

Editorials & Policies

- Pricing on all buffet menus are based on groups of 50 or more Guests.
- Please add \$1.50 per guest for groups under 50 guests.
- Final guest counts are required 10 working days prior to your event. Final payment is required at this time as well, unless proper credit has been established.
- A deposit equal to 50% of your estimated invoice is required to confirm your date.
- Minimum 20 people for Delivery Setup and Full Service catered events.
- Menu pricing includes disposable service ware. China, flatware, and glassware are available upon request for an additional fee.
- Gas Surcharges may apply based on current market pricing. Please consult your representative.
- We can arrange for any type of rentals you may need. Tents, tables, chairs, staging, props, upscale linens, etc.
- State and local sales tax will be applied to your invoice. If you are tax exempt please provide an exempt certificate to our offices prior to your event.
- Looking for something a bit more formal? Call and ask our representatives for a Banquet menu that will fit your needs.
- All pricing subject to change.

SERVICE STYLE OPTIONS

- **Full Service "Stay & Serve"** - Perfect when Full Service Catering is needed. Our staff will arrive on site and setup your buffet based on your menu requirements. Pricing includes all tables, Linens and Skirting for the food and beverage portion of your event & all buffet equipment and disposable serving ware. Staff will monitor the buffet and replenish as necessary. In addition, staff will monitor the dining area of your event to assist in keeping it clean & tables cleared. This style of service is perfect for all sized groups, especially those over 50 guests. Staff service charge of 19% (\$150.00 minimum) is added to all full service events. Parties served for a maximum of 1.5 hours. Additional serving time available for additional costs. Please consult a representative.
- **Delivery & Setup** - Don't need our staff to stay and service your event? This is the option for you. We'll come in with all the food and equipment (tables not included, but can be added for additional cost). We will get everything setup (includes chafing dishes, utensils, etc.) and then return at a mutually agreed upon time to pickup all the equipment and supplies. Delivery & Setup Fee's are \$60 Milwaukee County, \$75 Waukesha County. Additional Fees for outlying areas. Delivery Times are guaranteed to be ready within 15 minutes of specified time or we'll pay for your delivery fee! *This style of service not recommended for groups over 75 guests. Pricing based on deliveries between 8am and 9 pm. Additional fees may apply outside of these hours.*
- **Express Corporate Drop Off** - SEPARATE MENU - Please inquire. This is perfect for office meetings and smaller groups. There is no minimum guest count for this option. Drop Offs do not include chafing dishes or our equipment- everything will be in disposable serving ware. Our driver will arrive and drop off to your specified location. Includes plates, napkins, flatware. Delivery Fee's for this service are \$10.00 per order (Milwaukee County Only). Additional fees for outlying areas. *Pricing based on deliveries between 10am and 2pm. Additional fees may apply outside of these hours.*
- **Pickup** - Don't need any of our services, but would like our food? This is the perfect option for you. No service charges will apply. Items can be packaged hot or cold for your event. Food is packaged in disposable pans for your convenience. Pricing includes Disposable Plates, Napkins, Flatware when ordering pickup from this menu.

REVISED FEBRUARY 2009



SAZ'S™

CATERING

LUNCH

IS SERVED!

*"Milwaukee's Best Tailgate Food"
Milwaukee Magazine Peoples Choice
Award*

*"Best BBQ in Milwaukee"
Alist on WISN.com*

*"Milwaukee's Favorite Ribs"
Milwaukee Journal Consumer Poll
For over 20 years*

*"Milwaukee's Best Ribs"
Milwaukee Magazine
People's Choice Award*

*"Milwaukee's Favorite Caterer"
Shepherd Express People's Choice Award*

*"Invite Saz's Catering to your party and
watch your turnout soar"*

Phone: (414) 256-8765 * Fax: (414) 256-8770

www.sazs.com

Email: cater@sazs.com

Hot Sandwich Buffets

SAZ'S FESTIVAL FAMOUS BUFFET - \$9.95

Your Choice of our Famous Shredded BBQ Pork or Shredded BBQ Chicken. Served on Fresh Bakery Kaiser Rolls with our House Recipe Cole Slaw, American Potato Salad, Potato Chips and Pickles.

GRILLED CHICKEN BREAST BUFFET - \$9.95

Boneless Skinless Grilled Chicken Breast. Your choice of Traditional, Cajun, BBQ, Jerk, or Sesame Teriyaki). Served on Fresh Bakery Kaiser Rolls, House Recipe Cole Slaw, American Potato Salad, Potato Chips and Pickles.

CHICKEN BREAST & RIB SANDWICH COMBO - \$11.95

Our most popular buffet option. Boneless Skinless Grilled Chicken Breast (Traditional, Cajun, BBQ or Jerk) and BBQ Rib Sandwiches. Served on Fresh Baked Kaiser Rolls with House Recipe Cole Slaw, American Potato Salad, Ranch Beans, Potato Chips and Pickles.

TASTE OF SUMMER - \$11.95

Saz's Festival Famous BBQ Pork Rib Sandwich teamed up with your choice of Grilled Wisconsin Bratwurst, Saz's Signature Sausages, Grilled Hamburgers, or All Beef Hot Dogs. Served on Kaiser Rolls with House Recipe Cole Slaw, American Potato Salad, Ranch Beans, Potato Chips and Pickles.

THE "DINER DELIGHT" - \$13.50

Alice and Mel would love it! Hot Roast Beef and Gravy and Hot Roast Turkey and Gravy. Served with Sliced White and Wheat Bread, Mashed Potatoes, Steamed Fresh Vegetables, Tossed Garden Salad, and House Recipe Cole Slaw.

SOUPS

Add to any Buffet for only \$1.75 per person additional!

Warm weather or cold weather, our homemade soups will compliment any meal. 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 (Seasonal), Broccoli with Cheddar and Potato Leek.

HAVING A COMPANY PICNIC?

Whom better to call than Milwaukee's favorite picnic caterer. Call one of our representatives to request our standard picnic menu or to have one customized to fit your group's needs. Call (414) 256-8765

Cold Sandwich & Specialties Buffets

ITALIAN COLD BUFFET - \$12.00

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

"CREATE YOUR OWN" DELI SANDWICH BUFFET - \$10.95

Your Choice of three of the following entrée's - Badger Sliced Ham, Roast Turkey, Chicken Salad, Egg Salad, Ham Salad, Tuna Salad, Seafood Salad, Shaved Roast Pork Loin, Roast Beef, Genoa Salami or Roast Tenderloin of Beef (*add \$3.00 per person*). Accompanied by Assorted Cheeses, Lettuce, Tomatoes, Pickles and Potato Chips. Sun Dried Tomato Pasta Salad, Potato Salad, Fresh Fruit Salad, Kaiser Rolls, Croissants and Condiments. Everything you need to build an outstanding sandwich.

NEW YORK NEW YORK - \$14.50

One to make Sinatra Proud! Chef Carved Corned Beef Brisket, Sliced Turkey Pastrami, Sautéed Onions, Warm Sauerkraut, Dilled Redskin Potato Salad, Fresh Fruit Salad and House Recipe Cole Slaw. Served with Bagels and Assorted Breads, Potato Chips, Kosher Deli Pickles, Brown and Grain Mustards.

SAZ'S HOMEMADE KETTLE CHIPS

Try our brand new Homemade Kettle Chips. Your choice of Four Pepper Chipotle, Traditional or Parmesan Ranch. **OUTSTANDING.** Substitute a Potato Choice or Potato Chips for the Kettle Chips, just \$.50 per person extra.



Saz's offers a wide variety of cold box lunches, salads, sandwiches and wraps; meeting break snacks, cold platters and more from our **Corporate Express Lunch Menu**. Please ask your representative for a full menu listing and our convenient **Fax Order Form**. Have a quick lunch delivered for your next meeting. Call (414) 256-8765. Same Day service may qualify.

Box Lunch

Saz's is "Milwaukee's Favorite Picnic Caterer!"

20 - 20,000 Guests

Our Goal is to Simplify Entertaining.

Popular Buffet Ideas

RIBS & CHICKEN BREAST BUFFET - \$16.25

This is our most popular luncheon buffet!
Saz's Famous BBQ Baby Back Pork Ribs (1/3 Rack)
teamed with Boneless Chicken Breasts, Prepared any one of the following ways:

Lemon Tarragon Chicken, Chicken Parmesan

Sweet n' Spicy BBQ, Chicken Marsala

Herbed Chicken, Sesame Teriyaki

Cajun Chicken, Vidalia BBQ

Bourbon Street Chicken Stuffed with Smoked Sausage & Assorted Cheeses

With Cajun Cream Sauce - (add \$1 per person)

Chicken Saltimbocca with Smoked Gouda Sauce (add \$1 per person)

Chicken Cordon Bleu with Mornay Sauce (add \$1 per person)

Comes with your choice of Two Salads, One Potato and One Vegetable.

TEXAS BBQ BUFFET - \$16.25

Smoked, Pulled Pork with Saz's Original BBQ Sauce on the side, Grilled Chicken Breast Sandwiches (Traditional, Cajun, BBQ or Jerk). Smoked BBQ Beef Brisket with Saz's Vidalia Onion Sauce, House Recipe Cole Slaw, Ranch Beans, Baked Potato Salad, Fresh Rolls & Jalapeno' Cheddar Biscuits with Chipotle Honey Butter.

TASTE OF CHICAGO - \$13.00

Vienna Italian Beef with Sport Peppers, Vienna All Beef Hot Dogs with Tomato, Onion, Green Relish, Sport Peppers, on Poppy Seed Buns. Grilled Italians with Peppers, Onions & our own Marinara. Served with Redskin Potato Salad, Pasta Salad, Potato Chips and Chicago's Kosher Deli Pickle Spears.

TASTE OF OLD MILWAUKEE- \$16.95

Old Milwaukee - The German Way

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 with Butter.

CREATE YOUR OWN FIESTA!

Festive Buffet featuring Traditional Mexican Entrees served with Spanish Rice, Refried Beans, Tortilla Chips, Pico DeGallo, Sour Cream, Cheese, and Shredded Lettuce. Choose from the following Entrée's: Ground Beef Taco's, Ground Beef Chimichanga's, Shrimp Fajita's add \$1.00 per person, Steak or Chicken Fajita's, Cheese & Onion or Chicken Enchilada's; Seafood Enchilada's, or Steak Barbacoa. Steak Taco's with Bacon & Cilantro add \$1.00 per person. Homemade Guacamole is available in season for an additional \$1.50 per guest.

Two Entrée Choices - \$13.95

Three Entrée Choices - \$15.95

The Sweet Spot

Assorted Cookies.....	\$10.95 dz.
Assorted Bars & Brownies.....	\$13.25 dz.
Assorted Petite Desserts.....	\$23.00 dz.
<i>Cream Puff, Eclairs, Petit Fors, Petite Pastries & Mini Cheese Cakes</i>	
Chicago Style Cheesecake.....	\$3.50 slice
<i>With Strawberries add \$0.75 per person</i>	
Sheet Cakes:	
<i>Full Sheet (Serves 96).....</i>	\$100
<i>Half Sheet (Serves 48).....</i>	\$55
<i>Custom Decorated Marble, Chocolate or White</i>	
Peach, Cherry or Apple Cobbler. Served Warm	
<i>Each Full Pan (Serves 24).....</i>	\$68
<i>Each Half Pan (Serves 12).....</i>	\$36
Strawberry Shortcake Sheet cake.	
Strawberries & Whipped Cream	
<i>1/2 Sheet (48 slices).....</i>	\$88
<i>Full Sheet (96 slices).....</i>	\$165
Bread Pudding with Brandy Sauce. Served Warm.	
<i>Each Full Pan (Serves 24).....</i>	\$68
<i>Each Half Pan (Serves 12).....</i>	\$36



SAZ'S

TM
CATERING

Beverages

Beer: per 1/2 Barrel (Miller Products).....	\$275.00
Beer: per can or bottle (Miller Products).....	\$4.00
Beer: per bottle (Import & Specialty).....	\$4.75
+	
Wine Coolers: per bottle (Red or White).....	\$4.00
Wine: per bottle (1.5 liter - House).....	\$38.00
Soda: (per can).....	\$1.35
Bottled Water: (12 oz.).....	\$1.50
Coffee & Decaf (per person).....	\$1.50
Lifewater or Gatorade.....	\$2.50
Real Lemonade or Iced Tea	
<i>3 gallons (48 servings).....</i>	\$72.00
Flavored Lemonade or Iced Tea	
<i>3 gallons (48 servings).....</i>	\$105.00
<i>Pomegranate, Raspberry, Mango, Peach and Strawberry</i>	



Traditional "Create Your Own" Luncheon Buffet

Our Traditional Luncheon Buffets all include Fresh Bakery Rolls and Butter.
Your Choice of Two Salads, Choice of Potato and Choice of Vegetable. *Additional Sides can be added for \$0.75 per person*

Please choose from the following Entrée items to "customize" your own buffet.

Saz's BBQ Pork Ribslets
Roast Pork Loin with Natural Herb Gravy
Badger Smoked Glazed Pit Ham
Fried Chicken *1/8 cut*
BBQ Chicken *1/8 cut*
Baked Herb Roasted Chicken *1/8 cut*
Chicken Breast Marsala
Herb Crusted Chicken Breast
Chicken Breast Parmesan
Lemon Tarragon Breast of Chicken
Mama Sazama's Baked Lasagna - Traditional with Italian Sausage
Veggie & Cheese Lasagna with White Sauce or Veggie with Red Sauce
Penne Pasta Alfredo with Wild Mushrooms
Add Grilled Chicken Breast for \$1 per person. Add Grilled Shrimp for \$2 per person
Homemade Meatloaf glazed with Saz's Vidalia Onion Sauce
Merlot Braised Tenderloin Tips over White Rice or Egg Pasta
Sliced Roast Sirloin with Mushroom Gravy
"Whole Bird" Roast Turkey with Stuffing & Chef's Natural Gravy
Baked Alaskan Cod
Choice of Lemon Butter, Chipotle Butter, Cajun, Almondine or Pecan Butter
Grilled Salmon
Choice of Maple Walnut Butter, Lime Cilantro Butter, Lemon Dill Sauce or Blackened

Tortilla Crusted Tilapia
with Sun Dried Tomato Remoulade

One Entree - \$11.95
Two Entrees - \$13.95
Three Entrees - \$15.95

BBQ Items: Please choose between Saz's Original, Sassy, Vidalia Onion or Sweet & Spicy BBQ Sauces

Chef Carved Roast Sirloin of Beef Au Jus can be substituted for an entree listed above on a two or three entree buffet. Please add an additional \$1.50 per person.

Salad Choices

Tossed Garden Salad or Tossed Caesar Salad
Mediterranean Orzo Salad
Fresh Fruit Salad
House Recipe Creamy Coleslaw
Rotini Pomodoro
Sun Dried Tomato Pasta Salad with Feta & Fresh Basil
Southwest Farfalle Pasta Salad with Chicken
Asian Slaw with Crunchy Noodles & Sesame Soy Vinaigrette
Italian or Creamy Pasta Salad
Broccoli Salad with Red Onion and Smoked Bacon
POTATO SALADS
(Choose from Double Baked with Chives, Cheddar and Bacon; American; Warm German; Dilled Redskin)



Potato Choices



Parsley Buttered Redskins
Oven Roasted Redskins *(Parmesan; Garlic or Rosemary Pesto)*
Baked Potato
Au Gratin
Wild Rice Blend
Rice Pilaf
Lyonnais Potatoes
Sweet Potatoes
(Bourbon Glazed, Chipotle Roasted, Rosemary or Garlic Roasted)
Gemelli Pasta with Red Sauce or Garlic Butter
Confetti Mashed with Gravy
Yukon Gold Mashed
(Roasted Garlic, Green Onion Pesto, Cheddar and Chive)

Vegetable Choices

Green Beans
(Choice of Steamed ; with Feta & Carmelized Onions; Almondine or 70's Style Casserole)
Broccoli or Cauliflower *(Choice of Steamed or Au gratin)*
Baby Carrots with Brown Butter Dill
Zucchini & Yellow Squash
Fresh Blends
(Choice of Roasted Blend with Basil and Olive Oil; Steamed Blend; Asian Blend; Italian Blend)
Saz's Ranch Beans with Smoked Sausage
Chef Stevens Succotash *(Beans, Bacon, Peppers and Onions)*
Fresh Asparagus Steamed; with Hollandaise; or Grilled with Balsamic Pine Nuts *(add .50 per person) - Seasonal Item*

