

salad choices

TOSSED MIXED GREENS SALAD
with assorted dressings.

TOSSED CAESAR SALAD
topped with garlic croutons.

ITALIAN PASTA SALAD

BAKED POTATO SALAD

CREAMY PASTA SALAD

HOUSE COLE SLAW
from nancy sazama's family recipe.

FRESH CUT FRUIT SALAD

vegetable choices

GREEN BEANS ALMONDINE

GREEN BEAN CASSEROLE

FRESH STEAMED BLEND OF VEGETABLES

**FRESH ROASTED BLEND OF VEGETABLES
WITH BASIL OLIVE OIL**

LEMON PEPPER ZUCCHINI AND YELLOW SQUASH

BROCCOLI AU GRATIN

CAULIFLOWER AU GRATIN

BABY CARROTS WITH DILL BUTTER

CORN O'BRIEN

potato choices

PARSLEY BUTTERED BABY RED POTATOES

CONFETTI MASHED POTATOES WITH GRAVY

AU GRATIN POTATOES

GARLIC ROASTED POTATOES

BAKED POTATO

GARLIC PASTA

RICE PILAF

WILD RICE BLEND

desserts

COOKIES
an assortment of freshly baked cookies. \$11.95/dozen

BARS AND BROWNIES
an assortment of delicious bars. \$14.25/dozen

CHICAGO STYLE CHEESECAKE
also available with strawberries for an extra \$0.50/person. \$4.00/slice

CARROT CAKE
delicious moist carrot cake. \$5.00/slice

LEMON PARADISE CAKE
luscious lemon custard between layers of yellow cake. \$5.00/slice

CHOCOLATE MOUSSE TORTE
deliciously decadent mousse torte. \$5.00/slice

BREAD PUDDING
flavorful bread pudding topped with pecans
and a whiskey sauce. served warm. \$5.00/slice

SHEET CAKES
choice of marble, chocolate or white cake. we can custom
decorate the cakes for your special occasion.
half sheet \$55.00 full sheet \$100.00



perfect for parties

Saz's State Room is the perfect place to host private parties and business meetings. The State Room provides a special blend of casual elegance and privacy with etched glass windows, a private coat room, and a custom designed wooden bar that is reminiscent of the great pubs of Europe.



reservation policies

A deposit of \$100 is required. No room will be booked or reservation taken without a deposit. Your deposit can be made over the phone by credit card (Mastercard, VISA, American Express or Discover) or in person. No personal checks accepted.

The minimum guaranteed number of guests needed to reserve the State Room for your function is 30 people. If you drop below the minimum guest count you will be billed for the guaranteed minimum of 30 guests. The maximum number of guests for a sit down dinner is 60.

Saz's State Room is available for rent any day of the week. On Fridays and Saturdays there is a \$100 room charge for this rental.

If your group is tax exempt, that information must be given when booking your party.

Saz's State Room provides you with the option of a sit down menu or buffet style menu. When choosing the sit down menu we ask that you limit your choices to three entrées. An hors d'oeuvres menu is also available.

Food and beverages may not be removed from the premises as per the State of Wisconsin Health Department.

No food may be brought onto the premises without prior consent of Saz's State House.

Saz's offers "The Finest" selection of desserts. Ask us and we will help you with your selection. There is a cutting and serving charge of \$1.50 per person if you pre-arrange to bring in your own dessert. Desserts brought in must be from a licensed bakery as per the State of Wisconsin Health Department.

The State Room has a full service bar. We will be happy to work with your party on beverage selections. There is a \$20 an hour bartender fee.

Functions will be staffed as required to properly service your event.

A confirmed menu is required two weeks prior to your event. A confirmed number of guests is required seven days prior to your event. This number will be considered your minimum guarantee.

All food and beverage is subject to 20% gratuity. All food, beverage and gratuity is subject to 5.85% sales tax. Prices subject to change without notice.

To avoid damage to wall coverings or paint we do not allow taping, tacking or attachment of any materials to walls, doors or ceilings. No confetti, glitters or any other items sprinkled on tables or in room.

The State Room is equipped with a sound system, VCR, two television sets, CD and DVD player and public address system.

SAZ'S

state room menu



the finest

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saz's state room

This menu details just a small portion of what we are able to provide. If there is something that you had in mind, but don't see on the menu, please ask and we would be happy to accommodate you.

WE WISH YOU THE FINEST!

- The Staff and Management at Saz's



hot hors d'oeuvres

SAZ'S FAMOUS BBQ RIBLETS

saz's baby back ribs cut into one bone portions. choice of sweet n' spicy, original, vidalia onion® or sassy barbecue sauce. \$17.00/dozen

STUFFED WISCONSIN MUSHROOM CAPS

choice of spinach and feta; signature smoked andouille sausage and cheese; or crab and cream cheese. \$14.00/dozen

CRAB CAKES

premium lump crab cakes served with lime cilantro remoulade. \$27.00/dozen

CHICKEN DRUMETTES

choice of buffalo style, sweet n' spicy, vidalia onion® or original barbecue sauce. \$12.50/dozen

CHICKEN BREAST TENDERS

chicken breast tenderloins, lightly breaded and deep fried. \$12.50/dozen

MEATBALLS

choice of swedish, italian or barbecue. \$12.50/dozen

MOZZARELLA MARINARA

crispy won ton wrapped mozzarella cheese. served with marinara sauce. \$21.00/dozen

MAPLE GLAZED WATER CHESTNUTS

glazed water chestnuts wrapped in bacon. \$11.00/dozen

VEGETABLE EGG ROLLS

egg rolls served with sweet n' sour and hot mustard sauce. \$12.00/dozen

SPINACH AND ARTICHOKE DIP

creamy blend of spinach, artichokes and five cheeses with a hint of white wine and shallots. served with tortilla chips. \$2.95/person

cold hors d'oeuvres

CHILLED SHRIMP

served with a tangy cocktail sauce and lemon. jumbo \$25.00/dozen large \$18.00/dozen peel n' eat \$16.00/lb

SUSHI AND CALIFORNIA ROLLS

an assortment of sushi. \$26.00/dozen

SILVER DOLLAR SANDWICHES

choice of ham, roast beef, turkey or shaved roast pork loin. \$14.50/dozen

CHEESE AND SAUSAGE PLATTER

an arrangement of domestic cheese and sausage. \$2.75/person

FRESH VEGETABLE PLATTER

an assortment of fresh vegetables. served with saz's house dressing. \$2.50/person

FRESH FRUIT PLATTER

an assortment of delicious fresh fruit. \$3.75/person

TACO DIP PLATTER

seven layer taco dip with olives, lettuce, tomatoes, onions and bell peppers. topped with cheese and served with homemade chips. \$2.50/person

CHIPS AND SALSA

tortilla chips served with salsa. \$1.75/person try our traditional guacamole. \$3.25/person

PESTO TOMATO BRUSCHETTA

fresh pesto on toasted italian bread rounds topped with tomatoes, onions and fresh parmesan. \$16.00/dozen

HOMEMADE KETTLE CHIPS

our kettle chips are cooked fresh. choice of seasoning. \$4.00/basket

friday fish fry

FRIED SHRIMP

jumbo shrimp freshly breaded with japanese panko breadcrumbs and deep fried. served with tangy cocktail sauce. \$16.00/plate

BATTERED TILAPIA

lightly battered all natural center loin tilapia filets. \$12.00/plate

DEEP FRIED PERCH

fresh lake perch deep fried in a light breading. \$13.50/plate

DEEP FRIED HADDOCK

fresh haddock deep fried in a light corn meal and flour breading. \$11.00/plate

BAKED HADDOCK

lightly seasoned haddock baked to perfection. \$12.50/plate

FISH 'N RIBS

fresh deep fried fish of your choice served with a third rack of baby back barbecued ribs with saz's award winning original barbecue sauce. perch \$20.00/plate tilapia \$19.00/plate haddock \$18.00/plate

dinner entrées

SAZ'S ORIGINAL BABY BACK RIBS

flavorful baby back pork ribs – so tender they fall off the bone, the way the experts like them. barbecued with saz's award winning original barbecue sauce. 1/2 rack \$16.00/plate full rack \$23.00/plate

ROTISSERIE STYLE BBQ CHICKEN

one half chicken slow roasted daily to ensure perfection and finished on the bbq with saz's award winning original barbecue sauce (also available without barbecue sauce). \$13.50/plate

CHICKEN PARMESAN

boneless chicken breast breaded with chef rob's italian bread crumbs and topped with saz's marinara sauce and mozzarella cheese. \$15.00/plate

SIGNATURE LASAGNA

baked lasagna- a classic with ground beef, italian sausage, mozzarella, ricotta and parmesan cheese, tomato sauce and lasagna noodles. \$14.00/plate

FILET MIGNON

mouthwatering is an understatement with this choice ten ounce filet. served with mushrooms and crispy shredded onion rings. also available sicilian style. \$25.00/plate

JUMBO GULF SHRIMP

six jumbo shrimp prepared to your choice (panko fried, grilled with garlic butter or cajun butter). \$18.00/plate

BAKED HADDOCK

choice of lemon pepper, almondine, cajun or traditional style. \$13.50/plate

PENNE PASTA MEDLEY

penne pasta with a unique blend of shrimp, chicken, signature smoked andouille sausage, peppers, onions and rich cheesy vodka sauce. \$16.00/plate

combination dinners

STEAK 'N RIBS

five ounce choice filet and one third rack of baby back barbecued ribs. served with onion rings. \$25.00/plate

CHICKEN 'N RIBS

one quarter barbecued chicken and one third rack of baby back barbecued ribs. \$20.00/plate

JUMBO SHRIMP 'N RIBS

jumbo shrimp (panko fried, grilled with garlic butter or cajun butter) and one third rack of baby back barbecued ribs. \$23.00/plate

TEXAS BBQ COMBO

signature smoked andouille sausage, beef brisket and one third rack baby back ribs. \$17.00/plate

Dinner entrées and combination dinners are served with tossed salad, choice of baked potato or sour cream and chive fries and fresh baked italian bread. Friday fish fry is served with sour cream and chive fries.

traditional dinner buffets

TWO ENTRÉES

\$16.95/person

THREE ENTRÉES

\$18.95/person

SLICED ROAST CENTER CUT PORK LOIN

tender slices of pork loin accompanied by natural herbed gravy.

BAKED SMOKED HAM

sliced brown sugar glazed ham topped with pineapple.

BBQ RIBLETS

saz's baby back ribs cut into one bone portions. barbecued with saz's original barbecue sauce.

ROAST TURKEY

whole turkeys roasted to perfection. finished with natural pan gravy.

SLICED ROAST BEEF

tender roast beef served with wisconsin mushroom gravy.

TENDERLOIN TIPS

merlot braised tenderloin tips with mushrooms. served over white rice pilaf.

BAKED HADDOCK

flaky all-white alaskan haddock. choice of lemon butter or almondine.

BAKED HERBED CHICKEN

1/8 cut herbed roasted spring chickens. accompanied by natural chicken gravy.

LEMON TARRAGON CHICKEN BREAST

lightly sautéed chicken breast; finished with lemon and fresh tarragon bechamel.

CHICKEN BREAST CACCIATORE

flavorful italian dish of braised chicken breast with mushrooms, tomatoes, onions, peppers, garlic herbs and white wine.

CHICKEN MARSALA

lightly sautéed chicken breast with sweet marsala wine and wild mushrooms.

CHICKEN PARMESAN

sicilian breaded chicken; finished with our own marinara and italian cheese.

FRIED CHICKEN

saz's secret blend of herbs and spices - you're gonna love it!

All traditional dinner buffets come with each of the following: salad, vegetable and potato. Choose either 2 or 3 entrées.