

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 guest.

Two Entrée Selections: 21

Three Entrée Selections: 23 | Four Entrée Selections: 25

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

Sauce on the side - choose from the following:

Saz's Original BBQ Sauce - Carolina Gold BBQ - Cider Vinegar BBQ

Smoky Bourbon BBQ - Smoked Jalapeño BBQ

FAIR PARK FAVORITES

1/3 lb Grilled Hamburgers*

Grilled Marinated Chicken Breasts

Select one style:

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

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

FROM THE SAUSAGE MAKER

All-Beef Hot Dogs

Grilled Bratwurst with caraway sauerkraut and diced onions

Millie's Italian Sausage with 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 (veggie burger) - ala carte \$99 per dozen (includes buns and fixings)

Vegan Sloppy Joe Classic sloppy Joe with a Saz's twist -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: Chicago green relish, house pickled jalapeño, crumbled bleu cheese, smoked bacon, beer-braised 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

Cheesy Potato Casserole with crispy onion crumbs

Cheddar Cornbread with jalapeño honey butter

Charred Vegetables with balsamic marinated portabella, summer squash and red onion

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

Creamy Coleslaw

Loaded Baked Potato Salad with bacon, cheddar, and chives

Dilled Red Bliss Potato Salad

Peruvian Sweet Potato Salad with sweet potato, mango, corn, pickled red onion, cucumber, and cilantro lime vinaigrette

Cucumber and Dill Salad red onion, bell peppers, sweet onion vinaigrette

Caprese Pasta Salad with gemelli pasta, ciligene mozzarella, grape tomato, and basil pesto

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

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

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, and fresh dill

FAIRGOER FAVORITES



BACK TO THE ROOTS BBQ - GET THE GRILL READY!

Saz's Famous BBQ Sampler - The Grand Slam

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

One Additional Meat Selection: 27

Two Additional Meat Selections: 29 | Three Additional Meat Selections: 31

- Grilled bratwurst with caraway sauerkraut and diced onions
- Smoked Tri-Tip with with smoked jalapeño BBQ sauce and bakery fresh buns
- Grilled Chicken Apple Sausage with peppers, onions, and sausage rolls
- Grilled chicken breasts and bakery fresh buns (choose Cajun, Saz's Original BBQ, Classic Seasoning & Herbs or Lemon Pepper)
- House-smoked carved turkey breast (add \$1.50 per guest)
- Saz's signature BBQ pulled pork and bakery fresh buns
- Saz's BBQ pulled chicken and bakery fresh buns
- Italian Sausage with sautéed peppers, onions, and basil marinara sauce with sausage rolls
- 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, or Smoked Jalapeño BBQ.

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.

SPECIALTY BUFFET |

Best in Show

Saz's signature BBQ pulled pork, grilled marinated chicken breasts (choose Cajun, Saz's Original BBQ, Classic Seasoning & Herbs, or Lemon Pepper) and grilled bratwurst with caraway sauerkraut and diced onions 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. | 31



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, dusseldorf 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 WI fried white cheddar curds | 11 per guest

Loaded Nacho or Tots Station

Choice of homemade mojito-lime seasoned tortilla chips or crispy fried tots, 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)

À LA CARTE ADDITIONS |

Fresh Vegetable Platter With Dip - 6.50 per guest

Seasonal fresh crudités 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 - 9.75 per guest

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

Taco Dip Platter - 5 per guest

Seasoned sour cream, lettuce, tomato, onion, black olives and shredded cheddar cheese; served with Homemade Mojito-Lime Seasoned Tortilla Chips

Fruits of the Earth - 7.50 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

Homemade Mojito-Lime Seasoned 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

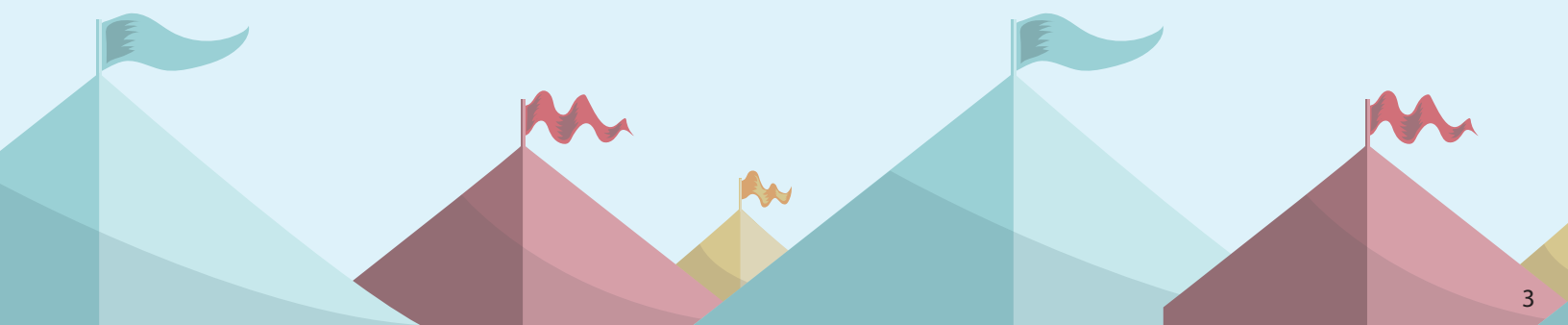
Our mozz sticks fried golden brown and served with house marinara

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

Paired with Saz's house dressing for dipping

WI Fried White Cheddar Curds - 5.50 per guest

Classic Wisconsin and crave-worthy, served with house made marinara



DESSERTS |

Assorted Cookies - 25 per dozen

Assorted Brownies - 27 per dozen

Sheet Cakes

Full (serves 96) 175 | Half (serves 48) 100

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

Warm Peach, Cherry, or Apple Cobbler

Full Pan (serves 48) 85

À la Mode - 3.50 per person

Added to cobblers

Chocolate and Caramel Churros - 30 per dozen

Strawberry coulis and salted caramel sauce

Ice Cream Sundae Bar - 7.50 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



BEVERAGES | Á LA CARTE

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

Domestic Beer per 16 oz. - 7

Miller Lite, Miller High Life, Coors Light

Craft & Specialty Beer per 16 oz. - 9

Blue Moon, Eagle Park Set List Hazy IPA, Leinie Summer Shandy, Terrapin Luau Krunkles, Raised Grain Naked Threesome IPA, Lakefront IPA, Lakefront Riverwest Stein

Wine per bottle - 36

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

Vizzy Hard Seltzer per 16 oz. - 9

Soda per can - 3.50

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 - 18 per guest

Miller Lite, Miller High Life, Coors Light

UPGRADE TO CRAFT BEER

Craft Beer, Soda, Water Package - 22 per guest

Miller Lite, Miller High Life, Coors Light, and Vizzy Hard Seltzer
Choose 2 Craft/Specialty Beers From the List Above

Soda and Water Package - 8.5 per adult | 6.50 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 \$18/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 - \$2,750 (Full) | \$1,375 (Half)
 Tent 2 - \$2,750 (Full)
 Tent 3 - \$2,750 (Full)
 Tent 2 & 3 - \$4,750 (Combined)
 Tent 4 - \$2,550 (Full) | \$1,375 (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

MONDAY, TUESDAY & WEDNESDAY SPECIAL:

Book your event on one of these days 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 serviceware.
- 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.

