicken Forestiere | \$41

Topped with mushroom herb demi; served with pilaf de pomodori

Chicken Florentine | \$41

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

Coq Au Vin | \$41

Sous vide frenched chicken breast, pinot noir demi; served with sunchoke puree

Porcini Mushroom and Truffle Ravioli | \$40

Tomato mushroom ragout

DUET & COMBINATION DINNERS

Steak & Shrimp* | 53

Char grilled filet with red wine demi and herb roasted shrimp; served with horseradish mashed potatoes

Steak & Sea Bass | \$52

Pan seared bistro steak with sauce bordelaise and striped sea bass with Puttanesca sauce; served with risotto milanese

Steak & Artic Char* | 51

Pan-seared beef sirloin with red wine demi and Haida Arctic char with mango pineapple chutney; served with pineapple dirty rice

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BUFFET, FAMILY-STYLE, & PLATED ACCOMPANIMENTS

TABLE-SERVED SALAD OPTIONS

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

Beet Duet Salad (add \$2 per guest)

Petite greens, roasted golden beets and red beet purée, cherry glazed bacon lardon, champagne vinaigrette, goat cheese croquette, and balsamic glaze

Classic Wedge

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

Boston Bibb

Chopped bibb lettuce, ruby onion compote, candied bacon, apricot English stilton, and zinfandel vinaigrette (substitute goat cheese croquette for apricot English stilton for \$2 per guest)

Heart of Romaine

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

Roasted Maple Pear Salad

Cranberry merlot gastrique, arugula, goat cheese, grains of paradise, and cranberry cinnamon vinaigrette

Strawberry Spinach Salad

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

Harvest Salad

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

Green Goddess

Boston bibb lettuce, pickled baby corn, cucumber, grape tomatoes, rainbow sprouts, pecorino cheese, and green goddess dressing

STARCH OPTIONS

Pepper jack mac and cheese with smoked bacon

Cheddar and chive mashed potatoes

Horseradish mashed potatoes

Roasted garlic rosemary mashed potatoes

Traditional mashed potatoes

Parmesan-rosemary roasted red bliss potatoes

Maple-chipotle roasted sweet potatoes

Barley risotto with roasted vegetables

Carolina Gold rice grits with WI cheddar

Goat gouda gratin

Parmesan risotto

Herb roasted fingerling potatoes

Traditional mac n' cheese

Penne pasta with roasted garlic cream

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BUFFET, FAMILY-STYLE, & PLATED ACCOMPANIMENTS

VEGETABLE OPTIONS

SPRING + SUMMER:

(Available March - August)

Asparagus with shallot butter OR glazed with balsamic

Green Beans steamed with bacon and shallots OR with blistered tomatoes

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

YEAR ROUND:

Heirloom Carrots glazed with brown butter and maple OR citrus honey

Broccolini with citrus and spice

Roasted Root Vegetables featuring carrots, parsnips, celery root, tri-color micro peppers
and golden beets

Broccoli with shallot butter OR four cheese au gratin

FALL + WINTER:

(Available September - February)

Brussels Sprouts roasted with smoked bacon and shallots OR with brown butter and parmesan

Cauliflower roasted with brown butter and almonds OR creamy goat cheese

Squash Trio (acorn, butternut, winter) roasted with brown sugar, cinnamon and pecans OR
with shallot butter

CUSTOM STATION RECEPTIONS

Incorporate elements of style and décor into your menu with interactive, chef-prepared food stations. Browse our wide array of stations to create the perfect dining experience. In addition to the many selections we've presented here, we'd be happy to create something perfectly suited to your vision. Other enhancements are available - let your imagination run free! Only available for events with 100 or more guests.

All stations include simple themed décor, linens, and station equipment.
Add a table-served green salad to kick off your guests' journey for an additional \$3 per guest.

CLASSIC

Three Stations
\$50

ELEGANT

Four Stations
\$54

LUXE

Five Stations
\$58

EAST ASIA

Pepper steak with shiitake mushroom and hoisin sauce
Cashew chicken
Vegetable lo mein in mini take-out boxes
Lemongrass ginger rice
Fortune cookies

BELLA ROMA

Penne pasta arrabbiata with roasted vegetables
Sweet potato & ricotta gnocchi with pesto alfredo
Your choice of chicken or shrimp added to one pasta dish.
(Add both for both pastas for +\$3)
Tossed Caesar salad with shaved parmesan
Antipasto platter with assorted salame, cheese, olives, grilled vegetables, and breads

THE CARVERY

Choose one option (or serve both for an additional \$6)

OPTION #1

Carved herb roasted New York strip loin*
Horseradish mashed potatoes
Caramelized onion & wild mushroom ragout
Tarragon horseradish cream
Green peppercorn demi-glace
Silver dollar rolls
Ciabatta squares

OPTION #2

Citrus brined smoked turkey
Herb citrus gravy
Cranberry orange relish
Rosemary-garlic mashed potatoes
Rosemary honey whole grain remoulade
Bourbon peach compote
Silver dollar rolls
Ciabatta squares

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CUSTOM STATION RECEPTIONS

BRUNCH BAR

Scrambled eggs

Roasted Roma tomatoes with 18 year old balsamic, basil olive oil, topped with goat cheese

Sliced fruit tray

Assorted pastries with butter, jams and lemon curd

Potato Lyonnaise

Choose Two of the Following Meats:

Sausage links

Smoked bacon

Orange rosemary glazed ham

Choose One of the Following:

Cinnamon roll bread pudding with cream cheese
icing on the side

French toast bake with nutella syrup

Southern biscuits and gravy

Add omelet station for additional \$5 per person

AUTHENTIC STREET TACO BAR

Taco offerings include:

Corn and flour tortillas

Shredded lettuce

Pico de gallo

Roasted tomato salsa

Mexican crema

Avocado-tomatillo salsa

Queso blanco

Assorted hot sauces

Black beans

Mexican rice

Select two proteins to complete your station:

Grilled carne asada with smoked bacon

Carnitas-style pork al pastor with grilled pineapple

Grilled chicken with fajita peppers and onions

Chipotle shrimp with jalapeño pineapple slaw

COMFORT CLASSICS

Merlot braised tenderloin tips over egg pasta

Fried chicken with white pepper gravy

Country green beans with bacon and shallots

Buttermilk mashed potatoes with white pepper gravy

SUMMER BBQ STATION

Saz's award-winning BBQ baby back ribs

Sliced smoked BBQ tri-tip with fire-roasted peppers

Creamy coleslaw

Smoked baked beans with burnt ends and andouille sausage

Warm cornbread with Wisconsin honey butter

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CUSTOM STATION RECEPTIONS

MAC N' CHEESE MARTINI BAR

Our classic Homemade Mac n' Cheese and Pepper Jack Mac n' Cheese teamed with an array of toppings to design your own creations:

Grilled chicken breast	Chopped asparagus
Baby shrimp	Sun-dried tomatoes
Shredded beef short rib	Roasted garlic
Bacon	Sautéed wild mushrooms
Chives	Jalapeños

RISOTTO MARTINI BAR

Select your favorite ingredients, then watch as Chef sautés-to-order, topping a martini glass of creamy parmesan Arborio rice (risotto) with your selections. Toppings include:

Shiitake mushrooms	Roast chicken breast
Bell peppers	Baby shrimp
Red onion	Shaved parmesan
Olives	Chives
Fresh basil	Sun-dried tomatoes

MASHED POTATO MARTINI BAR

Create your ideal mashed potato martini – select your toppings, then watch our Chef sauté-to-order, topping a martini glass of mashed potatoes (Wisconsin Cheddar and Traditional) with your ingredients.

Artichoke hearts	Red onion
Bell peppers	Capers
Smoked bacon	Olives
Chives	Assorted cheeses

CUSTOM STATION RECEPTIONS

ULTIMATE SEAFOOD & SHELLFISH STATION*

(Add \$15 per guest)

CHILLED:

Jumbo shrimp cocktail
Pan-seared tuxedo crusted yellowfin tuna
Fresh oysters on the half shell
Pastrami smoked salmon display with chef's garnishes
Peruvian seafood ceviche with sweet potatoes, gold beets, coconut milk, jalapeno and cilantro
Assorted hot sauces
Wonton crisps
Tortilla chips
Fresh cut citrus
Tequila cocktail sauce
Wasabi cream

HOT:

Crab cakes with Louie remoulade and micro mustard greens
Black mussels steamed with white wine garlic herb butter

CLASSIC MILWAUKEE SWEETS

Sprecher Orange and Root Beer floats
Build-your-own sundaes with classic Milwaukee custard (vanilla and chocolate); pecans, cashews, caramel, hot fudge, maraschino cherries, and whipped cream

PETITE DESSERT BAR

An array of mini desserts, including cannoli, macarons, éclairs, cream puffs, cheesecakes, tarts, and cupcakes
French petit fours
Coffee service with cream and sugar

DONUT BAR

Assorted donuts
Regular and decaffeinated coffee with accompaniments
Assorted flavored coffee syrups
Whipped cream, chocolate stir sticks, and cinnamon

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LATE NIGHT & DESSERT PACKAGES

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

HOT SLIDER STATION | \$48 PER DOZEN

Choose three slider styles:

Fried Chicken and Waffles**

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

Key West Po'Boy*

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

BBQ Pulled Pork

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

Wagyu Slider*

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

TACO & NACHO BAR | \$13 PER GUEST

Taco-seasoned beef, diced tomatoes, pickled jalapeños, sliced black olives, cheese sauce, sliced scallions, sour cream, guacamole, flour tortillas, and hot sauce
Served with chicken taquitos, beef empanadas, and tortilla chips.

SAZ'S FESTIVAL-FAMOUS STATION ** | \$12 PER GUEST

Signature Sour Cream & Chive Fries with house dipping sauce
Leinenkugel's beer battered Wisconsin white cheddar cheese curds with Saz's Spicy White BBQ
Saz's festival-favorite Mozzarella Marinara

CLASSIC SNACK STATION | \$12 PER GUEST

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

BAKED BAVARIAN PRETZEL BITES | \$11 PER GUEST

Freshly baked Bavarian pretzel bites, brown butter, pretzel salt, warm caramel, cinnamon sugar, chocolate fudge, whipped cream, chocolate sprinkles, and vanilla ice cream

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LATE NIGHT & DESSERT PACKAGES

BBQ SUNDAE BAR | \$12 PER GUEST

Saz's signature BBQ pulled pork, BBQ pulled chicken, chopped smoked tri-tip, bacon bits, cavatappi pasta, traditional cheese sauce, pepper jack cheese sauce, frizzled leeks, caramelized onions, sautéed mushrooms, poblano peppers, pickled jalapeños, cilantro, scallions, shredded cheddar, and pepper jack cheese

CLASSIC MILWAUKEE SWEETS | \$11 PER GUEST

Sprecher Orange and Root Beer floats
Build-your-own sundaes with classic Milwaukee custard (vanilla and chocolate); pecans, cashews, hot fudge, caramel, maraschino cherries, and whipped cream

PETITE DESSERT BAR | \$42 PER DOZEN

An array of mini desserts, including cannoli, macaroons, éclairs, cream puffs, cheesecakes, tarts, and cupcakes
French petit fours

DONUT BAR | \$20 PER DOZEN

Assorted fresh bakery donuts

PIES GALORE BAR | \$32 PER DOZEN

An assortment of individually sized pies and tarts such as apple pie, cherry pie, pecan tart, and lemon tart
Don't forget the ala mode!
Add vanilla ice cream | 4 per guest

COFFEE ENHANCEMENTS | \$3 PER GUEST

Regular and decaffeinated coffee
Accouterments including cream, sugar, flavored syrups, whipped cream, chocolate stir sticks, and cinnamon
Add assorted cordials | +\$3 per guest

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BEVERAGE SERVICE

A celebration is just not complete without some libations to enhance the festive ambiance! From simple soft drink and water packages to a fully hosted open bar with one-of-a-kind signature cocktails, we've got something for every craving. Should you have a special beverage request, our event designers welcome the opportunity to make your liquid vision reality... perhaps with a few fun recommendations along the way!

Please note: Marcus Performing Arts Center & Sazama's Fine Catering do not permit the carry in of outside beverages under any circumstances – all beverage service must be provided by our professional, licensed bar staff with product supplied by Sazama's Fine Catering. Detailed product lists are available on request. Beverage package pricing is valid for 100+ guests. Please connect with your event planner for smaller group pricing. Package pricing includes products served at the bars only; should you wish to have wine or champagne hand-passed or served at the table during dinner, this will be billed per bottle based on standard pricing. All packages are priced per guest, unless otherwise indicated.

FULL HOSTED BARS

FULL HOSTED STANDARD BAR

First Hour **\$14**

Each Additional Hour **\$7**

Call brand liquor selections

Miller Lite and Miller High Life

2 specialty/craft beer selections

Malternative beverage

3 standard wine varietals

Assorted soft drinks

FULL HOSTED PREMIUM BAR

First Hour **\$18**

Each Additional Hour **\$9**

Premium and call brand liquor selections

Miller Lite and Miller High Life

2 specialty/craft beer selections

Malternative beverage

3 select wines

Assorted soft drinks

BEER, WINE, & SODA PACKAGES

STANDARD

Up to Five Hours **\$17**

Each Additional Hour **\$5**

Miller Lite and Miller High Life

Malternative beverage

3 standard wine varietals

Assorted soft drinks

DRESSED TO IMPRESS

Up to Five Hours **\$19**

Each Additional Hour **\$6.50**

Miller Lite and Miller High Life

2 specialty/craft beers

Malternative beverage

3 select wines

Assorted soft drinks

THE FINEST

Up to Five Hours **\$23**

Each Additional Hour **\$8**

Miller Lite and Miller High Life

3 specialty/craft beers

Malternative beverage

3 premium wines

Assorted soft drinks

SODA, JUICE & WATER ONLY

Up to Five Hours **\$7**

Each Additional Hour **\$2.25**

Applicable for guests under 21 or events not offering alcohol

BEVERAGE SERVICE

SPIRITS & BEVERAGES

INDIVIDUAL DRINK PRICING

- Call Brand Simple Mixed Drinks | \$10
- Premium Brand Simple Mixed Drinks | \$11
- Call Brand Cocktails (Martini, Doubles, etc.) | \$12
- Premium Brand Cocktails (Martini, Doubles etc) | \$13
- Assorted Pepsi Products (per glass) | \$3
- Bottled Water (per 12oz bottle) | \$3
- Sparkling Water/ Juice | \$4
- Domestic & Miller Beer (per bottle) | \$6
- Specialty Beer (per bottle) | \$7
- Malternatives/ White Claw | \$7
- Standard Varietal Wines (per glass) | \$9
- Standard Varietal Wines (per bottle for hosted) | \$30

BEER PRODUCT SELECTIONS

DOMESTIC MILLER BEERS

Miller Lite, Miller 64, 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

LIQUOR PRODUCT SELECTIONS

CALL BRANDS:

Tito's vodka, Tanqueray gin, Korbel brandy, Jack Daniels whiskey, Jim Beam bourbon, Seagram's 7 whiskey, Bacardi rum, Captain Morgan rum, Johnny Walker Label Red Scotch, Jose Cuervo Gold tequila, Southern Comfort

PREMIUM BRANDS:

Grey Goose vodka, Aviation American gin, Korbel VSOP brandy, Crown Royal whiskey, Makers Mark bourbon, Jameson Irish Whiskey, Johnnie Walker Black scotch, Casamigos tequila, and Local Premium Brands from Central Standard Distillery including: Door County cherry vodka, Guided Trail gin, Red Cabin bourbon, North brandy, Rye vodka, and Washington Rye whiskey

WINE SELECTIONS

STANDARD VARIETALS:

Pinot Grigio, Sauvignon Blanc, Chardonnay, Riesling, Pinot Noir, Cabernet Sauvignon, Merlot, Moscato, White Zinfandel, Champagne

SELECT & PREMIUM VARIETALS:

Please consult your event designer for a full list of options

BEVERAGE SERVICE PRICING & POLICIES

Bar service at the Marcus Performing Arts Center ensures your event will be staffed with experienced, 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 Sazama's Fine Catering Management). Bartender fee for hosted bars will be waived, provided total bar sales equal \$500 or more per bartender. 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 he or she will add a \$14 per bartender, per hour (including set up and tear down) gratuity fee in lieu of tip jars.

CASH BAR SERVICE

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 he or she 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

Sazama's Fine Catering and the Marcus Center holds client satisfaction at the very pinnacle of priorities. To us, each event is treated with the utmost attention and care, resulting in a simple, stress-free planning experience. The following amenities and services are complimentary when you choose Sazama's & The Marcus Center:

- 66" round dining tables and chairs. All banquet tables
- Professional and accommodating planning, service staff and culinary team
- Stock pattern china, silver flatware, coffee mug, and water goblet
- White, black, or ivory floor-length linens and your choice of a solid-colored linen napkin (standard color selections based on availability)
- Complimentary cake cutting and serving (cake must be provided by a licensed bakery -per Wisconsin state law, no personal food items are permitted on the premises)
- Coffee service with dinner including regular and decaf coffee, plus hot tea and milk on request

MENU PRICING

All menus in this packet are based on a minimum of 100 guests. An additional fee will apply to smaller groups, as follows.

- 75-99 guests- add \$4 per person
- 50-74 guests-add \$6 per person
- Under 50 guests, please consult your planner

Menus are evaluated and adjusted once per calendar year. Should your pricing change, you will be notified in writing. With signed contract and deposit, Sazama's Fine Catering guarantees that your menu pricing will not increase more than 5% above listed pricing at the time you secure your event.

ROOM RENTAL RATES AND MINIMUMS

Food and beverage minimums and room rental rates vary based on your particular 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 and beverage. Please refer to our rate sheet for more details.

SECURING YOUR EVENT: CONTRACTS AND DEPOSITS

Sazama's Fine Catering and the Marcus Center require that a signed contract accompany your initial event deposit. Your event date is not considered secure until Sazama's 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 unless previous arrangements have been made. 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.

All deposits are nonrefundable.

SERVICE CHARGE AND SALES TAX

Food, beverage, and rentals are subject to a 24% service charge and applicable sales tax. Service charges are applied to labor and other associated expenses and are not a gratuity. 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. **If your group is tax exempt a copy of a valid exempt certificate and a completed form s-211 must be on file prior to your event.**

GENERAL POLICIES & INFORMATION

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 Sazama'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.

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 Sazama's 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.

LEFTOVER FOOD

Per Sazama's Fine 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 Sazama's Fine Catering. As such, our staff does not provide to go containers.

PLATED DINNER SERVICE

Please choose up to two entrée choices (not including any vegetarian or kids' meal selections) for your event. If you would like more than two entrée choices, pricing for all selections would be additional \$4 per guest.

NON-PROFIT RATES - GALAS AND FUNDRAISERS

Sazama's Fine Catering offers special discounted room rental and food & beverage pricing (during non-peak times) for gala and fundraiser events. Please consult your representative to learn more and how to orchestrate your next fundraiser into a standing ovation!

SPECIAL MENU REQUESTS

This menu is designed to give you a taste of what Sazama's can offer your event. A wide variety of other menus or an entirely custom creation are available at your request. The culinary team at Sazama's welcomes the opportunity to personalize a custom menu based on your vision, your traditions, your favorites, a theme or just something you think would be a perfect fit!

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.

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. Sazama's Fine Catering is happy to recommend vendors with whom we have previously worked, and retains the right to review, approve, coordinate, and monitor and supplemental security services. Sazama's Fine Catering or the Marcus Performing Arts Center will not be held responsible for lost, stolen, or damaged property.

GENERAL POLICIES & INFORMATION

PARKING

A parking structure is located directly north of the Marcus Performing Arts Center, on State Street. It is connected to the Marcus Center by a third-floor skywalk. If you wish to offer complimentary parking to your guests, please contact the catering department for details.

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. Confetti cannons, smoke machines, and fog machines are prohibited. Anything that needs to be hung must have MPAC permission and may incur a labor fee.

AUDIO VISUAL EQUIPMENT

Audio visual equipment may be rented through the venue. Your event designer is happy to assist in coordinating this rental. Approval by Sazama's Fine Catering and the Marcus Center for the Performing Arts is required before any outside AV equipment will be allowed on the premises.

MUSIC POLICY

Due to the location of the theaters at the Marcus Center, there is a music policy in effect which states that any contracted band or DJ service must play at a sound level dictated and agreed to by the Marcus Center and Sazama's Fine Catering management. Therefore, your entertainment must be pre-approved by your event manager prior to contracting with them.

PHOTOGRAPHY

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

SETUP AND TEARDOWN

Availability of rental spaces within the Marcus Center is subject to its confirmed schedule of events. The minimum amount of time allotted between events is 2 hours. We will inform you of the earliest permitted set up time for your event. Any vendors or clients bringing in items for your event are responsible for handling the setup of their items. This includes, but is not limited to; florists, entertainers, photographers, etc.. Advance coordination of desired access time with your event designer is strongly recommended to ensure a seamless load-in and setup. All guests must vacate the premises by midnight for evening events, unless other arrangements have been made. You are responsible for making arrangements with your vendors for tear down and item removal at the end of your event. Any centerpieces, decorations, or equipment must be removed upon the conclusion of the event unless prior arrangements have been made, as items may not be stored in the hall overnight. Items remaining in the event space following the close of your event rental period become the express property of Sazama's Fine Catering, unless prior arrangements have been made.