

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 fee.

Two Entrée Selections

Three Entrée Selections | Four Entrée Selections

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. per person)

FROM THE SAUSAGE MAKER

All-Beef Hot Dogs

Grilled Bratwurst with caraway sauerkraut and diced onions

Grilled 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 add. per dozen (includes buns and fixings)

Vegan Sloppy Joe Classic sloppy Joe with a Saz's twist -ala carte add. 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

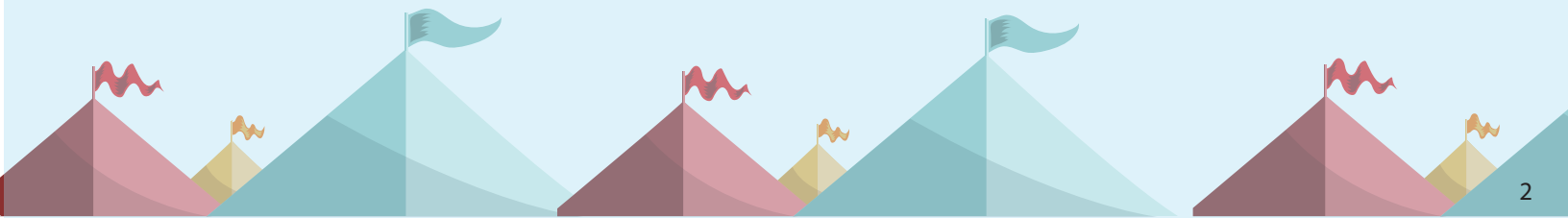
Includes Saz's award-winning BBQ baby back ribs plus choose from the following meat selections to finish your award-winning BBQ menu:

One Additional Meat Selection

Two Additional Meat Selections | Three Additional Meat Selections

- 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. |



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 |

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 |

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 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 |
(Add guacamole for an additional fee)

À LA CARTE ADDITIONS |

Fresh Vegetable Platter With Dip

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

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

Fruits of the Earth

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

Hot & Spicy Snack Mix

Homemade Mojito-Lime Seasoned Tortilla Chips with Fresh Pico de Gallo

Add house-made guacamole

Saz's Festival-Favorite Mozzarella Marinara

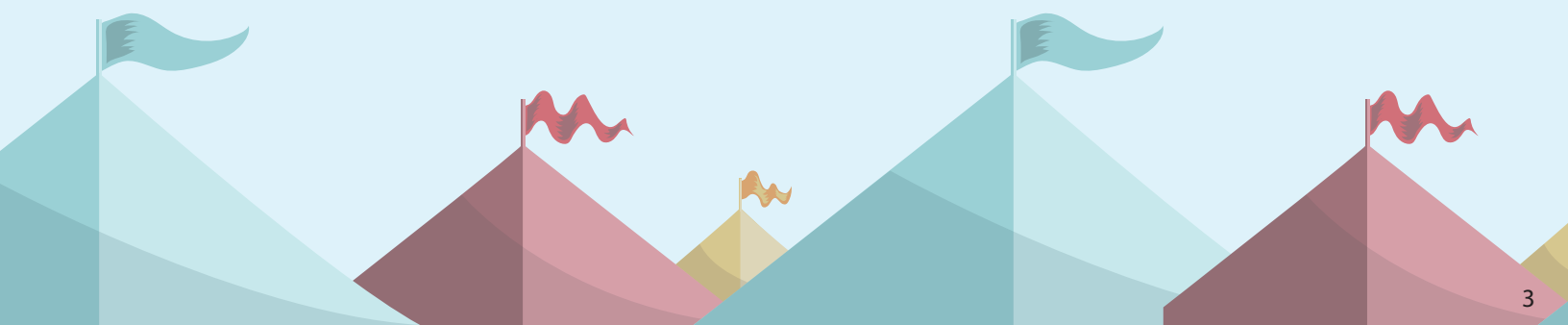
Our mozz sticks fried golden brown and served with house marinara

Saz's Famous Sour Cream & Chive Fries

Paired with Saz's house dressing for dipping

WI Fried White Cheddar Curds

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



DESSERTS |

Assorted Cookies

Assorted Brownies

Sheet Cakes

Full (serves 96) | Half (serves 48)

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

Warm Peach, Cherry, or Apple Cobbler

Full Pan (serves 48)

À la Mode -

Added to cobblers

Chocolate and Caramel Churros -

Strawberry coulis and salted caramel sauce

BEVERAGES | Á LA CARTE

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

Domestic Beer per 16 oz.

Miller Lite, Miller High Life, Coors Light

Craft & Specialty Beer per 16 oz.

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

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

Vizzy Hard Seltzer per 16 oz.

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

Beer, Soda, Water Package

Miller Lite, Miller High Life, Coors Light

UPGRADE TO CRAFT BEER

Craft Beer, Soda, Water Package -

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

Soda and Water Package

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.

Ice Cream Sundae Bar

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

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



Soda per can

Coke products

Dasani water per bottle

Coffee & Decaf (3 gallon minimum)

The Better the Food – The Better the Experience

-Saz's Hospitality Group