



À LA CARTE "DIY" CATERING MENU 2017

Pickup Orders Only - Call 262.691.9796 to Place Your Order Today

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 12.75/pound

Braised all-natural and antibiotic-free Duroc pork with Saz's Original BBQ Sauce

Saz's Signature BBQ Pulled Chicken 12.75/pound

Braised all-natural and antibiotic-free pulled premium chicken with Saz's Original BBQ Sauce

Smoked Beef Brisket with Saz's Vidalia Onion BBQ Sauce 18/pound

Sliced Roast Pork Loin 13/pound

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

Sliced Roast Beef 14.50/pound

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

Sliced Roast Turkey 13/pound

Served plain or with gravy

House Mesquite Smoked Turkey Breast 13.50/pound

Served plain or with stone-ground mustard sauce

Baked Sliced Smoked Hot Ham 11/pound

Shaved Deli-Style Ham, Turkey, Genoa Salami, Roast Beef 11/pound

Smoked BBQ or Rotisserie-Style Chicken (1/8 Cut) 2.25/piece

Smoked BBQ or Rotisserie-Style Chicken (1/4 Cut) 4/piece

Buttermilk Fried Chicken (1/8 Cut) 2.25/piece

Buttermilk Fried Chicken (1/4 Cut) 4/piece

Grilled Marinated Boneless Skinless 5 oz. Chicken Breast 5.75/piece

ROLLS & BAKERY

Fresh Baked Kaiser Rolls 5/dozen

Dinner Rolls with Butter 5/dozen

Homemade Corn Muffins with Butter 7.75/dozen

Assorted Cookies 19/dozen

Assorted Bars & Brownies 22/dozen

SAZ'S FAMOUS BBQ BABY BACK RIBS

BBQ Baby Back Ribs 14/pound

Prepared in full, half, third or quarter slabs based on your preference. Recommended portion sizes are about one and one half pounds per adult when serving as the only entrée selection. When serving along with another main entrée, about one pound per adult is a suggested guide for average appetites.

BBQ Riblets 20/dozen

Single bone sections - perfect for appetizers!

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MEAL SOLUTIONS

Baked Homemade Lasagna

Available two ways: traditional meat with red sauce or vegetarian with white or red sauce

85/full pan (serves approximately 20 guests)

45/half pan (serves approximately 10 guests)

Penne Pasta Alfredo with Wild Mushrooms

75/full pan (serves approximately 20 guests)

40/half pan (serves approximately 10 guests)

Saz's Vidalia BBQ Meatloaf (3 lb.)

Available for pick up hot and ready-to-serve or cold with reheating instructions

37/each (approximately twelve 4oz. servings per loaf)

Southwest Pepper Jack Mac N Cheese with Crumbled Bacon

65/full pan (serves approximately 20 guests)

35/half pan (serves approximately 10 guests)

Chicken Cordon Bleu with Mornay Sauce

7.75/serving

Chicken Forestiere with Mushroom Herb Demi

6.75/serving

Walker's Point Chicken Breast

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

7.75/serving

SALADS & SIDE DISHES

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

Gemelli Pasta with Fresh Vegetables (Creamy or Italian-Style) 5.5/pound

Gemelli Pasta with Sun-Dried Tomato, Basil, Feta and Kalamata Olives 6/pound

Creamy Bow Tie Pasta Salad 6.5/pound

Southwest Bow Tie Pasta Salad with Chicken 6.5/pound

Minted Quinoa Salad with Fire-Roasted Vegetables 6.75/pound

Potato Salad (German or Dilled Redskin) 5/pound

Loaded Baked Potato Salad with Bacon, Cheddar and Chives 5.75/pound

Fresh Seasonal Fruit Salad 6.75/pound

Homemade Coleslaw (Creamy or Sweet & Sour) 4.75/pound

Ranch Beans with Saz's Signature Andouille Sausage 6/pound

Traditional Mashed Potatoes 4.50/pound

Add brown gravy 4/quart

Mashed Sweet Potatoes with Wisconsin Butter 4.75/pound

Parsley Buttered Redskin Potatoes 3.75/pound

Steamed Fresh Green Beans with Wisconsin Butter 5.75/pound

Fresh Garden Salad with Tomato, Onion, Croutons and Cucumber 9/pound

House and French dressing on the side

Fresh Caesar Salad with Homemade Garlic Croutons and Shaved Sartori Parmesan 9.5/pound

Caesar dressing on the side

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PARTY TRAYS

Cheese and Sausage Platter 4.5/person

A variety of domestic cheese and sausage, includes assorted crackers and flatbreads

Assorted Seasonal Fruit Platter 4.5/person

Jumbo Shrimp Platter 27/dozen

Cocktail sauce on the side

Assorted Vegetable Platter 3.75/person

Dipping sauce on the side

Seven Layer Taco Dip Platter 3.75/person

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

Gourmet Deviled Eggs 18/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

Sun-dried tomato and goat cheese • Roasted pepper and feta • House-smoked lox with cream cheese and capers

SNACKS & APPETIZERS

Saz's Classic Mozzarella Marinara 26/dozen

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

Jalapeño Mini Mozzarella Sticks 16/dozen

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

Mini Pepper Jack Sticks 16/dozen

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

Meatballs 18/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 - 19/dozen • Spinach, feta & leeks - 18/dozen

Smoked Andouille sausage & Wisconsin cheddar - 19/dozen • Pork tamale with tomato sofrito - 19/dozen

Spinach and Artichoke Dip 3.25/person

Fresh spinach, artichokes and a blend of five creamy cheeses make up this irresistible hot dip, served with pita crisps and homemade tortilla chips (25 person minimum)

BBQ Chicken Dip 3.50/person

Tender chicken, BBQ sauce and a blend of Wisconsin cheeses;

served with homemade kettle chips and homemade tortilla chips (25 person minimum)

Jumbo Chicken Wings 21/dozen

Choose from grilled honey BBQ, buffalo with bleu cheese, crispy Thai or Saz's Spicy White BBQ

BACON-WRAPPED... YES, PLEASE!

Water chestnuts with maple glaze 15/dozen

House-cured and smoked pork belly with maple glaze 18/dozen

Harvest gala apple 18/dozen

Beef tenderloin with balsamic glaze 25/dozen

Medjool dates with creamy bleu cheese and maple glaze 27/dozen

Spicy Andouille sausage with sweet honey BBQ 20/dozen

Popper with a twist - BBQ pulled pork stuffed jalapeño with cheddar cheese 27/dozen

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PAPER & PARTY GOODS

Disposable Service Ware Products 1/person

Includes plate, napkin, knife, and fork

Disposable Plastic Tongs or Serving Spoons 1/each

Disposable Round Tablecloths 5/each

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

Disposable Rectangular Banquet Tablecloths (White) 5/each

Disposable Saz's Logo Drinkware .20/cup

14 oz. or 20 oz.

Disposable Wire Chafing Dish 15/each

Includes one foil water pan per item. Does not include portable heat source (sterno).
Each chafing dish requires up to two sternos (2 or 6-hour, depending on your service time).

2-Hour Sterno 1.5/each

6-Hour Sterno 2.5/each

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!

Stay in touch with Saz's

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