

CORPORATE & SPECIAL EVENT MENU



A SETTING WORTHY OF YOUR MOST IMPORTANT EVENT
ACCOMPANIED BY
FOOD, DRINK & DECOR THAT WILL GARNER RAVE REVIEWS

Sazama's
FINE CATERING
MARCUS CENTER FOR THE PERFORMING ARTS

Spectacular Events



WELCOME!

We're excited that you have chosen the Marcus Center for the Performing Arts for your event venue.

SPECTACULAR

Create an extraordinary event, right here at the Marcus Center for the Performing Arts. World Class performances are a daily occurrence here at the Marcus Center and that's exactly what we have in store for your special event!

ENJOY!

Orchestrate the perfect event – no matter what the occasion. Be it a cocktail reception, breakfast meeting, luncheon, pre-concert or pre-performance gathering, or gala affair, we have all the amenities for your function.



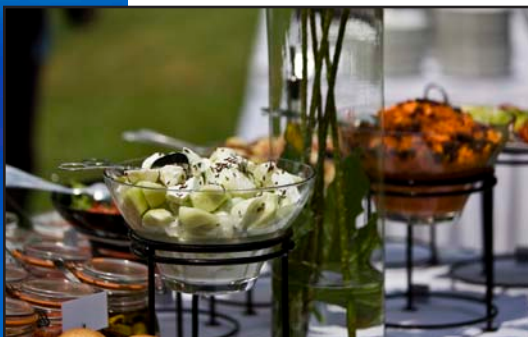
MEMORIES

Sazama's Fine Catering and the Marcus Center for the Performing Arts believe that every function is unique and important and we plan to treat it with the care and respect that it deserves. Our facilities include beautiful outdoor areas, flexible meeting spaces, and large banquet facilities as well as world class food and beverage to complete your event. It's all right here.



POSSIBILITIES

The possibilities are endless. Detailed on the following pages you will find various banquet packages, culinary delights, service styles and enchanting beverage options to give you ideas for your event. As you meander through the pages and imagine the day, please keep in mind that we want to make this exactly how you would like it to be. With that in mind, if you don't see exactly what you had hoped to have listed on our menus, don't hesitate to ask. It's always our pleasure to customize something specifically to your needs. With award winning and professionally trained chefs and planners (our cast), there is nothing we can't create to make your production just as you imagined!



Breakfast - Breaks - Brunches

Basic Continental 7.50

assorted fresh bakery danish, assorted fresh bakery donuts and sweet rolls, muffins, vanilla roast coffee and decaf, assorted fruit juices

Continental Supreme 9.50

assorted fresh bakery danish, assorted fresh bakery donuts and sweet rolls, bagels with cream cheese & peanut butter, croissants, jams, jellies and butter, muffins, coffee and decaf, assorted fruit juices, whole fruits, grapes, cut melons and strawberries, assorted fruit yogurts, cereal and milk

Back to Nature 9.50

granola, assorted yogurt, fresh berries, fresh whole and cut fruits, fresh bakery bagels with cream cheese and peanut butter, butter, jellies & jams, assorted fruit juices, coffee and decaf

Bagels & Lox 11

fresh bakery bagels, cream cheese, smoked lox, capers, onions, tomatoes, lemon, fresh whole and cut fruits, assorted fruit juices, coffee and decaf

Basic Traditional 12

fresh seasonal cut fruits, traditional scrambled eggs, denver style scrambled eggs (ham, bell peppers, onions), sausage links, hickory smoked bacon, potatoes lyonnaise, mini croissants and breads, butter, jelly, coffee & decaf, tea, milk, and assorted fruit juices

Maestro's Morning 12

fresh seasonal cut fruits, traditional scrambled eggs, belgian waffles with strawberries and maple syrup, sausage links, hickory smoked bacon, potatoes lyonnaise, mini croissants and breads, butter, jelly, coffee & decaf, tea, milk, and assorted fruit juices

Steak & Eggs 18.25

*the perfect buffet to get the day started right - you deserve it!
chef carved roast tenderloin of beef, american fried potatoes lyonnaise, denver-style scrambled eggs (ham, bell peppers, onions), traditional scrambled eggs, sausage links, hickory smoked bacon, bagels & cream cheese, bakery croissants with butter, jams and jellies, fresh cut fruits, coffee & decaf, tea, milk, and assorted fruit juices*



Breakfast - Breaks - Brunches (continued)

EUROPEAN BRUNCH STATIONS

Four different stations set up for your guests to mingle and enjoy their favorite selections.
(75 guest minimum for this option)

STATION #1

fresh assorted tiered fruits with yogurt dipping sauce, fresh assorted cheeses and salame board, fresh assorted market vegetable crudité with dill crème fraiche, chef's assorted cold salads, assorted bakery rolls, croissants, and bagels with cream cheeses, jams, jellies, and butter

STATION #2


chef carved smoked virginia ham, chicken breast marsala, baked haddock with lemon pepper beurre blanc, assorted starches and vegetables

STATION #3

omelets made to order featuring fresh in season ingredients; also including scrambled eggs, potatoes lyonnaise, country sausage links, hickory smoked bacon, corned beef hash

STATION #4

tiered petite desserts, coffee and decaf, assorted juices

 22 per Person

Looking for something in particular? Let us know!
We'd be happy to customize a menu to your specific needs.

BREAKS - A LA CARTE

Coffee & Decaf Coffee (per 50 cups) 65

Mixed Nuts 2 per person

Fruit Juices 2 per person

Assorted Cheeses & Sausages 3.50 per person

Assorted Cookies 14 per dozen

Fresh Vegetables with Dip 3 per person

Assorted Bars & Brownies 16 per dozen

Fresh Assorted Cut and Whole Fruits 3.50 per person

Gardetto's Snack Mix, Chex Mix & Mini Pretzels p/p 2 per person

Home Made Kettle Chips with French Onion Dip 2.50 per person

Fresh Bakery Danish and Donuts 16 per dozen

Assorted Bagels with Cream Cheese 18 per dozen

Petite Croissants 18 per dozen

Assorted Muffins 19 per dozen

Whole Fruits/ dz. (Apples, Oranges, Bananas, Pears) 16 per dozen

Lunch is Served

HOT SANDWICH BUFFETS

Grilled Chicken Breast Sandwich Buffet 11

grilled marinated chicken breast sandwiches on kaiser rolls, served with italian penne pasta salad, american potato salad, potato chips, deli pickles, and condiments (lettuce, cheese, tomato, mayonnaise, mustard); choose between plain, italian, cajun, bbq, or jamaican jerk

Grilled Chicken Breast Sandwich & Pulled Pork Sandwich Combination 13

combination of pulled pork sandwiches with saz's original bbq sauce (served on the side) and grilled chicken breast sandwiches, served on kaiser rolls with italian penne pasta salad, american potato salad, baked beans, potato chips, deli pickles and condiments (lettuce, cheese, tomato, mayonnaise, mustard). choose between plain, italian, cajun, bbq, or jamaican jerk

Taste Of Chicago 14.95

vienna italian beef with roast peppers, vienna all beef hot dogs (tomato, onion, green relish, sport peppers, on poppy buns), grilled italian sausages with peppers, onions & our own marinara. served with american potato salad, italian penne pasta salad, potato chips, chicago's kosher deli pickle spears and pepperoncinis

New York New York 15.50

one to make sinatra proud! chef carved corned beef brisket, sliced turkey pastrami, sauteed onions, warm sauerkraut, dilled redskin potato salad, fresh fruit salad, creamy cole slaw. served with bagels and assorted breads, kettle cooked chips and kosher deli pickles

SOUPS

Add one of our following soups to any buffet for an additional 2.50 per guest (custom soups can be quoted)

chicken noodle, beef vegetable, beef barley with mushrooms, cream of mushroom, clam chowder, black bean with smoked ham and cilantro, wisconsin wild rice, french onion, cream of potato with ham, chili with fixings, cream of broccoli with cheddar, minestrone, potato leek

COLD SANDWICH BUFFETS

Traditional Cold Buffet 12

choose three selections from badger sliced ham, roast turkey, chicken salad, egg salad, ham salad, tuna salad, seafood salad, shaved roast pork loin, roast beef, genoa salami, turkey pastrami (add \$1), roast tenderloin (add \$3); accompanied by assorted cheeses, lettuce, tomatoes, pickles and potato chips; sun-dried tomato pasta salad, potato salad, fresh fruit salad, kaiser rolls, croissants and condiments - everything you need to build an outstanding sandwich

Italian Cold Buffet 14

deli cuts of ham, genoa salami, mortadella, capocollo, roast beef, provolone and mozzarella cheeses; served with lettuce, tomato, pickles, pepperoncini; accompanied by fresh baked italian bread and rolls with condiments, fresh antipasto of grilled vegetables, imported olives, roasted peppers, italian peasant salad (iceburg lettuce with croutons, fresh parmesan, roma tomatoes, and italian vinaigrette dressing), sun-dried tomato pasta salad, potato chips

Looking for something different? Let us know and we'll customize a menu to your needs. Please ask about our Dessert Options and our Children's Menu.

Lunch is Served (continued)

CREATE YOUR OWN BUFFET

Our “create your own” luncheon buffets include fresh bakery rolls and butter, choice of one salad, choice of potato, and choice of vegetable. Please choose from the following items to “customize” your own buffet.

CHOOSE FROM THE FOLLOWING OPTIONS TO CREATE A ONE, TWO OR THREE ENTRÉE BUFFET

Penne Pasta Alfredo

with grilled chicken & wild mushrooms

Chicken Breast Marsala

Chicken Picatta with Lemon Caper Sauce

Chicken Parmesan

Lemon Tarragon Breast of Chicken

Roast Pork Loin with Herb Gravy

Homemade Baked Lasagna

Meatloaf with Saz's Vidalia™ Onion Sauce

Roast Turkey with Stuffing & Gravy

Saz's BBQ Riblets

BBQ Chicken (1/8 cut chickens)

Fried Chicken (1/8 cut chickens)

Baked Sliced Smoked Ham

Baked Roast Herb Chicken (1/8 cut chickens)

Tenderloin Beef Tips over White Rice

Sliced Roast Beef with Mushroom Gravy

Baked Alaskan Cod with Lemon Pepper Butter

Tortilla Crusted Tilapia

with sun-dried tomato remoulade



Lunch is Served (continued)



SALAD OPTIONS

Tossed Mixed Greens Salad with Assorted Dressings
Tossed Ceasar Salad
Asian Slaw
Italian Pasta Salad
Baked Potato Salad
Fresh Cut Fruit Salad
Creamy Pasta Salad
Cole Slaw
Rotini Pomodoro
Southwest Bowtie Pasta Salad
Sun-Dried Tomato Pasta Salad
Dilled Redskin Potato Salad



POTATO & STARCH OPTIONS

Parsley Buttered Baby Red Potatoes
Wild Rice Blend
Confetti Mashed Potatoes with Gravy
Oven Browned
Potatoes O'Brien
Chipotle Roasted Sweet Potatoes
Baked Potato
Au Gratin
Garlic Pasta
Rice Pilaf
Garlic Roasted Potatoes
Yukon Gold Garlic Mashed



VEGETABLE OPTIONS

Green Beans Almondine
Fresh Steamed Blend of Vegetables
Fresh Roasted Blend with Basil Olive Oil
Lemon-Pepper Zucchini and Yellow Squash
Broccoli Au Gratin
Cauliflower Au Gratin
Baby Carrots with Dill Butter
Corn O'Brien
Baked Beans

Please ask about our vegetarian options. Chef Carved Roast Sirloin of Beef au Jus can be substituted for an entrée above on a two or three entrée buffet for an additional \$1.50 per person.



One Entrée ~ 14 per Person
Two Entrées ~ 16 per Person
Three Entrées ~ 17.50 per Person

Hors D'Oeuvres a la Carte

Hors D'oeuvres Selections priced per piece (unless otherwise noted)



HOT SELECTIONS

Sliders 2

mini sliders with colorful picks featuring chopped sirloin and carmelized onion; crab cake with spicy sprouts; pan roasted rosemary chicken; or memphis roasted pork

Wings 2

choose from grilled honey bbq; chipotle cilantro; buffalo bleu; crispy thai; or sesame teriyaki

Crab Cakes 2.50

jumbo lump crab cakes pan sautéed and served with key lime cilantro remoulade on a bed of micro greens

Bacon Wrapped Lollipops 2

nueske's smoked bacon wrapped around your choice of: steer tenderloin with balsamic glaze; dayboat scallop with peapod; mango glazed chicken

Lamb Lollipops 2.50

new zealand lamb and basmati rice lollipops with savory lamb demi-glaze

Rosemary Skewered Shrimp 2.50

jumbo gulf shrimp with mint pesto skewered with fresh rosemary sprigs

Beggar's Purses 2.50

your choice of french brie and fresh raspberry purses; beef wellington purses with mushroom duxelle; chicken wellington purses with mushroom duxelle; cranberry & cream cheese with pepper jelly

Thai Satay 2

traditional thai peanut sauce marinade— your choice of shrimp, steer tenderloin or chicken

Stuffed Mushrooms 1.50

hand stuffed wisconsin button mushrooms — your choice of smoked andouille and wisconsin cheddar; spinach, leek and feta; or snow crab and cream cheese

Asian Canapé 2.50

crisp wonton triangles — your choice of five spice seared dayboat scallops with miso glaze; lemongrass shrimp with thai coconut curry drizzle; or sesame seared ahi tuna with wasabi cream

Rumaki 1.50

bacon wrapped favorites - choose traditional with chicken livers or maple glazed water chestnuts

Potstickers 2

asian seared potstickers with red chili cream and ponzu sauce

Artichoke Dip ~ with a Twist 3 per person

fresh spinach, artichokes and a blend of five cheeses team up with lobster and crab to make this irresistible hot dip; served with wonton crisps



Hors D'Oeuvres a la Carte (continued)



COLD SELECTIONS

Chilled Lollipops 2

choose between smoked salmon lollipops (cylinders of goat cheese wrapped with smoked salmon and fresh dill); caprese lollipops (buffalo mozzarella with basil, sun-dried tomato and prosciutto); or summer sicilian lollipops (prosciutto wrapped melon)

Shooters 2.50

choose between vegetable crudité shooters with dill crème fraiche; summer gazpacho; or bourbon street shrimp cocktail

Cheese and Salame Board 3.50 per person

domestic and imported cheeses - crumbled bleu, aged cheddar, swiss, smoked gouda, edam, dill havarti, provolone and brie; presented with smoked salame, chicago flatbreads and crackers

Fruits of the Earth 3.50 per person

seasonal display of fresh fruits such as mango, papaya, pineapple, honeydew, cantaloupe, watermelon, strawberries, blackberries, red grapes, green grapes; presented with raspberry yogurt dipping sauce

From the Market 3 per person

assorted fresh vegetable crudités of radishes, bell peppers, celery, baby carrots, broccoli, cauliflower, sugar snap peas, red and yellow pear tomatoes and asparagus spears; presented with dill crème fraiche

Grilled Bruschetta 1.50

grilled sciortino's italian bread— your choice of traditional basil pesto with tomato and red onion; portabella mushroom with caramelized sweet onion, roasted red peppers, arugula and rosemary garlic aioli; or tuscan with olive oil, fontina and imported prosciutto

Market Fresh Sushi 2.50

fresh sushi featuring ebi shrimp, ahi tuna, salmon, smoked salmon rolls, california rolls, vegetarian rolls, eel rolls; presented with wasabi, red chili cream, soy and pickled ginger

Sicilian Antipasto 3.50 per person

grilled vegetables, imported meats (prosciutto, cappicola, salame), imported cheeses (fontina, mozzarella, gorgonzola), imported olives and grilled tuscan breads

Deli Sliders 1.75

artisan rolls stuffed with deli cuts of smoked virginia ham, oven roasted tenderloin and smoked turkey breast; deli mustards, tarragon horseradish and condiments to accompany

Whole Smoked Salmon Display 90 each

whole smoked salmon artistically presented with chef's garnishes, lemon, chicago flatbreads and crackers

Chilled Jumbo Gulf Shrimp with Cocktail Sauce 2.25



Hors D'Oeuvres & Post Dinner Packages

Packages listed below are only available in addition to dinner combinations.
Separate hors d'oeuvres only reception menus are available upon request.
Packages are good for one hour (unless otherwise noted); additional times can be quoted.

ACT #1: TABLED HORS D'OEUVRES ONLY 4.50

Cheese and Salame

domestic & imported cheeses board with crumbled bleu, aged cheddar, swiss, smoked gouda, edam, dill havarti, provolone & brie; presented with smoked salame, flatbreads & crackers

Stuffed Mushroom Caps

signature smoked andouille sausage and wisconsin cheddar stuffed caps

Grilled Bruschetta

grilled sciortino's bread with basil pesto, tomato and red onion

ACT #2: TABLED HORS D'OEUVRES ONLY 5.50

Cheese and Salame

domestic & imported cheeses board with crumbled bleu, aged cheddar, swiss, smoked gouda, edam, dill havarti, provolone & brie; presented with smoked salame, flatbreads & crackers

Smoked Salmon

whole smoked salmon artistically presented with chef's garnishes, lemon, chicago flatbreads and crackers

Assorted Fresh Vegetable Display

assorted crudites of radishes, bell peppers, celery, baby carrots, broccoli, sugar snap peas, cauliflower, red & yellow pear tomatoes and asparagus spears; presented with dill crème fraiche

Maple-Glazed Water Chestnuts

wrapped in Nueske's bacon

Petite Beef Wellington

with burgundy mushroom sauce

ACT #3 WHITE GLOVE "BUTLER" STYLE & TABLED HORS D'OEUVRES 6.75

Vegetable Crudité Shooters

with dill crème fraiche

Crab Cakes

jumbo lump crab cakes pan sautéed and served with key lime cilantro remoulade on a bed of micro greens

Chilled Jumbo Gulf Shrimp

with cocktail sauce & lemon

Sicilian Antipasto

grilled vegetables, imported meats (prosciutto, cappicola, salame), imported cheeses (fontina, mozzarella, gorgonzola), imported olives and grilled tuscan breads

Whole Smoked Salmon Display

whole smoked salmon artistically presented with chef's garnishes, lemon, chicago flatbreads and crackers

ACT #4 WHITE GLOVE "BUTLER" STYLE PASSED HORS D'OEUVRES 7.50

Rosemary Skewered Shrimp

jumbo gulf shrimp with mint pesto skewered with fresh rosemary sprigs

Shooters

choose between summer gazpacho or bourbon street shrimp cocktail

Chilled Lollipops

choose between smoked salmon lollipops (cylinders of goat cheese wrapped with smoked salmon and fresh dill) or caprese lollipops (buffalo mozzarella with basil, sun-dried tomato and prosciutto)

Asian Canapés

crisp wonton triangles— your choice of five spice seared dayboat scallops with miso glaze or lemongrass shrimp with thai coconut curry drizzle

Bacon Wrapped Lollipops

steer tenderloin with balsamic glaze

Hors D'Oeuvres & Post Dinner Packages (continued)



LATE NIGHT SPECIAL 8.00

Tabled Hors d'oeuvres ~ 1 hour service

*deli slider style silver dollar sandwiches
grilled honey bbq wings
crab cake with watercress sliders
tortilla chips with pico de gallo & homemade guacamole
artichoke dip - with a twist*

GOODIE STATION

Candy is displayed on round tables in various shaped clear glass decanters complete with mini candy scoops. Pricing includes petite white "chinese take out" boxes for guests to take home or eat while at your event. Clients can provide personalized stickers for boxes if you desire. This station will be set out for 2 hours.



10 choices 5.00
12 choices 6.00
14 choices 7.00
16 choices 8.00

*selections: bazooka bubble gum; chocolate covered peanuts;
chocolate covered lentils; twizzlers (red only); jelly belly's;
dum dum's; wrapped mints; non-pairels; mike n ike;
hot tamales; lemon heads; chocolate covered cashews; chocolate
covered almonds; jordan almonds; jelly beans; skittles; raisinets; sour
ropes; spree's; gummi bears; swedish fish; rock candy; now and later's*



POST DINNER COFFEE & DESSERT BAR 8.75

*premium coffee & decaf
assorted liqueurs for "adult" coffee
whipped cream, chocolate stir sticks and cinnamon
tiered petite desserts to include: assorted french pastries,
chocolate dipped strawberries, petite cheesecakes, italian cookies,
mini eclairs, mini cream puffs, assorted petit fors
fresh fruit kabobs with yogurt dip*



Buffet Selections – Option One

Comfortable Cuisine

Takes you back to the “good ole days” when Mom worked hard in the kitchen to prepare the nightly meal - some of your all-time favorites are listed below. All of our buffets are accented with fresh floral centerpieces (to match your color scheme). Create your own buffet by choosing two or three entrées from the following selections. Attired wait staff will invite each table to the buffet line for dinner. Following dinner, our wait staff will graciously offer our Columbian Blend Coffee.

CHOOSE FROM THE FOLLOWING OPTIONS TO CREATE A TWO OR THREE ENTRÉE BUFFET

Sliced Roast Center Cut Pork Loin

natural herbed gravy

Baked Smoked Ham

brown sugar glazed and sliced with pineapple

Roast Turkey

whole birds roasted with care and finished with natural pan gravy

Sliced Roast Beef

wisconsin mushroom gravy

Tenderloin Tips

merlot braised with mushrooms over white rice pilaf

Baked Haddock with Lemon Butter

flaky all-white alaskan haddock finished with your choice of lemon butter or almondine

Baked Herbed Chicken

1/8 cut spring chickens, herb roasted and accompanied by natural chicken gravy

Pan Sautéed Lemon Tarragon Chicken Breast

lightly sautéed and finished with lemon and fresh tarragon béchamel

Chicken Breast Cacciatore

flavorful italian dish of braised chicken breast with mushrooms, tomato, onion, garlic, herbs and white wine

SALAD OPTIONS

Tossed Mixed Greens Salad with Assorted Dressings

Tossed Caesar Salad with Garlic Croutons

Italian Pasta Salad

Baked Potato Salad

Fresh Cut Fruit Salad

Creamy Pasta Salad

House Recipe Cole Slaw



Buffet Selections – Option One

Comfortable Cuisine (continued)

POTATO & STARCH OPTIONS
Parsley Buttered Baby Red Potatoes
Wild Rice Blend
Confetti Mashed Potatoes with Gravy
Au Gratin Potatoes
Baked Potato
Garlic Pasta
Rice Pilaf
Garlic Roasted Potatoes

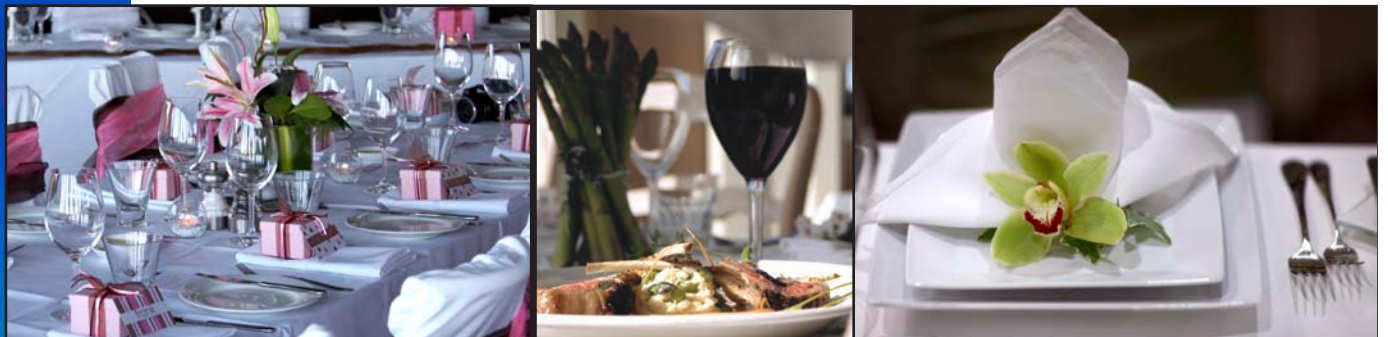
VEGETABLE OPTIONS
Green Beans Almondine
Fresh Steamed Blend of Vegetables
Fresh Roasted Blend with Basil Olive Oil
Lemon-Pepper Zucchini and Yellow Squash
Broccoli Au Gratin
Cauliflower Au Gratin
Baby Carrots with Dill Butter
Corn O'Brien



Two Entrées ~ 25 per Guest
plus service charge and applicable sales tax



Three Entrées ~ 27 per Guest
plus service charge and applicable sales tax



Buffet Selections – Option Two

Simple Elegance

Create perfect memories with this elegant blend of sit down and buffet.
This option comes with your choice of one table served salad, two buffet salads, vegetable crudités, choice of two starches and one vegetable. Additional enhancements include a fresh fruit tower on your buffet and carved meats.
Please visit our accompaniments section on page 16 for salad and side dish choices.

CHOOSE ONE CHEF CARVED ENTRÉE

Chef Carved Sirloin of Beef

peppercorn crusted and served with natural au jus and tarragon horseradish cream

Chef Carved Spiral Cut Ham

brown sugar & clove glazed

Chef Carved Oven Roasted Turkey Breast

natural gravy and stone ground mustard sauce

(also available cajun style with sun-dried tomato remoulade)

Chef Carved Center Cut Pork Loin

rosemary and garlic studded with wild mushroom sauce

CHOOSE ONE OR TWO OF THE FOLLOWING TO COMPLETE YOUR BUFFET

Chicken Breast Parmesan

sicilian breading; marinara sauce; italian cheeses

Chicken Breast Marsala

sweet marsala wine with portabella and wild mushrooms

Chicken Cordon Bleu

stuffed with smoked ham and laced with swiss cheese and mornay sauce

Oven Roasted Alaskan Salmon

topped with lemon herb butter

Baked Haddock

pecan encrusted

Tortilla Crusted Tilapia

with lemon and sun-dried tomato remoulade

Sliced Sirloin of Beef

with peppercorn sauce

1/3 Rack of Saz's Famous BBQ Baby Back Ribs

our famous baby backs– milwaukee's favorite for over 33 years!

Baked Italian Lasagna

mama sazama's own recipe - layers of pasta, italian sausage, italian cheeses & meat sauce

VEGETARIAN OPTIONS ARE AVAILABLE - PLEASE INQUIRE



Two Entrées ~ 27 per Guest
plus service charge and applicable sales tax



Three Entrées ~ 29 per Guest
plus service charge and applicable sales tax

Buffet Selections - Option Three

Grand Gourmet

This is the complete package and will leave your guests talking for years to come. Your buffet comes with your choice of one table served salad, two buffet salads, fresh fruit tower, fresh vegetable crudités, choice of two starches, and one vegetable. Please visit our accompaniments section on the following pages for salad and side dish choices.

CHOOSE ONE CHEF CARVED ENTRÉE

Chef Carved Prime Rib of Beef

slow roasted and served with au jus & tarragon horseradish cream

Chef Carved Roast Tenderloin of Beef

perfectly seasoned and served with au jus & tarragon horseradish cream

Chef Carved Rack of Pork Prime Rib

wild mushroom sauce

Chef Carved Peppercorn and Herb Crusted Pork Tenderloin

cognac cream sauce

Chef Carved Frenched Rack of Lamb

mustard thyme crust

CHOOSE ONE OR TWO OF THE FOLLOWING TO COMPLETE YOUR BUFFET

Veal Marsala

wild mushrooms

Wienerschnitzel

authentic german style with lemon caper butter

Pork Osso Bucco

braised to perfection pork shank in natural jus milanese style

Bacon Wrapped Pork Medallions

apple pear demi

Saz's Famous BBQ Baby Back Ribs

our famous baby backs- milwaukee's favorite for over 33 years!

Sicilian "Spiedini" Style Stuffed Tenderloin Medallions

stuffed with prosciutto ham, italian herbs and spices and provolone

State Street Chicken

wrapped in apple smoked bacon with herbed cream cheese and leeks

Chicken Saltimbocca

stuffed with prosciutto ham and sage with smoked gouda sauce

Bayou Chicken

stuffed with smoked andouille sausage and a unique blend of cheeses, finished with cajun cream

Chicken Oscar

alaskan snow crab, asparagus and hollandaise

Pistachio Crusted Mahi Mahi

papaya and pineapple salsa

Blackened Red Snapper

tomato, caper & crawfish sauté

Pan Fried Fresh Florida Grouper

with grilled green apple, honey & lime tomatillo salsa

Wild Caught Salmon or Ruby Red Trout

your choice of blackened, lemon poached or sesame teriyaki



Two Entrées ~ 33 per Guest
plus service charge and applicable sales tax

Three Entrées ~ 35 per Guest
plus service charge and applicable sales tax

Buffet Accompaniments

GREENS SALAD OPTIONS

The following salads will be served at your table with an assorted Artisan roll and bakery basket and elegant herb garnished butter roses.

Tossed Mixed Greens Salad with Assorted Dressings
traditional favorite - cucumber, tomato, olive, and garlic croutons

Raspberry Salad
mesclun micro-greens with red onion, roma tomato, raspberry garnish, croutons, raspberry vinaigrette dressing

Tossed Caesar Salad
fresh romaine lettuce tossed with traditional caesar dressing, garlic croutons, fresh parmesan

Fresh Strawberry Spinach Salad
baby spinach with fresh strawberries, red onion, roma tomato, croutons, poppyseed dressing

Mandarin Mesclun Salad
mesclun greens with mandarin oranges, toasted walnuts, roma tomato, red onion, citrus vinaigrette

Date & Pear Salad
mixed field greens, poached pears, dates, almonds, blackberry vinaigrette

Belgian Endive Salad
gorgonzola cheese, chopped bacon, candied pecans, granny smith apples, minted cucumber vinaigrette

Grilled Watermelon Salad
grilled watermelon, fresh spinach, chèvre, melon balsamic vinaigrette



BUFFET SALAD OPTIONS

Mediterranean Orzo Salad

Rotini Pomodoro

Sun-Dried Tomato Pasta Salad
with feta & fresh basil

Southwest Farfalle Pasta Salad with Chicken

Asian Slaw with Crunchy Noodles & Sesame Soy Vinaigrette

Italian or Creamy Penne Pasta Salad

Broccoli Salad with Red Onion and Smoked Bacon

Potato Salads

*choose from double baked with chives, cheddar and bacon;
american; warm german; dilled redskin*

Buffet Accompaniments (continued)

POTATO & STARCH OPTIONS

Oven Roasted Baby Red Potatoes

your choice of pesto, rosemary & garlic or parmesan

Yukon Gold Mashed

your choice of roasted garlic, cheddar, pesto or wasabi

Idaho Baked Potato

sea salt and olive oil rubbed with sour cream

Gemelli Pasta with Marinara or Garlic Butter

Au Gratin Potatoes

Double Baked Potatoes

(add \$1 per person)

Parsley Buttered Potatoes

Cranberry Pecan Wild Rice Blend

Rice Pilaf

Tri-Color Roasted Baby Potatoes

yukon golds, baby reds, and sweet potatoes with rosemary & olive oil



VEGETABLE OPTIONS

Steamed Asparagus with Hollandaise

Grilled Asparagus

balsamic glaze and toasted pine nuts

Cauliflower Au Gratin

Baby Carrots

with brown butter, dill & bread crumbs

Steamed Fresh Green Beans

your choice of traditional, feta and onion, or sweet & sour with bacon

Fresh Roasted Blend

with basil olive oil

Fresh Steamed Blend

Ratatouille

Italian Blend with Artichokes

Roasted Root Vegetable Blend

Asian Sauté

Shiitake Mushroom and Snap Pea Sautéed with Cranberry & Leeks

Epicurian Delights

Plated Dinners

Saz's World Famous BBQ Baby Back Ribs 27

½ rack of ribs with our original bbq sauce served with potatoes au gratin and fresh green beans accented with smoked bacon and onions

Garlic Stuffed Pork Mignons 27

tenderloin of pork stuffed with garlic, grilled and finished with a wine and garlic brown sauce; green onion pesto mashed potatoes; snap peas with leeks and dried cranberries

Veal Marsala 29

tender veal sautéed with portabella mushrooms and marsala wine sauce; pecan wild rice; brown butter dill carrots

Mustard Thyme Encrusted Baby Lamb Chops 30

center cut new zealand lamb; herb seasoned mashed sweet potatoes; balsamic glazed roasted root vegetables

Lemon Poached Salmon Filet 27

court bouillon poached wild caught salmon with meyer's lemon cream sauce; stew of baby red potatoes, zucchini, yellow squash and fresh herbs

Baked Cod Almondine 26

alaskan cod encrusted with almond chive breadcrumbs; parmesan roasted red potatoes; cucumber and radish slaw

Bayou Scallops 29

cajun seared jumbo scallops; pineapple-scallion rice; fresh asparagus spears finished with sauce hollandaise

Sesame Crusted Ahi Tuna 31

prepared medium rare with green tea jasmine rice; snap peas and shiitake mushrooms in a light sweet chili glaze

Mediterranean Halibut 31

sea salt and pepper seared with pecan-blackberry glaze; lemon parsley orzo with wild rice grains; blend of yellow teardrop tomatoes and asparagus tips

Center Cut Filet Mignon 38

7oz certified angus grilled to medium with sautéed wild mushrooms and sauce béarnaise; gratin of potato; braised fennel with caramelized baby onions

Certified Angus Ribeye 38

bone-in 16oz steak grilled to medium with sautéed wild mushrooms; gratin of potato; braised fennel with caramelized baby onions

King Cut Prime Rib 33

*14-16oz cooked to medium rare with au jus and tarragon-horseradish cream; baked potato; steakhouse cuts of steamed broccoli and cauliflower
(queen cut 28)*

Sicilian Tenderloin Spiedini 27

prosciutto, herb and cheese stuffed medallions of tenderloin, breaded, finished with our marinara sauce; garlic parsley linguine; zucchini-tomato tart

Plated Dinners (continued)

Chicken Oscar 29

pan seared breast of chicken with snow crab, asparagus and hollandaise; pesto roasted tri-color potatoes

Chicken Marsala 26

pan seared breast of chicken with wild mushrooms and marsala wine sauce; pecan wild rice; brown butter dill baby carrots

Herb Seared Chicken Breast 26

triple medallions stacked on wilted frisée; minted lemongrass jasmine rice; asparagus with toasted pinenuts & balsamic glaze

Chicken Cordon Bleu 27

breast of chicken stuffed with smoked ham and wisconsin swiss finished with sauce mornay; cranberry wild rice; fresh blend of steamed vegetables

Chicken Saltimbocca 29

prosciutto and smoked gouda stuffed breast of chicken; fettuccine with gouda laced cream sauce; zucchini pomodoro with fresh basil

Lemon Tarragon Chicken 26

pan-seared breast of chicken with a light tarragon cream; stew of redskin potatoes and fresh green beans

Duck Breast Hunter Style 29

pan-seared with shallots, smoked ham and wild mushrooms and marsala wine sauce; chive and garlic mashed potatoes; roasted root vegetables

Roast Cornish Hen 26

elegant semi-boned game hen with wild rice stuffing finished with red wine glaze; walnut brown butter brussels sprouts

DUET COMBINATION DINNERS

Filet & Freshwater Prawns 36

6oz filet mignon with shiitake mushrooms and sauce bordelaise; garlic and herb seared prawns; parsley redskin potatoes; lemon-pepper butter grilled asparagus

Filet & Sea Bass 36

6oz filet mignon with shiitake mushrooms and sauce bordelaise; sea salt and cracked pepper seared sea bass with honey caper brown butter; green onion pesto potato purée; patty pan squash

Filet & Chicken Oscar 35

6oz filet with shiitake mushrooms; 4oz pan seared breast of chicken with snow crab, asparagus and hollandaise; gratin of potato

Baby Back Ribs & Coconut Breaded Shrimp 33

jumbo gulf shrimp in coconut breading; saz's famous ribs in our original sauce; chipotle honey roasted sweet potatoes; fresh green beans accented with bacon and onions

Baby Back Ribs & Chicken Breast 30

4oz marinated herb grilled breast of chicken; saz's famous ribs in our original sauce; cumin polenta; ratatouille of peppers, onions, tomato, fresh corn and chayote squash

Ahi Tuna & Jumbo Scallops 35

black and white sesame-crusting rare ahi tuna with sweet chili cream; five spice seared jumbo scallops; black bean and cumin rice; cucumber radish slaw

European Stations Receptions - Option One

CHEF CARVING STATION

Chef Carved Prime Rib Au Jus (Medium Rare) with Tarragon Horseradish Cream Sauce
Assorted Rolls & Bakery Display with Butter
Steamed Fresh Asparagus with Hollandaise Sauce
Garlic & Rosemary Roasted Potatoes
Tossed Mixed Mesclun Greens Salad with Toasted Walnuts,
Mandarin Oranges and Assorted Dressings

STIR FRY & PASTA STATION

Thai Chicken Curry with Julienne Vegetables
Asian Beef with Pea Pods, Shiitake Mushrooms & Toasted Sesame Seeds
Fragrant Thai Jasmine Rice
Fettucine Alfredo
Penne Pasta alla Vodka
Gnocchi with Fresh Plum Tomato Sauce

SEAFOOD STATION

Smoked Salmon Platters with Crackers & Flatbreads
Grilled Sea Bass with Tropical Citrus Salsa
Chilled Shrimp with Cocktail Sauce & Lemons served in an elegant Ice Bowl
Pan-Seared Lobster Cakes with Sun-Dried Tomato Remoulade

MASHED POTATO MARTINI BAR

A Sazama's Fine Catering original. Let our chefs know which of the following ingredients you would like. They will then sauté them right in front of you and top our mashed potatoes with them. All served in an attractive martini glass. Choose from artichoke hearts, hearts of palm, bell peppers, bacon, chives, red onion, capers, olives and cheeses. Choose from four unique blends (*wasabi, roasted garlic, green onion pesto, original yukon gold*) of mashed potatoes.

COFFEE & DESSERT STATION

Flavored Coffees with Whipped Cream, Cinnamon, Chocolate
Assorted Petite Desserts (*Petit Fors, French Pastries, Chocolate Dipped Strawberries, Petite Eclairs and Cream Puffs*), Fresh Fruit Kabobs



38 per Guest
Available only with groups of 100 or more

European Stations

Receptions - Option Two

CHEF CARVING STATION

Includes an Elegant Vase Ice Sculpture or *Logo Slate Ice Sculpture* with Fresh Floral and Greenery
Chef Carved Roasted Tenderloin with Tarragon Horseradish Sauce
Chef Carved Prime Rack of Pork with Wild Mushroom Glaze
Chef Carved Roast Breast of Turkey
Date & Pear Salad - *mixed field greens, poached pears, dates, almonds, blackberry vinaigrette*
Grilled Asparagus with Balsamic Glaze and Toasted Pine Nuts
Assorted Rolls & Bakery Display with Butter

ASIAN STIR FRY STATION

Three Pepper Steak with Shiitake Mushrooms and Hoisin Sauce
Cashew Chicken
Vegetable Lo-Mein in Mini "Take Out" Baskets
Steamed Thai Jasmine Rice
Fortune Cookies

ITALIAN PASTA STATION

Penne Pasta alla Vodka - *fresh tomatoes, garlic, heavy cream
& a hint of spice; finished with vodka*
Pork Osso Bucco - *braised to perfection pork shank in natural jus milanese style*
Gemelli Alfredo with Sea Scallops
Tossed Caesar Salad with Garlic Croutons
Antipasto Platter

THE DOCKSIDE

Saz's Ultimate Seafood Martini
ceviche, chilled gulf shrimp, alaskan crab claw and tortilla straw
Assorted Sushi Display - *california rolls, fresh sushi & sashimi, wasabi, pickled ginger and soy*
Caribbean Island Salmon - *on a bed of plantain and sweet potato hash*
East Coast Ravioli - *wild mushroom ravioli with lobster sherry butter*
Chilled Raw Bar
iced oysters on the half shell and chilled gulf shrimp with traditional horseradish cocktail

MASHED POTATO MARTINI BAR

Let our chefs know which of the following ingredients you would like. They will then sauté them right in front of you and top our mashed potatoes with them. All served in an attractive martini glass. Choose from artichoke hearts, hearts of palm, bell peppers, bacon, chives, red onion, capers, olives and cheeses. Choose from four unique blends (*wasabi, roasted garlic, green onion pesto, original yukon gold*) of mashed potatoes.

COFFEE & DESSERT STATION

Chocolate Fountain - your choice of Kahlua Laced White, Frangelico Laced Milk, or Stout Infused Dark with Decadent Dipping Items- *Marshmallows, Pretzel Rods, Cashew Nougat Cookies, Rice Krispie Squares, "Blondie's & Brunettes", Maraschino Cherries, Twinkies, Zingers, and more*
Tiramisu Timbale's, Raspberry Mousse Shooters, Petite Eclairs, Petite Cream Puffs
Coffee & Decaf Coffee



45 per Guest
Available only with groups of 100 or more

Raising the Bar

FULL SERVICE STANDARD BAR PRICING

Detailed below and on the following pages you will find our pricing and product selections for hosted, cash, and package bar services, as well as our inclusions at the Marcus Center for the Performing Arts. What we have in print are just standard selections; if you wish to have a product at your event that is not listed please contact one of our representatives for availability and pricing. We look forward to being a part of your special event. Please note that we do not allow products to be brought in by the client (should you have specials requests, please let our representative know); all products must be supplied through Sazama's Fine Catering.

SPIRITS & BEVERAGES –PER DRINK PRICING

	CASH BAR	HOST BAR
House Brand Mixed Drinks	5.00	4.75
Call Brand Mixed Drinks	6.00	5.75
Premium Brand Mixed Drinks	7.00	6.75
House Brand Cocktails (Martini, etc.)	6.50	6.25
Call Brand Cocktails (Martini, etc.)	7.50	7.25
Premium Brand Cocktails (Martini, etc.)	8.50	8.25
Soft Drinks (per glass)	2.00	1.75
Bottled Water (per bottle)-12oz.	2.25	2.00
LaCroix Sparkling Water (per bottle)	3.00	2.75
Juices (per glass)	3.00	2.75

BEER PRICING

Domestic Beer per bottle	4.50	4.25
Import Beer per bottle	5.00 & up	4.75 & up

WINES & CHAMPAGNE

House Wines per glass <i>Copperridge</i> Cabernet, Chardonnay, White Zinfandel	5.75	N/A
House Wines per bottle 750 ml <i>Copperridge</i> Cabernet, Chardonnay, White Zinfandel	N/A	22
Select and Premium Wine lists available		
Champagne - House, Select, and Premium lists available		

PACKAGE PRICING- PER PERSON OPTIONS

One hour hosted Full bar (first hour) (House Brands)	8.00 per person
Each additional hour ~ Hosted Bar (House Brands)	4.00 per person/hr.
One hour hosted Full bar (first hour) (Call Brands)	9.00 per person
Each additional hour ~ Hosted Bar (Call Brands)	4.50 per person/hr.
One hour hosted Full bar (first hour) (Premium Brands)	10.00 per person
Each additional hour ~ Hosted Bar (Premium Brands)	5.00 per person/hr.
Hosted Beer, Wine, Soda Package (First 5 Hours) <i>Domestic Beer, House Wine</i>	10.00 per person
Each additional hour Hosted Beer, Wine, Soda Package <i>Domestic Beer, House Wine</i>	3.00 per person/hr.
Hosted Beer, Wine, Soda Package (First 5 Hours) <i>Domestic & Import Beer, Select Wine</i>	12.00 per person
Each additional hour Hosted Beer, Wine, Soda Package <i>Domestic & Import Beer, Select Wine</i>	4.00 per person/hr.
Hosted Beer, Wine, Soda Package (First 5 Hours) <i>Domestic & Import Beer, Premium Wine</i>	14.00 per person
Each additional hour Hosted Beer, Wine, Soda Package <i>Domestic & Import Beer, Premium Wine</i>	6.00 per person/hr.
Soda & Water Only Package	3.50 per person
<i>4 hours- each additional hour \$1 per person/hr.</i>	

Package Pricing is good for 100 or more guests. Please phone for pricing on smaller groups. Package pricing includes products served at the bars only; should you wish to have wine or champagne served at the table during dinner, this will be billed per bottle based on standard pricing.

Raising the Bar (continued)

SERVICE & BARTENDER CHARGES:

HOSTED BARS ~ Standard service charges and sales tax added to total bar. In addition, there will be a \$100 per bartender fee charged (*group size will determine the number of bartenders needed and is up to the discretion of Sazama's Fine Catering Management*). Bartender hourly fee for hosted bars will be waived provided total bar sales equal \$500 or more per bar setup.

CASH BARS ~ \$100 fee per bartender will be charged. There is a \$500 minimum for "cash only" bars (*per bar*); if sales do not reach this minimum, client is responsible for the difference and will be invoiced accordingly. *Bartenders do accept gratuities and will have tip jars at your event. If you prefer to not allow our bartenders to accept cash tips from your guests, a \$12 per hour per bartender gratuity fee will be added to your invoice.*

BEER PRODUCTS

Miller Genuine Draft and Miller Lite are available at all bars. For hosted beer, wine and soda packages you may choose one additional domestic brand below to be included at your bar (*Imports can be added to your bar on a per consumption basis.*) For hosted house brand full bar packages you may choose one additional domestic beer to be served. For hosted call or premium packages you may choose one additional domestic beer and one import or specialty beer to be featured at your event.

Domestic Beer/ Bottles

Miller Lite, MGD 64, MGD, Miller High Life, Miller Chill, Sharps

Imported & Specialty Beers/ Bottles

Heineken, Sprecher Amber, Peroni Nastro Azzuro, Leinenkugels Red (*Berry Weiss & Honey Weiss also available*), Leinenkugels Seasonal, Pilsner Urquell, Blue Moon, Spotted Cow, Corona and Tyskie (*others may be available - please ask your representative*)

WINES PER BOTTLE ~ FOR HOUSE WINES SEE PRICE SHEET

Separate wine and champagne lists are also available

WHAT IS INCLUDED WITH YOUR BAR?

Bartenders/Staff

Experienced, friendly, courteous, helpful, uniformed, licensed and trained
We will not serve those who appear to be intoxicated or are under the legal drinking age.

Service Ware

All bars in Bradley Pavillion include glassware (*outdoor events will be done with high quality disposables.*) Our bar pricing always includes the necessary bar setups with linen tablecloths and linen skirting where applicable. In addition, Sazama's Fine Catering owns or rents all equipment necessary to complete your event. You won't be responsible for any rental costs associated with the bar service.

Liquor/Mixers

House Brands: Fleischmann's Gin, Fleischmann's Vodka, Fleischmann's Whiskey, Fleischmann's Rum, Fleischmann's Brandy, Ten High Bourbon, House of Stuart Scotch, Juarez Tequila

Call Brands: Tanqueray Gin, Ketel One Vodka, Jack Daniels, Jim Beam Bourbon, Seagrams 7, Captain Morgan Spiced Rum, Bacardi Rum, Korbel Brandy, Dewars Scotch, Sauza Conmemorativo, Malibu Rum, Southern Comfort

Premium Brands: Bombay Sapphire Gin, Grey Goose Vodka, Crown Royal Whiskey, Woodford Reserve Whiskey, Seagrams VO, Mount Gay Premium Rum, Hennessy, Glenfiddich Scotch, Jose Cuervo Especial Tequila, E&J VSOP Brandy

(Others brands are available - please inquire)

Typical mixers include but are not limited to: 50/50, seltzer, tonic, old fashioned mix, bloody mary mix, lemonade, orange juice, cranberry juice, grapefruit juice, grenadine, roses lime juice, and soft drinks. Bar fruit would include lemon twists, orange slices, lime wedges, cherries, olives.

Sorry ~ In keeping with our policy of responsible beverage services, we do not offer shots at any function at the Marcus Center for the Performing Arts

LAST CALL

Last Call is called 1/2 hour prior to the end of your event.

Menu Policies & Information

ALL MENUS IN THE IS PACKET ARE BASED ON GROUPS OF 75 OR LARGER. PRICING FOR SMALLER GROUPS UNDER 75 GUESTS:

- 50-74 Add \$1.00 per guest
- 35-49 Add \$2.00 per guest
- 20-34 Add \$4.00 per guest
- Under 20 guests add \$5.00 per guest

ROOM RENTAL AND MINIMUMS

Food and beverage minimums and room rental rates vary depending on day of event. If the food and beverage minimum for your event is not met, we will invoice you for the difference. The food and beverage minimum does not include sales tax, room rental or items that are unrelated to food and beverage. They do include all food, beverage and applicable service charges.

PAYMENT SCHEDULE & DEPOSIT INFORMATION

50% deposit is required at the time of confirming the date (credit cards are accepted). For groups booking over a year out, \$2500 deposit can hold the date, and then remainder of the 50% will be due with menu selections a minimum of 3 months prior to your event. Deposits are non-refundable unless determined so by Sazama's Fine Catering Management. Final Payment is due TEN working days prior to your event along with final arrangements. In the event of extenuating circumstances, any portion of the bill which is left unpaid will be due on the night of your event.

CANCELLATION POLICY

Deposits are non-refundable. If you need to cancel your event, deposit will be kept until the date has been re-booked. If the date is not rebooked your deposit will be forfeited. Events that cancel with less than 72 hour notice are subject to full rate.

GUARANTEED GUEST COUNT

Guaranteed count of attending guests must be confirmed with our office TEN working days prior to your event.

Due to special ordering procedures, it is not possible to extend this time. Once we have received final counts, these counts may not be reduced, and will be the minimum number for which you will be charged.

In addition to the guest count, we will need all menu selections, rental selections, head table counts, layouts of your events, any special requirements, and other logistical information.

INCLUDED IN YOUR PACKAGE FROM SAZAMA'S FINE CATERING

All menu selections in this packet include the following items in addition to what is listed on each package. Some restrictions apply.

1. All china, flatware, and glassware associated with our services. This includes our stock pattern of china, flatware, and stemware. Upgrades are available for additional cost for china & flatware - *your representative can show you various options for these.*
2. White floor length linens for dining tables are included with your event pricing. We also include white or ivory linens for registration and welcome tables. Additional linens for extra tables or any special needs can be quoted on a rental basis. All linens for food and beverage tables are included with your packages. Various linen color and pattern upgrades are available for additional cost and can enhance your event.
3. Professionally dressed staff. Formally (black and white) dressed wait staff.
4. Attractive, professional, elegant serving lines and stations.

SIT DOWN DINNERS

Our menus are priced based on events with one entrée choice for sit downs. If you choose more than one entrée, we require you to provide place cards or identification as to what each guest has ordered. In addition there will be a \$1.50 per person fee for more than one entrée due to additional staffing requirements (special needs menus, vegetarian menus and kids choices are exempt.)

LEFT OVER FOOD

It is a Sazama's Fine Catering policy and the policy of the State of Wisconsin Health Department that any food left over from a banquet is not allowed to be taken by the guest, and remains property of Sazama's Fine Catering. As such we do not allow food to be taken off the premises and do not provide to go containers. Please be accurate on your guest count.

HOLIDAYS AND SPECIAL DATES

Additional service charges will apply to the following dates: New Year's Eve, New Year's Day, Christmas Eve, Christmas Day, Thanksgiving, Labor Day, Memorial Day, Easter, Fourth of July. Service charges are billed at 1.5 times the standard rate.

Undercooked items are available only upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Additional Marcus Center Policies & Information

SECURITY

If valuable items are to be left in any banquet area, it is recommended that a security firm be retained at the hosts expense. Our catering staff can assist in making any arrangements. We retain the right to approve, coordinate and monitor any supplemental security services.

DECORATIONS

Decorating is allowed but must be pre-approved by the catering office. Open-flame candles are strictly prohibited, however, you may bring in candles that are enclosed. Banners or items for display can not be attached to walls, floors, windows or ceilings with nails, tape or any other substances that may cause damage.

SETUP AND TEARDOWN

Availability of Bradley Pavilion for setup is subject to our schedule of events. The minimum amount of time that will be allotted between two events is 2 hours. We will inform you when you will be allowed to setup. Any vendors bringing in items for your reception are responsible for the handling and setting up of their items. This includes, but is not limited to florists, entertainers, bakeries and friends of the family. You must conclude your event by 12 midnight. Guests must vacate the premises by 12:30 am. You are responsible for making arrangements with your vendors for teardown at the end of your reception. Any centerpieces, decorations or equipment must be removed upon the conclusion of the event as items may not be stored in the hall overnight.

AUDIO VISUAL EQUIPMENT

Audiovisual equipment may be rented through the catering department. Approval by Sazama's Fine Catering and the Marcus Center for the Performing Arts is required before any outside AV equipment will be allowed on the premises.

PARKING

A parking structure is located directly north of the Marcus Center for the Performing Arts, on State Street. It is connected to the Marcus Center by a third floor skywalk. If you wish to offer complimentary parking to your guests, please contact the catering department for details.

MUSIC POLICY

Due to the location of the theaters at the Marcus Center, there is a music policy in effect which states that any contracted band or DJ must play at a sound level dictated and agreed to by the Marcus Center and Sazama's Fine Catering management. Therefore, your entertainment must be pre-approved by your event manager prior to contracting them. Confetti cannons, fog machines, and smoke machines are prohibited.

SIGNED CONTRACTS

Sazama's Fine Catering requires that a signed contract accompany your deposit. This contract can be changed with count and menu changes up to TEN working days prior to your event.

SERVICE CHARGES

Menu pricing is subject to 19% service charge and standard sales taxes.
Should your event require additional or increased labor, this will be added.

TASTINGS

Of course we do! Consult your representative to have a personalized tasting at our offices. We offer these by appointment only (based on availability) Mondays thru Thursdays during the hours of 9 am and 5:30 pm. Tastings are designed to help our clients decide their menu choices should they have confusion or questions regarding certain items on our menus. We do charge \$25 per guest for individual tastings. When you book Sazama's Fine Catering at the Marcus Center for your event, this fee is deducted from your invoice. Six guests are the maximum that are allowed for personalized tastings. Please call your representative for more information.

SPECIAL MENU REQUESTS

This menu is designed to give you a taste of what Sazama's Fine Catering can offer your event. A wide variety of other menus are available upon request. Like something customized? Please ask and our chefs would be happy to create the perfect menu just for you. Children's, Vegetarian and Dessert menus are available. We're here to serve you - our guest- and your request is our pleasure!!

PRICING GUARANTEES

Due to fluctuating market conditions, pricing within these menus is subject to change and are only valid for 120 days. Menus are evaluated and changed at the beginning of each calendar year. Should your pricing change, we will notify you in writing of any menu changes. In addition, with deposit, we guarantee that pricing will not go higher than 5% above listed pricing at the time you book your event.

CONTACT

929 North Water St., Milwaukee, WI 53202
Phone 414.276.2030 Fax 414.276.2033

Sazama's Fine Catering • A Division of Saz's Catering and Sazco, Inc. • Menus Revised 2-2010