



SAZ'S

— CATERING —

GOLF OUTING MENU



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

WESTERN LAKES GOLF CLUB
W287 N1963 Oakton Rd
Pewaukee
262-691-9796
lakecountry@sazs.com

BREAKFAST

CASUAL BREAKFAST OPTIONS

Continental Breakfast Buffet | 10.50

Cinnamon rolls, sticky buns, mini croissants, donuts, assorted muffins and Danish pastries, and sliced seasonal fruit

Mini Continental Breakfast Buffet | 8

Assorted mini muffins, donut holes, whole fruit to include bananas, oranges and apples

Traditional Breakfast Buffet | 15.50

Scrambled eggs, biscuits with sausage gravy, sausage links, bacon, potatoes Lyonnaise, sliced seasonal fruit display

A LA CARTE BREAKFAST OPTIONS

Wisconsin Breakfast Sandwich | 50 per dozen

Shaved apple wood ham, scrambled eggs, aged Wisconsin cheddar on a freshly baked, all-butter croissant

Egg and Cheese Croissant | 40 per dozen

Scrambled eggs with aged Wisconsin cheddar on a freshly baked, all-butter croissant

Breakfast Burrito | 72 per dozen

Scrambled eggs, chorizo sausage, pepper jack cheese, cotija cheese, diced tomatoes, bell peppers and chipotle salsa wrapped in a flour tortilla

Assorted Bagels | 19 per dozen

With plain and raspberry cream cheese

Assorted Donuts | 18 per dozen

With plain and raspberry cream cheese

Regular/Decaf Coffee | 3 per guest

Cranberry/Orange Juice | 3 per guest



CASUAL LUNCHEONS

Lunches served 1 hour prior to tee time and served until ½ hour after tee time (excludes box lunches). Pricing is per guest unless otherwise indicated

HOT LUNCH OPTIONS

One or Two Putt Luncheon Buffet

Sandwiches served with fresh bakery buns, standard condiments, individual bags of chips and chocolate chip cookies

ONE PUTT | 11 per guest (choose one) **TWO PUTT | 14 per guest** (choose two)

- Grilled Bratwurst with Sauerkraut
 - All Beef Hot Dogs
 - Grilled ¼ lb Hamburgers
- Grilled Marinated Chicken Breast Sandwiches (add \$1 per guest)
 - Saz's All Natural Duroc Pulled BBQ Pork (add \$1 per guest)
 - Saz's Antibiotic Free Pulled BBQ Chicken (add \$1 per guest)

Design Your Own Luncheon Buffet

Served with fresh bakery buns, standard condiments, potato chips and your choice of two side dishes.

Additional side dishes available for \$2 per guest.

ONE ENTREE | 14

SIGNATURE BBQ

- Saz's signature BBQ pulled pork:
All natural: antibiotic & hormone-free
- Saz's BBQ pulled chicken:
All natural: antibiotic & hormone-free
- Wood-smoked chopped beef brisket with Saz's BBQ (add \$1 per guest)

TWO ENTREES | 17

PICNIC FAVES

- 1/3-pound grilled hamburgers
- Tenderloin steak sandwiches: with sautéed mushrooms and onions (add \$4 per guest)
 - Grilled marinated chicken breasts (choose Cajun, BBQ spice rub, or traditional)
- Grilled veggie burgers (vegan, gluten and soy free)

THREE ENTREES | 20

SASAUGAGES

- All-Beef hot dogs with traditional fixings including mustard, ketchup, pickle spears, diced onions, green relish
- Grilled bratwurst with caraway sauerkraut
- Italian sausages with sautéed peppers, onions and marinara sauce

STANDARD CONDIMENTS INCLUDE

Ketchup, Mustard, Saz's BBQ Sauce, Mayonnaise

All Chicken and Burger selections include: Tomatoes, Lettuce, Sliced Onions, Assorted Sliced Cheeses

SIDE SELECTIONS

Fresh tossed garden salad with assorted dressings
Fresh seasonal fruit salad with berries
Creamy penne pasta salad with fresh vegetables
Creamy Coleslaw

Loaded baked potato salad with bacon, cheddar and chives
Dilled red bliss potato salad
Smoked baked beans with andouille sausage & burnt ends

BOX LUNCH OPTIONS

Perfect option to place on the cart for lunch while you wait for the shotgun or saved to eat on the course

Box lunches include individual bag of chips, chocolate chip cookie and condiments. Choose one main selection for all golfers if you'd like us to place on carts.

If you're having people pickup at registration, you can choose a variety of 2-3 box lunches.

WHOLE WHEAT WRAPS

Veggie Wrap | 12.50

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

Italian Grinder Wrap | 14

Salami, capicola, prosciutto, provolone and arugula with a banana pepper-kalamata relish

Grilled Chicken Caesar Wrap | 14

Romaine lettuce, parmesan, grilled chicken, Caesar dressing

Ham & Cheddar Wrap | 12.50

Romaine lettuce, shaved applewood smoked ham, Wisconsin cheddar, honey Dijon aioli

SANDWICHES

Roast Beef | 14

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

Ham & Cheese | 13

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

Roasted Turkey | 13

Shaved turkey breast, cranberry Dijon mustard, romaine lettuce, white cheddar, multigrain bread, apple celery slaw

Cubano | 14

Shaved applewood smoked ham, roasted pork loin, pickles, Swiss cheese, Dijon mustard, Cubano bread

CASUAL DINNER BUFFET OPTIONS

DESIGN YOUR OWN DINNER BUFFET

Our traditional design your own buffets all include fresh bakery rolls with butter and your choice of one cold side, one starch and one seasonal vegetable. Additional sides can be added for an additional \$3 per guest.

TWO ENTREES | 27

THREE ENTREES | 30

FOUR ENTREES | 33

PORK

Saz's Award-Winning BBQ Baby Back Ribs (1/4 rack portions)
Roast Pork Loin with natural herb gravy

BEEF

Braised Beef Short Rib with hard cider demi-glace
Merlot Braised Tenderloin Tips over white rice or egg pasta
Wood Smoked BBQ Beef Brisket with Saz's Vidalia Onion BBQ
Sauce, your choice of sliced or chopped

POULTRY

Chicken Marsala with wild mushrooms
Chicken Saltimbocca (additional \$1 per guest) Prosciutto, sage, smoked
gouda cream

SEAFOOD

Baked Atlantic Cod with lemon butter
Grilled Salmon with maple pecan beurre blanc
Grilled Salmon with lemon butter

PASTAS & VEGETARIAN

Baked Lasagna (Traditional with Italian sausage & red sauce or
veggie with white or red sauce)
Penne Pasta Alfredo with broccoli and wild mushrooms
Add grilled chicken breast for \$1; Add grilled shrimp for \$3

CARVING BOARD ENHANCEMENTS

Interactive buffets are a wonderful addition to your event! Our chef will carve the meat selection of your choice right at the buffet, creating an unmatched elegance for your event. Selection is in place of one of your entrees and prices are in addition to your standard buffet.

Oven Roasted Pepper-Crusted NY Strip Loin of Beef with natural au jus | 8 per guest
Citrus-Smoked Turkey Breast with citrus gravy | 6 per guest
Roasted Tenderloin of Beef with tarragon horseradish and peppercorn demi-glace | 11 per guest
Slow Roasted Prime Rib with tarragon horseradish and au jus | 8 per guest

COLD SIDES

Garden Salad with assorted dressings
Classic Caesar Salad with homemade
garlic croutons, shaved parmesan,
balsamic Caesar dressing
Sun-Dried Tomato Pasta Salad with
crumbled feta and fresh basil
Creamy Coleslaw
Loaded Baked Potato Salad with bacon,
cheddar and chives
Red Bliss Potato Salad redskin potatoes,
fresh dill

STARCH OPTIONS

Traditional Mashed Potatoes
Wisconsin Cheddar & Chive Mashed
Potatoes
Traditional Mac n Cheese
Southwestern Pepper Jack Mac n Cheese
with Bacon
Herb Roasted Tri-Color Fingerling
Potatoes

VEGETABLE SELECTIONS

Heirloom Baby Carrots (choice of steamed
with brown butter or roasted with garlic)
Steamed Broccoli (choice of shallot
butter or au gratin)
Steamed Green Beans with Shallot
Butter
Fresh Blend of Roasted Vegetables with
Olive Oil and Basil
Grilled Asparagus with Balsamic

*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.

CREATIVE CUISINE DINNER BUFFETS

Surf N Turf | 37

Grilled Bistro steaks with button mushrooms and grilled onion, grilled salmon with maple butter and pecans, steamed green beans with shallot butter, garlic & parmesan roasted baby potatoes, tossed Caesar salad with garlic croutons, fresh relishes with dip, and assorted Artisan rolls with butter.

Mardi Gras | 39

Blackened salmon with crayfish-caper-tomato sauté, grilled chicken breasts, sliced sirloin of beef with peppercorn cognac sauce, roasted sweet potatoes with maple & brown sugar, red beans & rice with smoked andouille sausage, steamed green beans with shallot butter, fresh relishes with dip and assorted rolls with butter

Wisconsin Friday Fish Fry Buffet | 31

Miller High Life beer-battered fried cod, baked cod with lemon pepper butter, sour cream & chive fries, homemade potato pancakes with applesauce and Wisconsin maple syrup, creamy coleslaw, fresh seasonal fruit salad with berries, and dilled red bliss potato salad. Add Saz's award-winning BBQ baby back ribs (1/4 racks) for \$4.50 per guest, add grilled bratwurst for an additional \$3 per guest

Saz's Famous BBQ Sampler - The Hole In One

Your meat selections will be accompanied by smoked baked beans with andouille sausage & burnt ends, creamy coleslaw, loaded baked potato salad with bacon, cheddar, and chives, and warm cornbread with honey butter.

TWO SELECTIONS | 27

THREE SELECTIONS | 30

FOUR SELECTIONS | 33

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

Saz's award-winning BBQ baby back ribs

House-smoked carved turkey breast

Saz's signature smoked Andouille sausage with pretzel buns

Saz's signature BBQ pulled pork with fresh baked brioche buns

Wood-smoked sliced beef brisket

Saz's BBQ pulled chicken with fresh baked brioche buns

Grilled chicken breasts (choose Cajun, BBQ spice rub, or traditional)

ALL DAY 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.

OPTION 1 | 41

(\$46 VALUE)

One Putt Luncheon Buffet

Two Entree Dinner Buffet

One Hour Appetizer Station

Cheese & Salame Display | From the Market Display | BBQ Meatballs | Bacon Wrapped Water Chestnuts

Appetizers & Dinner only - \$35 per guest

OPTION 2 | 44

(\$49 VALUE)

One Entrée DYO Luncheon Buffet OR

Two Putt Lunch OR Box Lunches

Two Entrée Dinner Buffet

One Hour Appetizer Station

Cheese & Salame Display | From the Market Display | BBQ Meatballs | Bacon Wrapped Water Chestnuts

Appetizers & Dinner only - \$35 per guest

OPTION 3 | 51

(\$56 VALUE)

Two Entrée DYO Luncheon Buffet

Dinner Selection up to \$31

One Hour Appetizer Station

Cheese & Salame Display | From the Market Display | BBQ Meatballs | Bacon Wrapped Water Chestnuts

Appetizers & Dinner only - \$39 per guest

OPTION 4 | 65

(\$88 VALUE)

Three Entrée DYO Luncheon Buffet

Three Entrée Dinner Buffet with Chef Carved

Prime Rib or Chef Carved New York Strip Loin

One Hour Appetizer Station

Same appetizers from Option 3 plus: Peel & Eat Shrimp | Saz's Mozzarella Marinara | Swedish Meatballs | Wings

Dessert Station

Coffee | Assorted Cookies | Assorted Bars & Brownies

Appetizers, Dinner & Dessert Only - \$54 per guest

A LA CARTE HORS D'OEUVRES

Perfect solutions for before dinner cocktail hour. Our representative can assist with proper quantities based on your needs, guest count and length of service. If you would like to have an Hors D'oeuvres only reception, our team would be happy to customize a menu to fit your needs.

WARM HORS D'OEUVRES

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

SLIDERS

BBQ Pulled Pork Sliders | 26

All natural Duroc pulled pork with Saz's Original BBQ Sauce, sautéed poblanos, smoked cheddar cheese, bread and butter pickles, twisted pretzel slider bun

Short Rib Sliders | 28

Shredded chocolate stout braised short ribs, caramelized onions, blue cheese crumbles, ciabatta slider bun

BACON WRAPPED

Water Chestnuts with Maple Glaze | 19

Beef Tenderloin with Balsamic Glaze | 30

Medjool Dates with Creamy Bleu Cheese and Maple Glaze | 30

COMFORT FAVES

Stuffed Mushrooms | 19

ABaby Wisconsin button mushrooms hand-stuffed in house.

Choose from: Spinach, Feta & Leek | Smoked Andouille Sausage & Wisconsin Cheddar

Meatballs | 19

Choose from Swedish, Italian or Traditional BBQ

Saz's Mozzarella Marinara

26 per dozen

Our festival-famous mozz sticks fried golden and served with our house marinara

Smoked Chicken Wings | 22

Choose from grilled honey BBQ, buffalo with bleu cheese, crispy Thai, or Saz's Spicy White BBQ

Asian Vegetable Potstickers | 24

With red chili cream and ponzu sauce

Spinach Artichoke Dip | 3.50 per guest

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

Saz's BBQ Riblets | 30

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

CHILLED HORS D'OEUVRES

PLATTERS & DISPLAYS

Seven Layer Taco Dip | 5 per guest

Refried beans, seasoned sour cream, lettuce, tomato, onion, black olives & shredded cheddar cheese, served with homemade tortilla chips

Cheese & Salame Board | 6.25 per guest

Imported and domestic cheeses with assortment of dried meats, nuts and jams accompanied by assorted crackers and flatbreads

From the Market | 4.50 per guest

Seasonal fresh crudité's including seasonal vegetables such as radishes, bell peppers, celery, baby carrots, broccoli, cauliflower, sugar snap peas, red grape tomatoes and asparagus spears, presented with roasted shallot dip

Fruits of the Earth | 5.75 per guest

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

Mediterranean Display | 6 per guest

Saz's Spicy White BBQ hummus, roasted pepper and feta dip, tabouli, marinated olives, grilled vegetables, toasted pita chips, crisp flatbreads, grilled crostini and assorted crackers

Smoked Salmon Display | 165 each

Smoked salmon side artistically presented with chef's garnishes, lemon, flatbreads and crackers

Choose your flavor: Original, Spicy Cajun, Cracked Peppercorn or Maple Sugar & Wisconsin Honey

CLASSIC CROWD PLEASERS

Grilled Bruschetta

Grilled Italian crostini topped with your choice of the following:

- **Rustic** | 20 per dozen - Roma tomato, garlic, and fresh basil
- **Tuscan** | 22 per dozen - fontina, prosciutto, and olive oil
- **Caprese** | 20 per dozen - buffalo mozzarella mousse, olive oil roasted tomatoes, smoked sea salt, and fresh basil

Chilled Shrimp Cocktail | 30 per dozen

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

Peel N Eat Shrimp | 125 per 5 pounds

Served with tangy cocktail sauce and fresh lemon wedges.

HORS D'OEUVRES RECEPTION | 32

Cheese & Salame Display

Imported and domestic cheeses with assortment of dried meats, nuts and jams accompanied by assorted crackers and flatbreads

Fruits of the Earth Display

Seasonal Fruits such as Pineapple, Honeydew, Cantaloupe, Watermelon, Strawberries, Grapes and Honey Poppy Seed Dip

Bacon Wrapped Water Chestnuts

With a Maple Glaze

Saz's BBQ Riblets

Saz's famous baby back ribs cut into one-bone sections with plenty of Saz's original BBQ sauce

BBQ Sliders

Brioche buns topped with your choice of Saz's all natural Duroc BBQ pulled pork, all-natural BBQ pulled chicken, or chopped smoked beef brisket with Saz's Vidalia Onion BBQ Sauce

Stuffed Mushroom Caps

Andouille & WI cheddar

Meatballs

Choice of BBQ, Swedish or Italian

Assorted Bars & Brownies

DESSERTS

Assorted Bars and Brownies | \$24 per dozen

Assorted Cookies | 24 per dozen

Sheet cake

Custom-decorated marble, chocolate, or yellow cake

Full Sheet (serves 96) | 135

Half Sheet (serves 48) | 75

Add a custom message | 20

Add a custom logo | 20

Warm peach, cherry, or apple cobbler | 80

Full Pan serves 24

A la mode added to cobblers \$2.50 per guest

Assorted Petite Desserts | 40 per dozen

Please see our petite dessert menu for selections, descriptions, and minimums

EDITORIALS & POLICIES

- All menus above are full service, with our staff providing service for the event and are designed for on-premise golf outings only
- Menu pricing is based on groups 50+. For groups under 50 guests, please add \$2 per guest to all buffets
- Menu pricing for luncheons includes disposable plates, napkins, and service ware. Dinner service includes China and Flatware service (if in the ballroom) or disposable service ware (if in the tent). Events in the ballroom or tent include linen tablecloths for dining and prize tables. Custom, in-stock napkin color choices available at no additional fee
- A signed contract and non-refundable deposit of 50% of your anticipated total is required to secure your event.
- Final details, including guest count, menu selections and final payment are due to us 7 working days in advance of your event. Guest counts may not decrease after this time but may be able to be increased-please consult your representative.
- All events are subject to applicable state and local sales taxes. If your group is tax exempt, a completed S211 form must be filed with our office for tax to be removed.
- Gratuity is not included or charged and is left to the discretion of the client.
- Additional labor fees may apply when additional labor is required or for events outside of the normal scope.
- All pricing is subject to change based on market conditions.
- Custom menus, Sit Down, Stations and other styles of service are available.

We're dedicated to serving you and your guests precisely how you would like to be served and with the specific menu you envision. For us, that is the definition of catering!

Having a themed outing? Having a theme is an excellent approach to increase participation and ensure your guests have a memorable experience at your outing. Ask us about customizing a menu and or beverages to enhance the theme. Ask your planner for ideas and other ways to make your event unique!

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*