



TAILGATE & PICNIC MENU



SAZS.COM/CATERING

MILWAUKEE
(Walker's Point)
201 W. Walker Street,
Milwaukee
414-256-8765
cater@sazs.com

LAKE COUNTRY
Western Lakes Golf Club
W287 N1963 Oakton Rd
Pewaukee
262-691-9796
lakecountry@sazs.com

BUILD YOUR OWN PICNIC BUFFET

Includes your choice of two side dishes, potato chips, deli pickles, bakery fresh brioche buns or sausage rolls, and standard condiments.
Additional side dishes may be added for \$2.25 per guest.

Two Entrées - \$18 | Three Entrées - \$21 | Four Entrées - \$23

SIGNATURE BBQ

Saz's signature BBQ pulled pork

All natural: antibiotic & hormone-free

Saz's BBQ pulled chicken

All natural: antibiotic & hormone-free

Smoked Trip-Tip

with Saz's Vidalia Onion BBQ Sauce

Hawaiian teriyaki pulled pork

with jalapeño pineapple slaw (add \$1 per guest)

Smoked pulled Memphis style pork

with your choice of Saz's Original or Vidalia Onion BBQ Sauce on the side

TAILGATE FAVES

1/3 pound grilled hamburgers*

Sirloin steak sandwiches*

Sage with sautéed wild mushrooms, chipotle bleu cheese aioli, and caramelized onions (add \$3.75 per guest)

Grilled marinated chicken breast

choose Cajun, BBQ spice rub, or traditional

Chicago style Italian beef

with mild giardiniera and au jus (add \$1 per guest)

Traditional Philly cheesesteak

with Italian hoagie rolls, cheese sauce, & caramelized onions (add \$2.25 per guest)

SAUSAGES

Chicago style all-beef hot dogs

with traditional fixings: mustard, sport peppers, pickle spears, tomato wedges, diced onions, green relish, and celery salt (*ketchup on request only!*)

Grilled bratwurst

with caraway sauerkraut

Italian sausage

with sautéed peppers, onions, and basil marinara sauce

Smoked polish sausage

with caraway sauerkraut

Saz's signature smoked andouille sausage

with Saz's Vidalia Onion BBQ Sauce and bakery fresh pretzel rolls

VEGETARIAN

Beyond Burger (veggie burger)

ala carte \$99 per dozen (includes buns and fixings)

Beyond Sausage (veggie sausage)

ala carte \$99 per dozen (includes buns and fixings)

CONDIMENTS:

STANDARD

Ketchup
Mustard
Mayonnaise
Saz's BBQ Sauce

ALL CHICKEN & BURGER SELECTIONS INCLUDE

Tomato
Lettuce
Sliced Onion
Assorted Sliced Cheeses

ADDITIONAL ENHANCEMENTS

(ADD \$0.50 PER SELECTION)

Crumbled bleu cheese
Smoked bacon
Caramelized onions
Sautéed peppers
Sautéed wild mushrooms

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PICNIC BUFFET SIDES

HOT

Traditional Mashed Potatoes

Wisconsin Cheddar & Chive Mashed Potatoes

Honey Chipotle Glazed Sweet Potatoes

Parmesan Herb Roasted Red 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 & Spice Butter and Pearl Onions

Cauliflower

Choice of brown butter and almonds; or creamy goat cheese

Herb Roasted Tri-Color Fingerling Potatoes

Warm Cornbread with Honey Butter

COLD

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

Crumbled Feta, Watermelon, and Olive Salad

honey lime vinaigrette

Cucumber and Dill Salad

red onion, bell peppers, sweet onion vinaigrette

Sun-dried Tomato Pasta Salad

feta, basil, and Kalamata olives

Ozark Power Blend Slaw

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

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BUFFET ENHANCEMENTS

Enhancement stations are available for groups of 50+ as an add-on to existing buffet menu services. Not available as standalone stations.

GRILLED SWEET CORN STATION | \$2.75 PER EAR

We'll grill the corn on site at your event.
Includes assorted seasoned salts (ranch, cajun, seasoned salt, black pepper) and drawn butter.

MEXICAN STREET CORN STATION | \$4 PER EAR

We'll grill the corn on site at your event.
Includes crema de limon verde, cotija, chili powder, cilantro.

POPCORN STATION

3 Selections - \$3.50 per guest | 4 Selections - \$4.50 per guest

Sweet, Salty, or Savory - we have all the bases covered! In addition to offering our standard yellow corn, choose from: double cheddar, caramel, sour cream and chive, traditional kettle, or caramel kettle.

SUMMER FESTIVAL STATION* | \$9 PER GUEST

All the festival favorites! Saz's famous sour cream & chive fries with house ranch dressing, mozzarella marinara, and Leinenkugel's beer-battered white cheddar cheese curdswith Saz's Spicy White BBQ dipping sauce.

LOADED NACHOS STATION | \$8 PER GUEST

Corn tortilla chips, seasoned ground beef, chili con queso, jalapeños, pico de gallo, sour cream, cilantro, diced onions, diced tomato, guacamole, and sliced black olives.

LOADED PRETZEL BITES STATION | \$8 PER GUEST

Milwaukee Pretzel bites with your favorite dips and toppings including beer cheese, beer mustard, Bavarian cherry icing, brown butter, pretzel salt, and cinnamon sugar.

TAILGATE FAVORITES

BBQ Ribs & Chicken | \$25.50

Saz's award-winning BBQ baby back ribs team up with your choice of BBQ or herb rotisserie-style chicken. Served with smoked baked beans with burnt ends and andouille sausage, creamy coleslaw, dilled red bliss potato salad, and bakery fresh rolls with butter.

The Double Play | \$27.50

Saz's award-winning BBQ baby back ribs paired with grilled marinated chicken breasts (choose Cajun, BBQ spice rub, or traditional). Accompanied by smoked baked beans with burnt ends and andouille sausage, creamy coleslaw, dilled red bliss potato salad, and bakery fresh rolls with butter.

The Triple Play | \$29.50

Saz's award-winning BBQ baby back ribs team up with grilled marinated chicken breasts (choose Cajun, BBQ spice rub, or traditional) and Saz's signature smoked andouille sausages. Served with smoked baked beans with burnt ends and andouille sausage, creamy coleslaw, loaded baked potato salad with bacon, cheddar, and chives, potato chips, deli pickles, and bakery fresh rolls with butter.

The Home Run | \$37

Saz's award-winning BBQ baby back ribs with grilled marinated chicken breasts (choose Cajun, BBQ spice rub, or traditional) and chef-carved roast beef sirloin with tarragon horseradish sauce. Served with smoked baked beans with burnt ends and andouille sausage, creamy coleslaw, loaded baked potato salad with bacon, cheddar, and chives, and bakery fresh rolls with butter.

Steak & Shrimp | \$37

Grilled seasoned flat iron steaks* with wild mushrooms and house steak sauce, plus cranberry-chipotle glazed sugar cane shrimp skewers. Served with herb roasted tri-color fingerling potatoes, classic Caesar salad with homemade garlic croutons, shaved parmesan, and balsamic Caesar dressing, fresh seasonal fruit salad with berries, and bakery fresh rolls with butter.

South of the Border Tailgate | \$24

Black bean and cheese empanadas, pork al pastor tacos with traditional accompaniments, chicken tinga tacos with roasted tomato salsa, black beans and rice, charred corn and quinoa salad with poblano vinaigrette, fruit salad with papaya and mango, pico de gallo, and guacamole with corn tortilla chips, and corn and flour tortillas.

Taste of MKE | \$21

Brat patty with sweet and sour kraut on pretzel bun, chicken schnitzel sandwich with lemon aioli, German potato salad, tossed garden salad with assorted dressings, potato chips, deli pickle spears, tomato, lettuce, and onion platter, condiments.



TAILGATE FAVORITES CONTINUED

Prizewinner's Picnic Buffet* | \$28

Saz's signature BBQ pulled pork, grilled marinated chicken breasts (choose Cajun, BBQ spice rub, or traditional) and grilled bratwurst with caraway sauerkraut. Accompanied by fresh seasonal fruit salad with berries, loaded baked potato salad with bacon, cheddar, and chives, Saz's famous sour cream & chive fries and festival-favorite mozzarella marinara, deli pickles, bakery fresh brioche buns and sausage rolls, and standard condiments.

Wisconsin Sausage Sampler* | \$28

Grilled bratwurst, Saz's signature smoked andouille sausages, Italian sausages served with bakery fresh pretzel and sausage rolls with all the fixings. Served with fresh seasonal fruit salad with berries, loaded baked potato salad with bacon, cheddar, and chives, Saz's famous sour cream & chive fries and festival-favorite mozzarella marinara, deli pickles, and standard condiments.

Milwaukee's Friday Fish Fry Buffet* | \$30

Miller High Life beer-battered fried cod, baked cod with lemon butter, Saz's famous sour cream & chive fries, homemade potato pancakes with applesauce and Wisconsin maple syrup, creamy coleslaw, fresh seasonal fruitsalad with berries, and dilled red bliss potato salad.

*Add Saz's award-winning BBQ baby back ribs (1/4 racks) for \$5.50 per guest.
Add grilled bratwurst for a truly Wisconsin flare for an additional \$3.25 per guest.*

Pride of Georgia | \$28.50

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 | \$26

Smoked 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), smoked tri-tip with Saz's Vidalia Onion BBQ Sauce, creamy coleslaw, smoked baked beans with burnt ends and andouille sausage, loaded baked potato salad with bacon, cheddar, and chives, bakery fresh brioche buns, and warm cornbread with honey butter.

SAZ'S FAMOUS BBQ SAMPLER - THE GRAND SLAM

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
- Smoked tri-tip with Saz's Vidalia Onion BBQ Sauce
- Grilled chicken breasts (choose Cajun, BBQ spice rub, or traditional)
- House-smoked carved turkey breast (add \$1 per guest)
- Beef 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

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.

Two Meat Selections \$25 | Three Meat Selections \$27 | Four Meat Selections \$29

**Note: This selection requires special cooking equipment for fried items and is only available for groups of 100 or more guests. 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.*

A LA CARTE ENHANCEMENTS

Grilled Balsamic Vegetable Kabobs | \$5 each

Fresh Vegetable Platter With Dip | \$5.50 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

Cheese And Salame Display | \$7 per guest

Imported and domestic cheeses including aged cheddar, dill havarti, fontina, manchego, white cheddar curds, marinated olives, presented with prosciutto, salame, crisp flatbreads, cheese twists and assorted crackers

Seven Layer Taco Dip Platter | \$4.75 per guest

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

Fruits Of The Earth | \$6.75 per guest

Seasonal display of fresh fruits to include pineapple, honeydew, cantaloupe, watermelon, strawberries, blackberries and red grapes

Snack Mix Trio | \$3 per guest

Gardetto's, Chex Mix, Mini Pretzels

Corn Tortilla Chips With Fresh Pico de Gallo | \$3 per guest

Add house-made guacamole for \$2 per guest

Festival-favorite Mozzarella Marinara** | \$30 per dozen

Minimum 10 dozen for fry on site

Saz's Famous Sour Cream & Chive Fries With House Ranch Dressing** | \$4.25 per guest

Minimum 100 guests

Leinenkugel's Beer-battered White Cheddar Cheese Curds | \$4.75 per guest

Served with Saz's Spicy White BBQ dipping sauce; minimum 100 guests



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BEVERAGES

Draft domestic beer | \$450 per barrel
MillerCoors brands

Assorted domestic beer | \$6 per 12oz can or bottle
MillerCoors brands

Specialty or craft beer | Starting at \$7 per 12oz bottle

Malternatives | \$7 per 12oz bottle

House wine | \$30 per 750ml bottle
Standard Varietal Wines: Pinot Grigio, Sauvignon Blanc,
Chardonnay, Riesling, Pinot Noir, Cabernet Sauvignon,
Merlot, Moscato, White Zinfandel, Champagne

Soft drinks | \$2.50 per 12oz can

Bottled water | \$3 per 12oz bottle

Regular and decaffeinated coffee | \$32 per gallon
Sixteen 8oz cups per gallon; 3 gallon minimum

Real lemonade or freshly brewed iced tea | \$32 per gallon
2 gallon minimum

Flavored real lemonade or freshly brewed iced tea | \$36 per gallon
Pomegranate, raspberry, mango, peach, or strawberry; 2 gallon minimum



DESSERTS

Assorted bars and brownies | \$27 per dozen

Assorted cookies | \$25 per dozen

Sheet cake | *Full Sheet (serves 96) \$145* | *Half Sheet (serves 48) \$80*
Marble, chocolate, or yellow cake; inquire about filled or custom-decorated options

Warm peach, cherry, or apple cobbler | *Full Pan (serves 36) \$85*

Warm bread pudding | *Full Pan (serves 36) \$90*
Chocolate, New Orleans with bourbon anglaise, or Bananas Foster

A la mode added to cobblers or bread pudding | \$3.50 per guest

Ice cream sundae bar | \$7 per guest
Vanilla ice cream with assorted toppings including M&Ms, chopped nuts, sprinkles, warm caramel and hot fudge, cherries, whipped cream, and crushed Oreos (available for 50+ guests)

Petite Desserts | \$42 per dozen
An array of mini desserts such as truffles, macarons, petit fours, eclairs, cream puffs, cheesecakes, and tarts; minimum 3 dozen total per event.

French Petit Fours | \$42 per dozen
An assortment of flavors such as Vanilla & Peach, Apple & Cinnamon, Raspberry & Coconut, Banana & Tiramisu, Apricot & Cream Cheese, Mango & Passion Fruit, Lime & Raspberry;
Minimum 3 dozen total per event.



Something Unique Film

EDITORIALS & POLICIES

- ******These selections require special cooking equipment for fried items. Frying 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.
- Menu pricing is based on groups 50+. For groups under 50 guests, please add \$1.50 per guest.
- For groups 500+ please inquire about potential volume discount pricing.
- Buffet pricing for children ages 3-12 is half price, plus \$1 per child.
- Menu pricing includes disposable plates, napkins and service ware; China, flatware and glassware are available on request for an additional \$5 per guest fee plus labor for additional serving staff at \$30 per hour per server (minimum 5 hours) for entire time on site plus 1 hour travel.
- Minimum of 20 guests is required for Delivery & Setup and Stay & Serve events.
- 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.
- For Stay & Serve events all food, beverage, and rentals are subject to a 24% service charge (minimum \$300). Service charges are applied to labor and other associated expenses and are not a gratuity.
- Gratuity is not included and is left to the discretion of the client.
- Additional labor fees may apply when additional labor is required or for events hosted outside of the Milwaukee County area.
- Holiday and holiday weekend events are subject to additional service charges up to 1.5 times the standard rate.
- As a full-service caterer, we welcome the opportunity to coordinate any rentals or linens needed for your event including, but not limited to, tents, tables, chairs, A/V, staging, props, floral, linen upgrades, and more. Please inquire for pricing based on your specific needs.
- All smoked menu selections are smoked in-house using cherry, apple, or mesquite woods. Saz's Signature BBQ Pulled Pork and Saz's BBQ Pulled Chicken are certified natural, hormone-free, and antibiotic-free.
- All pricing is subject to change based on market conditions.
- Planning something more formal? Consult our Formal Corporate and Social menu for full-service selections.

SERVICE STYLE OPTIONS

Full Service Stay & Serve – Our staff will arrive on site, set up your buffet based on your menu requirements, monitor the buffet, and replenish as needed. In addition, our staff will clear dining surfaces to ensure a clean area. This style of service offers optimum service for any size group, but is strongly recommended for groups over 50 guests. Pricing includes disposable plates, napkins, utensils, all buffet tables and linens, service staff, and all buffet equipment necessary for your event. For Stay & Serve events all food, beverage, and rentals are subject to a 24% service charge (minimum \$300). Service time is for a maximum of 1.5 hours with additional serve time available at an additional cost.

Delivery & Setup – If you don't require full-service catering, but still want a traditional buffet set up, this option is for you. Pricing includes disposable plates, napkins, service ware, and equipment (excluding tables, which are available at an additional cost) required for your menu. Our staff will arrive to set up the buffet, then return at a mutually agreed upon time to retrieve the equipment and supplies. Delivery & Setup fees vary and are based on one-way distance to your location at the following rates: 0-10 miles = \$90; 11-20 miles = \$110; 21-30 miles = \$125. Delivery & Setup service is not available for locations further than 30 miles. Delivery & Setup events are guaranteed to be ready within 15 minutes of the specified time or we'll waive your delivery fee. Pricing is based on delivery times between 8am and 9pm, Monday through Friday. Additional fees may apply for times outside of these hours. This style of service is not recommended for groups over 50 guests.

Express Drop Off – Perfect for office meetings and smaller groups, our driver will arrive and drop off food at your location. Pricing includes disposable plates, napkins, and utensils. All food will arrive in disposable aluminum or plastic containers. Drop Off fees are based on one-way distance to your location at the following rates: 0-5 miles = \$45; 6-15 miles = \$60; 16-25 miles = \$75. Drop Off service is not available for locations further than 25 miles. Pricing is based on drop off between 10am and 2pm, Monday through Friday. Additional fees may apply for times outside of these hours.

Pickup – Don't need our services, but love Saz's food? This is the perfect option for you! No service charges apply. Items can be packaged hot or cold for pickup. Food is packaged in disposable pans and pricing includes disposable serviceware, plates, napkins, and flatware.

We're dedicated to serving you and your guests precisely how you would like to be served and with the specific menu you envision. 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 imagine 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.

Photo Credit:

Title Page, Palette of Light Photography