



CASUAL BANQUET MENU



WESTERNLAKES.COM
SAZS.COM

WESTERN LAKES GOLF CLUB
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BREAKFAST

BREAKFAST BUFFETS

Begin the day on a delicious note with a breakfast buffet built to fuel you and your guests for any task ahead! All breakfast buffets are priced to include assorted fruit juices and regular and decaffeinated coffee with accoutrements.

Continental

13 per guest

Cinnamon rolls, sticky buns, mini chocolate and plain croissants, assorted muffins and Danish pastries, and sliced seasonal fruit display

Euro Continental

16 per guest

Sliced capicola, salami, prosciutto, aged cheddar, parmesan, fontina, sliced tomatoes and cucumbers, mini chocolate and plain croissants, French palmiers, and bowls of fresh cut strawberries and melon

Back to Nature

15 per guest

House-made granola, assorted individual yogurts, almonds, dried cranberries, assorted breakfast bars, sliced seasonal fruit display, and hearty multigrain muffins

Traditional Breakfast*

18 per guest

Scrambled eggs, biscuits with sausage gravy, sausage links, smoked bacon, potatoes Lyonnaise, cinnamon rolls, sticky buns, mini chocolate and plain croissants, assorted muffins, Danish pastries, and sliced seasonal fruit display

South of the Border*

20 per guest

Scrambled eggs with chorizo as well as traditional scrambled eggs, sausage links, fried redskin potatoes with roasted poblano peppers and onions, shredded pepper jack and cotija cheese, roasted chipotle salsa, sour cream, chopped cilantro, flour tortillas, and sliced seasonal fruit display

“Bauernfrühstück” (Farmers Breakfast) *

21 per guest

Scrambled eggs served with kassler rippchen* (a German-style smoked pork chop), roasted Yukon Gold potatoes with sausage and onions, biscuits and bratwurst gravy, cinnamon rolls, sticky buns, mini chocolate and plain croissants, assorted muffins and Danish pastries, and sliced seasonal fruit display

Mason Dixon Breakfast*

23 per guest

Sausage and egg casserole, traditional scrambled eggs, cheddar grits, biscuits with sausage gravy, corned beef hash, smoked bacon, cinnamon rolls, sticky buns, mini chocolate and plain croissants, assorted muffins and Danish pastries, and sliced seasonal fruit display

The Med*

19 per guest

Pepperoni and Italian sausage egg strata or egg white, spinach, and mushroom egg strata, Italian home fries, mini chocolate and plain croissants, cinnamon rolls with ricotta icing, and sliced seasonal fruit display

Chef-Made Omelet, Egg, and Waffle Station*

10 per guest

Enhance your breakfast buffet with a made-to-order station and an interactive experience! Eggs prepared to your liking or omelets made-to-order with your guests' choice of: Cheddar, swiss, spinach, ham, bacon, bell pepper, onions, mushroom, sausage, or tomatoes. Waffles made fresh with your guests' choice of maple syrup, whipped cream, sprinkles, mixed berry topping, or banana fosters syrup



A LA CARTE PASTRY & BAKERY

Orders by the dozen require a 2 dozen minimum per selection, please.

Assorted Muffins | 28 per dozen

Assorted Bagels | 24 per dozen
with plain and raspberry cream cheese

Sticky Buns | 20 per dozen

Cinnamon Rolls | 16 per dozen
with cream cheese icing

Assorted Freshly Baked Danish | 20 per dozen

Freshly Baked Mini Croissants | 32 per dozen

Sliced Seasonal Fruit Display | 6.75 per guest
(10 guest minimum)

Freshly Baked Mini Chocolate Croissants | 35 per dozen

A LA CARTE HOT SELECTIONS

Orders by the dozen require a 2 dozen minimum per selection, please.

Biscuits and Sausage Gravy | 24 per dozen
Buttermilk biscuits with 1.5 quarts of sausage gravy

Milwaukee Hot Brown | 80 per dozen

House-made, shaved kassler rippchen* (A German-style smoked pork chop), traditional scrambled eggs, baby swiss, sauce moutarde on a pretzel Kaiser roll

Saz's Breakfast Burrito | 72 per dozen

Scrambled eggs, chorizo sausage, pepper jack cheese, cotija cheese, diced tomatoes, bell peppers and chipotle salsa wrapped in a flour tortilla

California Breakfast Croissant | 80 per dozen

Shaved house-smoked turkey, scrambled eggs, avocado, and aged cheddar on a freshly baked, all-butter croissant

Wisconsin Breakfast Sandwich | 50 per dozen

Shaved apple wood ham, scrambled eggs, aged Wisconsin cheddar on a freshly baked, all-butter croissant

Sausage Biscuit | 90 per dozen

Country sausage patty, scrambled eggs, aged Wisconsin cheddar, and fried green tomato on a buttermilk biscuit

Egg and Cheese Croissant | 42 per dozen

Scrambled eggs with Wisconsin cheddar on a freshly baked, all-butter croissant



LUNCH & DINNER

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 \$25 | Three Entrées \$27

Includes three sides of your choice

DINNER: Two Entrées \$28 | Three Entrées \$31

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

BEEF

Smoked Casino Roast* with rosemary demi-glace

Braised Boneless Short Rib with hard cider demi-glace (add \$2 per guest)

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

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 \$1.50 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

SEAFOOD

Baked Atlantic Cod* with lemon butter

Pecan Encrusted Salmon* with maple pecan beurre blanc

PASTAS & VEGETARIAN

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

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.

Oven Roasted Pepper Crusted NY Strip Loin of Beef* with natural au jus	\$8 per guest
Glazed Applewood Smoked Ham	\$3 per guest
Citrus Smoked Turkey Breast with citrus gravy	\$4 per guest
Kassler Rippchen* with caraway jus	\$5 per guest
Roasted Sirloin of Beef* with tarragon horseradish and peppercorn demi-glace	\$5 per guest
Smoked Pastrami Brisket with horseradish 1000 island	\$5 per guest

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*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 applies to all food prepared by Saz's Hospitality Group.

SIDES

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**

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**
- Crumbled 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

SEASONAL SOUP SELECTIONS

Add a seasonal soup selection or two to any buffet for additional \$3.75 (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

BBQ & SPECIALTY BUFFETS

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 \$27 | Dinner \$29

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 \$36 | Dinner \$38

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 \$30 | Dinner \$32

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 \$29 | Dinner \$31

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 \$31 | 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 \$30

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

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

Dinner Two Meats \$29 | Three Meats \$31

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)
- 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 \$23

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). Minimum of 25 guests.

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 \$26 | Dinner \$28

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 \$24 | 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 \$23 | Dinner \$25

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

Smoked Tri-Tip

with Saz's Vidalia Onion BBQ Sauce

1/3 Pound Grilled Hamburgers*

Smoked Pulled Memphis Pork

with Saz's Original BBQ sauce on the side

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 \$3.75 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 | 99 per dozen veggie burger

Beyond Sausage | 99 per dozen 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 (add \$.50 per guest): crumbled bleu cheese, smoked bacon, caramelized onions, sautéed peppers, sautéed wild mushrooms

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WARM HORS D'OEUVRES

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

SLIDERS

Hawaiian Pulled Pork Sliders

32 per dozen

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

Short Rib Sliders

35 per dozen

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

Southern Biscuit Slider

34 per dozen

Sausage patty, maple aioli, hash browns, goat cheese, fresh baked biscuit

BBQ Sliders

34 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

Hamburger Sliders*

33 per dozen

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

Bacon Apple Cheddar Slider

34 per dozen

Bacon, apple cherry compote, roasted garlic aioli, cheddar frico, Kings Hawaiian bun

BACON WRAPPED? YES PLEASE

Water Chestnuts with Hot Honey | 20 per dozen

House-Cured and Smoked Pork Belly with Maple Glaze | 28 per dozen

Bacon Wrapped Scallop with Hot Honey | 34 per dozen

Medjool Dates with Creamy Bleu Cheese and Maple Glaze | 30 per dozen

Popper with a Twist | 32 per dozen

BBQ pulled pork stuffed jalapeno with cheddar cheese

Bacon Wrapped Brussels Sprouts with Maple Glaze | 25 per dozen

STUFFED MUSHROOMS

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 Homemade Marinara | 24 per dozen

WARM HORS D'OEUVRES

COMFORT FAVES

Meatballs

21 per dozen

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

Saz's BBQ Riblets

30 per dozen

Our famous baby backs cut into one-bone sections with plenty of Saz's Original BBQ Sauce

Beef Empanada

34 per dozen

Savory beef with olives and raisins in flaky pastry dough and served with tomatillo salsa

Smoked Chicken Wings

28 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

Asian Potstickers

33 per dozen

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

Spinach Artichoke Dip

4.75 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)

Baked Brie and Raspberry Bites

32 per dozen

Crispy phyllo shell with Brie, raspberry preserves, and green scallions

SKEWERS & LOLLIPOPS

Smoked Chicken Skewers

33 per dozen

Smoked chicken thighs, pickled vegetables, Saz's Spicy White BBQ drizzle

Beef Brisket Skewer

36 per dozen

Bacon wrapped beef brisket with spicy peach BBQ

Wisconsin Lollipops

30 per dozen

Grilled Wisconsin brat, local cheese curd, spicy brown mustard drizzle

Pesto Shrimp Skewers

38 per dozen

Large shrimp sautéed with rosemary mint pesto

Harissa Shrimp Skewers

38 per dozen

Large harissa-scented shrimp with black cumin crème

Thai Satay Skewers

35 per dozen

Your choice of beef or chicken with Thai peanut sauce, minced scallion, and cilantro

CHILLED HORS D'OEUVRES

PLATTERS & DISPLAYS

25 person minimum for platters & displays unless otherwise indicated

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

Cheese and Salame Board

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

Fruits of the Earth

6.75 per guest

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

Charcuterie

11 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), salami, hot soppressata, prosciutto, parmesan, cranberry chipotle cheddar, goat gouda, crusty breads, focaccia crisps, and lavosh. (50 guest minimum, please)

From the Market

5.50 per 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

Mediterranean Display

6.75 per guest

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

195 each

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

Cured Salmon Display*

195 each

House-cured salmon side artistically presented with chef's garnishes, whipped lemon cream cheese, sauce Moutarde à l'aneth, grilled croustades and focaccia crisps. Choose from original or beet horseradish.

CLASSIC CROWD PLEASERS

Chilled Lollipops and Skewers

30 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

22 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** | 20 per dozen - medley of roma tomato, garlic, and fresh basil
- **Portabella** | 22 per dozen - hearty mushroom dice with caramelized onion, arugula, roasted pepper, and rosemary aioli
- **Tuscan** | 22 per dozen - fontina, prosciutto, and olive oil
- **Caprese** | 20 per dozen - buffalo mozzarella mousse, olive oil roasted tomatoes, smoked sea salt, and fresh basil

Deli Sliders

26 per 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 horseradish, lettuce & tomato

Chilled Shrimp

30 per dozen (minimum 5 dozen)

21-25 count size, served with tangy cocktail sauce and fresh lemon wedges

BEVERAGES

BEER/WINE/COCKTAILS

Domestic Draft | 350 per barrel
MillerCoors Brands

Domestic Bottles and Cans | 4.75
MillerCoors Brands, 12oz

Import or Craft | 5.50 (Starting Price)
12oz bottle

House Wine | 24 per bottle or 6.50 per glass
750 ml bottle

Premium Wine | 35 per bottle or 8.50 per glass
750 ml bottle

Hard Seltzer | 5.50
12oz

Cocktails | \$6 and up

NON-ALCOHOLIC

Soft Drinks | 2.25
12oz 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 per guest
+ \$3.50 Each Additional Hour

Domestic Draft Beer
House Wine
Soft Drinks

GOLD PACKAGE

\$23 per guest
+ \$4.50 Each Additional Hour

Premium & Domestic Draft Beer
House Wine
Rail Cocktails
Hard Seltzers
Soft Drinks

PLATINUM PACKAGE

\$27 per guest
+ \$5.50 Each Additional Hour

Premium & Domestic Draft
Bottled Beer
Premium Wines
Premium Cocktails
Hard Seltzers
Soft Drinks

DESSERTS

Assorted Cookies | 25 per dozen

Assorted Bars and Brownies | 27 per dozen

Cobbler | 85

Choose from: peach, cherry, or apple
Full pan, served warm, serves 36.
Make it a la mode for \$3.50 per guest.

Bread Pudding | 90

Choose from: Chocolate, New Orleans with bourbon
anglaise, Bananas Foster
Full pan, served warm, serves 36.
Make it a la mode for \$3.50 per guest.

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.

Sheet Cakes

Full Sheet (Serves 96) | 145

Half Sheet (Serves 48) | 80

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.
- Saz's Catering requires that a signed contract accompany your initial event deposit. Your event date is not considered secure until Saz's Catering is in receipt of both contract and deposit – dates will not be held, and prospective clients are not guaranteed a first right of refusal. The initial deposit required is equal to your full room rental fee. Second Deposit - 50% of remaining balance, due 6 months prior to your event date. Final Deposit - 100% of remaining balance, due 10 working days prior to your event date. Please note that all events require payment in advance of services unless previous arrangements have been made. Anticipated post event charges will require a verified credit card to be held on deposit. Ancillary charges will be processed via the card on file within 30 days following your event unless another form of payment is presented prior to your event conclusion.

* 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 24% (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 inadvertent 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 **11** your exact needs.
- Looking for something more formal, please ask for our formal banquet menu for your special occasion.