



SAZ'S 50 YEARS

À LA CARTE
MENU

* PICKUP ORDERS ONLY*

[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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*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.

MEAT SELECTIONS

The sandwich meats below will yield approximately 3-4 sandwiches per pound on a standard sized roll. Using silver dollar or slider-style rolls will allow roughly 6 sandwiches per pound of meat.

SAZ'S SIGNATURE BBQ PULLED PORK

Braised all-natural and antibiotic-free Duroc pork with Saz's Original BBQ Sauce (buns sold separately)

SAZ'S SIGNATURE BBQ PULLED CHICKEN

Braised all-natural and antibiotic-free pulled premium chicken with Saz's Original BBQ Sauce (buns sold separately)

SLICED ROAST PORK LOIN*

Served plain, with gravy, or with Saz's BBQ Sauce

SLICED ROAST BEEF*

Served plain, with gravy, or with Saz's BBQ Sauce

SLICED ROAST TURKEY

Served plain or with gravy

HOUSE MESQUITE SMOKED TURKEY BREAST

Served plain or with stone-ground mustard sauce

BAKED SLICED SMOKED HOT HAM 17 PER POUND

GRILLED MARINATED BONELESS SKINLESS 5OZ. CHICKEN BREAST



SAZ'S FAMOUS BBQ BABY BACK RIBS

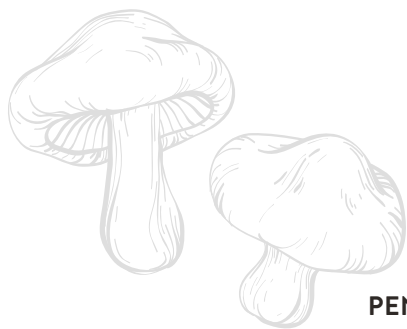
BBQ BABY BACK RIBS FULL RACK | HALF RACK | QUARTER RACK

BBQ RIBLETS Single bone sections - perfect for appetizers!

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MEAL SOLUTIONS

Full pan serves approximately 20 guests.
Half pan serves approximately 10 guests.



BAKED HOMEMADE LASAGNA FULL | HALF

Your Choice of:

- Traditional meat with red sauce
- Vegetarian with white or red sauce

PENNE PASTA ALFREDO WITH WILD MUSHROOMS FULL | HALF

TRADITIONAL MAC N CHEESE WITH TOASTED BREAD CRUMBS FULL | HALF

SOUTHWEST PEPPER JACK MAC N CHEESE WITH CRUMBLED BACON FULL | HALF

CHICKEN FORESTIERE WITH MUSHROOM HERB DEMI PER SERVING

CHICKEN PARMESAN WITH MOZZARELLA AND MARINARA PER SERVING

SALADS AND SIDE DISHES

One pound typically provides 4-5 servings.
Salad and side dish pricing listed below is per pound.

CILANTRO LIME CHIPOTLE PASTA SALAD

with onions, peppers, scallions, black beans, and corn

HERB ROASTED RED POTATOES

POTATO SALAD

Deviled Egg or Dilled Redskin

LOADED BAKED POTATO SALAD

with bacon, cheddar, and chives

FRESH SEASONAL FRUIT SALAD

HOMEMADE COLESLAW

Creamy or Sweet & Sour

BBQ BAKED BEANS

with smoked pulled pork and andouille sausage

TRADITIONAL MASHED POTATOES

Add brown gravy

FOUR CHEESE BROCCOLI GRATIN

STEAMED FRESH GREEN BEANS

SUMMER TOMATO & CUCUMBER PASTA SALAD

MEXICAN STREET CORN SALAD

PICKLE PASTA SALAD

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

FRESH GARDEN SALAD SMALL | LARGE

Tomato, onion, cucumber, and croutons. House and Balsamic Vinaigrette dressing on the side (*Small bowl feeds 5, Large bowl feeds 10*)

FRESH CAESAR SALAD SMALL | LARGE

Homemade garlic croutons and shaved parmesan. Caesar dressing on the side (*Small bowl feeds 5, Large bowl feeds 10*)

BACON AND BRUSSELS SALAD

Shredded brussels sprouts, carrots, redcabbage, shallots, and bacon vinaigrette



PARTY TRAYS

25 person minimum for platters unless otherwise indicated

CHEESE AND SAUSAGE PLATTER

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

ASSORTED SEASONAL FRUIT PLATTER

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

CHILLED SHRIMP

21-25 count size (minimum 5 dozen)
Served with tangy cocktail sauce and fresh lemon wedges

ASSORTED VEGETABLE PLATTER

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

TACO DIP PLATTER

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



ROLLS AND BAKERY

Pricing listed below is per dozen

BAKERY FRESH BRIOCHE BUNS

DINNER ROLLS WITH BUTTER

SLICED SILVER DOLLAR ROLLS

ASSORTED COOKIES

ASSORTED BARS & BROWNIES



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SNACKS & APPETIZERS

COMFORT FAVES

SAZ'S CLASSIC MOZZARELLA MARINARA

Our festival-famous mozz sticks, served with our house marinara

MEATBALLS

Choose from:

- Swedish
- Italian
- Hawaiian Teriyaki with Pineapple
- Traditional BBQ
- Spicy Jalapeño BBQ

STUFFED WISCONSIN MUSHROOM CAPS

Baby Wisconsin button mushrooms hand-stuffed in-house.

Choose from:

- Spinach, feta & leeks
- Smoked Andouille sausage & Wisconsin cheddar
- Italian sausage with house-made marinara

SPINACH AND ARTICHOKE DIP

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

JUMBO CHICKEN WINGS

Served with bleu cheese, ranch dressing, celery, and carrots.

Choose from:

(2 dozen minimum per flavor)

- Bourbon Brown Sugar BBQ
- Thai Chili
- Buffalo-Porter
- Garlic Parmesan
- Hot Honey Dry Rub
- Sesame-Ginger

BACON-WRAPPED... YES, PLEASE!

WATER CHESTNUTS WITH HOT HONEY

MEDJOOL DATES WITH CREAMY BLEU CHEESE AND MAPLE GLAZE

BEEF BRISKET WITH PICKLED JALAPENO AND SPICY PEACH BBQ SAUCE

PIMENTO CHEESE STUFFED JALAPEÑO WITH HOT HONEY



GENERAL POLICIES AND INFO

PAPER & PARTY GOODS

DISPOSABLE SERVICE WARE PRODUCTS

Includes plate, napkin, knife, and fork

DISPOSABLE PLASTIC TONGS OR SERVING SPOONS

DISPOSABLE ROUND TABLECLOTHS

Black, kelly green, royal blue, red or white (color selection based on availability)

WHITE DISPOSABLE RECTANGULAR BANQUET TABLECLOTHS

DISPOSABLE WIRE CHAFING DISH

Includes one foil water pan per item. Does not include portable heat source (sterno).
Each chafing dish requires two sternos (2 or 6-hour, depending on your service time).

2-Hour Sterno

6-Hour Sterno 3

RENTAL EQUIPMENT

Consult your sales manager for recommendations regarding any specific equipment needs for your event. All items are subject to availability. Each rental item noted below requires a credit card to secure your order. In the event equipment is not returned on the contracted return date, or is determined as damaged upon return, your credit card will be charged at the replacement value of the rented item(s). Specific rental equipment values are available on request.

STANDARD CHAFING DISH PACKAGE

8 qt. chafer with gold trim, water pan, and two 2-hour sternos.

ROUND CHAFING DISH PACKAGE

4 qt. round chafer with gold trim, water pan, and one 2-hour sterno.

HOT BOX

Accommodates four 2-inch hotel pans or three 4-inch hotel pans to maintain food temperature.

PICK UP LOCATION & ORDER NOTICE

Saz's Catering is pleased to offer pick up at our facility for all items on this menu, along with all items on our casual lunch, dinner, and tailgate menus. For pick up at Saz's State House, please visit the Saz's State House Pick Up Menu or consult your representative when you place your order, as not all items on this menu are available for pick up at our restaurant location. Pick up orders typically require a minimum processing time of 48 hours to ensure we have the freshest product available to fulfill your request. **Please plan accordingly!**