

SAZ'S

CATERING

SUMMERFEST

Hospitality



THE WORLD'S LARGEST MUSIC FESTIVALSM
SUMMERFEST

JUNE 28 - JULY 02 @ JULY 04 - JULY 09

PRESENTED BY: 



SUMMERFEST MENU

201 W. Walker Street | sazs.com | 414.256.8765 | cater@sazs.com

Lakeside Sandwich FAVORITES

Two Entrée Selections \$16 | Three Entrée Selections \$18 | Four Entrée Selections \$20

Our sandwich buffets include your choice of two side dishes, potato chips, pickles and standard condiments as applicable. Additional side dish choices can be selected for an additional \$1.50 per guest.

SIGNATURE BBQ

Saz's signature BBQ pulled pork: All natural: antibiotic & hormone-free

Saz's BBQ pulled chicken: All natural: antibiotic & hormone-free

Wood-smoked sliced or chopped beef brisket with Saz's Vidalia Onion BBQ Sauce (add \$1 per guest)

Hawaiian teriyaki pulled pork with jalapeño pineapple slaw
All natural: antibiotic & hormone-free (add \$0.50 per guest)

Smoked hand-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

Grilled all-natural boneless pork chops with sautéed onions and Saz's Original BBQ Sauce

Tenderloin steak sandwiches with sautéed mushrooms and onions (add \$3 per guest)

Grilled marinated chicken breasts (choose Cajun, BBQ, Jamaican jerk or traditional)

Chicago style Vienna Italian beef with mild giardiniera

Grilled veggie burgers

Wood-smoked turkey breast

Wood-smoked tri tip with house-made chimichurri (add \$0.50 per guest)

Traditional Philly cheesesteaks with Italian hoagie rolls, Cheese Whiz and fried onions

SAUSAGES

Chicago style all-beef hot dogs with traditional fixings (ketchup on request only!)

Grilled bratwurst with traditional sauerkraut

Italian sausages with peppers, onions and marinara sauce

Saz's signature smoked Andouille sausages with Saz's Vidalia Onion BBQ Sauce

Grilled chicken sausages with roasted red peppers

Smoked Polish sausages with grilled onions

Hot Sides

- Yukon gold mashed potatoes
 - Mashed sweet potatoes with bourbon maple butter
- Ranch beans with smoked andouille sausage
 - Traditional baked beans
 - Traditional mac n cheese
 - Southwestern pepper jack mac n cheese with bacon
- Warm German potato salad with bacon dressing
- Green beans with crumbled feta and caramelized onion
 - Roasted tri-color baby potatoes

STANDARD CONDIMENTS INCLUDE

Ketchup | Mustard | Saz's BBQ Sauces | Mayonnaise

ALL CHICKEN AND BURGER SELECTIONS INCLUDE

Tomato | Lettuce | Raw Onion | Cheese

SAZ'S

CATERING

ADDITIONAL ENHANCEMENTS AVAILABLE

Crumbled bleu cheese	Applewood smoked bacon
Swiss cheese	Fried onions
American cheese	Grilled peppers
Cheddar cheese	Sautéed mushrooms
Pepper jack cheese	Green or black olives

Please add \$.50 per item, per guest, or select 3 for \$1 per guest

Cold Sides

- Fresh garden salad with dressings
- Classic Caesar salad with homemade garlic croutons and shaved parmesan
- Fresh seasonal fruit salad with berries
- Italian or creamy penne pasta salad with fresh vegetables
- Summer tomato and cucumber pasta salad
- Sun-dried tomato pasta salad with crumbled feta and fresh basil
- Creamy coleslaw
- Broccoli salad with red onion and smoked bacon
- Asian slaw with crunchy noodles and sesame soy vinaigrette
- Loaded baked potato salad with bacon, cheddar and chives
- Dilled redskin potato salad
- Power blend slaw: superfood blend of beets, broccoli, cauliflower, kale, carrot and radicchio blended with your choice of creamy or sweet n sour coleslaw dressing
- Corn muffins with honey butter

BUFFET ENHANCEMENTS

Buffet enhancements are only available in conjunction with buffet services and are served for a maximum of one hour.

SUMMER FESTIVAL STATION*

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 curds with Saz's Spicy White BBQ Dipping Sauce. \$7.50 per guest

POPCORN STATION

Sweet, salty or savory - we have all the bases covered!

In addition to our standard yellow corn with flavored salts, choose from the following flavors: double cheddar, caramel, jalapeño cheddar, bacon and cheddar, cajun, sour cream and chive, traditional kettle, caramel kettle, blue raspberry, grape, cherry or turtle (please add \$2 per person for turtle flavor).

3 Selections - \$3.50 per guest | 4 Selections - \$4.50 per guest | 5 Selections - \$5.50 per guest

LOADED NACHO STATION

Homemade tortilla chips, seasoned ground beef, nacho cheese sauce, jalapeños, pico de gallo, sour cream, cilantro, diced onions, diced tomato and sliced black olives (Add guacamole for \$1.50 per guest). \$5.75 per guest

FRESH STEAMED CORN ON THE COB WITH BUTTER

\$3 per ear

GRILLED VEGETABLE KABOBS WITH BALSAMIC GLAZE

\$3.75 each

GRILLED VEGGIE BURGER

A la carte with lettuce, tomato, raw onion and condiments. \$6 each

LOADED TOTS STATION

Crispy tater tots form the perfect base for a build-your-own style station. Top your tots with your favorites including nacho cheese, sour cream, sliced green onions, jalapeños, shredded cheddar and salsa.

Add any buffet enhancement item to make this the ultimate tot station! \$6.50 per guest

SUMMERFEST SPECIALTIES

BBQ RIBS & CHICKEN

Saz's award-winning BBQ baby back ribs team up with your choice of BBQ or herb rotisserie-style chicken served with ranch beans, loaded baked potato salad, homemade coleslaw, rolls and butter. \$22

THE DOUBLE TAKE

Saz's award-winning BBQ baby back ribs pair with grilled marinated chicken breasts (choice of Cajun, BBQ, Jamaican jerk or traditional) served with ranch beans, loaded baked potato salad, homemade coleslaw, rolls and butter. \$23

THE ENCORE

Saz's award-winning BBQ baby back ribs team up with grilled marinated chicken breasts (choice of Cajun, BBQ, Jamaican jerk or traditional) and Saz's signature smoked Andouille sausages served with ranch beans, loaded baked potato salad, homemade coleslaw, rolls and butter, potato chips and pickles. \$25

THE SUMMERFEST FAVORITE

Saz's award-winning BBQ baby back ribs pair up with grilled marinated chicken breasts (choice of Cajun, BBQ, Jamaican jerk or traditional) and chef-carved roast tenderloin with tarragon horseradish sauce. Served with ranch beans, loaded baked potato salad, homemade coleslaw, rolls and butter. \$30

PARTY ROCKIN' SNACKS

Grilled buffalo wings with celery and bleu cheese, bratwurst sliders with kraut on pretzel buns, chopped sirloin sliders on mini Kaiser rolls with tomato, lettuce, onion and American cheese, Vidalia Onion BBQ sauce glazed water chestnut rumaki, sun-dried tomato pasta salad, pesto tomato bruschetta, taco dip tray with tortilla chips and traditional kettle chips with French onion dip. Comes complete with mini chocolate chip cookies. \$23

SOUTH OF THE BORDER TAILGATE

Our finest 'futbol' fiesta favorites: shredded beef and chorizo empanadas, pork al pastor tacos with traditional accompaniments, cilantro chicken enchiladas with roasted tomato salsa, black bean rice, fruit salad with papaya and mango, chipotle Caesar salad, pico de gallo and guacamole with plantain crisps and tortilla chips. \$20

GRILLED KABOBS

Choose from the following kabob selections to create your own unique menu:

- Herb marinated chicken with bell pepper and onion
- Cajun sausage with bell peppers and onions
- Citrus shrimp with bell peppers, onions and pineapples
- Garlic peppercorn tenderloin with bell peppers, onions and tomatoes
- Sweetened tropical fruit
- Balsamic vegetable

Your kabobs will be complemented with calico rice blend, date and pear spring mix salad with blackberry vinaigrette, fresh summer fruits and berries, dilled redskin potato salad and assorted dinner rolls with butter.

Two Kabob Selections - \$23 | Three Kabob Selections - \$25 | Four Kabob Selections - \$27

MILWAUKEE FRIDAY FISH FRY BUFFET

Beer-Battered fried cod, baked cod with lemon butter, french fries, potato pancakes with applesauce and maple syrup, homemade coleslaw, fresh fruit salad, and dilled redskin potato salad. \$24 - Add Saz's award-winning BBQ baby back ribs (1/4 racks) for \$4.50 per guest or grilled bratwurst for \$3 per guest.

WISCONSIN SAUSAGE SAMPLER

Grilled bratwurst, Saz's signature smoked Andouille sausages, Italian sausages and chicken sausages served on bakery-fresh Italian and pretzel rolls with all the fixings. Served with fresh fruit salad with berries, loaded baked potato salad, sour cream & chive fries, mozzarella marinara, kosher pickle spears and standard condiments. \$24.50

PRIDE OF GEORGIA

Saz's award-winning BBQ baby back ribs, honey pecan grilled chicken, macaroni and cheese, bourbon-roasted sweet potatoes, homemade coleslaw, redskin potato salad and homemade corn muffins with butter. Add peach cobbler for only \$2 per person. \$23

TEXAS BBQ

Smoked hand pulled Memphis style pork with Saz's Original BBQ Sauce on the side, grilled marinated chicken breast sandwiches (traditional, Cajun, BBQ, Jamaican jerk or sesame teriyaki), wood smoked beef brisket with Saz's Vidalia Onion BBQ Sauce, homemade coleslaw, ranch beans, loaded baked potato salad, fresh kaiser rolls and homemade corn muffins with butter. \$21

CAROLINA CREATIONS

Saz's signature pulled BBQ pork, house-smoked carved turkey breast and rib tips in your choice of Saz's BBQ sauce, homemade coleslaw, sliced melons, lattice chips, homemade corn muffins with butter, kaiser rolls and tomato, lettuce, onion and pickle tray. \$23

BEST OF THE FEST

Saz's signature pulled BBQ pork, grilled marinated chicken breasts (choice of Cajun, BBQ, Jamaican jerk or traditional) and grilled bratwurst with sauerkraut served with fresh fruit salad with berries, loaded baked potato salad, sour cream & chive fries, mozzarella marinara, kosher pickle spears and standard condiments. \$25

SAZ'S FAMOUS BBQ SAMPLER

Your main entrée selections will be accompanied by ranch beans, homemade creamy coleslaw, loaded baked potato salad with bacon, cheddar and chives, and homemade corn muffins with butter.

Choose from the following meats 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
- Wood-smoked sliced beef brisket (add \$1 per guest)
- Grilled marinated chicken breasts (select Cajun, BBQ, Jamaican jerk or traditional)
 - House-smoked carved turkey breast
 - Wood-smoked tri tip with house-made chimichurri
 - Saz's signature BBQ pulled pork with Kaiser rolls
 - Saz's BBQ pulled chicken with Kaiser rolls

Two Meat Selections \$23 – Three Meat Selections \$25

Four Meat Selections \$27 – Five Meat Selections \$28

WARM HORS D'OEUVRES

A la carte selections for unique mix-and-match menus. Minimum of 3 dozen of any given item, please.

Sliders

All sliders will be served deconstructed for a build-your-own-style customizable experience.

HAWAIIAN PULLED PORK SLIDERS

King's Hawaiian buns, pulled smoked pork shoulder, jalapeño cilantro slaw, cilantro cream. \$26 per dozen

POT ROAST SLIDERS

Fork-tender pot roast with Leinenkugel's Creamy Dark demi. \$26 per dozen

HAMBURGER SLIDERS

Chopped sirloin, grilled onions, sliced pickle, brioche slider bun. \$24 per dozen

BBQ SLIDERS

Your choice of Saz's all natural Duroc BBQ pulled pork, all natural BBQ pulled chicken or chopped smoked beef brisket and brioche buns. \$26 per dozen



Bacon Wrapped? **YES, PLEASE!**

Water chestnuts with maple glaze. \$15 per dozen

House-cured & smoked pork belly with maple glaze. \$18 per dozen

Beef tenderloin with balsamic glaze. \$25 per dozen

Medjool dates with creamy bleu cheese and maple glaze. \$27 per dozen

Spicy Andouille sausage with sweet honey BBQ. \$20 per dozen

Popper with a twist – BBQ pork stuffed jalapeño with cheddar cheese. \$27 per dozen

Stuffed **SHROOMS**

Baby Wisconsin button mushrooms, hand-stuffed with your choice of:

Lump crab and cream cheese. \$19 per dozen

Spinach, feta and leeks. \$18 per dozen

Smoked Andouille and Wisconsin cheddar. \$19 per dozen

Comfort FAVES

MEATBALLS

Choose from Swedish, Italian, Hawaiian teriyaki with pineapple, traditional BBQ or spicy jalapeño BBQ. \$18 per dozen

SAZ'S FAMOUS MOZZARELLA MARINARA

Our festival-famous mozz sticks fried golden brown and served with house marinara. \$26 per dozen

SAZ'S SOUR CREAM & CHIVE FRIES

A crowd favorite, our fries are paired with Saz's house dressing for dipping. \$2.75 per guest

LEINENKUGEL'S BEER BATTERED CHEESE CURDS

Classic Wisconsin, completely crave-worthy, served with Saz's Spicy White BBQ Sauce for dipping. \$3.50 per guest

SAZ'S BBQ RIBLETS

Our famous baby backs cut into one-bone sections with plenty of Saz's Original BBQ Sauce. \$21 per dozen



ASIAN POTSTICKERS

Your choice of chicken, vegetable, or pork, served with red chili cream and ponzu sauce. \$24 per dozen

WINGS

Choose from grilled honey BBQ, buffalo with bleu cheese, crispy Thai or Saz's Spicy White BBQ. \$21 per dozen

SPINACH ARTICHOKE DIP

Fresh spinach, artichokes and a blend of five cheeses make up this irresistible hot dip, served with pita crisps and homemade tortilla chips. Minimum of 25 guests, please. \$3.25 per guest

BBQ CHICKEN DIP

Tender chicken, BBQ sauce and a blend of Wisconsin cheeses, served with homemade kettle chips and tortilla chips. \$3.50 per guest

CHILLED HORS D'OEUVRES

A la carte selections for unique mix-and-match menus. Minimum of 3 dozen of any given item, please.

Platters

FROM THE MARKET VEGETABLES

Seasonal fresh crudité's including vegetables such as radishes, bell peppers, celery, baby carrots, broccoli, cauliflower, sugar snap peas, red and yellow pear tomatoes and asparagus spears, presented with Saz's Spicy White BBQ and creamy house dipping sauces. \$3.75 per guest

SEVEN LAYER TACO DIP

Refried beans, seasoned sour cream, lettuce, tomato, onion, black olives and shredded cheddar cheese, served with homemade tortilla chips. \$3.75 per guest

CHEESE & SALAME BOARD

Imported and domestic cheeses including crumbled bleu, aged cheddar, swiss, smoked gouda, edam, dill harvarti, provolone and brie presented with smoked salame, crisp flatbreads and crackers. \$4.50 per guest

FRUITS OF THE EARTH

Seasonal display of fresh fruits such as mango, papaya, pineapple, honeydew, cantaloupe, watermelon, strawberries, blackberries, and red and green grapes, presented with raspberry yogurt dipping sauce. \$4.50 per guest

Classics

CAPRESE LOLLIPOPS

Buffalo mozzarella, teardrop tomato, fresh basil and balsamic drizzle. \$26 per dozen

GRILLED BRUSCHETTA

Italian crostini topped with your choice of the following:

Rustic- medley of Roma tomato, garlic and fresh basil

Portabella- hearty mushroom dice with caramelized onion, arugula, roasted pepper and rosemary aioli

Caprese- buffalo mozzarella mousse, olive oil roasted tomatoes, smoked sea salt and fresh basil.

\$18 per dozen

CHILLED SHRIMP

Served with tangy cocktail sauce and fresh lemon wedges. Choose from:

Jumbo 12-15 count \$2.50 each (minimum 5 dozen)

Large 21-25 count \$1.75 each (minimum 5 dozen)

Small 41-50 count peel and eat \$20 per pound (must be purchased in 5 lb. increments)

DEVILED EGGS

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. \$18 per dozen

ASSORTED DRY SNACKS

Chex Mix, Gardetto's and Mini Pretzels. \$2.50 per guest

HOMEMADE TORTILLA CHIPS WITH SALSA

\$2.25 per guest (add guacamole for \$1.50 per guest)

Desserts

ASSORTED FRESH-BAKED GOURMET ALL-BUTTER COOKIES

\$19 per dozen

ASSORTED BARS & BROWNIES

\$22 per dozen

CHEESECAKE SELECTIONS

Original, Raspberry Swirl, Strawberry Swirl or Chocolate Marble

Large (16 large slices) \$80

Small (14 small slices) \$49

Add Fresh Strawberries for \$12.00 additional per cheesecake

SHEET CAKE

Custom-Decorated Marble, Chocolate or Yellow cake

Half Sheet (serves 48) \$80

Full Sheet (serves 96) \$130

ASSORTED PETITE DESSERTS

Mini Cannoli, Mini Cheesecakes, Mini Cream Puffs, Mini Eclairs, Petit Fours. \$34 per dozen



Editorials and Policies

- All events are subject to a \$1,000 food and beverage minimum. Those events not meeting this minimum will be responsible for payment of the difference prior to the event.
- A signed contract and non-refundable deposit of 50% of your anticipated total is required to secure your event.
- All events are subject to applicable sales tax.
- Standard service charge of 22% (minimum \$250) applies to food and beverage and covers the cost of labor and associated expenses.
- Gratuity is not required and is left to the discretion of the client.
- Organizations that are tax exempt must furnish proof of exemption prior to securing their event.
- Menu pricing includes disposable plates, napkins and service ware. China, flatware and glassware are available on request for an additional fee.
- Buffet pricing for children ages 3-12 is half price, plus \$1 per child.
- Linens, props or other decorative enhancements are available for rent as coordinated by Saz's Catering.
- 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 prior to the start of Summerfest.
- Questions related to invoicing or established credit may be directed to the Saz's Catering Office Manager at 414.256.8765.
- All smoked menu selections are smoked in-house using Cherry, Apple or Mesquite wood.

Private Party Areas

- Areas can be rented from 12pm - 4pm (Day) or from 6pm - 11pm (Night). Contact Summerfest directly at 414.287.4434 to book space.
- All areas are ½ price July 4th and 9th.

MILLER SOUTH DECK

- Accommodates up to 200 guests with views of the Miller Lite stage. \$2000 (Day – unavailable for night rental)

LAKE DECK

- Accommodates up to 150 on upper deck overlooking Lake Michigan. \$1500 (Day) \$2200 (Night)

TICKETMASTER TERRACE

- Accommodates up to 100 in secluded setting within Marcus Amphitheater. \$400 (Day – unavailable for night rental)

SOUTH PICNIC AREA

- Accommodates up to 80 guests in grassy tented area located near the south entry to the Sky Glider. \$400 (Day) \$800 (Night)

BMO HARRIS PAVILLION

- Accommodates up to 200 guests with an exceptional view of Lake Michigan and BMO Harris Pavilion shows. \$2000 (Day) \$3000 (Night)

BRIGGS & STRATTON UPPER VIP DECK

- Accommodates up to 250 guests with views of the Briggs Big Backyard Stage. \$2000 (Day – unavailable for night rental)