

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

Dinner

is Served

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

"Best BBQ in Milwaukee"
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"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 Hors d'oeuvres

BBQ Riblets (Saz's Famous) <i>Choice of Sweet N Spicy, Original, Vidalia Onion or Sassy BBQ Sauce</i>	\$17.00 dozen.
Mozzarella Marinara	\$21.00 dozen
Meatballs (Swedish, Italian or BBQ)	\$12.50 dozen
Koenigsberger Klops (German Meatballs)	\$13.00 dozen
Maple Glazed Water Chestnuts Wrapped in Bacon	\$11.00 dozen
Tenderloin & Smoked Bacon Lollipops with Balsamic Glaze	\$16.00 dozen
Sea Scallops Wrapped in Bacon with Pea Pods	\$19.00 dozen
Rumaki- Bacon Wrapped Chicken Livers	\$12.00 dozen
Stuffed Wisconsin Mushroom Caps <i>Spinach & Feta; Signature Sausage & Cheese, Crab & Cream Cheese</i>	\$14.00 dozen
Sweet N Spicy BBQ Chicken Lollipops with Grilled Onion	\$15.00 dozen
Petite Beef Wellingtons	\$25.00 dozen
Mini Sliders: Hamburger and Chicken Breast	\$24.00 dozen
Crab Cake and Tenderloin Sliders	\$36.00 dozen
'Honey Creek' Shrimp <i>Sausage Stuffed Jumbo Shrimp in a Wonton Blanket with Cajun Remoulade.</i>	\$27.00 dozen
Chicken Breast Tenders	\$12.50 dozen
Spinach & Artichoke Dip <i>Creamy blend of Spinach, Artichokes, and Five Cheeses with hints of White Wine and Shallots. Served with Tortilla Chips</i>	\$2.95 per person
Chicken Wings - Breaded, Un-breaded or Boneless <i>Your choice of style: Buffalo, Sweet N Spicy, BBQ, Jerk Island, Honey Teriyaki or Vidalia BBQ</i>	\$12.50 dozen
Crab Cakes <i>Petite Lump Crab Cakes with Lime Cilantro Remoulade'</i>	\$27.00 dozen
Vegetable Egg Rolls with Sweet Sour & Hot Mustard Sauce	\$12.00 dozen
Chicken or Beef Satay Skewers	\$14.00 dozen
Shrimp Spring Rolls with Sweet Chili Sauce	\$22.00 dozen
Asian Pot Stickers with Sweet Chili Sauce	\$19.00 dozen

www.sazs.com

Chef Carved Buffet

Chef Interactive Buffet is available for groups of 50 or larger. Our chef will be in full attire to carve the meat for your guests. Team the following up with one or two of the entrée's from our Traditional Buffets section.

- Oven Roasted Prime Rib Au Jus with Tarragon Horseradish Cream
- Oven Roasted Pepper Crusted Sirloin of Beef AuJus
- Oven Roasted Tenderloin of Beef AuJus
- Glazed Smoked Ham (Torched and Glazed on Site at your Buffet)
- French Rack of Pork Prime Rib (Wild Mushroom Sauce)
- Cajun Turkey Breast with Sun Dried Tomato Remoulade
- Oven Roasted Turkey Breast with Natural Pan Gravy
- Four Pepper Chipotle Pork Loin (Wild Mushroom Sauce)
- Smoked Vidalia BBQ Beef Brisket
- Two Entrée Combination - \$17.75
- Three Entrée Combination - \$19.75

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:	
Full Sheet (Serves 96).....	\$100
Half Sheet (Serves 48).....	\$55
<i>Can be decorated to your liking. Marble, Chocolate or White</i>	
Peach, Cherry or Apple Cobbler. Served Warm	
Each Full Pan (Serves 24).....	\$68
Each Half Pan (Serves 12).....	\$36
Strawberry Shortcake Sheet cake.	
Strawberries & Whipped Cream	
1/2 Sheet (48 slices).....	\$88
Full Sheet (96 slices).....	\$165
Bread Pudding with Brandy Sauce. Served Warm.	
Each Full Pan (Serves 24).....	\$68
Each Half Pan (Serves 12).....	\$36



The Sweet Spot

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	
3 gallons (48 servings).....	\$72.00
Flavored Lemonade or Iced Tea	
3 gallons (48 servings).....	\$105.00
<i>Pomegranate, Raspberry, Mango, Peach and Strawberry</i>	

Saz's Creations

RIBS & CHICKEN BREAST BUFFET - \$17.95

This is our most popular Dinner buffet!

Saz's Famous BBQ Baby Back Pork Ribs (*1/3 Rack*)

Boneless Chicken Breasts prepared any one of the following ways:

Lemon Tarragon Chicken, Chicken Parmesan,

Sweet N Spicy BBQ Chicken, Chicken Marsala,

Herbed Chicken, Sesame Teriyaki,

Cajun Chicken, Vidalia BBQ Chicken,

Bourbon Street Chicken

Stuffed with Smoked Sausage and Assorted Cheeses

Cajun Cream Sauce (Add \$1)

Chicken Saltimbocca with Smoked Gouda Sauce - *add \$1.00 per person*

Chicken Cordon Bleu with Mornay Sauce - *add \$1.00 per person*

This also comes with your choice of Three Salads, Two Potatoes and One Vegetable. Includes Rolls and Butter, Relishes with Dip.

TEXAS BBQ BUFFET - \$16.25

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

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, Chips, Pico DeGallo, Sour Cream, Cheese, and Shredded Lettuce.

Choose your Entrée from the following: 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 \$1.50 per guest additional.

Two Entrée's: \$13.95

Three Entrée's: \$15.95

All buffet menus include quality, disposable serveware, napkins and plates

Cold Hors d'oeuvres

Chilled Shrimp With Cocktail Sauce and Lemon	
Jumbo Shrimp	\$25.00 dozen
Large Shrimp	\$18.00 dozen
Peel n' Eat	\$16.00 per lb.
Whole Garnished Smoked Salmon Platter	\$105.00 each
Assorted Sushi and California Rolls	\$26.00 dozen
Domestic Cheese & Sausage Platter	\$3.75 per person
Fresh Vegetable Platter	\$2.50 per person
Assorted Fresh Fruit Platter	\$3.75 per person
Italian Antipasto Platter	\$3.75 per person
<i>Italian Salami, Italian Cheeses, Imported Olives Grilled Vegetables, Flame Roasted Peppers</i>	
Silver Dollar Sandwiches	\$14.50 dozen
<i>Ham, Roast Beef, Turkey, Shaved Roast Pork Loin</i>	
"Mini" Roast Tenderloin Sandwiches	\$19.00 dozen
<i>Lettuce, Red Onion, Roast Peppers, Mini French Baguette Rolls.. Choice of Tarragon Horseradish Cream or Green Peppercorn Mayo</i>	
Taco Dip Platter with Homemade Chips	\$2.50 per person
<i>Seven Layer featuring Taco Dip, Olives, Lettuce, Tomato, Onion, Bell Pepper, Cheese</i>	
Assorted Dry Snacks	\$2.00 per person
<i>Gardetto's Snack Mix, Chex Mix, Mini Pretzels</i>	
Tortilla Chips with Salsa	\$1.75 per person
<i>Add Guacamole for \$1.50 per person</i>	
Pesto Tomato Bruschetta	\$16.00 dozen
<i>Fresh Pesto on Toasted Italian Bread rounds with Tomato, Onion and Fresh Parmesan</i>	
Portabella Mushroom Bruschetta	\$17.00 dozen
<i>Portabella Mushrooms, Roast Onions, Peppers, Fresh Arugula and Rosemary Garlic Aioli</i>	
Asian Canape's	\$24.00 dozen
<i>Five Spice Seared Day Boat Scallop with Miso Ginger on a Wonton Crisp</i>	
Wasabi Cucumber Cups	\$15.00 dozen

*Custom menus can be created for your personal occasion.
Please consult with your sales coordinator to develop your menu.
(414) 256-8765*

Traditional "Create Your Own" Dinner Buffet

Our Traditional Luncheon Buffets all include Fresh Relishes & Dip, Bakery Rolls and Butter.
Your Choice of Three Salads, Choice of Two Potato and Choice of Vegetable.

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

Saz's BBQ Pork Riblets
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 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 - \$14.95
Two Entrees - \$16.95
Three Entrees - \$17.95

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

Salad Choices

Tossed Garden Salad 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 Steven's Succotash *(Beans, Bacon, Peppers and Onions)*
Fresh Asparagus, Steamed with Hollandaise. Grilled with
Balsamic Pine Nuts *(add .50 per person) - Seasonal Item*

