



SAZ'S 50 YEARS TAILGATE & PICNIC MENU

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

Milwaukee (Walker's Point)
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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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*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.

BUILD YOUR OWN PICNIC BUFFET

Includes your choice of two side dishes, potato chips, deli pickles, bakery fresh buns or sausage rolls, and standard condiments. Additional side dishes may be added.

CHOOSE:

Two Entrées | Three Entrées | Four Entrées

SIGNATURE BBQ

SAZ'S SIGNATURE BBQ PULLED PORK
certified natural, antibiotic, & hormone-free

SAZ'S BBQ PULLED CHICKEN
certified natural, antibiotic, & hormone-free

SMOKED TRI-TIP
with smoked jalapeño BBQ sauce

HOUSE SMOKED PULLED PORK SHOULDER
(sauce on the side) Choose from the following:

- Saz's Original BBQ
- Carolina Gold BBQ
- Cider Vinegar BBQ
- Smoky Bourbon BBQ
- Smoked Jalapeño BBQ

SLOPPY SAZ
with ground beef, pulled pork, and bacon tossed in Saz's Original BBQ Sauce

TAILGATE FAVES

1/3 POUND GRILLED HAMBURGERS*
upgrade to 1/2 pound Wagyu burger for additional fee

GRILLED MARINATED CHICKEN BREAST
select one style:

- Cajun
- Saz's Original BBQ
- Classic Seasoning & Herbs
- Lemon Pepper

CHICAGO STYLE ITALIAN BEEF
with mild giardiniera and au jus

SAUSAGES

ALL-BEEF HOT DOGS

GRILLED BRATWURST
with caraway sauerkraut and diced onions

MILLIE'S ITALIAN SAUSAGE
with sautéed peppers, onions, and basil marinara sauce

GRILLED POLISH SAUSAGE
with beer-braised onions

GRILLED CHICKEN APPLE SAUSAGE
with peppers and onions

GRILLED CHORIZO SAUSAGE
with pico de gallo, shaved green cabbage, and chipotle cumin ketchup

VEGETARIAN

BEYOND BURGER (VEGAN BURGER)
(includes buns and fixings)

VEGAN SLOPPY SAZ
classic sloppy Joe with a Saz's Twist
(Can be added as an additional entree or ala carte, minimum 10 people)

CONDIMENTS

STANDARD
Ketchup
Mustard
Mayonnaise
Saz's Original BBQ Sauce

ALL CHICKEN & BURGER SELECTIONS INCLUDE
Tomato
Lettuce
Sliced onion
Assorted sliced cheeses

ADDITIONAL ENHANCEMENTS (ADD. FEE PER SELECTION)
Crumbled bleu cheese Chicago green relish
Smoked bacon House pickled jalapeños
Beer-braised onions
Sautéed peppers
Sautéed wild mushrooms

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PICNIC BUFFET SIDES

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

CHEESY POTATO CASSEROLE

like mom makes. Crispy onion crumbs

CHARRED VEGETABLES

balsamic marinated portabella, summer squash and red onion

HERB ROASTED FINGERLING POTATOES

CHEDDAR CORNBREAD

with jalapeño honey butter

COLD

FRESH GARDEN SALAD

with assorted dressings

CLASSIC CAESAR SALAD

with homemade garlic croutons, shaved parmesan, and balsamic Caesar dressing

FRESH SEASONAL FRUIT SALAD WITH BERRIES

SUMMER TOMATO AND CUCUMBER PASTA SALAD

CHILLED GRILLED ASPARAGUS

with citrus and balsamic glaze

CREAMY COLESLAW

CAPRESE PASTA SALAD

Gemelli pasta, ciligene mozzarella, grape tomato, and basil pesto

LOADED BAKED POTATO SALAD

with bacon, cheddar, and chives

DILLED RED BLISS POTATO SALAD

CUCUMBER AND DILL SALAD

with red onion, bell peppers, and sweet onion vinaigrette

ASIAN SLAW

with Napa and red cabbage, pineapple, mango, red onion, cilantro, and shredded watermelon radish

MEXICAN STREET CORN SALAD

PICKLE PASTA SALAD

with gemelli pasta, WI cheddar, gherkin & dill pickles, and fresh dill

BACON AND BRUSSELS SALAD

with shredded brussels sprouts, carrots, red cabbage, shallots, and bacon vinaigrette

PERUVIAN SWEET POTATO SALAD

Sweet potato, mango, corn, pickled red onion, cucumber, and cilantro lime vinaigrette

BUFFET ENHANCEMENTS

Enhancement stations are available for groups of 50+ as an add-on to existing buffet menu services. Not available as standalone stations.

GRILLED SWEET CORN STATION

We'll grill the corn on site at your event.

Includes assorted seasonings (ranch, cajun, Tajin, seasoned salt, black pepper) and drawn butter.

SUMMER FESTIVAL STATION*

All the festival favorites! Saz's famous sour cream & chive fries with house ranch dressing, mozzarella marinara, and WI fried white cheddar curds.

LOADED NACHOS STATION

Homemade mojito-lime seasoned tortilla chips, seasoned ground beef, chili con queso, jalapeños, pico de gallo, sour cream, cilantro, diced onions, diced tomato, and sliced black olives.

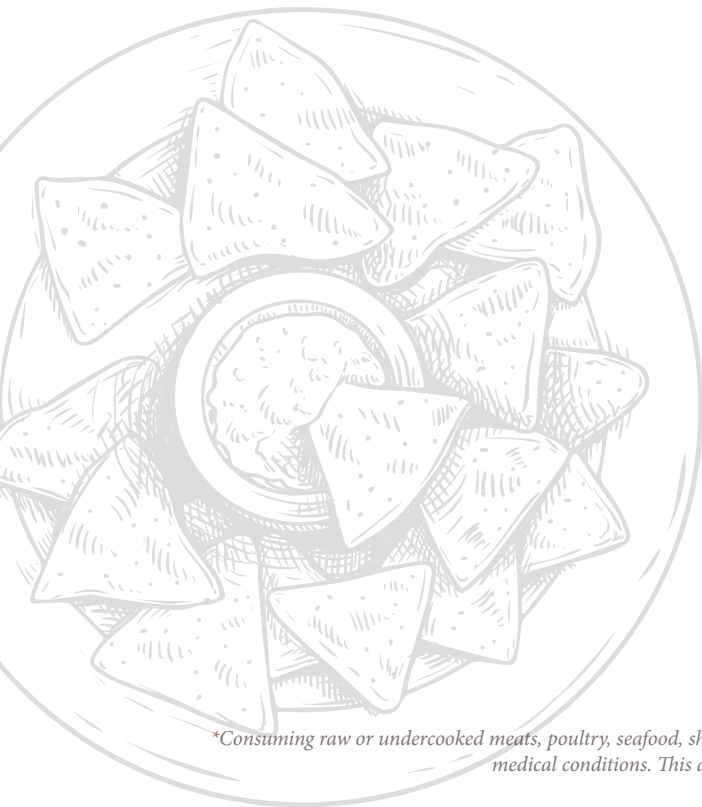
Add guacamole for an additional fee.

LOADED PRETZEL BITES STATION

Milwaukee Pretzel bites with your favorite dips and toppings including beer cheese, brew pub mustard, Bavarian cherry icing, brown butter, pretzel salt, and cinnamon sugar.

FARM & GARDEN CHARCUTERIE

Imported and domestic cheeses, prosciutto, salame, grilled vegetables, marinated olives, roasted garlic hummus, whipped feta and tomato dip, hot beef sticks, toasted pita chips, assorted crackers, cheese twists and flatbreads.



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TAILGATE FAVORITES

OFF TO THE RACES*

Grilled bratwurst with caraway kraut and diced onions
Grilled Polish sausage with beer-braised onions
Grilled chorizo sausage with pico de gallo, shaved green
cabbage, chipotle cumin ketchup
All-beef hot dogs
Sausage and hot dog buns
Mexican street corn salad
Warm German potato salad
Pickle pasta salad
Saz's sour cream & chive fries
Festival famous mozzarella marinara
Deli pickle spears
Standard condiments
Saz's BBQ and Chipotle cumin ketchup

TAILGATER SNACKS**

Bone-in wings- *with your choice of sauce*
• *Brown Sugar Bourbon BBQ*
• *Buffalo Porter*
• *Honey Teriyaki*
Bleu cheese, ranch dressing, celery, and carrots
Nashville hot tossed chicken tenders
Baby back ribs with Saz's Original BBQ sauce
Chili con queso with Homemade mojito-lime
seasoned tortilla chips
Fresh vegetable crudité with roasted shallot dip
Saz's pulled BBQ pork sliders

PRIZEWINNER'S PICNIC BUFFET*

Grilled marinated chicken breasts- *select one style*

- *Cajun*
- *Saz's Original BBQ*
- *Classic Seasoning & Herbs*
- *Lemon Pepper*

Saz's signature BBQ pulled pork

Grilled Bratwurst with caraway sauerkraut and diced onions

Fresh seasonal fruit salad with berries

Loaded baked potato salad with bacon, cheddar, & chives

Saz's famous sour cream & chive fries

Festival-favorite mozzarella marinara

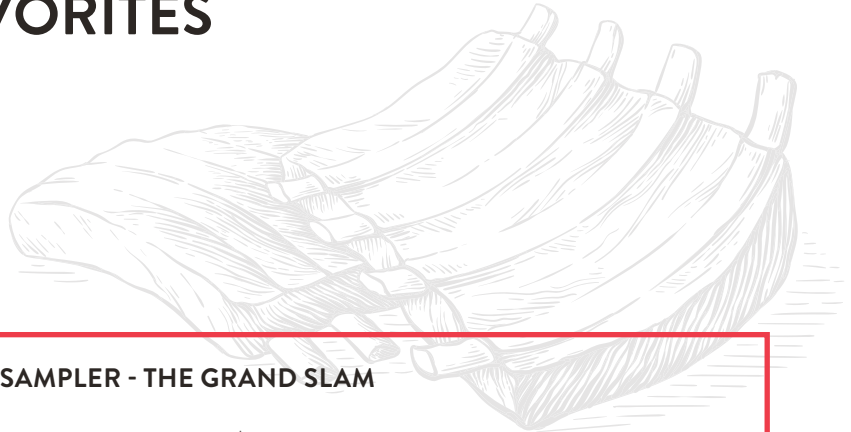
Deli pickles

Bakery fresh buns and sausage rolls

Standard condiments



TAILGATE FAVORITES



SAZ'S FAMOUS BBQ SAMPLER - THE GRAND SLAM

One Additional Meat Selection | Two Additional Meat Selections | Three Additional Meat Selections

Includes Saz's award-winning BBQ baby back ribs plus choose from the following meat selections to finish your award-winning BBQ menu:

- Grilled bratwurst with caraway kraut and diced onions with sausage rolls
- Smoked Tri-Tip with smoked jalapeño BBQ sauce and bakery fresh buns
- Italian Sausage with sautéed peppers, onions, and basil marinara sauce with sausage rolls
- Grilled Chicken Apple Sausage with pepper, onions, and sausage rolls
- Grilled chicken breasts with bakery fresh buns- *select one style:*
 - *Cajun*
 - *Saz's Original BBQ*
 - *Classic Seasoning & Herbs*
 - *Lemon Pepper*

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

House Smoked Pulled Pork Shoulder- *Sauce on the side, select one style:*

- *Saz's Original BBQ*
- *Carolina Gold BBQ*
- *Cider Vinegar BBQ*
- *Smoky Bourbon BBQ*
- *Smoked Jalapeño BBQ*

Saz's signature BBQ pulled pork with bakery fresh buns

Saz's BBQ pulled chicken with bakery fresh buns

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.



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A LA CARTE ENHANCEMENTS

FRESH VEGETABLE PLATTER WITH DIP |

Seasonal fresh crudité's including seasonal vegetables such as baby carrots, asparagus, sugar snap peas, cucumbers, broccoli, cauliflower, celery, sweet micro peppers, tomatoes, and roasted shallot dill dip

CHEESE AND SALAME DISPLAY |

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

TACO DIP PLATTER |

Seasoned sour cream, lettuce, tomato, green onion, black olives, refried beans and shredded cheddar cheese; served with homemade mojito-lime seasoned tortilla chips

FRUITS OF THE EARTH |

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

HOT & SPICY SNACK MIX |

CRACKER JACKS | (28 BAGS)

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 flatbread, and assorted crackers

CORN TORTILLA CHIPS WITH FRESH PICO DE GALLO |

Homemade mojito-lime seasoned tortilla chips. Add freshly made guacamole for additional fee.

FESTIVAL-FAVORITE MOZZARELLA MARINARA** |

Minimum 10 dozen for fry on site

SAZ'S FAMOUS SOUR CREAM & CHIVE FRIES WITH HOUSE RANCH DRESSING** |

Minimum 100 guests

WI FRIED WHITE CHEDDAR CURDS** |

Served with house made marinara; minimum 100 guests

JUMBO CHICKEN WINGS |

Served with bleu cheese, ranch dressing, celery, and carrots. Minimum 2 dozen per flavor

Choose your flavor:

- *Bourbon brown sugar BBQ*
- *Buffalo porter*
- *Thai chili*
- *Honey dry rub*
- *Garlic parmesan*
- *Sesame-Ginger*



BEVERAGE SERVICES

ASSORTED DOMESTIC BEER | 12OZ CAN OR BOTTLE

Molson Coors brands

SPECIALTY OR CRAFT BEER | 12OZ CAN OR BOTTLE

HARD SELTZERS | 12OZ CAN OR BOTTLE

HOUSE WINE | 750ML BOTTLE

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

SOFT DRINKS | 12OZ CAN

BOTTLED WATER | 12OZ BOTTLE

REGULAR AND DECAFFEINATED COFFEE | 32 PER GALLON

Sixteen 8oz cups per gallon; 3 gallon minimum

REAL LEMONADE OR FRESHLY BREWED ICED TEA | GALLON

2 gallon minimum

FLAVORED REAL LEMONADE OR FRESHLY BREWED ICED TEA | GALLON

Pomegranate, raspberry, mango, peach, or strawberry; 2 gallon minimum



DESSERTS



ASSORTED BROWNIES |

ASSORTED COOKIES |

CHOCOLATE AND CARAMEL CHURROS |

Strawberry coulis and salted caramel sauce

SHEET CAKE | FULL SHEET (SERVES 96) | HALF SHEET (SERVES 48)

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

WARM PEACH, CHERRY, OR APPLE COBBLER | FULL PAN (SERVES 48)

A LA MODE ADDED TO COBBLERS |

ICE CREAM SUNDAE BAR |

Vanilla ice cream with assorted toppings including M&Ms, chopped nuts, sprinkles, warm caramel and hot fudge, cherries, whipped cream, and crushed Oreos (available for 50+ guests)

PETITE DESSERTS |

An array of mini desserts such as truffles, assorted dessert shooters, petit fours, eclairs, cream puffs, cheesecakes, and tarts; minimum 3 dozen total per event.

ICE CREAM NOVELTIES | (PER 48 PIECES)

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

DESSERT SHOOTERS | PER DOZEN

Chocolate, Lemon Meringue, Tiramisu, and Vanilla Raspberry



GENERAL POLICIES AND INFO

EDITORIALS & POLICIES

- **These selections require special cooking equipment for fried items. Frying requires space outdoors and additional costs may be incurred for tenting in inclement weather. Please consult your event manager for details. We fry in trans fat free oils.
- Menu pricing is based on groups 50+. For groups under 50 guests, please add \$3 per guest.
- For groups 500+ please inquire about potential volume discount pricing.
- Buffet pricing for children ages 3-12 is half price, plus \$1 per child.
- Menu pricing includes disposable plates, napkins and service ware.
- Minimum of 20 guests is required for Delivery & Setup and Stay & Serve events.
- A signed contract and non-refundable deposit of 50% of your anticipated total is required to secure your event.
- Final details, including guest count, menu selections, and final payment are due to your event manager or the Saz's Catering office 10 working days in advance of your event.
- All events are subject to applicable sales tax.
- For Stay & Serve events all food, beverage, and rentals are subject to a 24% service charge (minimum \$350). Service charges are applied to labor and other associated expenses and are not a gratuity.
- Gratuity is not included and is left to the discretion of the client.
- Additional labor fees may apply when additional labor is required or for events hosted outside of the Milwaukee County area.
- Holiday and holiday weekend events are subject to additional service charges up to 1.5 times the standard rate.
- As a full-service caterer, we welcome the opportunity to coordinate any rentals or linens needed for your event including, but not limited to, tents, tables, chairs, A/V, staging, props, floral, linen upgrades, and more. Please inquire for pricing based on your specific needs.
- All smoked menu selections are smoked in-house using cherry, apple, or mesquite woods. Saz's Signature BBQ Pulled Pork and Saz's BBQ Pulled Chicken are certified natural, antibiotic, and hormone-free.
- All pricing is subject to change based on market conditions.
- Planning something more formal? Consult our Formal Corporate and Social menu for full-service selections.

SERVICE STYLE OPTIONS

Full Service Stay & Serve – Our staff will arrive on site, set up your buffet based on your menu requirements, monitor the buffet, and replenish as needed. In addition, our staff will clear dining surfaces to ensure a clean area. This style of service offers optimum service for any size group, but is strongly recommended for groups over 50 guests. Pricing includes disposable plates, napkins, utensils, all buffet tables and linens, service staff, and all buffet equipment necessary for your event. For Stay & Serve events all food, beverage, and rentals are subject to a 24% service charge (minimum \$350). Service time is for a maximum of 1.5 hours with additional serve time available at an additional cost.

Delivery & Setup – If you don't require full-service catering, but still want a traditional buffet set up, this option is for you. Pricing includes disposable plates, napkins, service ware, and equipment (excluding tables, which are available at an additional cost) required for your menu. Our staff will arrive to set up the buffet, then return at a mutually agreed upon time to retrieve the equipment and supplies. Delivery & Setup fees vary and are based on one-way distance to your location at the following rates: 0-10 miles = \$150; 11-20 miles = \$175; 21-30 miles = \$200. Delivery & Setup service is not available for locations further than 30 miles. Delivery & Setup events are guaranteed to be ready within 15 minutes of the specified time or we'll waive your delivery fee. Pricing is based on delivery times between 8am and 9pm, Monday through Friday. Additional fees may apply for times outside of these hours. This style of service is not recommended for groups over 50 guests.

Express Drop Off – Perfect for office meetings and smaller groups, our driver will arrive and drop off food at your location. Pricing includes disposable plates, napkins, and utensils. All food will arrive in disposable aluminum or plastic containers. Drop Off fees are based on one-way distance to your location at the following rates: 0-5 miles = \$75; 6-15 miles = \$100; 16-25 miles = \$125. Drop Off service is not available for locations further than 25 miles. Pricing is based on drop off between 10am and 2pm, Monday through Friday. Additional fees may apply for times outside of these hours.

Pickup – Don't need our services, but love Saz's food? This is the perfect option for you! No service charges apply. Items can be packaged hot or cold for pickup. Food is packaged in disposable pans and pricing includes disposable serviceware, plates, napkins, and flatware.

We're dedicated to serving you and your guests precisely how you would like to be served and with the specific menu you envision. For us, that is the definition of catering! If your ideal menu is not within these pages, consult your event manager and we will do our absolute best to create exactly what you imagine for your event. Custom menus are available and encouraged. Please note that custom and themed menu pricing may take up to one week to develop. Catering to our clients' wishes has been our philosophy for over 48 years and will continue to be our top priority for the next 48 and beyond! Bon appetit!