



À LA CARTE CATERING MENU 2022

Pickup Orders Only - Call 414.256.8765 or Email cater@sazs.com to Place Your Order

MEATS

The sandwich meats below will yield approximately 3-4 sandwiches per pound on a standard sized roll.

Using silver dollar or slider-style rolls will allow roughly 6 sandwiches per pound of meat.

SAZ'S SIGNATURE BBQ PULLED PORK | 15.50 PER POUND

Braised all-natural and antibiotic-free Duroc pork with Saz's Original BBQ Sauce (buns sold separately)

SAZ'S SIGNATURE BBQ PULLED CHICKEN | 15.50 PER POUND

Braised all-natural and antibiotic-free pulled premium chicken with Saz's Original BBQ Sauce (buns sold separately)

SLICED ROAST PORK LOIN* | 15 PER POUND

Served plain, with gravy, or with Saz's BBQ Sauce

SLICED ROAST BEEF* | 18 PER POUND

Served plain, with gravy, or with Saz's BBQ Sauce

SLICED ROAST TURKEY | 15.50 PER POUND

Served plain or with gravy

HOUSE MESQUITE SMOKED TURKEY BREAST | 16 PER POUND

Served plain or with stone-ground mustard sauce

BAKED SLICED SMOKED HOT HAM | 15.50 PER POUND

SMOKED BBQ OR ROTISSERIE-STYLE CHICKEN (1/4 CUT) | 5 PER PIECE

GRILLED MARINATED BONELESS SKINLESS 5OZ. CHICKEN BREAST | 6 PER PIECE

ROLLS & BAKERY

BAKERY FRESH BRIOCHE BUNS | 6 PER DOZEN

DINNER ROLLS WITH BUTTER | 6 PER DOZEN

SLICED SILVER DOLLAR ROLLS | 6 PER DOZEN

ASSORTED COOKIES | 25 PER DOZEN

ASSORTED BARS & BROWNIES | 27 PER DOZEN

SAZ'S FAMOUS BBQ BABY BACK RIBS

BBQ BABY BACK RIBS | 30/FULL RACK 15 PER HALF RACK

BBQ RIBLETS | 30 PER DOZEN

Single bone sections - perfect for appetizers!

MEAL SOLUTIONS

BAKED HOMEMADE LASAGNA | 93/FULL PAN 49/HALF PAN

Available two ways: traditional meat with red sauce or vegetarian with white or red sauce
Full pan serves approximately 20 guests, Half pan serves approximately 10 guests

PENNE PASTA ALFREDO WITH WILD MUSHROOMS | 82/FULL PAN 44/HALF PAN

Full pan serves approximately 20 guests, Half pan serves approximately 10 guests

TRADITIONAL MAC N CHEESE WITH TOASTED BREAD CRUMBS | 70/FULL PAN 37/HALF PAN

Full pan serves approximately 20 guests, Half pan serves approximately 10 guests

SOUTHWEST PEPPER JACK MAC N CHEESE WITH CRUMBLED BACON | 75/FULL PAN 42/HALF PAN

Full pan serves approximately 20 guests, Half pan serves approximately 10 guests

CHICKEN FORESTIERE WITH MUSHROOM HERB DEMI | 9.50 PER SERVING

WALKER'S POINT CHICKEN BREAST | 9.50 PER SERVING

Italian-seasoned chicken breast, roma tomato, shallots, and sweet onion with Central Standard vodka cream

SALADS & SIDE DISHES

One pound of our side dish selections typically provides 4-5 servings.

GEMELLI PASTA WITH FRESH VEGETABLES | 8 PER POUND

Creamy or Italian-style

GEMELLI PASTA | 8 PER POUND

with sun-dried tomato, basil, feta and kalamata olives

CREAMY BOW TIE PASTA SALAD | 8 PER POUND

SOUTHWEST BOW TIE PASTA SALAD | 8.50 PER POUND

with chicken

MINTED QUINOA SALAD | 8 PER POUND

with fire-roasted vegetables

POTATO SALAD | 7 PER POUND

German or Dilled Redskin

LOADED BAKED POTATO SALAD | 8 PER POUND

with bacon, cheddar, and chives

FRESH SEASONAL FRUIT SALAD | 9 PER POUND

HOMEMADE COLESLAW | 6 PER POUND

Creamy or Sweet & Sour

SMOKED BAKED BEANS | 9 PER POUND

with Burnt Ends and Andouille Sausage

TRADITIONAL MASHED POTATOES | 6 PER POUND

Add brown gravy | 4/quart

MASHED SWEET POTATOES | 6 PER POUND

PARSLEY BUTTERED REDSKIN POTATOES | 5 PER POUND

STEAMED FRESH GREEN BEANS | 7 PER POUND

FRESH GARDEN SALAD

15/SMALL BOWL 30/LARGE BOWL

Tomato, onion, cucumber, and croutons. House and French dressing on the side

Small bowl feeds 5, Large bowl feeds 10

FRESH CAESAR SALAD

17/SMALL BOWL 34/LARGE BOWL

Homemade garlic croutons and shaved parmesan. Caesar dressing on the side

Small bowl feeds 5, Large bowl feeds 10

PARTY TRAYS

25 person minimum for platters unless otherwise indicated

CHEESE AND SAUSAGE PLATTER | 7 PER PERSON

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

ASSORTED SEASONAL FRUIT PLATTER | 6.75 PER PERSON

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

CHILLED SHRIMP | \$30 PER DOZEN

21-25 count size (minimum 5 dozen)

Served with tangy cocktail sauce and fresh lemon wedges

ASSORTED VEGETABLE PLATTER | 5.50 PER PERSON

Seasonal fresh crudité's including radishes, bell peppers, celery, baby carrots, broccoli, cauliflower, sugar snap peas, grape tomatoes and asparagus spears; presented with roasted shallot dip

SEVEN LAYER TACO DIP PLATTER | 4.75 PER PERSON

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

SNACKS & APPETIZERS

SAZ'S CLASSIC MOZZARELLA MARINARA | 30 PER DOZEN

Our festival-famous mozz sticks, served with our house marinara

JALAPEÑO MINI MOZZARELLA STICKS | 17 PER DOZEN

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

MINI PEPPER JACK STICKS | 17 PER DOZEN

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

MEATBALLS | 21 PER DOZEN

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

STUFFED WISCONSIN MUSHROOM CAPS

Baby Wisconsin Button Mushrooms hand-stuffed in-house. Choose from:

Lump crab & cream cheese - 26 per dozen • Spinach, feta & leeks - 22 per dozen

Smoked Andouille sausage & Wisconsin cheddar - 24 per dozen • Italian sausage with house-made marinara - 24 per dozen

SPINACH AND ARTICHOKE DIP | 4.75 PER PERSON

(25 person minimum)

Fresh spinach, artichokes, and a blend of five creamy cheeses, served with pita crisps and corn tortilla chips

SMOKED CHICKEN WINGS | 28 PER DOZEN

Jumbo bourbon and brown sugar-brined wings, smoked with apple and hickory woods.

Choose between the following flavors: Bourbon Brown Sugar BBQ | Thai Chili BBQ | Buffalo-Porter

Served with bleu cheese, ranch dressing, celery, and carrots

BACON-WRAPPED... YES, PLEASE!

WATER CHESTNUTS WITH HOT HONEY | 22 PER DOZEN

HOUSE-CURED AND SMOKED PORK BELLY WITH MAPLE GLAZE | 28 PER DOZEN

MEDJOL DATES WITH CREAMY BLEU CHEESE AND MAPLE GLAZE | 30 PER DOZEN

POPPER WITH A TWIST - BBQ PULLED PORK STUFFED JALAPEÑO WITH CHEDDAR CHEESE | 32 PER DOZEN

BACON WRAPPED BRUSSELS SPROUTS WITH MAPLE GLAZE | 25 PER DOZEN

PAPER & PARTY GOODS

DISPOSABLE SERVICE WARE PRODUCTS | 1.50 PER PERSON

Includes plate, napkin, knife, and fork

DISPOSABLE PLASTIC TONGS OR SERVING SPOONS | 1.50 EACH

DISPOSABLE ROUND TABLECLOTHS | 5.50 EACH

Black, kelly green, royal blue, red or white (color selection based on availability)

WHITE DISPOSABLE RECTANGULAR BANQUET TABLECLOTHS | 5.50 EACH

DISPOSABLE WIRE CHAFING DISH | 15 EACH

Includes one foil water pan per item. Does not include portable heat source (sterno).

Each chafing dish requires two sternos (2 or 6-hour, depending on your service time).

2-Hour Sterno 2.50/each

6-Hour Sterno 3.50/each

RENTAL EQUIPMENT

Consult your sales manager for recommendations regarding any specific equipment needs for your event.

All items are subject to availability. Each rental item noted below requires a credit card to secure your order.

In the event equipment is not returned on the contracted return date, or is determined as damaged upon return, your credit card will be charged at the replacement value of the rented item(s).

Specific rental equipment values are available on request.

STANDARD CHAFING DISH PACKAGE | 16 PER RENTAL

8 qt. chafer with gold trim, water pan, and two 2-hour sternos.

ROUND CHAFING DISH PACKAGE | 12 PER RENTAL

4 qt. round chafer with gold trim, water pan, and one 2-hour sterno.

HOT BOX | 40 PER RENTAL

Accommodates four 2-inch hotel pans or three 4-inch hotel pans to maintain food temperature.

PICK UP LOCATION & ORDER NOTICE

Saz's Catering is pleased to offer pick up at our facility for all items on this menu, along with all items on our casual lunch, dinner, and tailgate menus. For pick up at Saz's State House, please visit the Saz's State House Pick Up Menu or consult your representative when you place your order, as not all items on this menu are available for pick up at our restaurant location.

Pick up orders typically require a minimum processing time of 48 hours to ensure we have the freshest product available to fulfill your request. **Please plan accordingly!**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.