

WISCONSIN STATE FAIR HOSPITALITY VILLAGE

BY SAZ'S CATERING

SANDWICH BUFFETS |

Our sandwich buffets include your choice of two side dishes, potato chips, deli pickles, and standard condiments as applicable. Additional side dish choices may be added for an additional \$3 per person.

Two Entrée Selections: 19

Three Entrée Selections: 22 | Four Entrée Selections: 24

SIGNATURE BARBECUE

Saz's Signature BBQ Pulled Pork - all natural: antibiotic & hormone-free

Saz's BBQ Pulled Chicken - all natural: antibiotic & hormone-free

Smoked Tri-Tip with smoked jalapeño BBQ sauce

Smoked Hand-Pulled Memphis Style Pork
with your choice of three types - Saz's Original BBQ Sauce on the side, OR tossed
with Nashville Hot Sauce OR Carolina Gold BBQ Sauce

FAIR PARK FAVORITES

1/4 lb Grilled Hamburgers*

Sirloin Steak Sandwiches* with sautéed wild mushrooms, chipotle bleu cheese
aioli, and caramelized onions (add \$3.75 per person)

Grilled Marinated Chicken Breasts
(choice of Cajun, BBQ spice rub, or traditional)

Chicago Style Italian Beef with mild giardiniera and au jus
(add \$1.50 per person)

Wisconsin Pork Loin Sandwich with your choice of grilled with provolone and mild
giardiniera OR fried with mayo, stone ground mustard, and pickle slices

FROM THE SAUSAGE MAKER

Grilled All-Beef Hot Dogs with beer-braised onions

Smoked Cheddar Bratwurst with beer braised onions

Grilled Bratwurst with caraway sauerkraut

Grilled Italian Sausage with peppers, onions, and basil marinara sauce

VEGETARIAN

Beyond Burger (veggie burger) -ala carte \$99 per dozen (includes buns and fixings)

Beyond Sausage (veggie sausage) -ala carte \$99 per dozen (includes buns and fixings)

Standard Condiments Include:

Ketchup, mustard, Saz's BBQ Sauce, and mayonnaise. All chicken and burger
selections include tomatoes, lettuce, sliced onion, and assorted sliced cheeses.

Enhanced Condiments Available: Crumbled bleu cheese, smoked bacon,
caramelized onions, sautéed peppers, and sautéed mushrooms (\$.75 per selection).

SIDE SELECTIONS |

HOT |

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

Herb Roasted Tri-Color Fingerling Potatoes

Warm Cornbread with Honey Butter

COLD |

Fresh Garden Salad: with assorted dressings

Classic Caesar Salad: with homemade garlic croutons, shaved parmesan, 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: red onion, bell peppers, sweet onion vinaigrette

Ozark Power Blend Slaw: beets, broccoli, cauliflower, kale, carrot, radicchio;
blended with sweet n sour dressing

Crumbled Feta, Watermelon, and Olive Salad: with honey lime vinaigrette

Sun-dried Tomato Pasta Salad: feta, basil, and kalamata olives

Mexican Street Corn Salad

Bacon & Brussels Salad: with shredded brussels sprouts, carrots, red cabbage,
shallots, and bacon vinaigrette

Pickle Pasta Salad: with gemelli pasta, WI cheddar, gkerkins & dill pickles, fresh dill

FAIRGOER FAVORITES |

Pig Pen & Chicken Coop

Saz's award-winning BBQ baby back ribs team up with your choice of BBQ or herb rotisserie-style chicken. Served with smoked pulled pork and andouille sausage, creamy coleslaw, dilled red bliss potato salad, and bakery fresh rolls with butter. | 27

The Ferris Wheel

Saz's award-winning BBQ baby back ribs paired with grilled marinated chicken breasts (choose Cajun, BBQ spice rub, or traditional). Accompanied by smoked pulled pork and andouille sausage, creamy coleslaw, dilled red bliss potato salad, and bakery fresh rolls with butter. | 29

The Coliseum

Saz's award-winning BBQ baby back ribs team up with grilled marinated chicken breasts (choose Cajun, BBQ spice rub, or traditional) and Saz's signature smoked andouille sausages. Served with smoked pulled pork and andouille sausage, creamy coleslaw, loaded baked potato salad with bacon, cheddar, and chives, potato chips, deli pickles, and bakery fresh rolls with butter. | 31

The Farmer's Dream

Saz's award-winning BBQ baby back ribs with grilled marinated chicken breasts (choose Cajun, BBQ spice rub, or traditional) and chef-carved roast beef sirloin* with tarragon horseradish sauce. Served with smoked pulled pork and andouille sausage, creamy coleslaw, loaded baked potato salad with bacon, cheddar, and chives, and bakery fresh rolls with butter. | 39



BACK TO THE ROOTS BBQ - GET THE GRILL READY! |

Saz's Famous BBQ Sampler - The Grand Slam

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 with smoked jalapeño BBQ sauce
- Grilled chicken breasts (choose Cajun, BBQ spice rub, or traditional)
- House-smoked carved turkey breast (add \$1.50 per guest)
- Saz's signature BBQ pulled pork with bakery fresh brioche buns
- Saz's BBQ pulled chicken with bakery fresh brioche buns
- Memphis pulled pork with your choice of three types - Saz's Original BBQ Sauce on the side OR tossed with Nashville hot sauce OR with Carolina Gold BBQ Sauce

Your meat selections will be accompanied by 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.

Two Meat Selections: 27

Three Selections: 29 | Four Selections: 31

SPECIALTY BUFFETS |

Best in Show

Saz's signature BBQ pulled pork, grilled marinated chicken breasts (choose Cajun, BBQ spice rub, or traditional) and grilled bratwurst with caraway sauerkraut served with fresh seasonal fruit salad with berries, loaded baked potato salad with bacon, cheddar, and chives, Saz's famous sour cream & chive fries and festival-favorite mozzarella marinara, deli pickles, and standard condiments. | 29

Wisconsin Sausage Sampler

Grilled bratwurst, Saz's signature smoked andouille sausages, Italian sausages and Hungarian sausages served with bakery fresh pretzel and sausage rolls with all the fixings. Served with fresh seasonal fruit salad with berries, loaded baked potato salad with bacon, cheddar, and chives, Saz's famous sour cream & chive fries and festival-favorite mozzarella marinara, deli pickles, and standard condiments. | 29

Pig Roast & Rotisserie Chicken Buffet

Freshly spit roasted farm raised Duroc pig, paired with herbed rotisserie-style chicken (1/8 cut portions), chef's homemade gravy, Saz's BBQ sauce, homestyle sage stuffing, Italian pasta salad, fresh seasonal fruit salad with berries, BBQ baked beans with smoked pulled pork and andouille sausage, creamy coleslaw, relishes with dip, and bakery fresh rolls with butter. | 30 (minimum 150 guests)

BUFFET ENHANCEMENTS |

Buffet enhancements are only available in conjunction with buffet services and are served for a maximum of one hour.

Grilled Sweet Corn Station

We'll grill the corn on site at your event. Includes assorted seasonings (ranch, cajun, seasoned salt, black pepper) and drawn butter | 3.50 per ear

Loaded Pretzel Bites Station

Milwaukee Pretzel bites with your favorite dips and toppings, including beer cheese, root beer mustard, Bavarian cherry icing, brown butter, pretzel salt, and cinnamon sugar | 8 per guest

Summer Festival Station

All the festival favorites! Saz's famous sour cream & chive fries with house ranch dressing, mozzarella marinara, and Leinenkugel's beer-battered white cheddar cheese curds with Saz's Spicy White BBQ dipping sauce | 11 per guest

Loaded Nacho Station

Corn tortilla chips, seasoned ground beef, chili con queso, jalapeños, pico de gallo, sour cream, cilantro, diced onions, diced tomatoes, and sliced black olives | 8 per guest (Add guacamole for an additional \$3 per guest)

From the Farm & Garden

Imported and domestic cheeses, prosciutto, salame, grilled vegetables, marinated olives, roasted garlic hummus, red curry lentil dip, tabouli, toasted pita chips, assorted crackers, cheese twists and flatbreads | 10 per guest

S'mores Bar Station

Graham cracker, chocolate chip cookie, marshmallow, Hershey bar, Reese's Peanut Butter Cup and Nutella | 8 per guest

À LA CARTE ADDITIONS |

Fresh Vegetable Platter With Dip - 6 per guest

Seasonal fresh crudités including seasonal vegetables such as baby carrots, asparagus, sugar snap peas, radishes, broccoli, cauliflower, celery, sweet micro peppers, grape tomatoes, and roasted shallot dill dip

Cheese and Salame Display - 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

Seven Layer Taco Dip Platter - 5 per guest

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

Mediterranean Display - 7.50 per guest

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

Fruits of the Earth - 7.25 per guest

Seasonal display of fresh fruits such as pineapple, honeydew, cantaloupe, watermelon, strawberries, blackberries and red grapes

Hot & Spicy Snack Mix - 2 per guest

Corn Tortilla Chips with Fresh Pico de Gallo - 3 per guest

Add house-made guacamole for 3 per guest

Saz's Festival-Favorite Mozzarella Marinara - 32 per dozen

Our mozz sticks fried golden brown and served with house marinara

Saz's Famous Sour Cream & Chive Fries - 4.75 per guest

Paired with Saz's house dressing for dipping

Leinenkugel's Beer-Battered Cheese Curds - 5.25 per guest

Classic Wisconsin and crave-worthy, served with Saz's Spicy White BBQ Sauce for dipping

DESSERTS |

Assorted Cookies - 25 per dozen

Assorted Bars & Brownies - 27 per dozen

Sheet Cakes

Full (serves 96) 145 | Half (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

À la Mode - 3.50 per person

Added to cobblers

Ice Cream Sundae Bar - 7 per guest

Vanilla ice cream with assorted toppings including M&Ms, Reese's Pieces, chopped nuts, cashews, warm caramel and hot fudge, and crushed Oreos (available for 50+ guests)

Ice Cream Novelties - \$150 (Per 48 Pieces)

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

Petite Desserts - 42 per dozen

An array of mini desserts including truffles, macarons, petit fours, eclairs, cream puffs, cheesecakes, and tarts (minimum 6 dozen total per event)



BEVERAGES | Á LA CARTE

Beverages are billed based on consumption - available for entire event period

Domestic Beer per 1/2 barrel - 500

Miller Lite, Miller High Life, Coors Light

Craft & Specialty Beer per 1/2 barrel - 600

City Lights, Deschutes, Eagle Park, Lakefront, Leinenkugel's, Point, Sprecher, Terrapin, WI Brewing

Domestic Beer per 16 oz. - 6

Miller Lite, Miller High Life, Coors Light

Craft & Specialty Beer per 12 oz. - 6

City Lights, Deschutes, Eagle Park, Lakefront, Leinenkugel's, Point, Sprecher, Terrapin, WI Brewing

Wine per bottle - 36

Standard Varietals (choose 3): Pinot Grigio, Sauvignon Blanc, Chardonnay, Riesling, Pinot Noir, Cabernet Sauvignon, Merlot, Moscato, White Zinfandel, Champagne

Vizzy Hard Seltzer - 6

Soda per can - 2.75

Coke products

Dasani water per bottle - 3.50

Coffee & Decaf - 32 per gallon (3 gallon minimum)

BEVERAGE PACKAGES *(Beverages are billed per person - available for entire event period)*

Beer, Soda, Water Package - 16 per guest

Choose two domestic beer selections: Miller Lite, Miller High Life, Coors Light

UPGRADE TO CRAFT BEER

Craft Beer, Soda, Water Package - 19 per guest

Choose 1 Domestic Beer From the List Above

Choose 2 Craft/Specialty Beers From the List Above

Soda and Water Package - 7.50 per adult | 5.50 per child (ages 6-11)

Coke products, and bottled water

Note: Bartenders will have gratuity jars displayed. Should you wish for us to refrain from this, a \$14/hr (per bartender) gratuity fee will be added to your invoice.

The Better the Food – The Better the Experience

-Saz's Hospitality Group



TENT & SPACE RENTAL PRICING |

Saz's Hospitality Village consists of five main tents for a total of seven event space configurations. While we make every effort to accommodate location preferences, actual tent location will be determined two weeks prior to your event date based on group size and overall event needs. Tents may be booked for day-only or evening-only time frames, or offer your group a comfortable space from open to close at Saz's Hospitality Village. Tents are available for full time slots only - no partial rentals.

TENT PRICING INCLUDES:

- Tent entrance sign with company or group logo (must be provided at time of booking in high resolution format)
- White frame tent with side walls, landscaping, and white picket fencing
- Registration, food, beverage and 60" round dining tables with coverings
- White bistro chairs

DAY SLOTS (10 AM - 3 PM)

Tent 1 - \$2000 (Full) | \$1000 (Half)
Tent 2 - \$2000 (Full)
Tent 3 - \$2000 (Full)
Tent 2 & 3 - \$3500 (Combined)
Tent 4 - \$1800 (Full) | \$1000 (Half)

EVENING SLOTS (5 PM - 10 PM)

Tent 1 - \$900 (Full) | \$500 (Half)
Tent 2 - \$900 (Full)
Tent 3 - \$900 (Full)
Tent 2 & 3 - \$1500 (Combined)
Tent 4 - \$800 (Full) | \$500 (Half)

In addition to the tent rental prices listed above a \$2 per person fee will be added

TUESDAY & WEDNESDAY SPECIAL: Book your event Tuesday or Wednesday and we will waive your tent rental fee!



EDITORIALS & POLICIES |

- Menu pricing is based on groups of 50 or more people. Please add \$3 per person for groups less than 50. Minimum group size for Hospitality Village is 20 people.
- Menu pricing includes disposable serveware. China, flatware, and glassware are available on request for additional fee.
- Lunch and dinner buffets are served for a maximum of 1.5 hours. Additional serve time is available for an additional cost.
- Children's pricing is as follows: Ages 6-11, half price plus \$1; Ages 5 and under, no charge.
- To secure your date, Saz's requires a signed contract and non-refundable deposit of 50% of your anticipated total.
- A service charge of 24% (\$350 minimum) will be applied to your food and beverage balance. Service charge covers labor and associated costs and is not gratuity. Gratuity is not required and is left to your discretion.
- Final details, including menu, guest count and final payment are required 15 working days prior to the start of State Fair. Clients with proper credit established may be invoiced if preferred.
- Menu pricing is subject to change based on market conditions. Pricing changes will be communicated prior to your event.
- All smoked meats are done in house using Cherry, Apple, or Mesquite Wood. Saz's Pulled BBQ Pork and Pulled BBQ Chicken are certified natural- hormone & antibiotic free.
- *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

WISCONSIN STATE FAIR
AUGUST 3-13, 2023 Presented By 