



SAZ'S 50 YEARS

FORMAL DINNER MENU

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

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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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HORS D'OEUVRES PACKAGES

Offered as an enhancement to your dinner service, our hors d'oeuvre packages are a great way to welcome your guests to your event. Packages are served for one hour prior to dinner service. Service styles and menu items are open to modification and, as with everything in our menus, are completely customizable.



CHOOSE:

- 3 Hand Passed Selections
- 4 Hand Passed Selections
- 2 Hand Passed Selections & 2 Tabled Selections
- 3 Hand Passed Selections & 2 Tabled Selections

HAND PASSED SELECTIONS:

CAPRESE LOLLIPOPS

Buffalo mozzarella, grape tomato, fresh basil, and balsamic drizzle

CAPRESE BRUSCHETTA

Buffalo mozzarella, olive oil roasted tomatoes, smoked sea salt, and fresh basil

LEMON PANNA COTTA MASON JARS

Lemon panna cotta brûlée, cranberry orange relish, and tartine

AHI TUNA WONTON NACHOS*

Crisp wonton triangles with sesame seared Ahi tuna, ginger habanero cream, micro greens, and pickled vegetables

HUMMUS PHYLLO CUPS

Roasted garlic hummus, sage walnut pesto, and fried garbanzo beans

RUSTIC TOMATO BRUSCHETTA

Medley of roma tomato, garlic, fresh basil, and parmesan

SWEET BRIE SHOOTER

Brie mousse, strawberry-mango chutney, puff pastry, and mint chiffonade

SHRIMP & GRITS

Cheddar grit cake, Cajun andouille and shrimp compote, and spicy remoulade

CHORIZO & DUCK TARTLETTE

Duck confit, chorizo mousse, red onion marmalade, and micro cilantro

ANTIPASTO SKEWER

Marinated tomato, artichoke heart, salami, kalamata olive, fresh mozzarella, and balsamic

SALMON RILLETTÉ

Salmon, caviar, garlic herb cheese, and dilled sour cream

BACON WRAPPED WATER CHESTNUTS

Served with a hot honey drizzle

BACON WRAPPED BEEF BRISKET

Served with pickled jalapeño and spicy peach BBQ

WI LOLLIPOPS

Grilled Wisconsin brat, local cheese curd, and spicy brown mustard

GRILLED STEAK CUPS*

Flank steak, gorgonzola mousse, roasted garlic aioli, and micro shoots

BACON WRAPPED BLEU CHEESE STUFFED DATES

Served with maple glaze

SICILIAN MASCARPONE ARANCINI

Creamy risotto croquette with Italian herbs, mascarpone, and beef bolognese served with house marinara

VEGETARIAN SPRING ROLLS

Served with sweet chili sauce

SHIITAKE MUSHROOM POTSTICKERS

Served with vegan chili sauce

THAI CHICKEN WONTON

Thai peanut chicken, cilantro cabbage slaw, wonton crisp, and micro cilantro

SHORT RIB PROFITEROLE

Pulled short rib, boursin horseradish mash, profiterole, crispy onions, and truffle salt

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HORS D'OEUVRES PACKAGES

TABLED SELECTIONS

CHEESE AND SALAME BOARD

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

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 flatbreads, and assorted crackers

SMOKED SALMON DISPLAY

Maple sugar & Wisconsin honey house-smoked salmon side presented with chef's garnishes, lemon, flatbreads, and crackers

FRUITS OF THE EARTH

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

FROM THE MARKET

Seasonal fresh crudité's including, cucumbers, bell peppers, celery, baby carrots, broccoli, cauliflower, sugar snap peas, tomatoes and asparagus spears; presented with roasted shallot dip

OLD WORLD MKE DISPLAY

Chilled sausages (smoked jalapeño bratwurst, kielbasa, andouille sausage) white cheddar curds, smoked cheddar, whole grain mustard, gherkins, bread and butter pickles, sweet & sour cabbage, pickled jalapeños & carrots, pretzel crisps, and cheese twists

GRAZING STATION

Charred and truffled oyster mushrooms with fresh herbs and pecorino, focaccia rosemary crostini, aged white cheddar with hot honey & honeycomb, balsamic & cipollini onion asiago, roasted garlic and herb marinated olives, spanish chorizo, Greci & Folzani prosciutto, seasonal grilled vegetables, grilled artichokes, oven roasted tomatoes, house pickles, Gorgonzola mousse, assorted flatbreads, crackers, and breadsticks



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PLATED DINNERS

Plated dinners include pre-set or table-served salad and fresh bakery baskets with butter prior to dinner. All entrées are served with your choice of seasonal vegetable and chef-selected starch as indicated. All steaks grilled to medium.

SALMON*

Sweet chili glazed and topped with Peruvian mango sweet potato salsa; served with cilantro lime rice

STRIPED BASS*

With puttanesca sauce; served over risotto milanese

BLACK COD*

Pan-seared black cod with puttanesca sauce; served over risotto milanese

MOJITO-LIME ODE COD*

Mojito-lime pan-seared Ode cod, mango beurre blanc, and cilantro oil; served with sweet corn & black bean rice

BLACKENED SWORDFISH*

With tomato, caper, and crawfish sauté; served with pineapple dirty rice

PETITE FILET*

6oz choice filet mignon with hunter sauce; served with rosemary garlic mashed potatoes

MANHATTAN STEAK*

Truffle salt cured with bone marrow-black truffle demi; served with porcini and parmesan fregola risotto

GRILLED FLAT IRON*

Coffee-chili rub with sofrito rojo beurre blanc; served with mole fingerling potatoes

BISTRO STEAK*

Char-grilled bistro steak, smoked sea salt, Scotch whiskey butter sauce; served with potato gratin with fontina, thyme, and lemon

CIDER BRAISED SHORT RIBS

Hard apple cider braised beef short ribs topped with frizzled leeks; served with horseradish mashed potatoes

KOREAN BEEF SHORT RIBS

Gochujang, sweet soy, toasted sesame, Asian long beans, napa cabbage kimchi slaw, shaved baby carrots with rice vinegar; served with ginger parsnip puree

GRILLED PORK RIBEYE*

Grilled bone-in pork ribeye, Door County cherry and apple chutney, and balsamic glaze; served with roasted fingerling potatoes

PORCINI MUSHROOM AND TRUFFLE RAVIOLI

Topped with tomato mushroom ragout

CHICKEN SALTIMBOCCA

Prosciutto, fried sage, and fontina cream; served with asiago polenta

CHICKEN BELLISSIMO

Wild mushrooms, fresh spinach, roasted peppers, and parmesan cream; served with roasted vegetable barley risotto

BROWN SUGAR CURED CHICKEN

Cured chicken breast, goat cheese and thyme jus; served with pistachio cornbread stuffing

CHICKEN FORESTIERE

Topped with mushroom herb demi-glace; served with pilaf de pomodori

COQ AU VIN

Sous vide frenched chicken breast, pinot noir mushroom demi-glace with wild mushroom pancetta & onion ragout; served with parsnip puree

SWEET CHILI GLAZED CHICKEN

Sweet chili glazed frenched chicken breast, cilantro, pickled watermelon rind and queso cotija salsa, and tempura scallions; served with sticky rice

CHICKEN VERONA

Parmesan and panko crusted and topped with crispy prosciutto, aged parmesan, fresh arugula, and lemon pan jus; served with toasted farro risotto

DUET DINNERS

STEAK AND SHRIMP*

Char-grilled filet with red wine demi-glace and herb roasted shrimp; served with horseradish mashed potatoes

STEAK AND STRIPED BASS*

Pan-seared bistro steak with sauce Bordelaise and striped bass with puttanesca sauce; served with risotto Milanese

SURF AND TURF*

Pan-seared bistro steak with lobster and shrimp étouffée; served with white Anson Mills cheddar grits

STEAK AND SWORDFISH*

Espresso cocoa rubbed flat iron steak with blackened swordfish; served with maple roasted sweet potato and red-eye gravy

FAMILY-STYLE DINING

Family-style selections are an inviting alternative to buffet-style service at a similar pricing structure. Provide your guests with an intimate dining experience that encourages camaraderie and connection without sacrificing elegant service and buffet variety.

Family-style services include a plated salad of your choice, one seasonal vegetable, and one starch. Accompanied by an assorted artisan roll basket with Wisconsin butter. Choose one item from our table-served salad selections on page 9.

CHOOSE:

Two Entrées **PER GUEST**
Three Entrées **PER GUEST**

CHICKEN BELLISIMO

Wild mushrooms, fresh spinach, roasted peppers, and parmesan cream

CHICKEN SALTIMBOCCA

Prosciutto, fried sage, and fontina cream

CHICKEN VERONA

Parmesan and panko crusted and topped with crispy prosciutto, aged parmesan, fresh arugula, and lemon pan jus

CHICKEN FORESTIERE

Topped with mushroom herb demi-glace

CHICKEN ÉTOUFFÉE

Blackened chicken thighs, andouille, trinity, and brick roux; served over white rice

BROWN SUGAR CURED CHICKEN BREAST

Cured chicken breast, goat cheese, and thyme jus

KOREAN BEEF SHORT RIBS

Korean beef short ribs with Gochujang, sweet soy, and toasted sesame; Garnished with Napa cabbage kimchi slaw, and shaved carrots with rice vinegar

CIDER BRAISED SHORT RIBS

Hard apple cider braised beef short ribs topped with frizzled leeks

BISTRO STEAK MEDALLIONS*

Char-grilled bistro steak, smoked sea salt, and Scotch whiskey butter sauce

SAZ'S AWARD-WINNING BBQ BABY BACK RIBS

Our famous baby backs! Served with Saz's Original BBQ Sauce

PORK BELLY*

Choose from: Puttanesca braised pork belly *OR* Cuban with citrus garlic mojo and mango pineapple salsa

BLACKENED SWORDFISH*

With tomato, caper, and crawfish sauté

SALMON*

Sweet chili glazed and topped with Peruvian mango sweet potato salsa

WILD MUSHROOM ALFREDO

Tortellini, balsamic mushrooms, oven roasted tomatoes, and pesto cream sauce *Add Shrimp for 5 or Chicken for 3*

BUTTERNUT SQUASH RAVIOLI

Brown butter cream sauce, toasted walnuts, poached tomatoes, and fried sage

ITALIAN SAUSAGE & SHRIMP CARBONERA

Italian sausage, shrimp, green peas, roasted garlic, pecorino, egg yolk, and orechiette



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BUFFET 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. Each buffet comes with your choice of protein, table-served salad, seasonal vegetable, rolls and butter, and accompanying starch for your entree selection(s).

CLASSIC

+ TWO ENTRÉE SELECTIONS + ONE TABLE-SERVED SALAD + ONE SEASONAL VEGETABLE

ELEGANT

DOOR COUNTY PORK LOIN*

Bourbon brined roasted pork loin, Door County cherries, and balsamic glaze

or

CARVED TURKEY BREAST

Bourbon brined semi-boneless turkey breast with whole grain mustard rosemary demi-glace and apple cranberry relish

+ TWO ADDITIONAL ENTRÉE SELECTIONS + ONE TABLE-SERVED SALAD + ONE SEASONAL VEGETABLE

LUXE

ROASTED & CARVED BEEF SIRLOIN*

Herb crusted beef sirloin with tarragon horseradish cream

or

CARVED STICKY PORK BELLY*

Pork belly with pickled carrot ribbons, pickled red onions, kimchi, and fried wonton strips

or

CARVED TURKEY BREAST

Bourbon brined semi-boneless turkey breast with whole grain mustard rosemary demi-glace and apple cranberry relish

+ THREE ADDITIONAL ENTRÉE SELECTIONS + ONE TABLE-SERVED SALAD + ONE SEASONAL VEGETABLE

COUTURE

ROASTED & CARVED BEEF TENDERLOIN*

Peppercorn crusted beef tenderloin with red wine demi-glace and tarragon horseradish cream

or

PORCHETTA*

Fried sliced prosciutto with lemon, tomato, and artichoke ragout

+ THREE ADDITIONAL ENTRÉE SELECTIONS + ONE TABLE-SERVED SALAD + ONE SEASONAL VEGETABLE

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BUFFET PACKAGES

ENTRÉE SELECTIONS

CHICKEN BELLISIMO

Wild mushrooms, fresh spinach, roasted peppers, and parmesan cream; served with roasted vegetable barley risotto

CHICKEN VERONA

Parmesan and panko crusted and topped with crispy prosciutto, aged parmesan, fresh arugula, and lemon pan jus; served with toasted farro risotto

CHICKEN FORESTIERE

Topped with mushroom herb demi-glace; served with pilaf de pomodori

CHICKEN ÉTOUFFÉE

Blackened chicken thighs, andouille, trinity, and brick roux; served over white rice

BROWN SUGAR CURED CHICKEN BREAST

Cured chicken breast, goat cheese, and thyme jus; served with pistachio cornbread stuffing

CHICKEN SALTIMBOCCA

Prosciutto, fried sage, and fontina cream; served with asiago polenta

BUTTERNUT SQUASH RAVIOLI

Brown butter cream sauce, toasted walnuts, poached tomatoes, and fried sage

WILD MUSHROOM ALFREDO

Tortellini, balsamic mushrooms, oven roasted tomatoes, and pesto cream sauce

Add Shrimp for 5 or Chicken for 3

KOREAN BEEF SHORT RIBS

Korean beef short ribs with Gochujang, sweet soy, and toasted sesame; Garnished with Napa cabbage kimchi slaw, and shaved carrots with rice vinegar

CIDER BRAISED SHORT RIBS

Hard apple cider braised beef short ribs topped with frizzled leeks; served with horseradish mashed potatoes

BISTRO STEAK MEDALLIONS*

Char-grilled bistro steak, smoked sea salt, and Scotch whiskey butter sauce

SAZ'S AWARD-WINNING BBQ BABY BACK RIBS

Our famous baby backs! Served with Saz's Original BBQ Sauce; served with herb roasted baby Yukon Gold potatoes

PORK BELLY*

Choose from:

Puttanesca braised pork belly; served with Anson Mills hot-ground slow-roasted pecorino polenta

OR

Cuban with citrus garlic mojo and mango pineapple salsa; served with Cuban black beans and rice

BLACKENED SWORDFISH*

With tomato, caper, and crawfish sauté; served with pineapple dirty rice

SALMON*

Sweet chili glazed and topped with Peruvian mango sweet potato salsa; served with cilantro lime rice

ITALIAN SAUSAGE & SHRIMP CARBONERA

Italian sausage, shrimp, green peas, roasted garlic, pecorino, egg yolk, and orecchiette

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BUFFET, FAMILY, AND PLATED ACCOMPANIMENTS

TABLE-SERVED SALAD OPTIONS

Your choice of the following salads will be served at your table with assorted artisan rolls and will be accompanied by elegant butter roses or family-style butter plate.

ARUGULA SALAD

Arugula, crispy prosciutto, shaved pecorino, toasted almonds, and lemon white balsamic vinaigrette

CHOPPED SALAD

Romaine, bibb lettuce, blue cheese crumbles, marinated tomatoes, pickled red onions, pork belly lardons, and buttermilk chive vinaigrette

BOSTON BIBB

Bibb lettuce, ruby onion compote, candied bacon, apricot English stilton, and zinfandel vinaigrette (substitute goat cheese croquette for apricot English stilton for 2 per guest)

CHOPPED ROMAINE SALAD

Fresh hearts of romaine with grilled crostini, parmesan frico, and balsamic Caesar dressing

ROASTED MAPLE PEAR SALAD

Arugula, maple pear, grains of paradise, dried cherries, crumbled goat cheese, pomegranate molasses, and cranberry cinnamon vinaigrette

STRAWBERRY SPINACH SALAD

Baby spinach, fresh strawberries, candied pecans, tomato marmalade, crumbled goat cheese, and raspberry basil vinaigrette

HARVEST BEET SALAD

Mixed baby greens, diced golden beets, honeycrisp apples, crumbled feta cheese, candied walnuts, and cranberry vinaigrette

GREEN GODDESS

Boston bibb lettuce, pickled shallots, sugar snap peas, cucumber, grape tomatoes, pecorino cheese, and green goddess dressing

STARCH OPTIONS

- Cheddar and chive mashed potatoes
- Horseradish mashed potatoes
- Roasted garlic rosemary mashed potatoes
- Traditional mashed potatoes
- Roasted garlic mashed potatoes
- Parmesan-rosemary roasted red bliss potatoes
- Herb roasted fingerling potatoes
- Yukon gold-parsnip puree
- Traditional mac and cheese
- Pepper jack mac and cheese with smoked bacon
- Farro risotto
- Parmesan risotto
- Barley risotto with roasted vegetables
- Carolina Gold rice grits with WI cheddar
- Lemon thyme fontina gratins
- Vegetable paella
- Wild rice pilaf

BUFFET, FAMILY, AND PLATED ACCOMPANIMENTS

VEGETABLE OPTIONS

YEAR ROUND

Heirloom carrots glazed with brown butter and maple OR
citrus honey

Broccolini with citrus and spice

Roasted root vegetables featuring carrots, parsnips, celery root,
tri-color micro peppers, and golden beets

Broccolini with roasted tomato and fennel

Cauliflower with brown butter, toasted almonds, and goat cheese

Char-roasted wild mushrooms with roasted garlic

SPRING AND SUMMER

AVAILABLE MARCH - AUGUST

Asparagus with shallot butter OR glazed with balsamic

Green beans steamed with bacon and shallots OR
with blistered tomatoes

Charred vegetables with balsamic marinated portobellos, summer
squash, and red onions

FALL AND WINTER

AVAILABLE SEPTEMBER - FEBRUARY

Brussels sprouts roasted with smoked bacon and shallots OR with
brown butter and parmesan

Vadouvan acorn squash with champagne pickled shallots

Squash trio (acorn, butternut, winter) roasted with brown sugar,
cinnamon, and pecans OR with shallot butter

Spaghetti squash with feta, oregano, kalamata olives, and shallots

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CUSTOM STATIONS RECEPTION

Incorporate elements of style and décor into your menu with interactive, chef-prepared food stations. Browse our wide array of stations to create the perfect dining experience. In addition to the many selections we've presented here, we'd be happy to create something perfectly suited to your vision. Other enhancements are available - let your imagination run free! **Only available for events with 100 or more guests.**

All stations include simple themed décor, linens, and station equipment. Add a table-served green salad to kick off your guests' journey for an additional 4 per guest.

CLASSIC

THREE STATIONS

ELEGANT

FOUR STATIONS

LUXE

FIVE STATIONS

EAST ASIA

Orange Chicken with Broccoli

Vegetarian Yakisoba Noodles

Thai coconut curried beef with potatoes

Vegetarian stir fried rice

Sesame balls

BELLA ROMA

Cheese manicotti with your choice of marinara, meat sauce, or alfredo sauce

Gnocchi carbonara with pancetta, peas, and pecorino-garlic cream sauce

Tossed Caesar salad with fresh parmesan, garlic croutons, and balsamic Caesar dressing

Chicken picatta with lemon caper sauce and fried capers

BRAZILIAN STEAKHOUSE

Choose two meats

Chimichurri tri-tip*

Bacon wrapped garlic butter chicken thighs

Parmesan pork tenderloin*

Linguica sausage

Includes: Pure de batata, glazed bananas, and cinnamon roasted pineapple

TASTE OF CUBA

Mojo pork chateau tenderloin*

Black beans with linguica sausage

Beef empanadas with salsa rojo and salsa verde

Cuban spiced chicken thighs

Tostones with cinnamon sugar

THE CARVERY

Choose one option (or serve both for an additional)

OPTION 1

Carved herb roasted New York strip loin*

Horseradish mashed potatoes

Balsamic braised cipollini onions

Wild mushroom ragout

Tarragon horseradish cream

Bone marrow-black truffle demi

Assorted carving rolls

OPTION 2

Bourbon brined semi-boneless turkey breast

Rosemary-garlic mashed potatoes

Pistachio cornbread stuffing with dried cranberries

Whole grain mustard rosemary demi-glace

Apple cranberry relish

Assorted carving rolls

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CUSTOM STATIONS RECEPTION

STREET TACO BAR

TACO OFFERINGS INCLUDE:

Corn and flour tortillas
Shredded lettuce
Pico de gallo
Roasted tomato salsa
Mexican crema
Cotija cheese
Assorted hot sauces
Black beans with ham
Mexican rice

SELECT TWO PROTEINS:

- Grilled carne asada with smoked bacon*
 - Pork Al Pastor
 - Beef barbacoa
 - Chicken tinga
 - Mojo jackfruit

BIBIMBAP STATION

Create your own Bibimbap bowls at our chef attended station, featuring:

Bulgogi short rib & Crispy pork belly
Sesame noodles & White rice
Gochujang chili sauce & Chili soy
Cucumber, pickled carrot, pickled daikon, sprouts, roasted
shiitake mushroom & kimchi

SOUTHERN CLASSICS

Chicken fried steak with white pepper gravy
Chicken pot pie
Pencil corn cob grits
Green bean casserole
Buttermilk mashed potatoes

SUMMER SMOKED BBQ STATION

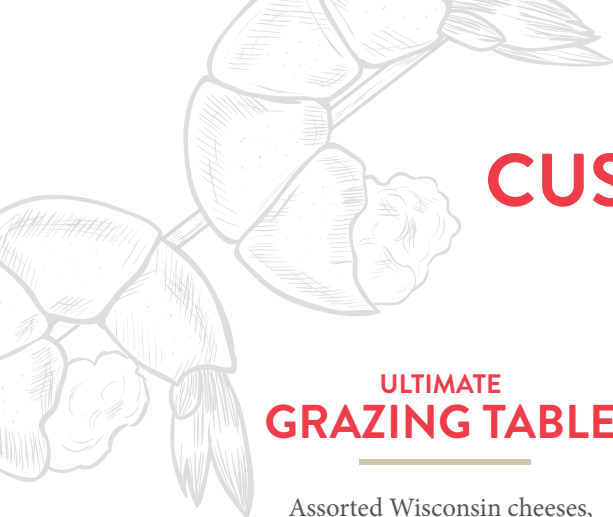
Saz's award-winning BBQ baby back ribs
Sliced smoked tri-tip* with smoked jalapeño demi-glace and
chipotle horseradish cream
BBQ baked beans with smoked pulled pork and andouille sausage
Creamy coleslaw

POKE BOWL STATION

Create your own Poke bowls at our chef attended station, featuring:

Sweet soy & sesame marinated fish (Ahi Tuna & Atlantic Salmon)
Sticky rice
Black & white sesame seeds
Scallions
Avocado
Edamame
Watermelon radish
Sriracha mayo drizzle

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CUSTOM STATIONS RECEPTION

ULTIMATE GRAZING TABLE

Assorted Wisconsin cheeses,
marinated olives,
prosciutto, salame, beef sticks,
crisp flatbreads,
cheese twists, and assorted crackers
Roasted garlic hummus,
warm chicken confit dip,
whipped feta and roasted tomato dip,
warm spinach artichoke dip,
grilled vegetables,
cucumbers, bell peppers,
celery, baby carrots, broccoli,
cauliflower, sugar snap peas,
tomatoes and asparagus spears;
presented with roasted shallot dip,
grapes, strawberries, kiwi,
dried apricots, dried cranberries,
golden raisins, candied walnuts, and glazed pecans
(Add. per guest)

MASHED POTATO MARTINI BAR

Create your ideal mashed potato martini- select your toppings then watch our Chef saute-to-order, topping a martini glass of traditional mashed potatoes with your ingredients.

House-smoked pulled pork shoulder
Bell peppers
Smoked bacon
Chives
Red onion
Chopped broccolini
Shredded pepper jack cheese
Bleu cheese crumbles
Shredded cheddar cheese

RISOTTO MARTINI BAR

Select your favorite ingredients, then watch as Chef sautés-to-order, topping a martini glass of creamy parmesan risotto with your selections. Toppings include:

Shiitake mushrooms
Bell peppers
Red onion
Roasted chicken breast
Shredded beef short ribs
Shaved parmesan
Chives
Sun-dried tomatoes

MAC N' CHEESE MARTINI BAR

Our classic Homemade Mac n' Cheese and Pepper Jack Mac n' Cheese teamed with an array of toppings to design your own creations:

Saz's pulled BBQ chicken
Memphis pulled pork
Chopped bacon
Sliced green onions
Caramelized onions
Broccoli florets
Roasted tomatoes
Crispy onions

CUSTOM STATIONS

RECEPTION

DESSERT CHARCUTERIE

Mascarpone, ricotta, and blood orange cannoli dip

Chocolate covered almonds

Macarons

Venetian chocolates

Macadamia crusted cheesecake dip

Butter waffle cookies

Ginger snap cookies

Fresh fruit



CLASSIC MILWAUKEE SWEETS

Sprecher Orange Dream and Root Beer floats

Build-your-own sundaes with vanilla ice cream, candied pecans, Oreo crumbs, caramel, hot fudge, maraschino cherries, and whipped cream

PETITE DESSERT BAR

An array of mini desserts, such as cannoli, dessert shooters, éclairs, cream puffs, cheesecakes, tarts, cupcakes, and French petit fours

Regular and decaffeinated coffee with cream and sugar

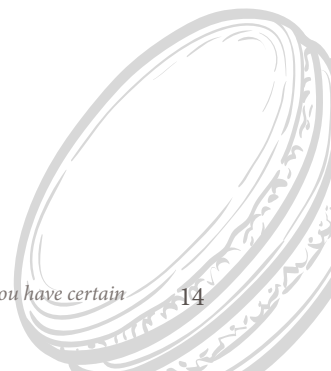
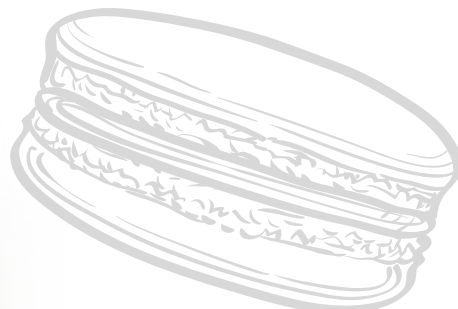
DONUT BAR

Assorted donuts

Regular and decaffeinated coffee with cream and sugar

Assorted flavored coffee syrups

Whipped cream, chocolate stir sticks, and cinnamon



LATE NIGHT AND DESSERT STATIONS

These packages are served for one hour of your choice and are applicable only as an enhancement to an existing dinner menu. Late night selections are presented with high quality disposable service ware.

Items with ** double- asterisk may have venue restrictions and require extra accommodations for frying in winter months. Check with your event planner.

HOT SLIDER STATION

PER GUEST - CHOOSE UP TO THREE SLIDER STYLES:
(minimum 3 dozen per flavor)

CHICKEN SHAWARMA

Marinated shredded chicken thighs, Mediterranean tomato salad, tzatziki, and mini naan

BBQ PULLED PORK

Pulled pork, coleslaw, bread and butter pickles, and Bavarian pretzel slider bun

PULLED POT ROAST SLIDER

Pot roast, caramelized mirepoix, bordelaise, crispy onions, and slider bun

SIRLOIN BURGER SLIDER*

Sirloin burger, balsamic onion bacon jam, smoked gouda, and mini ciabatta bun

TACO AND NACHO BAR

PER GUEST

Taco-seasoned beef, chicken tinga, diced tomatoes, pickled jalapeños, sliced black olives, cheese sauce, sliced scallions, sour cream, shredded cheese, and hot sauce
(add guacamole for an additional 3 per guest)

Served with flour tortillas and tortilla chips

SAZ'S FESTIVAL FAMOUS STATION**

PER GUEST

Signature Sour Cream & Chive Fries with house dipping sauce, WI fried white cheddar curds, and Saz's festival-favorite Mozzarella Marinara

POUTINE** BAR

PER GUEST

Crispy potato flats, sweet potato tots, sliced scallions, fresh cheese curds, chopped bacon, shredded short ribs, brown gravy, and pepper jack cheese sauce

PIZZA STATION

PER GUEST

Choose three selections:
Cheese Pizza
Sausage Pizza
Pepperoni Pizza
Vegetarian Pizza
BBQ Chicken Pizza

**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.*

LATE NIGHT AND DESSERT STATIONS

BAVARIAN PRETZEL BITE SUNDAE BAR

PER GUEST

Cinnamon sugar stuffed pretzel bites, warm caramel, chocolate fudge, whipped cream, chocolate shavings, and vanilla ice cream

LOADED PRETZEL BITES

PER GUEST

Brown butter and salt coated pretzel bites served with beer cheese dip, Dusseldorf mustard, and pimento cheese

CLASSIC MILWAUKEE SWEETS

PER GUEST

Sprecher Orange Dream and Root Beer floats

Build-your-own sundaes with vanilla ice cream, candied pecans, Oreo crumbs, hot fudge, caramel, maraschino cherries, and whipped cream

DESSERT CHARCUTERIE

PER GUEST

Mascarpone, ricotta, and blood orange cannoli dip
Chocolate covered almonds
Macarons
Venetian chocolates
Macadamia crusted cheesecake dip
Butter waffle cookies
Ginger snap cookies
Fresh fruit

LUXE COFFEE BAR

PER GUEST

Regular and decaffeinated coffee

Accoutrements including cream, sugar, flavored syrups, whipped cream, chocolate stir sticks, and cinnamon
Add assorted cordials +6 per guest

PETITE DESSERT BAR

PER DOZEN

An array of mini desserts, such as cannoli, dessert shooters, éclairs, cream puffs, cheesecakes, tarts, cupcakes, and French petit fours

DONUT BAR

PER DOZEN

Assorted fresh bakery donuts

CHURRO BAR

PER GUEST

Chocolate stuffed churro
Caramel stuffed churro
Strawberry coulis
Salted caramel sauce
Whipped cream
Chocolate shavings



BEVERAGE SERVICES

A celebration is just not complete without some libations to enhance the festive ambiance! From simple soft drink and water packages to a fully hosted open bar with one-of-a-kind signature cocktails, we've got something for every craving. Should you have a special beverage request, our event planners welcome the opportunity to make your liquid vision reality... perhaps with a few fun recommendations along the way!

Please note: Saz's Catering does not permit the carry in of outside beverages under any circumstances – all beverage service must be provided by our professional, licensed bar staff with product supplied by Saz's Catering. Detailed product lists are available on request. Beverage package pricing is valid for 100+ guests. Please connect with your event planner for smaller group pricing. Package pricing includes products served at the bars only; should you wish to have wine or champagne hand-passed or served at the table during dinner, this will be billed per bottle based on standard pricing. All packages are priced per guest, unless otherwise indicated.

FULL HOSTED BARS

FULL HOSTED STANDARD BAR

First Hour Each Additional Hour

Call brand liquor selections
Miller Lite and Miller High Life
2 craft beer selections
Hard seltzer
3 standard wine varietals
Assorted soft drinks

FULL HOSTED PREMIUM BAR

First Hour Each Additional Hour

Premium and call brand liquor selections
2 seasonal specialty cocktail selections
Miller Lite and Miller High Life
2 craft beer selections
Hard seltzer
3 select wines varietals
Assorted soft drinks

BEER, WINE, AND SODA PACKAGES

STANDARD Up to Five Hours Each Additional Hour

Miller Lite and Miller High Life
Hard seltzer
2 standard wine varietals
Assorted soft drinks

DRESS TO IMPRESS Up to Five Hours Each Additional Hour

Miller Lite and Miller High Life
2 craft beer selections
Hard seltzer
3 standard wines varietals
Assorted soft drinks

THE FINEST Up to Five Hours Each Additional Hour

Miller Lite and Miller High Life
3 craft beer selections
Hard seltzer
3 select wines varietals
Assorted soft drinks

SODA, JUICE, AND WATER ONLY

Up to Five Hours Each Additional Hour

Applicable for guests under 21 or events not offering alcohol

BEVERAGE SERVICES

SPIRITS AND BEVERAGES

INDIVIDUAL DRINK PRICING

Call Brand Simple Mixed Drinks
Premium Brand Simple Mixed Drinks
Call Brand Cocktails (Martini, Doubles, etc.)
Premium Brand Cocktails (Martini, Doubles, etc.)
Assorted Pepsi Products (per glass)
Bottled Water (per 12oz bottle)
Sparkling Water/ Juice
Domestic & Miller Beer (per bottle or can)
Craft Beer (per bottle or can)
Malternatives
Standard Varietal Wines (per glass)
Standard Varietal Wines (per bottle for hosted)

BEER SELECTIONS

DOMESTIC MILLER BEERS

Miller Lite, Miller 64, Miller High Life,
Coors Light, PBR, Angry Orchard Cider, Corona

CRAFT BEERS

Lakefront, MKE Brewing, Third Space,
New Glarus, Leinenkugel's, Deschutes, 3 Sheeps, Lagunitas,
Founders, Sprecher, Blue Moon, Heineken, Eagle Park,
Central Waters, Raised Grain

LIQUOR SELECTIONS

CALL BRANDS

Tito's vodka, Tanqueray gin, Korbel brandy, Jim Beam bourbon,
Seagram's 7 whiskey, Bacardi rum, Captain Morgan rum, Johnny
Walker Red Label Scotch, Jose Cuervo Gold tequila,
Deep Eddy vodka, Southern Comfort

PREMIUM BRANDS

Grey Goose vodka, Aviation American gin, Crown Royal
whiskey, Makers Mark bourbon, Elijah Craig Small Batch
bourbon, Jack Daniels whiskey, Jameson Irish Whiskey, Johnnie
Walker Black scotch, Casamigos tequila, and Local Premium
Brands from Central Standard Distillery including: Door County
cherry vodka, Guided Trail gin, Red Cabin bourbon, Dockside
bourbon, Cabin Strength Single Barrel bourbon, North brandy,
and Riverbend Rye whiskey

WINE SELECTIONS

STANDARD VARIETALS

Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet
Sauvignon, Merlot, Moscato, Sparkling Wine

SELECT AND PREMIUM VARIETALS

Please consult your event planner for a full list of options



BEVERAGE

PRICING AND POLICIES

Bar service with Saz's Catering ensures your event will be staffed with experienced, friendly, courteous, uniformed, licensed, and trained bartenders. Bar staff will not serve those who appear intoxicated, those who cannot produce valid ID, or those who are under the legal drinking age. Bartenders reserve the right to refuse service to unruly or otherwise uncooperative patrons at their discretion.

All bar equipment and product are included in your pricing as indicated in the relevant services contracted. Last call will be thirty minutes prior to your event end time. Bar service will conclude at the time noted on your contract.

HOSTED BAR SERVICE

Standard service charges and applicable sales tax will be added to the total bar balance. In addition, there will be a fee charged per bartender (group size will determine the number of bartenders needed and is up to the discretion of Saz's Catering Management). Bartender fee for hosted bars will be waived, provided total bar sales equal \$500 or more per bar setup. Bartenders do accept gratuities as part of their livelihood and will display tip jars at your event. If you prefer that we refrain from this practice, please alert your event planner and they will add an additional fee per bartender, per hour (including set up and tear down) gratuity fee in lieu of tip jars.

CASH BAR SERVICE

Purely cash bars are subject to sales minimum per bar setup. Should your bar not meet this minimum, you will be responsible for the difference and will be invoiced accordingly. A bartender service fee of per bartender will be charged.

Bartenders do accept gratuities as part of their livelihood and will display tip jars at your event. If you prefer that we refrain from this practice, please alert your event planner and they will add an additional fee per bartender, per hour (including set up and tear down) gratuity fee in lieu of tip jars.



GENERAL POLICIES AND INFO

WHAT YOU CAN EXPECT

Saz's Catering holds client satisfaction at the very pinnacle of priorities. To us, each event is treated with the utmost attention and care, resulting in a simple, stress-free planning experience you can be confident in from your initial consultation through the very last moment of the event. The following amenities and services are complimentary when you choose Saz's Catering:

- Professional and accommodating planning and service staff and culinary team
- Stock pattern china, silver flatware, coffee mug, and water goblet
- White, black, or ivory floor-length linens for buffet or stations (if applicable) and your choice of a solid-colored linen napkin (standard color selections based on availability)
- Complimentary cake cutting and serving (cake must be provided by a licensed bakery - per Wisconsin state law, no personal food items are permitted on the premises)
- Coffee service with dinner including regular and decaf coffee, plus hot tea and milk on request

LINEN PACKAGE

We offer a standard linen package priced at \$5 per guest to cover basic linen needs for your event. Our linen package includes:

- White, black, ivory, tan, or navy floor-length linens for standard-sized (6' or 8') banquet tables i.e. tables for gifts, place cards, DJ, cake, head table, etc.)
- White, black, ivory, tan, or navy floor-length linens for standard-sized (60", 66", and 72") banquet round tables and cake table (if applicable)

ENHANCED SERVICES AVAILABLE

Saz's Catering partners with trusted event service vendors throughout Milwaukee and surrounding areas to provide additional enhancements for your event. Our menus include stock china and flatware. Additional rental items, including glassware, upgraded linens, buffet/station enhancements, and specialty décor elements, are available for an additional charge. Customized linen packages, specialty rentals, and coordination services are welcome. Please consult your event planner for recommendations and pricing.

"ROOM FLIP" SERVICES

If you are holding a ceremony or meeting within the same space as your reception, requiring a "room flip" to ready the space for your reception, Saz's Catering will assess a per guest fee to reset the room for dinner for standard set up styles within a reasonable time frame. Please consult your event planner for individualized assessment based on your particular event.

MENU PRICING

All menus herein are based on a minimum of 150 guests. An additional fee will apply for smaller groups.

- 125-149 : Add per guest
- 100-124 : Add per guest

Due to fluctuating market conditions, pricing is subject to change and is valid for 120 days from the time of proposal. Menus are evaluated and adjusted once per calendar year. Should your pricing change, you will be notified in writing. With signed contract and deposit, Saz's Catering guarantees that your menu pricing will not increase more than 5% above listed pricing at the time you secure your event. Plated menu pricing is based on two entree selections (not including a vegetarian option). Should you prefer a third entree a fee of \$4 per guest will be assessed to satisfy additional staffing requirements. Multiple entree dinners require a simple guest menu selection identification (i.e. color-coded place card).

TASTINGS

Menu tastings are available by appointment for up to 6 guests, Monday through Thursday between 9:00 AM and 5:30 PM, September through May. Tastings are scheduled based on event availability and require advance notice.

The first 2 guests attend complimentary. Additional guests are per person.

GENERAL POLICIES AND INFO

CATERING MINIMUMS

All formal events are subject to a catering minimum for events held on Fridays and Saturdays during the peak season from May through October, and for events held on holidays or holiday weekends. Should your final contract not meet the catering minimum, you will be invoiced for the difference. Catering minimum does not include applicable sales tax or service or labor charges.

- Friday Catering Minimum : \$6,000
- Saturday Catering Minimum : \$8,000
- Holiday Weekend Catering Minimum: \$8,000

SECURING YOUR EVENT: CONTRACTS AND DEPOSITS

Saz's Catering requires that a signed contract accompany your initial event deposit in order to secure and confirm our services for your event. Your event date is not considered secure until Saz's Catering is in receipt of both contract and deposit – dates will not be held and prospective clients are not guaranteed a first right of refusal. Clients who have not yet determined a menu may estimate this amount based on a reasonable, realistic budget as discussed with their event planner.

PAYMENT SCHEDULE

When booking your event more than one year in advance, the payment schedule is as follows:

1. To secure your date, a deposit of \$2,500 (with signed contract) is required.
2. Six months prior to your event, payment of 50% of your remaining balance is due.
3. Your final balance is due to Saz's Catering 15 business days prior to your event.

When booking your event less than one year in advance, the payment schedule is as follows:

1. To secure your date, Saz's Catering requires a 50% deposit based on your anticipated total (with signed contract).
2. Your final balance is due to Saz's Catering 15 business days prior to your event. All deposits are nonrefundable.

SERVICE CHARGE AND SALES TAX

Food, beverage, and rentals are subject to a 24% service charge and applicable sales tax. Service charges are applied to labor and other associated expenses and are not a gratuity. Gratuity is left entirely to the discretion of the client. Should you wish to extend a gratuity to the staff for your event, your event planner can assist you in doing so.

FINAL DETAILS

Final details, including guest count, menu selections, room diagram confirmation, itinerary, rental requirements, final payment, and any other information important to the success of your event, are due to your event planner or the Saz's Catering office no less than 15 business days prior to your event. The final guest count is the minimum number of guests for which you will be charged and, along with any other associated charges, will determine your final balance due. After this time, your guest count may be increased, but not decreased, pending the availability of product, equipment, and staff to accommodate your request.

SPECIAL MENU REQUESTS

This menu is designed to give you a taste of what Saz's Catering can offer your event. A wide variety of other menus are available upon request. Have something particular in mind? The culinary staff at Saz's Catering welcomes the opportunity to customize a menu based on your vision, your traditions, your favorites, or just something you think would be a perfect fit.

Children's, Vegetarian, and Dessert menus are available, and we are happy to work with any dietary restrictions you or your guests may have as we develop your menu. We are here to serve you – our guest – and your request is our pleasure!

GENERAL POLICIES AND INFO

LOCAL FOCUS

Saz's Catering is committed to using locally grown and sustainable products wherever possible. It is with this commitment that we utilize local resources for many of our ingredients.

LEFTOVER FOOD

Per Saz's Catering policy and the policy of the State of Wisconsin Health Department, no left over food is permitted to leave the premises following an event. This is in an effort to safeguard against inadvertently improper food storage by guests and subsequent food safety concerns. All food product served during the course of an event becomes the property of Saz's Catering. As such, Saz's staff does not provide to go containers.

DISCOUNTS AND SPECIAL INCENTIVES

Saz's Catering offers a 5% discount off of food and beverage pricing on all events (any day of the week) during the months of January, February, and March.

HOLIDAYS AND SPECIAL RATES

Additional service charges apply to events held on the following dates and holiday weekends:

New Year's Eve & New Year's Day, Christmas Eve & Christmas Day, Thanksgiving, Easter Weekend, Memorial Day Weekend, Labor Day Weekend, and Fourth of July Weekend. Holiday labor rates are billed at 1.5 times the standard rate.

CANCELLATION

Deposits are non-refundable in the case of client cancellation. Should you request that an event be rescheduled, your deposit may be applied to a future event if Saz's is able to re-book the original date with an event of a comparable size. Should an event have to be rescheduled for any other reason (i.e., state or local restrictions, act of God, etc.), your deposit may be applied to a future event.

PHOTOGRAPHY

Saz's Catering often takes photographs of events, food and beverage displays, and table settings. By contracting our services, you give consent to Saz's Catering to copyright, use, and publish photographs for marketing and illustration purposes. Should your event incorporate sensitive or confidential displays, please notify your event planner of these areas and any specific off-limits photography. If you would prefer that we refrain from publishing photographs of your event or guests, please let us know in advance of your event date.