

CATERING MENU

HORS D'OUVRES

- **HAWAIIAN PULLED PORK SLIDERS \$38 / DOZEN**
KING'S HAWAIIAN BUN, SMOKED AND PULLED TERIYAKI PORK SHOULDER, JALAPEÑO CILANTRO SLAW, CILANTRO CREAM
- **SHORT RIB SLIDERS \$42 / DOZEN**
FORK-TENDER SHORT RIB WITH CHOCOLATE STOUT DEMI, CARAMELIZED ONION, BLEU CHEESE, BRIOCHE SLIDER BUN
- **SOUTHERN BISCUIT SLIDER \$40 / DOZEN**
SAUSAGE PATTY, MAPLE AIOLI, HASH BROWNS, GOAT CHEESE, FRESH BAKED BISCUIT
- **BBQ SLIDERS \$40 / 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
- **HAMBURGER SLIDERS \$39 / DOZEN**
CHOPPED SIRLOIN, BALSAMIC-BACON-ONION JAM, FONTINA, SLICED PICKLE, BRIOCHE SLIDER BUN
- **BACON APPLE CHEDDAR SLIDER \$40 / DOZEN**
BACON, APPLE CHERRY COMPOTE, ROASTED GARLIC AIOLI, CHEDDAR FRICO, KINGS HAWAIIAN BUN
- **BACON WRAPPED WATER CHESTNUTS WITH HOT HONEY \$24 / DOZEN**
- **BACON WRAPPED HOUSE-CURED AND SMOKED PORK BELLY WITH MAPLE GLAZE \$33 / DOZEN**
- **BACON WRAPPED SCALLOPS WITH HOT HONEY \$40 / DOZEN**
- **BACON WRAPPED MEDJOOOL DATES WITH CREAMY BLEU CHEESE AND MAPLE GLAZE \$30 / DOZEN**
- **BACON WRAPPED POPPER WITH A TWIST \$38 / DOZEN**
BBQ PULLED PORK STUFFED JALAPENO WITH CHEDDAR CHEESE
- **BACON WRAPPED BRUSSELS SPROUTS WITH MAPLE GLAZE \$30 / DOZEN**
- **LUMP CRAB & CREAM CHEESE STUFFED MUSHROOMS \$31 / DOZEN**
- **SPINACH, FETA & LEEKS STUFFED MUSHROOMS \$26 / DOZEN**
- **SMOKED ANDOUILLE SAUSAGE & WISCONSIN CHEDDAR STUFFED MUSHROOMS \$28 / DOZEN**
- **ITALIAN SAUSAGE WITH HOMEMADE MARINARA \$28 / DOZEN**

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- **MEATBALLS** \$25 / DOZEN
CHOOSE FROM SWEDISH, ITALIAN, HAWAIIAN TERIYAKI WITH PINEAPPLE, TRADITIONAL BBQ, SPICY JALAPEÑO BBQ
- **SAZ'S BBQ RIBLETS** \$36 / DOZEN
OUR FAMOUS BABY BACKS CUT INTO ONE-BONE SECTIONS WITH PLENTY OF SAZ'S ORIGINAL BBQ SAUCE
- **BEEF EMPANADA** \$40 / DOZEN
SAVORY BEEF WITH OLIVES AND RAISINS IN FLAKY PASTRY DOUGH AND SERVED WITH TOMATILLO SALSA
- **SMOKED CHICKEN WINGS** \$33 / 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
- **ASIAN POTSTICKERS** \$39 / DOZEN
SELECT CHICKEN, VEGETABLE, OR PORK; ACCOMPANIED BY RED CHILI CREAM AND PONZU SAUCE
- **SPINACH ARTICHOKE DIP** \$5.75 / GUEST
FRESH SPINACH, ARTICHOKE, AND A BLEND OF FIVE CREAMY CHEESES MAKE UP THIS IRRESISTIBLE HOT DIP; SERVED WITH PITA CRISPS AND CORN TORTILLA CHIPS
- **BAKED BRIE AND RASPBERRY BITES** \$38 / DOZEN
CRISPY PHYLLO SHELL WITH BRIE, RASPBERRY PRESERVES, AND GREEN SCALLIONS
- **CHEESE AND SALAME BOARD** \$8 / 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
- **FRUITS OF THE EARTH** \$7.75 / GUEST
SEASONAL DISPLAY OF FRESH FRUITS TO INCLUDE PINEAPPLE, HONEYDEW, CANTALOUPE, WATERMELON, STRAWBERRIES, BLACKBERRIES AND RED GRAPES
- **CHARCUTERIE** \$13 / GUEST
BEAUTIFUL ARTISTIC DISPLAY OF PÂTÉS, MEATS, CHEESES AND VEGETABLES INCLUDING PHEASANT AND ROSEMARY PÂTÉ, PÂTÉ CAMPAGNE, SMOKED TROUT*, SMOKED MACKEREL*, DILLED SALMON RILLETTE*, PICKLED VEGETABLES (ASPARAGUS, RED PEARL ONION, BABY CARROT, FENNEL, GREEN BEAN), SALAMI, HOT SOPPRESSATA, PROSCIUTTO, PARMESAN, CRANBERRY CHIPOTLE CHEDDAR, GOAT GOUDA, CRUSTY BREADS, FOCACCIA CRISPS, AND LAVOSH. (50 GUEST MINIMUM, PLEASE)
- **FROM THE MARKET** \$6.50 / GUEST
SEASONAL FRESH CRUDITÉS INCLUDING RADISHES, BELL PEPPERS, CELERY, BABY CARROTS, BROCCOLI, CAULIFLOWER, SUGAR SNAP PEAS, GRAPE TOMATOES AND ASPARAGUS SPEARS; PRESENTED WITH ROASTED SHALLOT DIP

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- **MEDITERRANEAN DISPLAY \$7.75 / DOZEN**
ROASTED GARLIC HUMMUS, BABAGANOUSH, RED CURRY LENTIL DIP, TABOULI, WARM SPINACH ARTICHOKE DIP, MARINATED OLIVES, GRILLED VEGETABLES, TOASTED PITA CHIPS, CRISP FLATBREAD AND ASSORTED CRACKERS
- **SMOKED SALMON DISPLAY \$235 / PLATTER**
HOUSE-SMOKED SALMON SIDE ARTISTICALLY PRESENTED WITH CHEF'S GARNISHES, LEMON, FLATBREADS AND CRACKERS. CHOOSE YOUR FLAVORS: SPICY CAJUN | CRACKED PEPPERCORN | MAPLE SUGAR & WISCONSIN HONEY
- **GRILLED BRUSCHETTA \$24 / DOZEN**
GRILLED ITALIAN CROSTINI TOPPED WITH YOUR CHOICE OF RUSTIC (MEDLEY OF ROMA TOMATO, GARLIC, AND FRESH BASIL) OR CAPRESE (BUFFALO MOZZARELLA MOUSSE, OLIVE OIL ROASTED TOMATOES, SMOKED SEA SALT, AND FRESH BASIL)
- **DELI SLIDERS \$31 / DOZEN**
ARTISAN ROLLS STUFFED WITH DELI CUTS OF SMOKED VIRGINIA HAM AND SWISS CHEESE, SMOKED TRI-TIP AND CHEDDAR CHEESE AND SMOKED TURKEY BREAST WITH PROVOLONE WITH DELI MUSTARDS, TARRAGON HORSE RADISH, LETTUCE & TOMATO

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CATERING MENU

BYOB (BUILD YOUR OWN BUFFET)

2 ENTREES = \$30 / PERSON

3 ENTREES = \$33 / PERSON

4 ENTREES = \$36 / PERSON

Traditional dinner buffets include bakery fresh rolls with butter, and 4 sides of your choice. Additional sides may be added for \$3.25 per side, per guest.

CHOOSE YOUR ENTREES:

- SAZ'S AWARD-WINNING BBQ BABY BACK RIBS (1/4 RACK PORTIONS)
- BOURBON-GLAZED PORK SHORT RIB
- ROAST PORK LOIN WITH NATURAL HERB GRAVY
- SMOKED CASINO ROAST WITH ROSEMARY DEMI-GLACE
- MERLOT BRAISED TENDERLOIN TIPS OVER EGG PASTA
- YANKEE POT ROAST WITH PEARL ONIONS, CARROTS, TOMATOES, AND POTATOES
- SMOKED TRI-TIP WITH ROASTED JALAPENO BBQ SAUCE; YOUR CHOICE OF SLICED OR CHOPPED
- BLOOD ORANGE BEER BRINED TURKEY BREAST WITH NATURAL GRAVY & GRAIN MUSTARD
- CHICKEN MARSALA WITH WILD MUSHROOMS
- CHICKEN PARMESAN WITH MOZZARELLA AND MARINARA
- ROAST TURKEY BREAST WITH STUFFING AND NATURAL GRAVY
- BAKED ATLANTIC COD WITH LEMON BUTTER
- PECAN ENCRUSTED SALMON WITH MAPLE PECAN BEURRE BLANC
- SAZ'S PULLED BBQ PORK 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 BROCCOLINI & WILD MUSHROOMS (ADD GRILLED CHICKEN BREAST FOR \$1; ADD GRILLED SHRIMP FOR \$3.25)
- EGGPLANT PARMESAN WITH MARINARA SAUCE
- CHEESE & HERB RAVIOLI WITH MUSHROOMS, ROASTED TOMATO COULIS AND BASIL WITH MARINARA SAUCE

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BYOB (BUILD YOUR OWN BUFFET)

CHOOSE YOUR 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
- DEVEILED EGG POTATO SALAD
- LOADED BAKED POTATO SALAD WITH BACON, CHEDDAR, AND CHIVES
- DILLED RED BLISS POTATO SALAD
- CRUMBLLED FETA, WATERMELON, AND OLIVE SALAD WITH HONEY LIME VINAIGRETTE
- CUCUMBER AND DILL SALAD WITH RED ONION, BELL PEPPERS, SWEET ONION VINAIGRETTE
- SUN-DRIED TOMATO PASTA SALAD WITH FETA, BASIL, AND KALAMATA OLIVES
- OZARK POWER BLEND SLAW WITH BEETS, BROCCOLI, CAULIFLOWER, KALE, CARROT, RADICCHIO; BLENDED WITH SWEET N SOUR DRESSING
- 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

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BYOB (BUILD YOUR OWN BUFFET)

- ROASTED BLEND OF VEGETABLES WITH BASIL, BALSAMIC, AND OLIVE OIL
- STEAMED GREEN BEANS
CHOICE OF BLISTERED TOMATOES AND ROASTED GARLIC; OR BACON AND CARMELIZED 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
- FINGERLING POTATOES
- WARM CORNBREAD WITH HONEY BUTTER

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SPECIALTY BUFFET:

SELECTIONS:

- **STREETS OF MKE** \$33 / GUEST
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** \$44 / GUEST
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** \$36 / GUEST
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** \$35 / GUEST
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** \$37 / GUEST
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 BOURBONROASTED SWEET POTATOES, AND WARM CORNBREAD WITH HONEY BUTTER
- **TEXAS BBQ** \$34 / GUEST
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), WOODSMOKED 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

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SANDWICH BUFFET:

2 ENTREES = \$23 / PERSON

3 ENTREES = \$27 / PERSON

Served with bakery fresh buns and your choice of two sides, potato chips, deli pickles, and applicable standard condiments.

SELECTIONS:

- SAZ'S SIGNATURE PULLED BBQ PORK ALL NATURAL: ANTIBIOTIC AND HORMONE-FREE
- SAZ'S PULLED BBQ CHICKEN ALL NATURAL: ANTIBIOTIC AND HORMONE-FREE
- SMOKED TRI-TIP WITH SAZ'S VIDALIA ONION BBQ SAUCE
- 1/3 POUND GRILLED HAMBURGERS
- GRILLED MARINATED CHICKEN BREAST CHOICE OF CAJUN, BBQ SPICE RUB, OR TRADITIONAL
- GRILLED BRATWURST WITH CARAWAY KRAUT
- SIRLOIN STEAK SANDWICHES WITH SAUTÉED WILD MUSHROOMS, CHIPOTLE BLEU CHEESE AIOLI, AND CARAMELIZED ONIONS (ADD \$4.75 PER GUEST)
- ITALIAN SAUSAGE WITH SAUTÉED PEPPERS, ONIONS, AND BASIL MARINARA SAUCE
- CHICAGO STYLE ALL-BEEF HOT DOG WITH TRADITIONAL FIXINGS: MUSTARD, SPORT PEPPERS, PICKLE SPEARS, TOMATO WEDGES, DICED ONION, GREEN RELISH, AND CELERY SALT
- SMOKED POLISH SAUSAGE WITH CARAWAY KRAUT

À LA CARTE ADD-ONS

BEYOND BURGERS | \$1.20 PER DOZEN

BEYOND SAUSAGE | \$1.20 PER DOZEN

CONDIMENTS

STANDARD CONDIMENTS: KETCHUP, MUSTARD, SAZ'S BBQ SAUCE, MAYONNAISE CHICKEN AND BURGER SELECTIONS INCLUDE TOMATO, LETTUCE, ASSORTED SLICED CHEESES, SLICED ONIONS

ADDITIONAL CONDIMENTS (ADD \$.50 PER GUEST): CRUMBLÉ BLEU CHEESE, SMOKED BACON, CARAMELIZED ONIONS, SAUTÉED PEPPERS, SAUTÉED WILD MUSHROOMS

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SANDWICH BUFFET:

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CATERING MENU

DESSERT

- ASSORTED COOKIES \$30 / DOZEN
- ASSORTED BARS AND BROWNIES \$33 / DOZEN
- PETITE DESSERTS | \$51 / 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 PETITE DESSERTS \$51 / 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.

- SHEET CAKES

FULL SHEET (SERVES 96) \$174 / DOZEN

HALF SHEET (SERVES 48) \$96 / DOZEN

CHOOSE FROM MARBLE, CHOCOLATE, OR YELLOW CAKE (INQUIRE ABOUT FILLED OR CUSTOM DECORATED OPTIONS)

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