

# SAZ'S

CATERING  
LAKE COUNTRY

## CASUAL BANQUET

### Menu



Western Lakes  
GOLF • CLUB  
Est. 1988

[sazs.com/lakecountry](https://sazs.com/lakecountry)

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Western Lakes Golf Club



## DESIGN-YOUR-OWN BUFFET

*Our traditional lunch or dinner buffets include your choice of entrées, bakery fresh rolls with butter, and your choice of side dishes. Additional sides may be added for \$3 per side, per guest.*

**LUNCH:** Two Entrées \$24 | Three Entrées \$26 | Four Entrées \$29

*Includes three sides of your choice*

**DINNER:** Two Entrées \$27 | Three Entrées \$30 | Four Entrées \$33

*Includes four sides of your choice, fresh relishes with dip, and dinner sized portions*

### PORK

**Saz's Award-Winning BBQ Baby Back Ribs** (1/4 rack portions)

**Bourbon-Glazed Pork Short Rib**

**Roast Pork Loin\*** with natural herb gravy

**Whiskey Sorghum Brined Boneless Pork Chops\*** with charred corn relish and roasted poblano demi-glace

### BEEF

**Smoked Casino Roast\*** with rosemary demi-glace

**Braised Boneless Short Rib** with hard cider demi-glace

**Merlot Braised Tenderloin Tips** over egg pasta

**Yankee Pot Roast** with pearl onions, carrots, tomatoes, and potatoes

**Smoked Bacon Wrapped Meatloaf** with Saz's Vidalia Onion BBQ Sauce

**Wood Smoked BBQ Beef Brisket** with Saz's Vidalia Onion BBQ Sauce; choose sliced or chopped (add \$2 per guest)

### POULTRY

**Blood Orange Beer Brined Turkey Breast** with natural gravy and grain mustard

**Chicken Marsala** with wild mushrooms

**Chicken Saltimbocca** with prosciutto, sage, and smoked gouda cream (add \$1 per guest)

**Chicken Parmesan** with mozzarella and marinara

**Chicken Provençal** with tomatoes, herbs, olive oil, and balsamic ragout

**Roast Turkey Breast** with stuffing and natural gravy

**Buttermilk Fried Chicken Breast** (available for fry-on-site events only)

### SEAFOOD

**Baked Atlantic Cod\*** with lemon butter

**Pecan Encrusted Salmon\*** with maple pecan beurre blanc

### PASTAS & VEGETARIAN

**Smoked Short Rib Mac N Cheese** with crispy poblano straws

**Mama Sazama's Baked Lasagna** - traditional with Italian sausage and red sauce or veggie with white or red sauce

**Penne Pasta Alfredo** with brocolini and wild mushrooms (add grilled chicken breast for \$1; add grilled shrimp for \$3)

**Eggplant Parmesan** with marinara sauce

### CARVING BOARD ENHANCEMENTS

*Interactive buffets are a wonderful addition to your event! Our chef will carve the meat selection of your choice right at the buffet, creating an unmatched elegance for your event. Prices are in addition to your standard buffet.*

<b>Oven Roasted Pepper Crusted NY Strip Loin of Beef*</b> with natural au jus	\$7 per guest
<b>Smoked Tri Tip*</b> with smoked jalapeño demi-glace	\$4 per guest
<b>Glazed Applewood Smoked Ham</b>	\$3 per guest
<b>Citrus Smoked Turkey Breast</b> with citrus gravy	\$4 per guest
<b>Kassler Rippchen*</b> with caraway jus	\$4 per guest
<b>Roasted Tenderloin of Beef*</b> with tarragon horseradish and peppercorn demi-glace	\$10 per guest

## SIDES

### COLD SIDES

**Fresh Garden Salad**

with assorted dressings

**Classic Caesar Salad**

with homemade garlic croutons, shaved parmesan, balsamic Caesar dressing

**Fresh Seasonal Fruit Salad with Berries****Summer Tomato and Cucumber Pasta Salad****Creamy Penne Pasta Salad**

with fresh vegetables

**Creamy Coleslaw****Charred Corn and Quinoa Salad**

with poblano vinaigrette

**Deviled Egg Potato Salad****Loaded Baked Potato Salad**

with bacon, cheddar, and chives

**Dilled Red Bliss Potato Salad****Red Bean and Feta Salad**

garbanzo beans, micro sweet peppers, blistered tomatoes, edamame, olive oil, cracked pepper

**Cucumber and Dill Salad**

red onion, bell peppers, sweet onion vinaigrette

**Snap Pea Salad**

grape tomatoes, black sesame seeds, sesame vinaigrette

**Ozark Power Blend Slaw**

beets, broccoli, cauliflower, kale, carrot, radicchio; blended with sweet n sour dressing

### HOT SIDES

**Traditional Mashed Potatoes****Wisconsin Cheddar & Chive Mashed Potatoes****Honey Chipotle Glazed Sweet Potatoes****Bourbon Maple Mashed Sweet Potatoes****Smoked Baked Beans**

with burnt ends and andouille sausage

**Vegetarian Sorghum Bourbon Molasses Baked Beans****Traditional Mac n Cheese****Southwestern Pepper Jack Mac n Cheese with Bacon****Southern Baked Mac n Cheese****Roasted Blend of Vegetables**

with basil, balsamic, and olive oil

**Steamed Green Beans**

Choice of blistered tomatoes and roasted garlic; or bacon and caramelized shallots

**Roasted Brussels Sprouts**

Choice of smoked bacon and shallots; or brown butter and parmesan

**Broccoli**

Choice of sautéed with garlic and WI butter; four cheese gratin; or roasted with Wisconsin butter

**Broccolini**

with citrus and spice butter

**Cauliflower**

Choice of brown butter and almonds; or creamy goat cheese

**Herb Roasted Tri-Color Fingerling Potatoes****Warm Cornbread with Honey Butter**

### SEASONAL SOUP SELECTIONS

Add a seasonal soup selection or two to any buffet for additional \$3.50 (included with soup and wrap and soup and salad buffet). Includes crackers. Other options available upon request.

Mulligatawny with curry, chicken, apples, and wild rice

Beef barley with mushroom

Homestyle chicken noodle

Cream of broccoli with cheddar

Smoked potato-corn chowder with crispy pancetta

Butternut squash bisque

Homemade chili

White chicken chili

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## BBQ & SPECIALTY BUFFETS

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*Our BBQ & Specialty buffets are a great combination of some of our classic Saz's favorites.  
Our dinner BBQ & Specialty buffets also include fresh relishes with dip and slightly larger portions for entrées.*

### Streets of MKE

Lunch \$25 | Dinner \$28

Chicken schnitzel with lemon butter sauce, knackwurst with caraway sauerkraut, Kassler Rippchen\* with caraway jus, spaetzel, steamed vegetable blend, fresh garden salad with assorted dressings, and assorted dinner rolls with butter

### Steakhouse

Lunch \$33 | Dinner \$36

Grilled flat iron steaks\* with chimichurri butter, button mushrooms, and caramelized onion, grilled salmon\* with maple butter and pecan buerre blanc, steamed green beans, herb and garlic roasted potatoes, tossed Caesar salad with garlic croutons, and assorted dinner rolls with butter

### Italiano

Lunch \$28 | Dinner \$31

Gemelli pasta alfredo, chicken saltimbocca with prosciutto and smoked gouda cream, Sicilian tenderloin spiedini with roma tomato marinara, roasted vegetables, herb and garlic roasted potatoes, peasant salad with balsamic vinaigrette, and Italian and assorted dinner rolls with butter

### Mardi Gras

Lunch \$27 | Dinner \$30

Blackened salmon\* with crayfish caper tomato sauté, Creole baked chicken, Saz's signature andouille sausage, red beans and rice, bourbon-glazed sweet potatoes, tasso pasta salad with fresh herbs, Caesar salad with garlic croutons, and assorted dinner rolls with butter

### Pride of Georgia

Lunch \$30 | Dinner \$33

Saz's award-winning BBQ baby back ribs, honey pecan grilled chicken, traditional mac n cheese, creamy coleslaw, dilled red bliss potato salad, your choice of sweet tea braised greens or bourbon-roasted sweet potatoes, and warm cornbread with honey butter

### Texas BBQ

Lunch \$28 | Dinner \$31

Smoked hand-pulled Memphis-style pork with Saz's Original BBQ Sauce on the side, grilled marinated chicken breast sandwiches (choose Cajun, BBQ spice rub, or traditional), wood-smoked beef brisket with Saz's Vidalia Onion BBQ Sauce, creamy coleslaw, smoked baked beans with burnt ends and andouille sausage, and loaded baked potato salad with bacon, cheddar, and chives, bakery fresh brioche buns, and warm cornbread with honey butter

### Missouri Madness

Lunch \$30 | Dinner \$33

Pastrami-cured St. Louis style ribs, Kansas City style burnt ends, smoked sausage with fire grilled onions, smoked baked beans with burnt ends and andouille sausage, creamy coleslaw, loaded baked potato salad with bacon, cheddar, and chives, warm cornbread with honey butter, and bakery fresh pretzel rolls

## SAZ'S FAMOUS BBQ SAMPLER

*Your meat selections will be accompanied by smoked baked beans with burnt ends and andouille sausage, creamy coleslaw, loaded baked potato salad with bacon, cheddar, and chives, and warm cornbread with honey butter*

**Lunch:** Two Meats \$27 | Three Meats \$29 | Four Meats \$31

**Dinner:** Two Meats \$30 | Three Meats \$32 | Four Meats \$34

Choose from the following meat selections to create your own award-winning BBQ menu:

- Saz's award-winning BBQ baby back ribs
- Saz's signature smoked andouille sausage with pretzel buns
- Wood-smoked sliced beef brisket (add \$3 per guest)
- Grilled chicken breasts (choose Cajun, BBQ spice rub, or traditional)
- House-smoked carved turkey breast (add \$2 per guest)
- Smoked Casino roast with house-made chimichurri
- Saz's signature BBQ pulled pork with bakery fresh brioche buns
- Saz's BBQ pulled chicken with bakery fresh brioche buns



# SPECIALTY SANDWICH, SOUP, & SALAD BUFFETS

Luncheon buffets are prepared with lighter portions, while dinner buffets offer slightly heavier portion sizes.

## Soup & Salad Bar

Lunch \$21 | Dinner \$24

Start with spinach, kale, and an artisan lettuce blend, then top with your favorites from shredded carrots, shredded Brussels sprouts, artichoke hearts, sliced cucumber, heirloom cherry tomatoes, sliced black olives, green peas, sliced mushrooms, garbanzo beans, black beans, shredded cheddar, crumbled feta, smoked bacon, toasted almonds, sunflower kernels, chopped hard cooked egg, pickled red onion, dried cranberries, raisins, house-made croutons, chow mein noodles, seared ahi tuna, grilled chicken breast strips, grilled marinated tofu, and balsamic, raspberry vinaigrette, and house parmesan peppercorn dressings, plus your choice of one of our seasonal chef prepared soups (see page 3 for selections)

## Soup & Half Wrap Buffet

Lunch \$20 | Dinner \$22

Platters of half-portioned wraps to include: blackened chicken Caesar with shaved parmesan, romaine, and balsamic Caesar dressing, crab salad with fresh dill and watercress; smoked turkey with cranberry aioli, provolone, lettuce, and tomato; deli pickles, kettle chips, fresh fruit salad, and deviled egg potato salad, plus your choice of one of our seasonal chef prepared soups (see page 3 for selections)

## New York Deli

Lunch \$24 | Dinner \$27

Chilled smoked pastrami, citrus brined smoked turkey breast, corned beef brisket with caraway kraut, potato salad, creamy coleslaw, potato chips, deli pickles, brown and grain mustards, plus focaccia, pumpernickel, and rye breads

## Bienvenidos Bowls

Lunch \$23 | Dinner \$26

Festive buffet featuring cilantro and lime rice, black beans, grilled fajita-style proteins (chicken with bell peppers and steak, bacon and onion), Chihuahua and shredded cheddar cheese, roasted tomato salsa, sour cream, shredded romaine and iceberg lettuce, guacamole, lime wedges, corn tortilla chips, and pico de gallo (served with disposable bowls-limited flour tortillas included for guests who prefer to make tacos)

## Milwaukee Deli

Lunch \$20 | Dinner \$22

Shaved applewood smoked ham, sliced citrus brined turkey breast, sliced roast beef\*, sliced Klement's summer sausage, summer tomato and cucumber pasta salad, dilled red bliss potato salad, fresh seasonal fruit salad with berries, all-butter croissants, sliced breads and brioche rolls, mayonnaise, yellow mustard, brown mustard, potato chips, and deli pickles

## Loaded Burger & Chicken Bar

Lunch \$22 | Dinner \$24

Grilled 1/3lb hamburgers\*, grilled chicken breasts (choose Cajun, BBQ spice rub, or traditional), accompaniment bar (bleu cheese, assorted sliced cheeses, lettuce, tomato, sliced red onion, caramelized onions, sautéed mushrooms, sliced avocado, bacon), dilled red bliss potato salad, fresh seasonal fruit salad with berries, summer tomato and cucumber pasta salad, kettle chips, sliced pickles, brioche sandwich buns, and standard condiments

## CREATE YOUR OWN SANDWICH BUFFET

Perfect for lunchtime gatherings or even casual dinner gatherings when something light is in order. Luncheon orders of these buffets are prepared with lighter portions and dinner orders of these buffets with slightly heavier portions. Served with bakery fresh buns and your choice of two hot or cold sides, potato chips, deli pickles, and applicable standard condiments.

**Lunch:** Two Entrées \$20 | Three Entrées \$22

**Dinner:** Two Entrées \$22 | Three Entrées \$24

### Saz's Signature Pulled BBQ Pork

*all natural: antibiotic and hormone-free*

### Saz's Pulled BBQ Chicken

*all natural: antibiotic and hormone-free*

### Wood Smoked Beef Brisket

*sliced or chopped, with Saz's Vidalia Onion BBQ Sauce (add \$2 per guest)*

### 1/3 Pound Grilled Hamburgers\*

### Grilled Smoked Boneless Pork Chop\*

*Kassler Rippchen style with caramelized onions (add \$1 per guest)*

### Grilled Marinated Chicken Breast

*choice of Cajun, BBQ spice rub, or traditional*

### Sirloin Steak Sandwiches\*

*with sautéed wild mushrooms, chipotle bleu cheese aioli, and caramelized onions (add \$3 per guest)*

### Grilled Bratwurst

*with caraway kraut*

### Italian Sausage

*with sautéed peppers, onions, and basil marinara sauce*

### Hungarian Smoked Sausage

*with paprika onions*

### Smoked Polish Sausage

*with caraway kraut*

## A La Carte Add-ons

**Beyond Burgers** | 7.50 each  
*(veggie burger)*

**Beyond Sausage** | 7.50 each  
*(veggie sausage)*

## Condiments

*Standard condiments: ketchup, mustard, Saz's BBQ sauce, mayonnaise*

*Chicken and burger selections include tomato, lettuce, assorted sliced cheeses, sliced onions*

*Additional condiments: crumbled bleu cheese, smoked bacon, caramelized onions, sautéed peppers, sautéed wild mushrooms*

## WARM HORS D'OEUVRES

Minimum of 3 dozen per selection and/or flavor is required (unless otherwise indicated).

### COMFORT FAVES

#### Meatballs | 19 per dozen

Choose from Swedish, Italian, Hawaiian Teriyaki with Pineapple, Traditional BBQ, Spicy Jalapeño BBQ.

#### Saz's BBQ Riblets | 22 per dozen

Our famous baby back ribs cut into one-bone sections with plenty of our original BBQ sauce.

#### Asian Potstickers | 30 per dozen

Select chicken, vegetable, or pork; accompanied by red chili cream and ponzu sauce.

#### Smoked Chicken Wings | 26 per dozen

Jumbo bourbon and brown sugar-brined wings, smoked with apple and hickory woods. Served with bleu cheese, ranch dressing, celery, and carrots.

Choose between the following flavors: bourbon brown sugar BBQ, Thai chili BBQ, buffalo-porter.

#### Spinach Artichoke Dip | 4.25 per guest

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

#### Saz's Mozzarella Marinara\*\* | 28 per dozen

Our festival-famous mozz sticks fried golden brown and served with our house marinara.

#### Jalapeño Mini Mozzarella Sticks\*\* | 16 per dozen

Hand-rolled in a light egg roll wrapper, served with Saz's Spicy White BBQ Sauce.

#### Mini Pepper Jack Sticks\*\* | 16 per dozen

Pepper jack cheese in a Leinenkugel's beer batter, served with Saz's Spicy White BBQ Sauce.

#### Three Cheese Arancini\*\* | 34 per dozen

Delicate risotto croquette with asiago, romano and pecorino cheeses, roasted garlic, house marinara.

#### Mac N Cheese Croquette\*\* | 28 per dozen

Delicate croquette with homemade mac n cheese, accompanied by our house marinara for dipping.

\*\*NOTE: Items with double-asterisk require special cooking equipment for fried items. Fryer cooking requires space outdoors and additional costs may be incurred for tenting in inclement weather. Please consult your event manager for details. We fry in trans fat free oils.

### STUFFED MUSHROOMS

Baby Wisconsin button mushrooms hand-stuffed in house. Choose from:

Lump Crab & Cream Cheese	24 per dozen
Spinach, Feta & Leek	20 per dozen
Smoked Andouille Sausage & Wisconsin Cheddar	22 per dozen
Italian Sausage with House-Made Marinara	22 per dozen

### SKEWERS

Bacon-Wrapped Chicken Skewers - Tender chicken wrapped in smoked bacon with mango BBQ glaze	30 per dozen
Pesto Shrimp Skewers - Large shrimp sautéed with rosemary mint pesto	35 per dozen
Thai Chicken Satay Skewers - Thai peanut sauce, sliced scallion, cilantro	32 per dozen



## BACON-WRAPPED? YES, PLEASE!

<b>Water Chestnuts with Maple Glaze</b>	20 per dozen
<b>House-Cured &amp; Smoked Pork Belly with Maple Glaze</b>	24 per dozen
<b>Beef Tenderloin with Balsamic Glaze</b>	28 per dozen
<b>Medjool Dates with Creamy Bleu Cheese &amp; Maple Glaze</b>	28 per dozen
<b>Popper with a Twist</b>	30 per dozen
<i>BBQ pulled pork stuffed jalapeño with cheddar cheese</i>	

## SLIDERS

### **Hawaiian Pulled Pork Sliders | 29 per dozen**

*King's Hawaiian buns, smoked and pulled teriyaki pork shoulder, jalapeño cilantro slaw, cilantro cream*

### **Short Rib Sliders | 32 per dozen**

*Fork-tender short rib with chocolate stout demi, caramelized onions, bleu cheese crumbles, brioche slider bun*

### **Southern Chicken Sliders | 30 per dozen**

*Southern fried chicken fritter, white BBQ, sliced pickle, brioche slider bun  
(available for fry on-site events only)*

### **Hamburger Sliders\* | 30 per dozen**

*Chopped sirloin, balsamic-bacon-onion jam, fontina cheese, sliced pickle, brioche slider bun*

### **BBQ Sliders | 31 per dozen**

*Brioche buns topped with your choice of Saz's all natural Duroc BBQ pulled pork, all-natural BBQ pulled chicken, or chopped smoked beef brisket with Saz's Vidalia Onion BBQ Sauce*

### **Churrasco Steak Sliders\* | 36 per dozen**

*Smoked tri tip, chimichurri, micro radish sprouts, mini ciabatta bun*

### **Bratwurst Sliders | 29 per dozen**

*Mini Wisconsin brats on petite pretzel rolls with caraway kraut, onion, and brown mustard*

Please note: sliders will be prepared deconstructed for Delivery & Setup, Drop Off, or Pickup service



*Wisconsin Lollipops*

## CHILLED HORS D'OEUVRES

Minimum of 3 dozen per selection and/or flavor is required (unless otherwise indicated).

### CLASSIC CROWD-PLEASERS

#### Chilled Lollipops and Skewers

27 per dozen

Choose from:

- *Smoked Salmon Lollipops*- spheres of goat cheese wrapped with smoked salmon and fresh dill
- *Caprese Skewers*- buffalo mozzarella, teardrop tomato, fresh basil, and balsamic drizzle
- *Summer Sicilian Lollipops*- prosciutto-wrapped cantaloupe and honeydew melon

#### Deviled Eggs

20 per dozen

Creative updates to the comfort food classic. Choose your twist on traditional:

- Avocado and chipotle with cilantro
- BLT with smoked bacon, tomato, and watercress
- Roasted pepper and feta
- Dijon truffle
- House-smoked lox, cream cheese, and caper
- Sun-dried tomato and goat cheese

#### Grilled Bruschetta

Grilled Italian crostini topped with your choice of the following:

- *Rustic* | 18 per dozen - medley of roma tomato, garlic, and fresh basil
- *Portabella* | 20 per dozen - hearty mushroom dice with caramelized onion, arugula, roasted pepper, and rosemary aioli
- *Tuscan* | 20 per dozen - fontina, prosciutto, and olive oil
- *Caprese* | 18 per dozen - buffalo mozzarella mousse, olive oil roasted tomatoes, smoked sea salt, and fresh basil

(Please note: Bruschetta will prepared deconstructed for Delivery & Setup, Drop Off or Pickup service)

#### Chilled Shrimp

28 per dozen (minimum 5 dozen)

16-20 count size, served with tangy cocktail sauce and fresh lemon wedges

### PLATTERS & DISPLAYS

25 person minimum for platters & displays unless otherwise indicated

#### Seven Layer Taco Dip Platter | 4.50 per guest

Refried beans, seasoned sour cream, lettuce, tomato, onion, black olives and shredded cheddar cheese; served with corn tortilla chips

#### Cheese and Salame Board | 6.50 per guest

Assorted Wisconsin cheeses, salami, sopressata, prosciutto, nuts, and jams accompanied by assorted crackers, croustades, and flatbreads

#### Fruits of the Earth | 6 per guest

Seasonal display of fresh fruits such as pineapple, honeydew, cantaloupe, watermelon, strawberries, red and green grapes with honey poppy seed dip

#### Charcuterie | 9.75 per guest

Beautiful artistic display of pâtés, meats, cheeses and vegetables including pheasant and rosemary pâté, pâté campagne, smoked trout, smoked mackerel, dilled salmon rilette, pickled vegetables (asparagus, red pearl onion, baby carrot, fennel, green bean), feline salami, hot sopressata, prosciutto, parmesan, cranberry chipotle cheddar, goat gouda, crusty breads, focaccia crisps, and lavosh. (50 guest minimum; Stay & Serve events only)

#### From the Market | 5 per guest

Seasonal fresh crudités including seasonal vegetables such as baby carrots, asparagus, sugar snap peas, radishes, broccoli, cauliflower, celery, sweet micro peppers, grape tomatoes, and roasted shallot dill dip

#### Mediterranean Display | 6 per guest

Saz's Spicy White BBQ hummus, roasted pepper and feta dip, tabouli, marinated olives, grilled vegetables, toasted pita chips, crisp flatbreads, grilled crostini, and assorted crackers (50 person minimum; Stay & Serve events only)

#### Smoked Salmon Display | 180 each

House-smoked salmon side artistically presented with chef's garnishes, dilled cream cheese, grilled croustades, focaccia crisp, lemon. Choose your flavor:

Original | Spicy Cajun | Molasses & Cracked Peppercorn | Brown Sugar & Honey

#### Cured Salmon Display | 180 each

House-cured salmon side artistically presented with chef's garnishes, whipped lemon cream cheese, sauce Moutarde à l'aneth, grilled croustades, focaccia crisp Choose from Original or Beet Horseradish



## BEVERAGES

### BEER

**Domestic draft** | 350 per barrel

*MillerCoors brands*

**Domestic bottles and cans** | 4.50

*MillerCoors Brands, 12oz*

**Import or Craft** | 5 (starting price)

*12oz bottle*

### WINE

**Malternatives** | 6.50

*12oz*

**House wine** | 24

**Premium wine** | 35

*750 ml bottle*

### NON-ALCOHOLIC

**Soft drinks** | 2.25

*12 oz can*

**Bottled water** | 2.25

*12oz bottle*

**Regular and Decaffeinated coffee** | 28 per gallon

*sixteen 8oz cups per gallon, 3 gallon minimum*

**Lemonade or Iced Tea** | 28 per gallon

*Real lemonade and freshly brewed iced tea; 2 gallon minimum*

**Flavored Lemonade or Iced Tea** | 32 per gallon

*Pomegranate, raspberry, mango, peach, or strawberry; 2 gallon minimum*

### BEVERAGE PACKAGES- 5 hours

**Silver Package** | \$17/guest-Domestic tap beer, house wines, and soda

**Gold Package** | \$22/guest-Premium & Domestic tap beer, house wines, rail cocktails and soda

**Platinum** | \$27/guest-Premium & Domestic tap beer, premium wines, premium cocktails, and soda

## DESSERTS

**Assorted Cookies** | 24 per dozen

**Assorted Bars and Brownies** | 24 per dozen

**Cobbler** | 80

*Choose from: peach, cherry, or apple*

*Full pan, served warm, serves 24. Make it a la mode for \$3.50 per guest (Stay & Serve events only)*

**Bread Pudding** | 85

*Choose from: Chocolate, New Orleans with bourbon anglaise, Bananas Foster*

*Full pan, served warm, serves 24. Make it a la mode for \$3.50 per guest (Stay & Serve events only)*

**Ice Cream Sundae Bar** | 7 per guest

*Vanilla ice cream with assorted toppings including M&Ms, Reese's Pieces, chopped nuts, cashews, shaved coconut, rainbow sprinkles, warm caramel, hot fudge, and crushed Oreos (50 guest minimum; Stay & Serve events only)*

**Petite Desserts** | 40 per dozen

*An array of mini desserts including Cannoli, Macarons, Petit Fours, Eclairs, Cream Puffs, Cheesecakes, Tarts, Cupcakes*  
*Order by the dozen, minimum 2 dozen per selection. Minimum 6 dozen total per event*

**Sheet Cakes**

**Full sheet (serves 96)** | 135

**Half sheet (serves 48)** | 75

*Choose from marble, chocolate, or yellow cake (Inquire about filled or custom decorated options)*



## EDITORIALS & POLICIES

- Our Casual Banquet Menu pricing is based on groups of 50+. For groups under 50 guests, please add \$1.50 per guest.
- Buffet pricing for children ages 3-12 is half price, plus \$1 per child
- Menu pricing includes stock pattern china, silver flatware, water goblet
- Menu pricing Includes white, black or Ivory linen tablecloths and white linen napkins (some standard color napkins are available for inclusion as well). Linen upgrades are available, please consult with your representative.
- A signed contract and non-refundable deposit of 50% of your anticipated total is required to secure your event.  
\* Final details, including guest count, menu selections and final payment are due to your event manager or the Saz's Catering office 10 working days in advance of your event
- All events are subject to applicable sales tax
- Service charge of 22% (minimum \$300) applies to all events, which covers the cost of labor and associated expenses and is not gratuity.
- Gratuity is not included and is left to the discretion of the client
- Holiday and holiday weekend events are subject to additional service charges up to 1.5 times the standard rate
- All pricing is subject to change based on market conditions
- If paying by check, please make all checks payable to Western Lakes and send to W287N1963 Oakton Rd. Pewaukee, WI 53072
- Per Saz's Catering policy and the policy of the State of WI Health Dept., no leftover food is permitted to leave the premises following event. This is in effort to safeguard against inadvertently improper food storage by guests and subsequent food safety concerns. As such, Saz's staff does not provide to go containers.
- While our menus offer a wide variety of options, if you don't see what you are looking for, please ask. Our chefs and events team enjoy customizing menus to fit your exact needs.
- Looking for something more formal, please ask for our formal banquet menu for your special occasion.

We are dedicated to serving you and your guests precisely how you would like to be served and with the specific menu you desire. For us, that is the definition of catering! If your ideal menu is not within these pages, consult your event manager and we will do our absolute best to create exactly what you envision for your event. Custom menus are available and encouraged. Please note that custom and themed menu pricing may take up to one week to develop. Catering to our clients' wishes has been our philosophy for over 40 years and will continue to be our top priority for the next 40 and beyond! Bon appetit!

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This also applies to all custom dishes prepared by Saz's Hospitality Group.*