

S'AZZ'S

Catering with a difference

CATERING & SPECIAL EVENTS

***Formal Menu
Banquets - Corporate***



CONGRATULATIONS !!

Welcome to Saz's Catering, Inc.

You hold in your hands the beginning to an unforgettable event.

When thinking of Saz's one generally thinks of our superb reputation for our World Famous Barbequed Baby Back Ribs. This merely scratches the surface of what Saz's Catering has in store for your special event. Milwaukee and South Eastern Wisconsin's premier catering service promises to deliver a memorable experience that your guests will rave about for years to come.

The possibilities are endless.

From elegant sit down tableside service to spectacular specialty station receptions, Saz's courteous and professional staff will exceed your expectations. Each and every client receives the utmost in individual attention from dreaming to the final finishing touches.

With a menu designed just for you and your guests Saz's will provide a range of culinary delights, limited only by the imagination. From simple and tasteful floral arrangements, to intricately carved ice sculptures. Extravagantly displayed theme props, and special request accessories, are yours for the asking.

Begin your special event.

Saz's experienced coordinators are available to meet with you to discuss all the possibilities to make your event one to remember. Our customer consultation line is (414) 256-8765. Call us to arrange an appointment or inquire with a few questions, our staff is ready to help you with your planning. Preview our menus by visiting www.sazs.com

Welcome to ***"The Finest"***



BREAKFAST, BREAKS & BRUNCHES

BASIC CONTINENTAL

Assorted Fresh Bakery Danish, Assorted Fresh Bakery Donuts and Sweet Rolls, Muffins,
Vanilla Roast Coffee and Decaf, Assorted Fruit Juices.

\$6.95 per person

CONTINENTAL SUPREME

Assorted Fresh Bakery Danish, Assorted Fresh Bakery Donuts and Sweet Rolls, Bagels with Cream Cheese & Peanut Butter,
Croissants, Jams, Jellies and butter, Muffins, Coffee and Decaf, Assorted Fruit Juices, Whole Fruits, Grapes,
Cut Melons and Strawberries, Assorted Fruit Yogurts, Cereal and Milk

\$9.95 per person

BACK TO NATURE

Granola, Assorted Yogurt, Fresh Berries, Fresh Whole and Cut Fruits, Fresh Bakery Bagels with Cream Cheese
and Peanut Butter, Butter, Jellies & Jams, Assorted Fruit Juices, Vanilla Roast Coffee and Decaf.

\$8.95 per person

BAGELS & LOX

Fresh Bakery Bagels, Cream Cheese, Smoked Lox, Capers, Onions, Tomatoes, Lemon, Fresh Whole and Cut Fruits,
Assorted Fruit Juices, Vanilla Roast Coffee and Decaf

\$10.95 per person

BASIC TRADITIONAL

Fresh Seasonal cut Fruits, Traditional Scrambled Eggs, Denver Style Scrambled Eggs (Ham, Bell Peppers, Onions), Sausage
Links, Hickory Smoked Bacon, Potatoes Lyonnaise, Mini Croissants and Breads, Butter, Jelly,
Vanilla Roast Coffee & Decaf, Tea, Milk, and Assorted Juices

\$11.95 per person

STEAK & EGGS

The perfect Buffet to get the day started right. You deserve it!

Chef Carved Roast Tenderloin of Beef, American Fried Potatoes Lyonnaise,
Denver Style Scrambled Eggs (Ham, Bell Peppers, Onions), Traditional Scrambled Eggs, Sausage Links, Hickory Smoked
Bacon, Bagels & Cream Cheese,
Bakery Croissants with Butter and Jams and Jellies, Fresh cut Fruits,
Coffee & Decaf, Assorted Fruit Juices

\$17.95 per person



BREAKFAST, BREAKS & BRUNCHES

BREAKS - ALA CARTE'

Coffee & Decaf Coffee per person	\$2.00
Mixed Nuts per person	\$2.00
Fruit Juices per person	\$2.00
Assorted Cheeses & Sausages per person	\$3.00
Assorted Cookies per dozen	\$10.95
Fresh Vegetables with Dip per person	\$2.95
Assorted Bars & Brownies per dozen	\$13.25
Fresh Assorted Cut and Whole Fruits per person	\$4.00
Gardetto's Snack Mix, Chex Mix & Mini Pretzels p/p	\$2.00

EUROPEAN BRUNCH STATIONS

Fabulous!! Four different stations setup for your guests to mingle and enjoy their favorite selections.
(75 guest minimum for this option)

Station #1

Fresh Assorted Tiered Fruits with Yogurt Dipping sauce, Fresh assorted Cheeses and Sausages,
Fresh Assorted Vegetables, Chef's Assorted Cold Salads,
Assorted Bakery Rolls, Croissants, and Bagels with Cream Cheeses, Jams, Jellies, and Butter

Station #2

Chef Carved Smoked Ham, Chicken Breast Marsala, Baked Alaskan Cod with Lemon Pepper Butter,
Assorted Starches and Vegetables

Station #3

Omelets made to order featuring fresh in season ingredients. Also including Scrambled Eggs,
Potatoes Lyonnaise, Turkey Sausage Patties, Hickory Smoked Bacon, Corned Beef Hash

Station #4

Tiered Petite Desserts, Coffee and Decaf, Assorted Juices

\$18.50 per person

*Looking for something in particular?
Let us know we'd be happy to customize something perfect for your needs..*

LUNCHEONS

HOT SANDWICH BUFFETS

BARBEQUED CHICKEN SANDWICH BUFFET

Saz's Shredded BBQ Chicken on Kaiser Rolls, served with Italian Penne Pasta Salad, American Potato Salad, Potato Chips, and Deli Pickles.

\$10.95 per person

RIB SANDWICH BUFFET

Saz's Festival Famous BBQ Pork on Kaiser Rolls, served with Italian Penne Pasta Salad, American Potato Salad, Potato Chips, and Deli Pickles.

\$10.95 per person

GRILLED CHICKEN BREAST SANDWICH BUFFET

Grilled Chicken Breast Sandwiches on Kaiser Rolls, served with Italian Penne Pasta Salad, American Potato Salad, Potato Chips, Deli Pickles, and Condiments (Lettuce, Cheese, Tomato, Mayonnaise, Mustard).

Choose Between Plain, Italian, Cajun, BBQ, or Jamaican Jerk!

\$10.95 per person

GRILLED CHICKEN BREAST SANDWICH & RIB SANDWICH COMBINATION

Our most popular buffet option. You're sure to please everyone when ordering this one! Combination of our famous BBQ Pork Sandwiches and Grilled Chicken Breast Sandwiches, served on Kaiser Rolls with Italian Penne Pasta Salad, American Potato Salad, Baked Beans, Potato Chips, Deli Pickles and Condiments (Lettuce, Cheese, Tomato, Mayonnaise, Mustard)

\$12.95 per person

TASTE OF CHICAGO

Vienna Italian Beef with Roast Peppers, Vienna All Beef Hot Dogs (Tomato, Onion, Green Relish, Sport Peppers, on Poppy Buns), Grilled Italian Sausages with Peppers, Onions & our own Marinara. Served with American Potato Salad, Italian Penne Pasta Salad, Potato Chips, Chicago's Kosher Deli Pickle Spears and Pepperoncini's.

\$14.95 per person

NEW YORK NEW YORK

One to make Sinatra Proud! Chef Carved Corned Beef Brisket, Sliced Three Pepper Turkey Breast, Sauteed Onions, Warm Sauerkraut, Dilled Redskin Potato Salad, Fresh Fruit Salad, Creamy Cole Slaw. Served with Bagels and Assorted Breads, Kettle Cooked Chips and Kosher Deli Pickles.

\$14.95 per person

SOUP, SALAD & SANDWICH BUFFET

Assorted Petite Deli Sandwiches (Ham, Beef, Turkey, Roast Pork Cubano) with fixings, Potato Chips, Pickles, Your choice of Soup, Crackers and Breadsticks, and your choice of three salads from our Salad column.

Chicken Noodle, Beef Vegetable, Beef Barley with Mushrooms, Cream of Mushroom, Clam Chowder, Black Bean with Smoked Ham and Cilantro, Wisconsin Wild Rice, French Onion, Cream of Potato with Ham, Chili with Fixings, Cream of Broccoli with Cheddar.

\$11.95 per person

COLD SANDWICH BUFFETS

TRADITIONAL COLD BUFFET

Deli Cuts of Ham, Turkey, Roast Beef, Genoa Salami and Assorted Cheeses, Lettuce, Tomatoes, Pickles, Potato Chips, Sun Dried Tomato Pasta Salad, American Potato Salad, Fresh Fruit Salad, Kaiser Rolls, Croissants and Condiments.

Everything needed to build an outstanding sandwich.

\$11.95 per person

ITALIAN COLD BUFFET

Deli Cuts of Ham, Genoa Salami, Mortadella, Capocollo, Roast Beef, Provolone and Mozzarella Cheeses. Served with Lettuce, Tomato, Pickles, Pepperoncini. Accompanied by Fresh Baked Italian Bread and Rolls with Condiments, Fresh Antipasto of Grilled Vegetables, Imported Olives, Roasted Peppers, Italian Peasant Salad (Iceberg Lettuce with Croutons, Fresh Parmesan, Roma Tomatoes, and Italian Vinaigrette Dressing), Sun Dried Tomato Pasta Salad, Potato Chips.

\$13.95 per person

Looking for something in particular? Let us know we'd be happy to customize something perfect for your needs.. Please ask about our Dessert Options and Children's Menu

LUNCHEONS

CREATE YOUR OWN BUFFET

Our "Create Your Own" Luncheon Buffets include Fresh Bakery Rolls and Butter, Choice of One Salad, Choice of Potato, and Choice of Vegetable. Please choose from the following items to "customize" your own buffet.

Penne Pasta Alfredo with Grilled
Chicken & Wild Mushrooms
Chicken Breast Marsala
Chicken Picatta with Lemon Caper Sauce
Chicken Parmesan
Lemon Tarragon Breast of Chicken
Roast Pork Loin with Herb Gravy
Homemade Baked Lasagna
Meatloaf with Saz's Vidalia Onion Sauce
Roast Turkey with Stuffing & Gravy

Saz's BBQ Riblets
BBQ Chicken (1/8 cut chickens)
Fried Chicken (1/8 cut chickens)
Baked Sliced Smoked Ham
Baked Roast Herb Chicken (1/8 cut chickens)
Tenderloin Beef Tips over White Rice
Sliced Roast Beef with Mushroom Gravy
Baked Alaskan Cod with Lemon Pepper Butter
Tortilla Crusted Tilapia
with Sun Dried Tomato Remoulade

SALADS

Tossed Mixed Greens Salad with
Assorted Dressings
Tossed Caesar Salad
Asian Slaw
Italian Pasta Salad
Baked Potato Salad
Fresh Cut Fruit Salad
Creamy Pasta Salad
Cole Slaw
Rotini Pomodoro
Southwest Bowtie Pasta Salad
Sun Dried Tomato Pasta Salad
Dilled Redskin Potato Salad

POTATO & STARCH

Parsley Buttered Baby Red Potatoes
Wild Rice Blend
Confetti Mashed Potatoes with Gravy
Oven Browned
Potatoes O'Brien
Chipotle Roasted Sweet Potatoes
Baked Potato
Au Gratin
Garlic Pasta
Rice Pilaf
Garlic Roasted Redskin Potatoes
Yukon Gold Garlic Mashed

VEGETABLES

Green Beans Almondine
Fresh Steamed Blend of Vegetables
Fresh Roasted Blend with
Basil Olive Oil
Lemon Pepper Zucchini
and Yellow Squash
Broccoli Au Gratin
Cauliflower Au Gratin
Baby Carrots with Dill Butter
Corn O'Brien
Baked Beans

Please ask about our vegetarian options

Chef Carved Steamship Round of Beef Au Jus can be substituted for an entree above on a two or three entree buffet for an additional \$1.50 per person.

One Entree - \$12.95
Two Entrees - \$14.95
Three Entrees - \$16.95



LUNCHEONS

SPECIALTY BUFFETS

RIBS & CHICKEN BREAST BUFFET

This is our most popular luncheon buffet. Saz's Famous BBQ Baby Back Pork Ribs and Boneless Skinless Chicken Breasts, prepared any one of the following ways.

Lemon Tarragon, Chicken Marsala, Lemon-Pepper-Garlic,
Cajun, Vidalia BBQ, Picatta,
Cordon Bleu, Chicken Parmesan

Comes with everything that the "Create Your Own" Luncheon Buffet comes with.

\$16.95 per person

TEXAS BBQ BUFFET

Smoked Pulled Pork with Saz's Original BBQ Sauce on the side,
Grilled BBQ Chicken Breast Sandwiches,
Smoked BBQ Beef Brisket with Saz's Vidalia Onion Sauce,
Cole Slaw, Ranch Beans,
Fresh Rolls & Jalapeno' Cheddar Biscuits with Chipotle Honey Butter,
Fresh Fruit Salad
\$16.95 per person

FEELING A LITTLE SASSY? TRY OUR NEW FAJITA BUFFET

Festive Buffet featuring Steak & Chicken Fajitas
Served with Spanish Rice, Refried Beans, Warm Flour Tortillas,
Guacamole, Tortilla Chips, Pico DeGallo,
Sour Cream, Cheese, and Shredded Lettuce.

If you would like to add Grilled Shrimp Fajitas, please add \$2.25 per person

\$14.95 per person

TASTE OF MILWAUKEE

Chicken Schnitzel with Lemon Butter Sauce,
Usingers Stuttgarter Knackwurst with Sauerkraut,
Roasted Pork Loin with Stout Gravy,
Spaetzle, Steamed Blend of Vegetables, Tossed Salad with Assorted Dressings,
Waldorf Salad, Salted Rye and Dinner Rolls.

\$17.95 per person



ALA CARTE HOT & COLD HORS D'OEUVRES

HOT HORS D'OEUVRES

- BBQ Riblets (Saz's Famous) - \$17.00 dozen.
- Mozzarella Marinara - \$20.95 dozen
- Meatballs (Swedish, Italian or BBQ) - \$12.00 dozen.
- Chicken Drummys - \$12.00 dozen
- Water Chestnut Rumaki - \$11.00 dozen
- Sea Scallops with Bacon & Pea Pods - \$18.95 dozen
- Crab Stuffed Mushrooms - \$12.50 dozen
- Spinach & Feta Stuffed Mushrooms - \$12.50 dozen
- Petite Beef Wellingtons - \$18.95 dozen
- 'Honey Creek' Shrimp - \$27.00 dozen
- Sausage Stuffed Jumbo Shrimp in a Wonton Blanket with Cajun Remoulade*
- Brie & Raspberry Beggars Purses - \$18.95 dozen
- Puff Pastry wrapped around Creamy Brie and Raspberry Sauce*
- Vegetable Egg Rolls - \$12.00 dozen
- Chicken Breast Tenders - \$12.00 dozen
- Spinach & Artichoke Dip- \$2.95 per person
- Creamy blend of Spinach, Artichokes, and Five Cheeses with hints of White Wine and Shallots. Served with Tortilla Chips*
- Honey Teriyaki Wings - \$12.00 dozen
- Buffalo Wings with Celery & Blue Cheese - \$12.00 dozen
- Crab Cakes - \$26.25 dozen
- Petite Lump Crab Cakes with Lime Cilantro Remoulade'*
- Asian Beef or Chicken Satay Skewers- \$14.75 dozen
- Thai Shrimp Spring Rolls- \$22.00 dozen

COLD HORS D'OEUVRES

- Jumbo Chilled Shrimp - \$26.25 dozen
- With Cocktail Sauce and Lemon*
- Large Chilled Shrimp - \$18.95 dozen
- With Cocktail Sauce and Lemon*
- Whole Smoked Salmon Garnished Platter - \$105.00 each
- Assorted Sushi & California Rolls (Wasabi, Ginger, Soy)- \$32.00 dozen
- Domestic Cheese & Sausage Platter - \$2.75 per person
- Fresh Vegetable Platter - \$2.50 per person
- Assorted Fruit Platter - \$3.75 per person
- Italian Antipasto Platter - \$3.75 per person
- Italian Salami, Italian Cheeses, Imported Olives, Grilled Vegetables, Flame Roasted Peppers*
- Silver Dollar Sandwiches - \$13.95 dozen
- Ham, Beef, Turkey, Shaved Roast Pork Loin*
- Taco Dip Platter with chips - \$2.50 person
- Assorted Dry Snacks (Chex Mix, Gardetto's, Mini Pretzels) - \$2.00 person
- Tortilla Chips with Salsa and Guacamole - \$2.00 person
- Pesto Tomato Bruschetta- \$16.00 dozen
- Fresh Pesto on Toasted Italian Bread rounds with Tomato, Onion and Fresh Parmesan*
- Portabella Mushroom Bruschetta - \$17.00 per dozen
- Portabella Mushrooms, Roast Onions and Peppers, Fresh Arugula and Rosemary Garlic Aioli*

Feel free to contact one of our representatives at Saz's Catering for assistance and guidance in determining a proper mix and amount for your event. These can be used for before dinner, after dinner, or as an Hors D'oeuvres only event.

PRE & POST DINNER HORS D'OEUVRES

POST DINNER DESSERTS & COFFEE

All of the packages below are available only when combined with Luncheon or Dinner items from our Banquet Menus. These packages are good for 1 hour of service time (additional time can be quoted upon request). They are designed to use during your cocktail hour or even post Dinner for "snacks".

PACKAGE #1: (TABLED HORS D'OEUVRES ONLY) - \$4.25

Attractively Displayed on Skirted Tables with Mirrors and Silver Platters
Assorted Cheese & Sausage Display with Crackers
Swedish Meatballs
Pesto Tomato Bruschetta
Tortilla Chips with Salsa & Fresh Guacamole

PACKAGE #2: (TABLED HORS D'OEUVRES ONLY) - \$5.25

Attractively Displayed on Skirted Tables with Mirrors and Silver Platters
Assorted Cheese & Sausage Display with Crackers
Assorted Fresh Vegetable Display with Dips
Smoked Salmon Platters with Crackers
Feta and Spinach Stuffed Mushrooms
Petite Beef Wellington with Burgundy Mushroom Sauce

PACKAGE #3 (PASSED "BUTLER" STYLE AND TABLED HORS D'OEUVRES) - \$7.25

Hand Passed Hors D'oeuvres and Tabled Hors D'oeuvres to include the following:
Portabella Mushroom Bruschetta with Rosemary Garlic Aioli
Crab Stuffed Mushroom Caps
Water Chestnuts wrapped in bacon
Large Chilled Shrimp with Cocktail Sauce & Lemons
Assorted Cheese & Sausage Display with Crackers
Assorted Fresh In-Season Fruit Display with Yogurt Dip

PACKAGE #4 (PASSED "BUTLER" STYLE AND TABLED HORS D'OEUVRES) - \$8.25

Hand Passed Hors D'oeuvres and Tabled Hors D'oeuvres to include the following:
Petite Beef Wellingtons with Burgundy Mushroom Sauce
Crab Stuffed Mushroom Caps
Asian Canape's
Lobster and Crab Cakes with Lime Cilantro Remoulade'
Jumbo Chilled Shrimp Cocktail in a clam shell ice carving
Assorted Cheese & Sausage Display with Crackers
Assorted Fresh Cut Fruit
Portabella Mushroom Bruschetta with Rosemary Garlic Aioli

PACKAGE #5 BUTLER PASSED HORS D'OEUVRES - \$7.25

Rosemary Skewered Shrimp with Mint Pesto, Petite Beef Wellington with Burgundy Sauce,
Baked Brie Purses with Raspberry Sauce, Asian Canape's

POST DINNER COFFEE & DESSERT BAR OPTION ONE - \$5.25

Wow your guests with an attractive display of coffees served from silver coffee urns and fresh tiered petite desserts.
Just the perfect touch to finish the evening.

Premium Coffee & Decaf

Whipped Cream, Chocolate Stir Sticks and Cinnamon

Tiered Petite Desserts to include: Assorted French Pastries, Mini Eclairs, Mini Cream Puffs, Assorted Petit Fours

POST DINNER COFFEE & DESSERT BAR OPTION TWO - \$8.75

Premium Coffee & Decaf

Assorted Liquors for Flavored Coffee (some facilities may not allow this service)

Whipped Cream, Chocolate Stir Sticks and Cinnamon

Tiered Petite Desserts to include: Assorted French Pastries, White and Dark Chocolate Dipped Strawberries,

Mini Eclairs, Mini Cream Puffs, Assorted Petit Fours

Fresh Fruit Kabobs with Yogurt Dip

BUFFET OPTION #1 - COMFORTABLE CUISINE

Your buffet includes White Linen Tablecloths, Napkins and Skirting; Attractive Floral Centerpiece will highlight your buffet and Fresh Greens will accent your buffet along with gold trimmed elegant chafing dishes. Create your own buffet by choosing two or three entrée's from the following selections. Our elegantly attired wait staff will invite each table to the buffet line for dinner. Following dinner our wait staff will graciously offer our Colombian Blend Coffee.

CHOOSE FROM THE FOLLOWING OPTIONS TO CREATE A TWO OR THREE ENTRÉE BUFFET

Sliced Roast Pork Loin with Herb Gravy
Baked Stuffed Pork Chops with Gravy
Baked Sliced Smoked Ham with Pineapple
Roast Turkey with Stuffing and Natural Gravy
Sliced Roast Beef with Mushroom Gravy
Tenderloin Tips over White Rice Pilaf
Baked Meatloaf with Saz's Vidalia Onion Sauce
Baked Alaskan Cod with Lemon Butter
Baked Alaskan Cod Almondine
Salisbury Steak with Mushroom Sauce
Swedish Meatballs with Egg Pasta and Wisconsin Mushrooms
Baked Chicken with Natural Gravy
Pan Sauteed Lemon Tarragon Chicken Breast
Chicken Breast Cacciatore

Vegetarian Options are Available - Please ask for information.

SALADS

Tossed Mixed Greens Salad with
Assorted Dressings
Tossed Caesar Salad with
Garlic Croutons
Italian Pasta Salad
Baked Potato Salad
Fresh Cut Fruit Salad
Creamy Pasta Salad
Cole Slaw

POTATO & STARCH

Parsley Buttered Baby Red Potatoes
Wild Rice Blend
Confetti Mashed Potatoes with Gravy
AuGratin Potatoes
Baked Potato
Garlic Pasta
Rice Pilaf
Garlic Roasted Potatoes

VEGETABLES

Green Beans Almondine
Fresh Steamed Blend of Vegetables
Fresh Roasted Blend with
Basil Olive Oil
Lemon Pepper Zucchini
and Yellow Squash
Broccoli Au Gratin
Cauliflower Au Gratin
Baby Carrots with Dill Butter
Corn O'Brien

*Your Buffet comes with your choice, from the selections above of Three Salads, Two Starches and One Vegetable
Fresh Relishes, Dinner Rolls and Butter are also included with your buffet.*

Two Entrées \$19.95 per guest plus 19% service charge and applicable sales tax
Three Entrées \$21.95 per guest plus 19% service charge and applicable sales tax.
(Based on 150 guests or larger.)

Please ask for a quote for groups under 150 Guests.
Children's Menu and Dessert Options Available

BUFFET OPTION #2- SIMPLE ELEGANCE

Your buffet includes White Linen Tablecloths, Napkins and Skirting. Attractive Floral Centerpiece with Fresh Greens will highlight your buffet along with gold trimmed elegant chafing dishes. Create your own buffet by choosing from the following selections. Your buffet comes with your choice of one table served salad, one buffet salad, Fresh Relishes, Choice of Two Starches, and One Vegetable. Please ask about our Dessert Options and Children's Menu.

CHOOSE ONE CHEF CARVED ENTRÉE

Chef Carved Round of Beef AuJus served with Tarragon Horseradish Cream
Chef Carved Smoked Pineapple studded Virginia Ham
Chef Carved Oven Roast Turkey Breast with Natural Gravy and Stone Ground Mustards
Chef Carved Rosemary and Garlic Studded Canadian Pork Loin with Wild Mushroom Sauce

ADDITIONALLY, CHOOSE ONE OR TWO OF THE FOLLOWING OPTIONS TO CREATE YOUR BUFFET.

Chicken Breast Parmesan with Sicilian Breading, Marinara Sauce, and Italian Cheeses
Herb and Citrus Roasted Chicken Quarters
Pan Sauteed Lemon Tarragon Chicken Breast
Chicken Breast Marsala with Portabella and Wild Mushrooms
Chicken Cordon Bleu stuffed with Smoked Ham and Laced with Swiss Cheese and Mornay Sauce
Chicken Divan stuffed with Steamed Broccoli and Cheddar Cheese with Mornay Sauce
Roasted Alaskan Salmon with Lemon Herb Butter
Baked Alaskan Cod with Citrus and Cracked Pepper Beurre Blanc
Pecan Encrusted Alaskan Cod
Tortilla Crusted Tilapia with Lemon and Sun Dried Tomato Remoulade'
Beef Tenderloin ala Stroganoff with Wisconsin Mushrooms
Sliced Sirloin of Beef with Peppercorn Sauce
1/3 Racks of Saz's Famous BBQ Baby Back Ribs
Baked Four Cheese Italian Lasagna

Vegetarian Selections are Available.

This Buffet comes with one Greens Salad of your choice to be served to your guests at their table (choose from accompaniments section). Choose Two Additional Salads to be served on the Buffet, Two Starch Choices and One Vegetable Choice. Fresh Tiered Fruits Display (In season) and Fresh Relishes with Dip are also included with your buffet option.

Two Entrées \$23 per guest plus 19% service charge and applicable sales tax
Three Entrées \$25 per guest plus 19% service charge and applicable sales tax.
(Based on 150 guests or larger.)

Please ask for a quote for groups under 150 Guests.

BUFFET OPTION #3 - THE GRAND GOURMET

The Ultimate in Dining Pleasure. Includes one hour of "butler" style hand passed HorsD'oeuvres during your cocktail hour. Your buffet includes White Linen Tablecloths, Napkins and Skirting; Attractive Floral Centerpiece and Fresh Greens will highlight your buffet along with gold trimmed elegant chafing dishes. Create your own buffet by choosing from the following selections. Your buffet comes with your choice of one table served salad, two buffet salads, Fresh Fruit Tower, Fresh Relishes, Choice of Two Starches, and One Vegetable. Please ask about our Dessert Options and Children's Menu.

"BUTLER" PASSED HORS D'OEUVRES (ONE HOUR SERVICE)

Rosemary Skewered Shrimp with Mint Pesto
Puff Pastry wrapped Brie and Raspberry "Purses"
Frangelico Glazed Sea Scallop "Lollipops"

CHOOSE ONE CHEF CARVED ENTRÉE

Chef Carved Prime Rib of Beef AuJus served with Tarragon Horseradish Cream
Chef Carved Roast Tenderloin of Beef AuJus served with Tarragon Horseradish Cream
Chef Carved Prime Rack of Pork Prime Rib with Wild Mushroom Sauce
Chef Carved Peppercorn and Herb Crusted Pork Tenderloin with Cognac Cream Sauce
Chef Carved Frenched Rack of Lamb with Mustard Thyme Crust

CHOOSE ONE OR TWO OF THE FOLLOWING OPTIONS TO COMPLETE YOUR TWO OR THREE ENTRÉE BUFFET.

Veal Marsala with Wild Mushrooms
Veal Scallopine with Herbs, Garlic, Tomato and Onion
Wienerschnitzel with Lemon Butter
Saz's Famous BBQ Baby Back Ribs
Sicilian "Spiedini" Style Stuffed Tenderloin Medallions
Chicken Picatta with Wine, Lemon and Caper Butter
Chicken Saltimbocca stuffed with Smoked Gouda, wrapped with Prosciutto Ham
Pesto Chicken Breast (Basil Pesto Glaze, Pine Nuts, Parmesan)
Chicken Divan stuffed with Fresh Broccoli and Wisconsin Cheddar laced with Mornay Sauce
Chicken Cordon Bleu stuffed with Smoked Ham and Wisconsin Swiss laced with Mornay Sauce
Chicken Oscar with Snow Crab, Asparagus and Hollandaise
Chicken Ala Francaise Stuffed with Asparagus and Brie Cheese
Breast of Chicken Marsala with Portabella Mushrooms
Duck Breast Hunter Style with Smoked Ham, Shallot and Mushroom Sauce
Pistachio Crusted Mahi Mahi with Papaya and Pineapple Salsa
Pan Fried Florida Grouper Almondine
Grilled Salmon with Teriyaki Glaze
Blackened Salmon

Two Entrées \$30 per guest plus 19% service charge and applicable sales tax
Three Entrées \$32 per guest plus 19% service charge and applicable sales tax.
(Based on 150 guests or larger.)

Please ask for a quote for groups under 150 Guests.

ACCOMPANIMENTS

These potato, salad and vegetable choices are for “Sit Down Dinners” and “Buffet Options 2 & 3”.

GREENS SALAD OPTIONS

Tossed Mixed Greens Salad with Assorted Dressings
Cucumber, Tomato, Olive, and Garlic Croutons

Raspberry Salad

Mesclun Greens with Red Onion, Roma Tomato, Raspberry Garnish, Crouton and Raspberry Vinaigrette Dressing

Tossed Caesar Salad

Fresh Romaine Lettuce tossed with traditional Caesar Dressing, Garlic Croutons, Fresh Parmesan

Fresh Spinach Salad

Hot Bacon Dressing, Hard Boiled Egg, Red Onion, Tomato

Fresh Strawberry Spinach Salad

Baby Spinach with Fresh Strawberries, Red Onion, Roma Tomato, Crouton, Poppyseed Dressing

Mandarin Mesclun Salad

Mesclun Greens with Mandarin Oranges, Toasted Walnuts, Roma Tomato, Red Onion and Citrus Vinaigrette

Roquefort Salad

Mesclun Greens with Red Onion, Cracked Pepper, Roma Tomato, Roquefort Crumbles and Creamy Roquefort Dressing.

BUFFET SALAD OPTIONS

Italian Pasta Salad

Sun Dried Tomato Salad with Basil, Feta, Calamata Olives

Chicken Antipasto Salad

Crab Tortellini Salad

Asian Fruited Pasta Salad with Gemelli Pasta

Fresh Fruit Salad

Marinated Mushroom Salad

Cucumber and Tomato Salad

POTATO & STARCH OPTIONS

Garlic & Rosemary Roasted Potatoes

Yukon Gold Garlic Mashed

Baked Potato with Sour Cream

Garlic Pasta

Gemelli Pasta with Marinara

Au Gratin Potatoes

Double Baked Potatoes (add \$1 p/p)

Parmesan Roasted Potatoes

Parsley Buttered Potatoes

Potatoes Lyonnaise

Wild Rice Blend

Wild Mushroom and Parmesan Risotto

Rice Pilaf

VEGETABLE OPTIONS

Steamed Asparagus with Hollandaise

Baby Carrots with Dill Butter

Asian Blend

Grilled Asparagus with Toasted Sesames

Cauliflower AuGratin

Green Beans Almondine

Fresh Roasted Blend with Basil Olive Oil

Fresh Steamed Blend

Italian Blend with Artichokes

Francais Blend (*Carrots, Green Beans, Red Pepper*)



A TASTE OF ITALY

OUR CHEF INTERACTIVE BUFFET

Our most popular "chef interactive" buffet. Your guests are sure to believe they are in the old country. Your buffet will be beautifully clothed and skirted with White Linens and Color Accents to match your color theme. An attractive Floral Centerpiece will highlight your buffet and Fresh Greens will accent your buffet along with gold trimmed elegant chafing dishes. Our wait staff will invite each table to the buffet line for dinner. Following dinner our wait staff will graciously serve your Wedding Cake or dessert of choice with a Petite Italian Cannoli garnish and White Chocolate Plate Swirl. Includes our Colombian Blend Coffee.

Sicilian Tenderloin Spiedini

*Hand Rolled Beef Tenderloin with Garlic and Sicilian Bread Crumbs and finished with Onion and Bay Leaf.
Presented with our own Marinara Sauce*

Chicken Saltimbocca

Chicken Breast stuffed with Prosciutto Ham and Smoked Gouda Cheese

Penne Ala Vodka

Our chef will be the centerpiece of your buffet creating this dish of Penne Pasta, Roma Tomatoes, Shrimp

Antipasto Display

Wonderful display of Grilled Marinated Vegetables, Imported Olives, Cheeses, Italian Meats

Wild Mushroom Risotto

Italian Classic with Wild Mushrooms, Fresh Parmesan and Extra Virgin Olive Oil

Italian Bakery

Fresh Italian Bread and Rolls with Basil Olive Oil and Wisconsin Butter

Cascading Fresh Fruit Tower

Tiered Tower of Fresh In Season Fruits

Caesar Salad

Our Chef will be hand tossing this traditional creation at the buffet .

\$27.95 per person

Based on 150 guests or more



FULL SERVICE SIT DOWN DINNERS

Our hand served white glove dinner options offer elegance and style and satisfy even the biggest of appetites. (When choosing the sit down style of service we limit the number of different entrees to two choices (one is recommended, but we will allow for two) If your group is having two choices, your place cards will need to indicate what each guest is having and a count of each different item will be required with your final count. An additional \$1.50 per guest will be charged for events with three entrée choices. Starch and Vegetable choice will need to be the same as well.) Salad, Starch, and Vegetable choices can be found at the bottom of the Buffet Option Accompaniment

SAZ'S WORLD FAMOUS BBQ BABY BACK RIBS \$22

½ Rack of Ribs Slathered with Our Original BBQ Sauce Served with Potatoes Au Gratin and Fresh Green Beans accented with Smoked Bacon and Onions.

GARLIC STUFFED PORK MIGNONS \$22

Tenderloin of Pork stuffed with Garlic, Grilled and Finished with a Wine and Garlic Brown sauce.
Green Onion Pesto Mashed Potatoes; Snap Peas with Leeks and Dried Cranberries.

VEAL MARSALA \$24

Tender Veal Sautéed with Portabella Mushrooms and Marsala Wine Sauce; Pecan Wild Rice; Brown Butter Dill Carrots

MUSTARD THYME ENCRUSTED BABY LAMB CHOPS \$25

Center Cut New Zealand Lamb; Herb Seasoned Mashed Sweet Potatoes; Balsamic Glazed Roasted Root Vegetables

LEMON POACHED SALMON FILET \$23

Court Bouillon Poached Salmon with Meyer's Lemon Cream Sauce; Stew of Baby Red Potatoes, Zucchini, Yellow Squash and Fresh Herbs

BAKED COD AMANDINE \$21

Alaskan Cod Encrusted with Almond Chive Breadcrumbs; Parmesan Roasted Red Potatoes; Cucumber and Radish Slaw

BAYOU SCALLOPS \$24

Cajun Seared Jumbo Scallops; Pineapple-Scallion Rice; Fresh Asparagus Spears finished with Sauce Hollandaise

SESAME CRUSTED AHI TUNA \$25

Prepared Medium Rare; Green Tea Jasmine Rice; Snap Peas and Shiitake Mushrooms in a Light Sweet Chili Glaze

MEDITERRANEAN HALIBUT \$25

Sea Salt and Pepper Seared with Pecan-Blackberry Glaze; Lemon Parsley Orzo with Wild Rice Grains;
Blend of Yellow Tear Drop Tomatoes and Asparagus Tips

CENTER CUT FILET MIGNON \$33

7oz Certified Angus Grilled to Medium with Sautéed Wild Mushrooms and Sauce Béarnaise; Gratin of Potato;
Braised Fennel with Caramelized Baby Onions

CERTIFIED ANGUS RIBEYE \$34

Bone-in 16oz Steak Grilled to Medium with Sautéed Wild Mushrooms; Gratin of Potato; Braised Fennel with Caramelized Baby Onions

KING CUT PRIME RIB \$28

14-16oz Cooked to Medium Rare with Au Jus and Tarragon-Horseradish Cream; Baked Potato;
Steakhouse Cuts of Steamed Broccoli and Cauliflower.
(Queen cut \$23)

SICILIAN TENDERLOIN SPIEDINI \$22

Herb and Cheese Stuffed Medallions of Tenderloin, Breaded, finished with Our Marinara Sauce;
Garlic Parsley Linguine; Zucchini-Tomato Tart.

SIT DOWN ENTRÉE'S

(CONTINUED)

CHICKEN OSCAR \$24

Pan Seared Breast of Chicken with Snow Crab, Asparagus and Hollandaise; Pesto Roasted Tri-color Potatoes

CHICKEN MARSALA \$22

Pan Seared Breast of Chicken with Wild Mushrooms and Marsala Wine Sauce; Pecan Wild Rice; Brown Butter Dill Baby Carrots

CHICKEN DIVAN \$23

Breast of Chicken Stuffed with Broccoli and Wisconsin Cheddar; Parsley Buttered Redskin Potatoes; Fresh Dill Baby Carrots

CHICKEN CORDON BLEU \$23

Breast of Chicken Stuffed with Smoked Ham and Wisconsin Swiss finished with Sauce Mornay; Cranberry Wild Rice; Fresh Blend of Steamed Vegetables.

CHICKEN SALTIMBOCCA \$24

Prosciutto and Smoked Gouda Stuffed Breast of Chicken; Fettuccine with Gouda laced Cream Sauce; Zucchini Pomodoro with Fresh Basil

LEMON TARRAGON CHICKEN \$21

Pan seared Breast of Chicken with a Light Tarragon Cream; Stew of Redskin Potatoes and Fresh Green Beans

DUCK BREAST HUNTER STYLE \$24

Pan-fried with Shallots, Smoked Ham and Wild Mushrooms finished Wine Brown Sauce; Chive and Garlic Mashed Potatoes; Roasted Root Vegetables

ROAST CORNISH HEN \$21

Elegant Semi-Boned Game Hen with Wild Rice Stuffing finished with Red Wine Glaze; Walnut Brown Butter Brussels Sprouts

DUET COMBINATION DINNERS

FILET & FRESHWATER PRAWNS \$31

6oz Filet Mignon with Shiitake Mushroom and Sauce Bordelaise; Garlic and Herb Seared Prawns (3); Parsley Redskin Potatoes; Lemon-Pepper Butter Grilled Asparagus

FILET & SEA BASS \$30

6oz Filet Mignon with Shiitake Mushroom and Sauce Bordelaise; Sea Salt and Cracked Pepper Seared Sea Bass with Honey Caper Brown Butter; Green Onion Pesto Potato Puree; Patty Pan Squash

FILET & CHICKEN OSCAR \$30

6oz Filet with Shiitake Mushrooms; 4oz Pan Seared Breast of Chicken with Snow Crab, Asparagus and Hollandaise; Gratin of Potato

BABY BACK RIBS & COCONUT BREADED SHRIMP \$28

Jumbo Gulf Shrimp in Coconut Breading; Saz's Famous Ribs in Our Original Sauce, Chipotle Honey Roasted Sweet Potatoes; Fresh Green Beans accented with Bacon and Onions

BABY BACK RIBS AND CHICKEN BREAST \$25

4oz Marinated Herb Grilled Breast of Chicken; Saz's Famous Ribs in Our Original Sauce; Cumin Polenta; Ratatouille of Peppers, Onions, Tomato, Fresh Corn and Chayote Squash.

AHI TUNA & JUMBO SCALLOPS \$30

Black and White Sesame Crusted, Rare, Ahi Tuna with Sweet Chili Cream; Five Spice Seared Jumbo Scallops; Black Bean and Cumin Rice; Cucumber Radish Slaw



EUROPEAN SPECIALTY FOOD STATIONS

OPTION #1

The European stations are an exciting option for service for any event. All of our stations are Chef Interactive. They lend an elegant atmosphere to your event that is different from the usual buffet or sit down option. Guests are allowed to mingle throughout, while enjoying a wide variety of menu options. Stations include Hors D'oeuvres service for one hour prior to Dinner and Dinner service for 1.5 hours. All of our European Specialty menus are able to be customized to fit your exact needs, these are just examples of what has been done in the past. European Stations Options are only available for 100 guests or more.

CHEF CARVING STATION

Chef Carved Round of Beef Aujus (Done Medium Rare) with Tarragon Horseradish Sauce
Fresh Roasted Vegetable Medley with Basil Olive Oil
Yukon Gold Garlic Mashed Potatoes
Assorted Rolls & Bakery Display with Butter

BAYOU SEAFOOD STATION

Catfish and Linguine with Cajun Cream Sauce
Andouille Sausage and Scallop Skewers with Vidalia Onion Sauce
Classic N'awlins Red Beans & Rice
Chilled Shrimp with Cocktail Sauce, Lemon, Tabasco

STIR FRY STATION

Szechuan Chicken Cashew Stir Fry
Asian Beef with Pea Pods, Straw Mushrooms & Toasted Sesame Seeds
Steamed Thai Jasmine Rice
Chinese Fortune Cookies

PASTA BAR

Veal and Beef Ravioli with Meat Sauce
Cheese Tortellini with Alfredo Sauce
Pesto Chicken Primavera with Gemelli Pasta, Pine Nuts and Fresh Parmesan
Tossed Caesar Salad with Garlic Croutons

COFFEE & DESSERT STATION:

Flavored Coffees
Whipped Cream, Cinnamon, Chocolate
Assorted Petite Desserts (Petit Fors, French Pastries, Chocolate Dipped Strawberries, Chocolate Eclairs & Assorted Bars)
This station can display your Wedding Cake as a focal point and can be served with your dinner service or post dinner.

***This package also includes the following hot and cold "butler style" passed hors d'oeuvres during your cocktail hour .
(maximum 1 hour service) to include:***

Petite Crab Cakes with Lime Cilantro Remoulade
Petite Beef Wellington
Pesto Tomato Bruschetta

\$34 per person

Available only with groups of 100 or more.

EUROPEAN SPECIALTY FOOD STATIONS

OPTION #2

The European Stations are an exciting option for service for any event. All of our stations are Chef Interactive. They lend an elegant atmosphere to your event that is different from the usual buffet or sit down option. Guests are allowed to mingle throughout, while enjoying a wide variety of menu options. Stations include Hors D'oeuvres service for one hour prior to Dinner and Dinner service at the Stations provide for 1.5 hours. All of our European Specialty menus can be customized to fit your exact needs. These are just examples of what has been done in the past.

CHEF CARVING STATION

Chef Carved Prime Rib Aujus (Done Medium Rare) with Tarragon Horseradish Sauce
Assorted Rolls & Bakery Display with Butter
Steamed Fresh Asparagus with Hollandaise Sauce
Garlic & Rosemary Roasted Potatoes
Tossed Mixed Mesclun Greens Salad with Toasted Walnuts, Mandarin Oranges, Asst. Dressings

STIR FRY & PASTA STATION

Thai Chicken Curry with Julienne Vegetables
Asian Beef with Pea Pods, Straw Mushrooms & Toasted Sesame Seeds
Fragrant Thai Jasmine Rice
Fettucine Alfredo
Penne Pasta Ala Vodka

SEAFOOD STATION

Smoked Salmon Platters with Crackers & Flatbreads
Grilled Sea Bass with Tropical Citrus Salsa
Chilled Shrimp with Cocktail Sauce & Lemons served in an elegant Ice Bowl
Pan Seared Crab Cakes with Lime Cilantro Remoulade

MASHED POTATO MARTINI BAR

Your guests will rave about this new twist to an old favorite. Let our chefs know which of the following ingredients you would like. They will then sauté them right in front of you and top our garlic mashed potatoes with them. All served in an attractive Martini Glass. Choose from Artichoke Hearts, Hearts of Palm, Bell Peppers, Bacon, Chives, Red Onion, Capers, Olives and Cheeses.

COFFEE & DESSERT STATION

Flavored Coffees
Whipped Cream, Cinnamon, Chocolate
Assorted Petite Desserts (Petit Fors, French Pastries, Chocolate Dipped Strawberries, Petite Eclairs & Cream Puffs)
Fresh Fruit Kabobs

This package also includes the following hot and cold "butler style" passed hors d'oeuvres during your cocktail hour. (maximum 1 hour service) to include:

Crab Stuffed Mushrooms
Petite Beef Wellington
California Rolls with Chili Cream
Asian Canape's

\$38.00 per guest

Available only with groups of 100 or more.

EUROPEAN SPECIALTY FOOD STATIONS

OPTION #3

THE ULTIMATE IN STATIONS ELEGANCE

CHEF CARVING STATION

Includes an elegant Vase Ice Sculpture (or Logo Slate Ice Sculpture) with Fresh Floral and Greenery
Chef Carved Roasted Tenderloin with Tarragon Horseradish Sauce
Chef Carved Prime Rack of Pork with Wild Mushroom Glace
Chef Carved Roast Breast of Turkey
Fresh Spinach Salad with Strawberries & Poppyseed Dressing
Fresh Asparagus with Hollandaise Sauce
Petite Double Baked Potatoes with Bacon & Chives
Assorted Rolls & Bakery Display with Butter

ASIAN STIR FRY STATION

Asian Beef with Broccoli & Toasted Sesames
Volcano Chicken
Vegetable Lo-Mein in Mini "Take Out" Baskets
Steamed Thai Jasmine Rice
Fortune Cookies

ITALIAN PASTA STATION

Penne Pasta Ala Vodka
Pan Seared Veal & Beef Ravioli with Plum Tomatoes & Fresh Basil
Jumbo Sea Scallops with Bow Tie Pasta and Pesto Sauce
Tossed Caesar Salad with Garlic Croutons
Antipasto Platter

THE DOCKSIDE

Saz's Seafood Martini
Crab Claw, Green Lipped Mussel, Gulf Shrimp, Citrus Zest, Chili Horseradish
Pan Seared Lobster & Crab Cakes with Lime Cilantro Remoulade
Oysters Rockefeller
Thai Shrimp Curry with Julienne Vegetables and Coconut Curry Sauce
Blackened Salmon with Crawfish & Julienne Bell Pepper
Tortellini Salad with Alaskan Snow Crab
Assorted Sushi & California Rolls with Wasabi, Pickled Ginger, Soy Sauce

MASHED POTATO MARTINI BAR

Your guests will rave about this new twist to an old favorite. Let our chefs know which of the following ingredients you would like. They will then sauté them right in front of you and top our garlic mashed potatoes with them. All served in an attractive Martini Glass. Choose from Artichoke Hearts, Hearts of Palm, Bell Peppers, Bacon, Chives, Red Onion, Capers, Olives and Cheeses.

COFFEE & DESSERT STATION

Flavored Coffees
Whipped Cream, Cinnamon, Chocolate
Bananas Foster & Cherries Jubilee with Real Vanilla Bean Ice Cream
Assorted Petite Desserts (Petit Fors, French Pastries, Chocolate Dipped Strawberries, Petite Eclairs & Cream Puffs)
Fresh Fruit Kabobs

*This package also includes the following hot and cold "butler style" passed hors d'oeuvres during your cocktail hour.
(maximum 1 hour service)*

Lamb Lollipops
Portabella Mushroom Bruschetta with Rosemary Garlic Aioli
Asian Canape's

\$43 per Guest. Available only with groups of 100 or more.

BANQUET MENU POLICIES AND INFORMATION

PRICING FOR SMALLER GROUPS UNDER 150 GUESTS

Menu pricing in this menu is based on 150 guests or larger. For smaller groups please add the following.

101-149 \$1 per guest

75-100 \$2 per guest

50-74 \$3 per guest

MINIMUM REQUIREMENTS

Pricing in these menus is designed for groups of 50 people or larger as noted above. Please consult a representative if your group is smaller than 50 guests and we will come up with pricing for you.

PAYMENT SCHEDULE & DEPOSIT INFORMATION

50% deposit is required at the time of confirming the date (credit cards are accepted). For groups booking over a year out, \$1000 deposit can hold the date, and then remainder of the 50% will be due with menu selections a minimum of 3 months prior to your event. Deposits are non-refundable unless determined so by Saz's Catering Management. If you need to cancel your event deposit will be kept until the date has been re-booked. If the date is not rebooked Saz's will allow you to use this money towards other services or events. Balance is due TEN working days prior to your event along with your final guest count. In the event of extenuating circumstances, any portion of the bill which is left unpaid will be due on the night of your event. In some instances, you may set up billing arrangements.

GUARANTEED GUEST COUNT

Guaranteed count of attending guests must be confirmed with our office TEN working days prior to your event. Due to special ordering procedures, it is not possible to extend this time. Once we have received final counts, these counts may not be reduced, and will be the minimum number for which you will be charged. In addition to the guest count, we will need all menu selections, rental selections, head table counts, layouts of your events, any special requirements, and other logistical information.

TAX EXEMPTION

Groups who are tax exempt must submit a tax exempt number and certificate to our office at least 72 hours prior to your function. Without this information, you will be responsible for all taxes.

SIT DOWN DINNERS

We limit sit down dinners to two entree choices. If you choose more than one entree, we require you to provide place cards or identification as to what each guest has ordered. In addition there will be a \$1.50 per person fee for more than one entrée.

LEFT OVER FOOD

It is Saz's policy and the policy of the State of Wisconsin Health Department that any food left over from a banquet is not allowed to be taken by the guest, and remains property of Saz's. Please be accurate on your guest count.

SIGNED CONTRACTS

Saz's requires that a signed contract accompany your deposit. This contract can be changed with count and menu changes up to TEN working days prior to your event.

SERVICE CHARGES

A 19% service charge and applicable state and local taxes will be added to your invoice. (This is a labor charge not gratuity). WE DO NOT CHARGE AN HOURLY LABOR RATE FOR OUR STAFF (unless your event should have additional staffing requirements). THIS SERVICE CHARGE INCLUDES OUR KITCHEN, SETUP, AND BANQUET SERVER STAFF.

FOR MORE INFORMATION

For more information, or to make special arrangements, please consult your representative.

DISCOUNTS ~ SPECIAL RATES

Saz's offers a 5% discount on ALL Banquets (Any day of the week except Saturdays) held during the Month's of November, January, February and March. Our service charge is calculated on the original amount before discount

HOLIDAYS AND SPECIAL DATES

Additional 'time and half' service charges will apply to the following dates (28.5% service charge). New Years Eve, New Years Day, Christmas, Christmas Eve, Thanksgiving, Labor Day, Memorial Day, Easter, Fourth of July.

PRICING

Due to market fluctuations beyond our control pricing on these menus can only be guaranteed 90 days prior to the date of your function. All pricing is subject to change.

Please ask about our Dessert Options and Children's Menu

Menus Revised 2-2008

