



## FORMAL 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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# 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
- 4 Hand Passed Selections
- 2 Hand Passed Selections & 2 Tabled Selections
- 3 Hand Passed Selections & 2 Tabled Selections

## HAND PASSED SELECTIONS:

### SWEET BRIE BITES

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

### CAPRESE LOLLIPOPS

Buffalo mozzarella, grape 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 JARS

Lemon panna cotta brûlée, cranberry orange relish, and tartine

### AHI TUNA WONTON NACHOS\*

Crisp wonton triangles with sesame seared Ahi tuna, ginger habanero cream, micro greens, and pickled vegetables

### HUMMUS PHYLLO CUPS

Roasted garlic hummus, sage walnut pesto, and fried garbanzo beans

### RUSTIC TOMATO BRUSCHETTA

Medley of roma tomato, garlic, and fresh basil

### FRESH MOZZARELLA TARTINES

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

### SALMON RILLETTÉ

Salmon, caviar, garlic herb cheese, and dilled sour cream

### 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 pickled jalapeno and spicy peach BBQ

### WI LOLLIPOPS

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

### GRILLED STEAK CUPS\*

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

### BACON WRAPPED BLEU CHEESE STUFFED DATES

Served with maple glaze

### SICILIAN MASCARPONE ARANCINI

Italian herb and cheese stuffed with house marinara

### VEGETARIAN SPRING ROLLS

Served with sweet chili sauce

### SHIITAKE MUSHROOM POTSTICKERS

Served with vegan chili sauce

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# HORS D'OEUVRES PACKAGES

## TABLED SELECTIONS

### CHEESE AND SALAME BOARD

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

### 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 flatbreads, and assorted crackers

### SMOKED SALMON DISPLAY

Maple sugar & Wisconsin honey house-smoked salmon side artistically presented with chef's garnishes, lemon, flatbreads, and 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 crudité including, cucumbers, bell peppers, celery, baby carrots, broccoli, cauliflower, sugar snap peas, tomatoes and asparagus spears; presented with roasted shallot dip



# 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 entree selection(s).

+ TWO ENTRÉE SELECTION + ONE TABLE-SERVED SALAD + ONE SEASONAL VEGETABLE

## ELEGANT

### SMOKED PORK CHATEAU\*

Smoked pork chateau with horseradish cherry BBQ and jalapeño blackberry jam

or

### FRIED & CARVED TURKEY BREAST

Fried turkey breast with whole grain mustard-rosemary gravy and apple cranberry relish

+ TWO ADDITIONAL ENTRÉE SELECTIONS + ONE TABLE-SERVED SALAD + ONE SEASONAL VEGETABLE

## LUXE

### ROASTED & CARVED BEEF SIRLOIN\*

Herb crusted beef sirloin with tarragon horseradish cream

or

### CARVED STICKY PORK BELLY\*

Pork belly with pickled carrot ribbons, pickled red onions, kimchee, and fried wonton strips

or

### FRIED & CARVED TURKEY BREAST

Fried turkey breast with whole grain mustard-rosemary gravy and apple cranberry relish

+ THREE ADDITIONAL ENTRÉE SELECTIONS + ONE TABLE-SERVED SALAD + ONE SEASONAL VEGETABLE

## COUTURE

### ROASTED & CARVED BEEF TENDERLOIN\*

Peppercorn crusted beef tenderloin with red wine demi-glace and tarragon horseradish cream

or

### PORCHETTA\*

Fried sliced prosciutto and lemon, tomato, and artichoke ragout

+ THREE ADDITIONAL ENTRÉE SELECTIONS + ONE TABLE-SERVED SALAD + ONE SEASONAL VEGETABLE

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# BUFFET PACKAGES

## ENTRÉE SELECTIONS

### CHICKEN BELLISIMO

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

### CHICKEN VERONA

Parmesan and panko 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-glace; served with pilaf de pomodori

### CHICKEN ETOUFFEE

Blackened chicken thighs, andouille, trinity, and brick roux; served with white rice

### CURED CHICKEN BREAST

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

### CHICKEN SALTIMBOCCA

Prosciutto, fried sage, and fontina cream; served with asiago polenta

### BUTTERNUT SQUASH RAVIOLI

Brown butter cream sauce, toasted walnuts, poached tomatoes, and fried sage

### WILD MUSHROOM ALFREDO

Tortellini, balsamic mushrooms, and pesto cream sauce

*Add Shrimp for 5 or Chicken for 3*

### CIDER BRAISED SHORT RIBS

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

### BISTRO STEAK MEDALLIONS\*

Cold smoked and char-grilled beef medallions, smoked sea salt, and Scotch whiskey butter sauce

### 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

### PORK BELLY

*Choose from:*

Puttanesca braised pork belly; served with Anson Mills hot ground slow roasted pecorino polenta

OR

Cuban with citrus garlic mojo and mango pineapple salsa; served with Cuban black beans and rice

### BLACKENED SWORDFISH\*

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

### SALMON\*

Sweet chili glazed and topped with Peruvian mango sweet potato salsa; served with Vietnamese noodle salad

### ITALIAN SAUSAGE & SHRIMP CARBONERA

Italian sausage, shrimp, green peas, roasted garlic, pecorino, egg yolk, and orecchiette

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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.

Family-style services include a plated salad of your choice, one seasonal vegetable, and one starch. Accompanied by an assorted artisan roll basket with Wisconsin butter. Choose one item from our table-served salad selections on page 9.

## CHOOSE:

Two Entrées

Three Entrées

### CHICKEN BELLISIMO

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

### CHICKEN SALTIMBOCCA

Prosciutto, fried sage, and fontina cream

### CHICKEN VERONA

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

### CHICKEN FORESTIERE

Topped with mushroom herb demi-glace

### CHICKEN ETOUFFEE

Blackened chicken thigh, andouille, trinity, and brick roux; served with white rice

### CURED CHICKEN BREAST

Brown sugar chicken breast, goat cheese, and thyme jus

### CIDER BRAISED SHORT RIBS

Hard apple cider braised beef short ribs topped with frizzled leeks

### BISTRO STEAK MEDALLIONS\*

Cold smoked and char-grilled beef medallions, smoked sea salt, and Scotch whiskey butter sauce

### SAZ'S AWARD-WINNING BBQ BABY BACK RIBS

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

### PORK BELLY

Choose from: Puttanesca braised pork belly *OR* Cuban with citrus garlic mojo and mango pineapple salsa

### BLACKENED SWORDFISH\*

With tomato, caper, and crawfish sauté

### SALMON\*

Sweet chili glazed and topped with Peruvian mango sweet potato salsa

### WILD MUSHROOM ALFREDO

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

### BUTTERNUT SQUASH RAVIOLI

Brown butter cream sauce, toasted walnuts, poached tomatoes, and fried sage

### ITALIAN SAUSAGE & SHRIMP CARBONERA

Italian sausage, shrimp, green peas, roasted garlic, pecorino, egg yolk, and orecchiette



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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.

## **SALMON\***

Sweet chili glazed and topped with Peruvian mango sweet potato salsa; served with herb roasted fingerling potatoes

## **STRIPED BASS\***

With Puttanesca sauce; served over risotto milanese

## **NEW ENGLAND FISH & CHIPS**

Cracker crusted black cod with grilled lemon shallot cream sauce; served with malt vinegar & chive potato chip

## **PAN ROASTED MONKFISH TOURNEOS**

With roasted red pepper saffron sauce; served with andouille and chicken paella

## **BLACKENED SWORDFISH\***

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

## **PETITE FILET\***

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

## **MANHATTAN STEAK\***

Truffle salt cured and cold smoked with bone marrow-black truffle demi; served with porcini and parmesan fregola risotto

## **GRILLED FLAT IRON\***

Coffee-chili rub with sofrito rojo beurre blanc; served with mole fingerling potatoes

## **BISTRO FILET\***

Cold smoked and char-grilled bistro steak, smoked sea salt, Scotch whiskey butter sauce; served with fontina lemon thyme gratin

## **CIDER BRAISED SHORT RIBS**

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

## **GRILLED PORK RIBEYE\***

Grilled pork ribeye with sorghum molasses brine; served with roasted fingerling potatoes

## **CHICKEN VERONA**

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

## **CHICKEN SALTIMBOCCA**

Prosciutto, fried sage, and fontina cream; served with asiago polenta

## **CHICKEN BELLISIMO**

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

## **CURED CHICKEN**

Brown sugar chicken breast with goat cheese and thyme jus; served with pistachio cornbread stuffing

## **CHICKEN FORESTIERE**

Topped with mushroom herb demi-glace; served with pilaf de pomodori

## **COQ AU VIN**

Sous vide frenched chicken breast and pinot noir mushroom demi-glace; served with parsnip puree

## **PORCINI MUSHROOM AND TRUFFLE RAVIOLI**

Tomato mushroom ragout

## **DUET & COMBINATION DINNERS**

### **STEAK AND SHRIMP\***

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

### **STEAK AND STRIPED BASS\***

Pan seared bistro steak with sauce Bordelaise and striped bass with Puttanesca sauce; served with risotto Milanese





# BUFFET, FAMILY, AND PLATED ACCOMPANIMENTS

## TABLE-SERVED SALAD OPTIONS

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

### ARUGULA SALAD

Arugula, crispy prosciutto, shaved pecorino, toasted almonds, and lemon white balsamic vinaigrette

### CHOPPED SALAD

Romaine, bibb lettuce, blue cheese crumbles, marinated tomatoes, pickled red onions, pork belly lardons, and buttermilk chive vinaigrette

### 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)

### CHOPPED ROMAINE SALAD

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

### ROASTED MAPLE PEAR SALAD

Pomegranate molasses, arugula, crumbled goat cheese, grains of paradise, dried cherries, and cranberry cinnamon vinaigrette

### STRAWBERRY SPINACH SALAD

Baby spinach, fresh strawberries, candied pecans, tomato marmalade, crumbled goat cheese, and raspberry basil 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
- Yukon gold-parsnip puree
- Barley risotto with roasted vegetables
- Carolina Gold rice grits with WI cheddar
- Lemon thyme fontina gratin
- Parmesan risotto
- Herb roasted fingerling potatoes
- Traditional mac and cheese

# BUFFET, FAMILY, AND PLATED ACCOMPANIMENTS

## VEGETABLE OPTIONS

### 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 roasted tomato and fennel

### SPRING AND SUMMER

AVAILABLE MARCH - AUGUST

Asparagus with shallot butter OR glazed with balsamic

Green beans steamed with bacon and shallots OR  
with blistered tomatoes

Charred vegetables with balsamic marinated portobellos,  
summer squash, and red onions

### FALL AND WINTER

AVAILABLE SEPTEMBER - FEBRUARY

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

Vadouvan acorn squash with champagne pickled shallots

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

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# CUSTOM STATIONS RECEPTION

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

## ELEGANT

FOUR STATIONS

## LUXE

FIVE STATIONS

### EAST ASIA

General Tso's chicken

Vegetable pancit

Thai coconut curried beef with potatoes

Vegetarian stir fried rice

Sesame balls

### BELLA ROMA

Cheese manicotti with your choice of marinara, meat sauce, or alfredo sauce

Gnocchi carbonara with pancetta, peas, and pecorino-garlic cream sauce

Tossed Caesar salad with fresh parmesan, garlic croutons, and balsamic Caesar dressing

Chicken picatta with lemon caper sauce and fried capers

### BRAZILIAN STEAKHOUSE

*Choose two meats*

Chimichurri tri-tip

Bacon wrapped garlic butter chicken thighs

Parmesan pork tenderloin

Linguica

Includes: Pure de batata, Glazed bananas, Cinnamon roasted pineapple

### TASTE OF CUBA

Mojo pork chateau tenderloin

Black beans with linguica sausage

Beef empanadas with salsa rojo and salsa verde

Cuban spiced chicken thighs

Tostones with cinnamon sugar

### THE CARVERY

*Choose one option (or serve both for an additional 8)*

#### OPTION 1

Carved herb roasted New York strip loin\*

Horseradish mashed potatoes

Balsamic braised cipollini onions

Wild mushroom ragout

Tarragon horseradish cream

Bone marrow-black truffle demi

Assorted carving rolls

#### OPTION 2

Fried turkey breast

Rosemary-garlic mashed potatoes

Pistachio cornbread stuffing with dried cranberries

Whole grain mustard rosemary demi-glace

Apple cranberry relish

Assorted carving rolls

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# CUSTOM STATIONS RECEPTION

## STREET TACO BAR

### TACO OFFERINGS INCLUDE:

Corn and flour tortillas  
Shredded lettuce  
Pico de gallo  
Roasted tomato salsa  
Mexican crema  
Queso fresco  
Assorted hot sauces  
Black beans with ham  
Mexican rice

### SELECT TWO PROTEINS:

- Grilled carne asada with smoked bacon
- Carnitas-style pork al pastor with grilled pineapple
  - Beef barbacoa
  - Chicken tinga
  - Mojo jackfruit

## SUMMER BBQ STATION

Saz's award-winning BBQ baby back ribs  
Sliced smoked tri-tip with smoked jalapeño demi-glace and  
chipotle horseradish cream  
BBQ baked beans with smoked pulled pork and andouille sausage  
Creamy coleslaw

## SOUTHERN CLASSICS

Chicken fried steak with white pepper gravy  
Chicken pot pie  
Pencil corn cob grits  
Green bean casserole  
Buttermilk mashed potatoes



# CUSTOM STATIONS RECEPTION

## ULTIMATE GRAZING TABLE

Assorted Wisconsin cheeses,  
marinated olives,  
prosciutto, salame, beef sticks,  
crisp flatbreads,  
cheese twists, and assorted crackers  
Roasted garlic hummus,  
warm chicken confit dip,  
whipped feta and roasted tomato dip,  
warm spinach artichoke dip,  
grilled vegetables,  
cucumbers, bell peppers,  
celery, baby carrots, broccoli,  
cauliflower, sugar snap peas,  
tomatoes and asparagus spears;  
presented with roasted shallot dip,  
grapes, strawberries, kiwi,  
dried apricots, dried cranberries,  
golden raisins, candied walnuts, and glazed pecans  
(Add 4 per guest)

## 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.

Memphis pulled pork  
Bell peppers  
Smoked bacon  
Chives  
Red onion  
Chopped broccolini  
Shredded pepper jack cheese  
Bleu cheese crumbles

## RISOTTO MARTINI BAR

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

Shiitake mushrooms  
Bell peppers  
Red onion  
Roasted chicken breast  
Shredded beef short ribs  
Shaved parmesan  
Chives  
Sun-dried tomatoes

## 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:

Saz's pulled BBQ chicken  
Memphis pulled pork  
Bacon bits  
Sliced green onions  
Caramelized onions  
Broccoli florets  
Roasted tomatoes

# CUSTOM STATIONS

## RECEPTION

### DESSERT CHARCUTERIE

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Mascarpone ricotta and blood orange cannoli dip

Chocolate covered almonds

Macarons

Venetian chocolates

Macadamia crusted cheesecake dip

Fan wafer cookies

Ginger snap cookies



### CLASSIC MILWAUKEE SWEETS

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Sprecher Orange Dream and Root Beer floats

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

### PETITE DESSERT BAR

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An array of mini desserts, such as cannoli, macarons, éclairs, cream puffs, cheesecakes, tarts, cupcakes, and French petit fours

Regular and decaffeinated coffee service with cream and sugar

### DONUT BAR

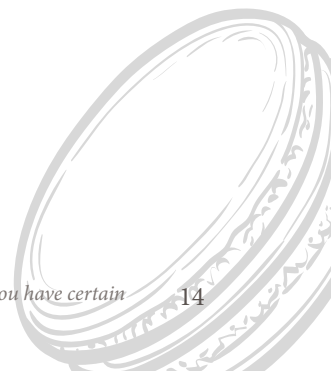
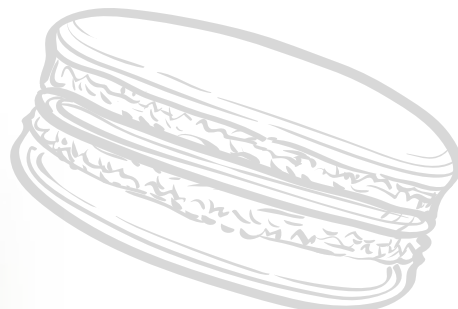
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Assorted donuts

Regular and decaffeinated coffee with cream and sugar

Assorted flavored coffee syrups

Whipped cream, chocolate stir sticks, and cinnamon





# LATE NIGHT AND DESSERT STATIONS

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 have venue restrictions and require extra accommodations for frying in winter months. Check with your event planner.

## HOT SLIDER STATION

CHOOSE UP TO THREE SLIDER STYLES:  
*(minimum 3 dozen per flavor)*

### CHICKEN SHAWARMA

Marinated shredded chicken thighs, Mediterranean tomato salad, tzatziki, mini naan

### BBQ PULLED PORK

Pulled pork, coleslaw, bread and butter pickles, and Bavarian pretzel slider bun

### ADOBO PORK TORTA\*

Torta slider, smoked pork, adobo sauce, and adobo slaw

### SIRLOIN SLIDER\*

Griddled sirloin slider, balsamic bacon onion jam, smoked gouda, and mini ciabatta bun

## TACO AND NACHO BAR

Taco-seasoned beef, chicken tinga, diced tomatoes, pickled jalapeños, sliced black olives, cheese sauce, sliced scallions, sour cream, shredded cheese and hot sauce  
*(add guacamole for an additional 3 per guest)*

Served with flour tortillas and tortilla chips

## POUTINE\*\* BAR

Crispy potato flats, sweet potato tots, sliced scallions, fresh cheese curds, bacon bits, shredded short ribs, brown gravy, and pepper jack cheese sauce

## SAZ'S FESTIVAL-FAMOUS STATION\*\*

Signature Sour Cream & Chive Fries with house dipping sauce, WI fried white cheddar curds, and Saz's festival-favorite Mozzarella Marinara

## PIZZA STATION\*\*

Choose three selections:

Cheese Pizza  
Sausage Pizza  
Pepperoni Pizza  
Vegetarian Pizza  
BBQ Chicken Pizza

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# LATE NIGHT AND DESSERT STATIONS

## BAVARIAN PRETZEL BITE SUNDAE BAR

Cinnamon sugar stuffed pretzel bites, warm caramel, chocolate fudge, whipped cream, chocolate shavings, and vanilla ice cream

## LOADED PRETZEL BITES

Brown butter and salt coated pretzel bites served with beer cheese dip, Dusseldorf mustard, and pimento cheese

## CLASSIC MILWAUKEE SWEETS

Sprecher Orange Dream and Root Beer floats

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

## DESSERT CHARCUTERIE

Mascarpone ricotta and blood orange cannoli dip  
Chocolate covered almonds  
Macarons  
Venetian chocolates  
Macadamia crusted cheesecake dip  
Fan wafer cookies  
Ginger snap cookies

## LUXE COFFEE BAR

Regular and decaffeinated coffee

Accoutrements including cream, sugar, flavored syrups, whipped cream, chocolate stir sticks, and cinnamon  
Add assorted cordials (where available) +3 per guest

## PETITE DESSERT BAR

An array of mini desserts, such as cannoli, macarons, éclairs, cream puffs, cheesecakes, tarts, cupcakes, and French petit fours

## DONUT BAR

Assorted fresh bakery donuts

## CHURRO BAR

Chocolate stuffed churro  
Caramel stuffed churro  
Macerated strawberries  
Strawberry coulis  
Salted caramel sauce  
Whipped cream  
Chocolate shavings



# BEVERAGE SERVICES

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 planners welcome the opportunity to make your liquid vision reality... perhaps with a few fun recommendations along the way!

Please note: Saz's Catering does 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 Saz's 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

- Call brand liquor selections
- Miller Lite and Miller High Life
- 2 craft beer selections
- Malternative beverage
- 3 standard wine varietals
- Assorted soft drinks

### FULL HOSTED PREMIUM BAR

- Premium and call brand liquor selections
- 2 seasonal specialty cocktail selections
- Miller Lite and Miller High Life
- 2 craft beer selections
- Malternative beverage
- 3 select wines
- Assorted soft drinks

## BEER, WINE, AND SODA PACKAGES

### STANDARD

- Miller Lite and Miller High Life
- Malternative beverage
- 2 standard wine varietals
- Assorted soft drinks

### DRESS TO IMPRESS

- Miller Lite and Miller High Life
- 2 craft beer selections
- Malternative beverage
- 3 standard wines
- Assorted soft drinks

### THE FINEST

- Miller Lite and Miller High Life
- 3 craft beer selections
- Malternative beverage
- 3 select wines
- Assorted soft drinks

## SODA, JUICE, AND WATER ONLY

Applicable for guests under 21 or events not offering alcohol



# BEVERAGE SERVICES

## SPIRITS AND BEVERAGES

### INDIVIDUAL DRINK PRICING

Call Brand Simple Mixed Drinks  
Premium Brand Simple Mixed Drinks  
Call Brand Cocktails (Martini, Doubles, etc.)  
Premium Brand Cocktails (Martini, Doubles etc  
Assorted Pepsi Products (per glass)  
Bottled Water (per 12oz bottle)  
Sparkling Water/ Juice  
Domestic & Miller Beer (per bottle or can)  
Craft Beer (per bottle or can)  
Malternatives  
Standard Varietal Wines (per glass)  
Standard Varietal Wines (per bottle for hosted)

## BEER SELECTIONS

### DOMESTIC MILLER BEERS

Miller Lite, Miller 64, Miller High Life,  
Coors Light, PBR, Angry Orchard Cider, Corona

### CRAFT BEERS

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

## LIQUOR SELECTIONS

### CALL BRANDS

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

### PREMIUM BRANDS

Grey Goose vodka, Aviation American gin, Crown Royal  
whiskey, Makers Mark bourbon, Elijah Craig Small Batch  
bourbon, Jack Daniels whiskey, 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, Dockside  
bourbon, Cabin Strength Single Barrel bourbon, North brandy,  
and Riverbend Rye whiskey

## WINE SELECTIONS

### STANDARD VARIETALS

Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet  
Sauvignon, Merlot, Moscato, Sparkling Wine

### SELECT AND PREMIUM VARIETALS

Please consult your event planner for a full list of options



# BEVERAGE

## PRICING AND POLICES

Bar service with Saz's Catering 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 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 the total bar balance. In addition, there will be a \$150 fee charged per bartender (group size will determine the number of bartenders needed and is up to the discretion of Saz's Catering Management). Bartender fee for hosted bars will be waived, provided total bar sales equal \$500 or more per bar setup. Bartenders do accept gratuities as part of their livelihood and will display tip jars at your event. If you prefer that we refrain from this practice, please alert your event planner and they will add a \$18 per bartender, per hour (including set up and tear down) gratuity fee in lieu of tip jars.

### CASH BAR SERVICE

Purely cash bars are subject to \$500 sales minimum per bar setup. Should your bar not meet this minimum, you will be responsible for the difference and will be invoiced accordingly. A bartender service fee of \$150 per bartender will be charged. Bartenders do accept gratuities as part of their livelihood and will display tip jars at your event. If you prefer that we refrain from this practice, please alert your event planner and they will add a \$18 per bartender, per hour (including set up and tear down) gratuity fee in lieu of tip jars.



# GENERAL POLICIES AND INFO

## WHAT YOU CAN EXPECT

Saz's Catering 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 you can be confident in from your initial consultation through the very last moment of the event. The following amenities and services are complimentary when you choose Saz's Catering:

- Professional and accommodating planning and service staff and culinary team
- Stock pattern china, silver flatware, coffee mug, and water goblet
- White, black, or ivory floor-length linens for buffet or stations (if applicable) 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

## LINEN PACKAGE

We offer a standard linen package priced at \$4 per guest to cover basic linen needs for your event. Our linen package includes:

- White, black, ivory, tan, or navy floor-length linens for standard-sized (6' or 8') banquet tables i.e. tables for gifts, place cards, DJ, cake, head table, etc.)
- White, black, ivory, tan, or navy floor-length linens for standard-sized (60", 66", and 72") banquet round tables and cake table (if applicable)

## ENHANCED SERVICES AVAILABLE

Saz's Catering has longstanding relationships with event services vendors of all types in Milwaukee and the surrounding areas. Our menu includes our stock pattern of china and flatware. Glassware, buffet/station linens, upgrades, and enhancements are available (*at an additional charge*). Special requests, customized linen packages, and rental coordination are absolutely welcome and encouraged – please consult your event planner for details and recommendations.

## “ROOM FLIP” SERVICES

If you are holding a ceremony or meeting within the same space as your reception, requiring a “room flip” to ready the space for your reception, Saz's Catering will assess a \$2 per guest fee to reset the room for dinner for standard set up styles within a reasonable time frame. Please consult your event planner for individualized assessment based on your particular event.

## MENU PRICING

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

- 125-149 : Add \$3 per guest
- 100-124 : Add \$6 per guest

Due to fluctuating market conditions, pricing is subject to change and is valid for 120 days from the time of proposal. Menus are evaluated and adjusted once per calendar year. Should your pricing change, you will be notified in writing. With signed contract and deposit, Saz's Catering guarantees that your menu pricing will not increase more than 5% above listed pricing at the time you secure your event. Plated menu pricing is based on two entree selections (not including a vegetarian option). Should you prefer a third entree a fee of \$4 per guest will be assessed to satisfy additional staffing requirements. Multiple entree dinners require a simple guest menu selection identification (i.e. color-coded place card).

## TASTINGS

Saz's Catering offers menu tastings for up to 6 guests by appointment Monday through Thursday between 9am and 5:30pm. Advanced scheduling is required and is subject to our event schedule. Tasting season lasts from September through May.

If you have already contracted with Saz's Catering your tasting is complimentary. If you have not secured your date, you will be assessed a fee of \$30 per guest for your tasting. Should you contract with Saz' Catering after the tasting, we will apply this payment to your event balance.

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



# GENERAL POLICIES AND INFO

## CATERING MINIMUMS

All formal events are subject to a catering minimum for events held on Fridays and Saturdays during the peak season from May through October, and for events held on holidays or holiday weekends. Should your final contract not meet the catering minimum, you will be invoiced for the difference. Catering minimum does not include applicable sales tax or service or labor charges.

- Friday Catering Minimum : \$7,000
- Saturday Catering Minimum : \$9,000
- Holiday Weekend Catering Minimum: \$9,000

## SECURING YOUR EVENT: CONTRACTS AND DEPOSITS

Saz's Catering requires that a signed contract accompany your initial event deposit in order to secure and confirm our services for your event. Your event date is not considered secure until Saz's Catering is in receipt of both contract and deposit – dates will not be held and prospective clients are not guaranteed a first right of refusal. Clients who have not yet determined a menu may estimate this amount based on a reasonable, realistic budget as discussed with their event planner.

## PAYMENT SCHEDULE

When booking your event more than one year in advance, the payment schedule is as follows:

1. To secure your date, a deposit of \$2,500 (with signed contract) is required.
2. Six months prior to your event, payment of 50% of your remaining balance is due.
3. Your final balance is due to Saz's Catering 15 business days prior to your event.

When booking your event less than one year in advance, the payment schedule is as follows:

1. To secure your date, Saz's Catering requires a 50% deposit based on your anticipated total (with signed contract).
2. Your final balance is due to Saz's Catering 15 business days prior to your event. 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 planner can assist you in doing so.

## FINAL DETAILS

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

## SPECIAL MENU REQUESTS

This menu is designed to give you a taste of what Saz's Catering can offer your event. A wide variety of other menus are available upon request. Have something particular in mind? The culinary staff at Saz's Catering welcomes the opportunity to customize a menu based on your vision, your traditions, your favorites, or just something you think would be a perfect fit.

Children's, Vegetarian, and Dessert menus are available, and we are happy to work with any dietary restrictions you or your guests may have as we develop your menu. We are here to serve you – our guest – and your request is our pleasure!

# GENERAL POLICIES AND INFO

## LOCAL FOCUS

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

## LEFTOVER FOOD

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

## DISCOUNTS AND SPECIAL INCENTIVES

Saz's Catering offers a 5% discount off of food and beverage pricing on all events (any day of the week) during the months of January, February, and March.

## HOLIDAYS AND SPECIAL RATES

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

## CANCELLATION

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

## PHOTOGRAPHY

Saz's Catering often takes photographs of events, food and beverage displays, and table settings. By contracting our services, you give consent to Saz's Catering to copyright, use, and publish photographs for marketing and illustration purposes. Should your event incorporate sensitive or confidential displays, please notify your event planner 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.