



KRAUSE FOOD SERVICE

APPETIZER MENU

SERVED DURING THE VISITATION OR GATHERING

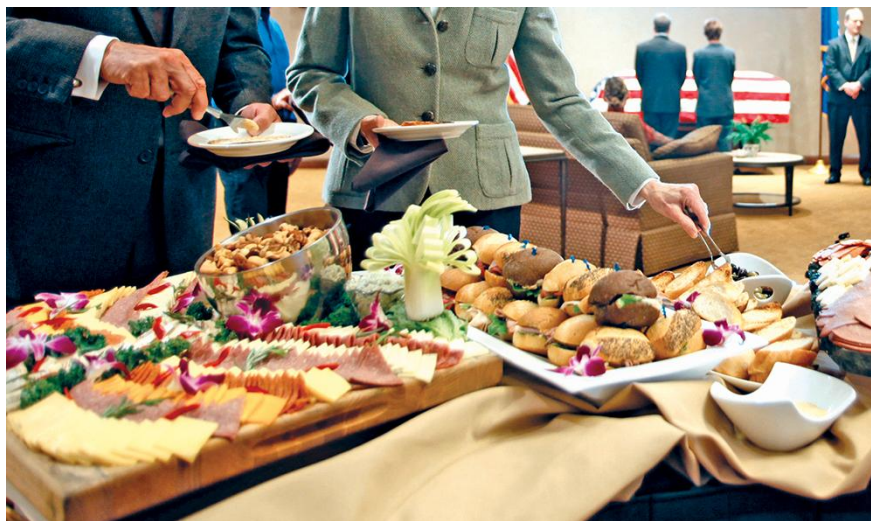
These prices are effective July 1, 2026, but are subject to change without notice.

If the listed items do not meet your needs, please consult with a funeral director to create a customized menu.

All prices are subject to applicable State, County, and City Sales Tax.

Appetizers and desserts have a 40% fee for delivery and tableware (minimum fee of \$50).

Any food left over from an event cannot be sent home with the family or guests.



9000 West Capitol Drive • Milwaukee, Wisconsin 53222
7001 West Brown Deer Road • Milwaukee, Wisconsin 53223
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21600 West Capitol Drive • Brookfield, Wisconsin 53072
(414) 464-4640
www.krausefuneralhome.com
info@krausefuneralhome.com

APPETIZERS BY BRIM CATERING

Arabic Mezze

\$120 per tray

Authentic Middle Eastern muhammara, hummus, babaghanoush, served with sides of stuffed grape leaves, cherry tomatoes, Mediterranean olive medley, Arabic pickles, and pita bread. 15 servings.

Chicken Sumac Rolls

\$75 per tray

Hand-rolled crispy wonton rolls stuffed to the Brim with pulled chicken sautéed with roasted pine nuts, almonds, onions, sumac seasoning, and olive oil, served with a pomegranate tahini sauce on the side for dipping, and garnished with parsley. 15 servings.

Kifta

\$60 per tray

Baked ground beef + lamb mini Kifta meatballs with lemon garlic tahini sauce, garnished with fresh parsley. 15 servings.

Burger Sliders

\$75 per tray

Grilled angus beef patty with caramelized onions, pickles, Brim sauce, and mild cheddar inside a mini brioche bun. 15 servings.

Steak + Hummus Slider

\$75 per tray

Tender top sirloin steak, perfectly grilled, paired with creamy hummus, all served on a mini slider bun. A delightful blend of savory and smooth textures in a compact bite. 15 servings.

Antipasto Skewers

\$60 per tray

Sun-dried tomatoes, kalamata olives, artichokes, olive oil, fresh mozzarella, and garnished with Italian herbs. 15 servings.

Bacon Wrapped Dates

\$68 per tray

Sweet dates are generously stuffed with creamy goat cheese and then wrapped in crispy bacon, offering a delightful balance of flavors and textures. This gluten-free and nut-free appetizer is perfect for any occasion. 15 servings.

Wisconsin Platter

\$105 per tray

An assortment of local dried meats and cheeses, paired with grapes and crackers. 15 servings.

Strawberry Bites

\$60 per tray

Fresh strawberries stuffed with creamy goat cheese and topped with crunchy walnuts, offering a delightful blend of flavors and textures. Perfect for a light and refreshing treat. 15 servings.

Mini Croissants

\$105 per tray

Mini croissant sandwiches filled with an assortment of oven-roasted turkey, ham, hard salami, and mortadella, complemented by a light cream cheese spread. 15 servings.

Cucumber + Hummus

\$45 per tray

Crisp cucumber slices served with creamy, house-made hummus, perfect for a refreshing vegan, nut-free, and dairy-free snack. 15 servings.

Artichoke Puffs

\$60 per tray

Made from scratch spinach and artichoke dip stuffed in phyllo dough, baked to perfection and topped with fresh herbs. 15 servings.

APPETIZERS BY SENDIK'S FINE FOODS IN BROOKFIELD

Antipasto Tray \$80 per serving tray
A selection of Italian Meats & Cheeses: Mortadella, Salami, Prosciutto, Provolone, Marinated Artichokes, Pepperoncini, Olives and Cocktail Toasts. 18" platter. Serves 30-35 people.

Bruschetta \$40 per serving tray
Tomatoes, Garlic, Basil & Olive Oil with Sliced Baguettes. 18" platter. Serves 30-35 people.

Cheese and Sausage Tray \$76 per serving tray
Cheddar, Swiss, Cojack, Dill Havarti & Summer Sausage. 18" platter. Serves 30-35 people.

Cocktail Sandwiches \$36 per dozen
Your choice of Chicken Salad, Egg Salad, Ham, Roast Beef, Tuna Salad, or Turkey. Served on a mini croissant.

Fruit Tray \$80 per serving tray
Watermelon, Cantaloupe, Honeydew, Pineapple, garnished with Grapes and Strawberries.
18" platter. Serves 35-40 people.

Gourmet Hummus Tray \$43 per serving tray
Pitted Kalamata Olives, Feta Cheese, Cucumber Sticks, and Sundried Tomato Stuffed Olives served with Traditional hummus.

Gourmet Relish Tray \$50 per serving tray
Garlic & Cheese Herb Stuffed Peppadews, Provolone Antipasto Olive Mix, Blue Cheese Stuffed Olives, Pitted Olive Jubilee, Marinated Mushrooms and Artichokes.

Vegetable Tray \$65 per serving tray
Celery, Carrots, Cucumbers, Cauliflower, Broccoli, Grape Tomatoes, Radishes, Peppers, and Squash. Ranch or Dill Dip. 18" Platter. Serves 35-40 people.

Tenderloin Crostini \$30 per dozen
Thinly Sliced Steer tenderloin on toasted baguette topped with Artichoke Dip and Parmesan cheese.

Smoked Salmon Tray \$98 per serving tray
Salmon fillet. 2-2.5 pounds.

Cocktail Large Shrimp Tray \$100 per serving tray
16" platter. 3.5 pounds. Approximately 105 pieces.

Cocktail Meatballs \$9 per pound
Meatballs served in a Barbeque sauce, Marinara sauce, or rich Sour Cream gravy (Swedish meatballs).

Stuffed Mushrooms \$20 per dozen
Mushrooms Stuffed with Cheese, Italian Sausage & Breadcrumbs.

Teriyaki Rumaki \$20 per dozen
Water Chestnuts wrapped with Bacon in Teriyaki Sauce.

APPETIZERS BY BUNZEL'S CATERING

<u>Cheese and Sausage Platter</u> Cheddar, Swiss, Pepper Jack, and Colby Jack cheeses. Summer sausage and salami. Served with crackers. 18" platter. 25-30 servings.	\$70 per serving tray
<u>Veggie Platter with Dill Dip</u> Baby carrots, broccoli, cauliflower, cucumber, celery, and cherry tomatoes 18" platter. 25-30 servings.	\$50 per serving tray
<u>Fruit Platter</u> Seasonal fresh fruit. 18" platter. 25-30 servings.	\$65 per serving tray
<u>Ham & Turkey Pinwheels</u> Ham and turkey with season cream cheese rolled in a tortilla.	\$45 per three dozen
<u>Italian Pinwheels</u> Salami and pepperoni with provolone cheese, tomatoes, pepperoncini, black olive, onion, and seasoned sour cream cheese rolled in a tortilla.	\$55 per three dozen
<u>Melon Prosciutto Wraps</u> Imported prosciutto ham wrapping bite size cantaloupe chunks.	\$60 per four dozen
<u>Sliced Deli Meat Cocktail Sandwiches</u> A combination of ham, turkey, and roast beef sandwiches with a small slice of cheese	\$19 per dozen
<u>Cucumber Sandwiches</u> Fresh cucumber slices placed on rye bread with a dill spread	\$38 per three dozen
<u>Shrimp Platters</u> Large shrimp peeled and ready to eat. 18" platter. Approximately 90 pieces.	\$90 per serving tray
<u>Meatballs</u> Delectable bite-sized treats. Swedish, Barbeque, or Italian. 5 pounds. 15-20 servings.	\$45 per serving tray
<u>Chicken Satay</u> Marinated chicken skewers drizzled with a savory teriyaki glaze.	\$25 per dozen
<u>Egg Rolls with Sauce</u> Mini veggie egg rolls popular for any occasion. Includes a side of Sweet & Sour sauce and Hot Mustard sauce.	\$30 per three dozen
<u>Rumakis</u> Water chestnuts wrapped with hickory smoked bacon.	\$60 per four dozen
<u>Smoked Salmon Fillet Platter</u> 15-20 servings.	\$130 per serving tray
<u>Stuffed Mushroom Caps</u> Choose Italian Sausage stuffing or Seafood & Crab stuffing	\$30 per two dozen



KRAUSE FOOD SERVICE DESSERT, BEVERAGE, & MISCELLANEOUS MENU

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**Desserts, Bagels, & Donuts have a 40% fee for delivery and tableware (minimum fee of \$50).
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DESSERTS BY BRIM CATERING

<u>Fresh Baked Cookie Tray</u> Fresh baked chocolate chip cookies	\$20 per dozen
<u>Bite Sized Delights</u> Arrangement of mini fresh baked chocolate chip cookies and brownies. Serves 20 people.	\$35 per serving tray
<u>Lemon Bars</u>	\$34 per dozen
<u>Sicilian Cannolis (Mini)</u>	\$25 per dozen
<u>Cheesecake Bites</u> Serves 20 people	\$34 per serving tray
<u>Crumb Bars</u> Made fresh to order with apricot or fig jam	\$28 per dozen

DESSERTS BY SENDIK'S FINE FOODS IN BROOKFIELD

<u>Fruit Tarts</u> Mini, bite-sized fruit tarts	\$40 per dozen
<u>Fancy Pastry Tray</u> An assortment of mouthwatering pastries including – Chocolate Petit Fours, White Petit Fours, Cheesecake Triangles, Mini Cannoli and Mini Fruit Tarts	\$120 per four dozen

DESSERTS BY BUNZEL'S CATERING

<u>Mixed Cookie Platter</u> Approximately 60 pieces	\$50 per serving tray
<u>Assorted Brownie Platter</u> Approximately 40 pieces	\$60 per serving tray
<u>Lemon Bar Platter</u> Approximately 40 pieces	\$70 per serving tray
<u>Oatmeal Carmelita Bar Platter</u> Approximately 40 pieces	\$70 per serving tray
<u>Cheesecake Bites</u> Mixed variety. Approximately 24 pieces	\$30 per two dozen
<u>Turtle Brownie Platter</u> Approximately 40 pieces	\$65 per serving tray
<u>Marshmallow Rice Krispy Bar Platter</u> Approximately 40 pieces	\$40 per serving tray
<u>Chocolate Peanut Butter Rice Krispy Bar Platter</u> Approximately 40 pieces	\$50 per serving tray

BEVERAGE SELECTIONS

All Visitations, Gatherings, and Receptions include coffee, decaffeinated coffee, hot tea, lemonade, and water service. Additional beverages available are below:

Red Wine • \$35 Per Bottle

Cabernet Sauvignon
Merlot
Pinot Noir

White Wine • \$35 Per Bottle

Chardonnay
Sauvignon Blanc
Riesling
Moscato
White Zinfandel

Signature Cocktail • \$8 Per Cocktail

Only available at our New Berlin
and Brookfield locations

Domestic Beer • \$6 Per Bottle

Miller Lite
Miller Genuine Draft
Leinenkugel's Original

Specialty & Import Beer • \$7 Per Bottle

Sam Adams Lager
New Glarus Spotted Cow
Heineken

Soda • \$1 Per Can

Coke, Diet Coke
Pepsi, Diet Pepsi
7UP, Diet 7UP

Special Order: If you would like a selection not shown on this menu, we can check with our distributor to see if that selection is available. The family would purchase a set number of bottles. Any bottles not served during the event would be taken home by the family at the end of the event.

Cash Bar: We can provide a cash bar for your guests. Krause Funeral Home would choose the beer and wine selections that are served. We would charge \$8 per glass of wine, \$7 per bottle for specialty or import beer, \$6 per bottle for domestic beer, and \$1 per can of soda.

MISCELLANEOUS

Snacks

M&M'S ® (60 Servings)
Mixed Nuts (40 servings)

Chex Mix ® (60 servings)
Pretzels (60 servings)

\$45 per selection

Bagels

An assortment of fresh bagels served with cream cheese
from Einstein Bros. Bagels

\$135 per 48 bagels

Donuts

An assortment of fresh donuts from Cranky Al's

\$135 per 48 doughnuts



KRAUSE FOOD SERVICE

BUFFET MENU

SERVED AFTER THE SERVICE

These prices are effective July 1, 2026, but are subject to change without notice.

If the listed items do not meet your needs, please consult with a funeral director to create a menu.

Buffets require a minimum of 25 guests. For delivery, staff, linens, and tableware, there is a

\$895 fee (25-49 guests)

\$1,095 fee (50-74 guests)

\$1,295 fee (75-99 guests)

\$1,495 fee (100-120 guests)

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BUFFET BY PRIME MINISTER CATERING

Buffet includes: your choice of three entrees, three sides, one salad, and dinner rolls and butter.

\$27 per person

ENTREES (CHOOSE THREE)

Beef Tenderloin Pepper Steak
Beef Tenderloin Mushroom Cream
Beef Tenderloin Burgundy
Roast Beef Slices
Beef Fiesta
Salisbury Steak
Beef Shis-ka-bob
Pork Tenderloin Scaloppini Pieces
Souvlaki (Pork Tenderloin) Pieces
Hot Baked Ham
BBQ Rib Pieces
Honey Glazed Pork Tenderloin Pieces
Boneless Baked Pork Chop
Homemade Meat Loaf
Mushroom Cream Melody (Vegetarian)
Pasta Primavera (Vegetarian)
Vegetable Lasagna (Vegetarian)
Eggplant Parmesan (Vegetarian)
Baked Ziti
Italian Meat Lasagna
Carbonara
Roma Fresca

SIDES (CHOOSE THREE)

Rice
Mexican Rice
Refried Beans
Mashed Potatoes
Greek Style Potatoes
Oven browned potato seasoned with Greek spices and a hint of lemon
Au Gratin Potatoes
Buttered Noodles
Mac n' Cheese
Roasted Red Potatoes
Prepared with olive oil and parsley
Vegetable Stir Fry

SALADS (CHOOSE ONE)

Village Salad
Tomatoes, cucumbers, onion, green peppers,
Pepperoncini peppers, Greek olives and feta cheese,
marinated in a vinaigrette Greek dressing.

Tossed Salad
A bed of greens topped with tomatoes and cucumber
slices, served with choice of dressing.

Cole Slaw
Garden fresh cabbage and shredded carrots mixed in
creamy mayonnaise.

Shrimp Stir Fry
Shrimp Dijon
Shrimp Scampi
Sautéed Cod
Gyro with Pita Bread
Kefthedes (Greek Meatballs)
Tiropitakia (Cheese Pie)
Spanakopita (Spinach Pie)
Greek Style Chicken
Moussaka
Pastichio (Greek Lasagna)
Chicken Scaloppini
Chicken Dijon Pieces
Chicken Stir Fry
Chicken Fiesta
Chicken Souvlaki
Chicken Schnitzel
Chicken Piccata
Tuscan Chicken
Chicken Marsala
Original Chicken Breast
Baked Chicken
Roast Turkey Breast

Steamed Green Beans
Sautéed Green Beans
Sautéed with diced tomatoes, onions, and olive oil
Green Beans Almandine
Sautéed Green Beans topped with slivered almonds
Red Cabbage
Corn
Steamed or Glazed Carrots
California Blend
Briam
Assorted mixed vegetables baked in olive oil and Greek herbs
Fajita Vegetables

Vegetable Tray
An assortment of carrots, celery, cauliflower,
broccoli, Greek olives, feta cheese with ranch
dressing.

Caesar Salad
Parmigiano Reggiano, Croutons, Romaine
Lettuce, Caesar Dressing

Greek Salad
A bed of greens topped with feta cheese, Greek
Olives, tomato wedges, cucumber slices, onion,
peppers, and pepperoncini peppers.

BUFFET BY BRIM CATERING

Buffet includes: your choice of two entrees, two sides, one salad, one dessert, and dinner rolls with our specialty lavender-infused honey butter or garlic breadsticks.

\$30 per person

ENTREES (CHOOSE TWO)

Traditional Lasagna
Beef Stroganoff
Ravioli (Lobster, Portabella Mushroom, or Both)
Oven-Baked Salmon
Mild Chicken & Potatoes

Vegetarian Lasagna
Lamb Kifta Tahini
Stuffed Chicken (Prosciutto and Goat Cheese)
Shrimp Curry
Steak Filet

SIDES (CHOOSE TWO)

Roasted Vegetables
Creamy Mashed Potatoes
Mediterranean Roasted Baby Potatoes
Creamy Mac + Cheese
Primavera Pasta

Roasted Cauliflower
Arabian Rice Pilaf with Almonds
Sweet Potato Puree
Penne Alfredo

BREADS (CHOOSE ONE)

Dinner Rolls with Specialty Lavender-Infused
Honey Butter

Garlic Breadsticks

SALADS (CHOOSE ONE)

Mediterranean Fattoush
Romain Lettuce, microgreens, cucumbers, tomatoes,
sweet peppers, shredded carrots, and Italian dressing
made from scratch.
Toasted Summer
Made with a blend of baby spinach and spring melody,
sliced strawberries, gorgonzola, red peppers, toasted
chipotle walnuts tossed with our house raspberry
vinaigrette.

Greek Salad
Iceberg lettuce, tomatoes, Kalamata olives, feta
cheese, onion, oregano, and Greek dressing
made from scratch.
Brim House Salad
Iceberg and romaine lettuce, cherry tomatoes,
cucumbers, sweet peppers, shredded carrots,
and Italian from scratch.

DESSERTS (CHOOSE ONE)

Fresh Baked Chocolate Chip Cookies and Brownies
Lazy Cake
Mini Cannoli's

Macaroons
Cheesecake Bites
Pistachio Baklava

LUNCH OR DINNER PACKAGES BY BRIM CATERING

ON THE MEDITERRANEAN

\$19 per person

Mediterranean feast featuring a fresh fattoush salad, succulent grilled chicken and beef kabobs, aromatic rice pilaf, creamy hummus, and a savory olive mix. Served with warm pita bread and accompanied by a side of tahini sauce and side of garlic (toom) sauce. The feast is gluten-free except the pita bread.

SICILIAN SIESTA

\$18 per person

Pomegranate bruschetta, ricotta pomodoro pasta, traditional lasagna, mediterranean cod, olive mix, and mini cannolis.

BUFFET BY SKYLINE CATERING

Buffet includes: your choice of two entrees, choice of two starches, choice of two vegetables, one choice of salad, rolls & butter, and homemade cookies & brownies. \$26 per person

ENTREES (CHOOSE TWO)

Sirloin Tips
Beef Stroganoff
Baked Virginia Ham
Sliced Roast Beef
Swedish Meatballs
Slow Roasted Pork Loin
Pork Pot Roast
Meat Lasagna
Cavatappi Past with Italian Sausage
Parmesan Artichoke Chicken
Tuscan Chicken

Chicken Cordon Bleu
Bourbon Glazed Chicken Breast
Chicken Marsala
BBQ Pulled Chicken
Sesame Ginger Chicken
Chicken Piccata
Chicken Primavera
Topped with small chopped veggies & cheese
Mediterranean Chicken
Hand Carved Turkey Breast
Southwest Chicken

STARCHES (CHOOSE TWO)

Mashed Potatoes
Au Gratin Potatoes
Wild Rice
Egg Noodles

Buttered Baby Red Potatoes
Roasted Potatoes
Rice Pilaf

SALAD (CHOOSE ONE)

Garden Tossed Salad

Caesar Salad

VEGETABLES (CHOOSE TWO)

Fresh Vegetable Blend
Green Beans

Orange Honey Glazed Carrots
Buttered Corn

COLD BUFFET BY SKYLINE CATERING

Cold buffet includes a variety of deli sandwiches, fresh wraps, fruit salad, pasta salad, American potato salad, veggies & dip, kettle chips, homemade cookies & brownies. \$22 per person

EXECUTIVE COLD LUNCH OR DINNER BY SKYLINE CATERING

An assortment of fancy deli sandwiches (sirloin, chicken breast, albacore tuna, chicken wraps, club wraps, and Italian sandwiches) served with a Caesar salad, fresh fruit, red skin potato salad, Caprese salad, pickles, kettle chips, and assorted dessert bars. \$19 per person

BUILD-YOUR-OWN PASTA BAR BY SKYLINE CATERING

Comes with sauteed vegetables for topping your pasta, Caesar salad, Italian bread, butter, and cookies and brownies. \$16 per person

PASTAS (CHOOSE TWO)

Penne
Linguini

Cavatappi
Farfalle

SAUCES (CHOOSE TWO)

Marinara
Traditional Alfredo Sauce
Cheese Sauce
Scampi Sauce

Homemade Vodka Sauce
Basil Pesto Alfredo
Spicy Margherita

PROTEIN (CHOOSE TWO)

Meatballs
Shredded Dark Meat Chicken
Sauteed Shrimp (\$2.00 Per Person Upcharge)

Sliced White Meat Chicken
Italian Sausage Medallions
Sauteed Bay Scallops (\$2.00 Per Person Upcharge)

BUILD- YOUR-OWN SANDWICH BUFFET BY SKYLINE CATERING

Piled generously with Lettuce, Tomato, Cheese, Condiments, and Pickle Spears. Served with a variety of artisan breads and rolls. Includes Chips. \$15 per person

MEATS (CHOOSE THREE)

Oven Roasted Turkey
Tender Roast Beef
Homemade All-White Meat Chicken Salad
Genoa

Virginia Baked Ham
Pastrami
Albacore Tuna
Cotto Salami

SIDE SALADS (CHOOSE TWO)

American Potato Salad
Marinated Veggie Salad
Broccoli/Cauliflower Salad
Red Skin Potato Salad
Mediterranean Quinoa Salad
Caesar Salad

Garden Veggie Pasta
Fresh Cut Fruit or Whole Fruit
Asian Pasta Salad
Coleslaw
Tossed Salad

BUFFET BY SAZ'S CATERING

Buffet includes: your choice of two entrees, bakery fresh rolls with butter, fresh relishes with dip, and your choice of four side dishes. \$26 per person

ENTREES (CHOOSE TWO)

Saz's Award-Winning BBQ Baby Back Ribs

¼ Rack Portions

Sorghum Brined Pork Tenderloin

With Herb Maple Pork Jus

Bourbon Brined Roast Pork Loin

With Door County cherry balsamic glaze

Braised Boneless Short Rib (Add \$2 per guest)

With hard cider demi-glaze

Merlot Braised Tenderloin Tips

Over egg pasta

Grilled Flank Steak

With sesame ginger sauce and vegetable fried rice

Smoked Tri-Tip

With smoked jalapeno BBQ sauce

Roasted Petite Tender

With cilantro and roasted guajillo tomato sauce

Baked Atlantic Cod

With fried caper-roasted tomato beurre blanc

Pecan Encrusted Salmon

With maple pecan beurre blanc

Roasted Garlic Butter Shrimp

With roasted tomato, kalamata olive, and feta

Seared Ginger Lime Salmon

With cilantro and herb watermelon radish slaw

Bourbon Brined Semi-Boneless Turkey Breast

With whole grain mustard-rosemary gravy

Chicken Forestiere

With mushroom herb demi-glaze

Chicken Saltimbocca

With prosciutto, fried sage, and fontina cream

Chicken Parmesan

With mozzarella and marinara

Roast Turkey Breast

With stuffing and natural gravy

Chicken Etouffee

Blackened chicken thighs, andouille, brick roux, and white rice

Gnocchi Carbonara

With pancetta, peas, and pecorino-garlic cream sauce

Mama Sazama's Baked Lasagna

Traditional with Italian sausage and red sauce or

veggie with white or red sauce

Penne Pasta Alfredo

With broccolini and wild mushrooms

Carrot Osso Buco

With pesto cauliflower rice

Four Cheese Ravioli

With fried basil, roasted tomato, and garlic pomodoro

SIDES (CHOOSE FOUR)

Fresh Garden Salad

With assorted dressings

Classic Caesar Salad

With homemade garlic croutons, shaved parmesan, and balsamic Caesar dressing

Fresh Seasonal Fruit Salad with Berries

Summer Tomato and Cucumber Pasta Salad

Gemelli pasta, tomato, cucumber, red onions, bell peppers, and cucumber and mint dressing

Caprese Pasta Salad

Gemelli pasta, ciligene mozzarella, grape tomatoes, and basil pesto

Creamy Coleslaw

Loaded Baked Potato Salad

With bacon, cheddar, and chives

Dilled Red Bliss Potato Salad

Cucumber and Dill Salad

With red onion, bell peppers, and sweet onion vinaigrette

Asian Slaw

With napa and red cabbage, diced pineapple and mango, sesame dressing, red onion, shredded watermelon radish and cilantro

Mexican Street Corn Salad

Pickle Pasta Salad

With gemelli pasta, WI cheddar, gherkins, dill pickles, and fresh dill

Cheddar Cornbread with jalapeno honey butter

Bacon and Brussels Salad

With shredded Brussel sprouts, carrots, red cabbage, shallots, and bacon vinaigrette

Peruvian Sweet Potato Salad

Sweet potato, mango, corn, pickled red onion, cucumber, and cilantro lime vinaigrette

Chargrilled Asparagus

With citrus and balsamic glaze

Traditional Mashed Potatoes

Wisconsin Cheddar and Chive Mashed Potatoes

Parmesan Roasted Red Potatoes

Herb Roasted Fingerling Potatoes

Cheesy Potato Casserole

Like mom makes. Crispy onion crumbs

Boursin Cauliflower Rice

Rice Pilaf with Fresh Herbs

BBQ Baked Beans

With smoked pulled pork and andouille sausage

Vegetarian Sorghum Bourbon Molasses Baked Beans

Traditional Mac N Cheese

Southwestern Pepper Jack Mac N Cheese with Bacon

Roasted Blend of Vegetables

With basil, balsamic, and olive oil

Broccolini With citrus and spice butter

Dessert add-ons available on the next page.

CREATE YOUR OWN SANDWICH BUFFET BY SAZ'S CATERING

Served with bakery fresh buns and your choice of two sides, potato chips, pickle spears, and applicable standard condiments.

\$19.50 per person

ENTREES (CHOOSE TWO)

Saz's Signature Pulled BBQ Pork

Certified natural, antibiotic, & hormone free

Saz's Pulled BBQ Chicken

Certified natural, antibiotic, & hormone free

Smoked Tri-Tip

With smoked jalapeno BBQ sauce

1/3 Pound Grilled Hamburgers

Beyond Burgers \$99/dozen

House Smoked Pulled Pork Shoulder

Sauce on the side. Choose one.

Saz's Original BBQ

Carolina Gold BBQ

Cider Vinegar BBQ

Smoky Bourbon BBQ

Smoked Jalapeno BBQ

Sloppy Saz

With ground beef, pulled pork, and bacon tossed

in Saz's original BBQ Sauce

Vegan Sloppy Saz \$8/person

All-Beef Hotdog

Grilled Marinated Chicken Breast

Select one style:

Cajun

Saz's Original BBQ

Classic Seasoning & Herbs

Lemon Pepper

Grilled Bratwurst

With caraway sauerkraut and diced onions

Millie's Italian Sausage

With sauteed peppers, onions, and basil marina sauce

Grilled Chicken Apple Sausage

With peppers and onions

Grilled Chorizo Sausage

With pico de gallo, shaved green cabbage, and chipotle

cumin ketchup

SIDES (CHOOSE TWO FROM PREVIOUS PAGE)

DESSERT ADD-ONS BY SAZ'S CATERING

Assorted Cookies - \$25 per dozen

Assorted Brownies - \$27per dozen

Chocolate and Caramel Churros - \$30 per dozen

Strawberry coulis and salted caramel sauce

Full Sheet Cake - \$145

Serves 96 people

Marble, Chocolate, or Yellow Cake

Half Sheet Cake - \$80

Serves 48 people

Marble, Chocolate, or Yellow Cake

Warm Cobbler - \$85

Peach, Cherry, or Apple

Make it a la mode for an additional \$3.50 per person

Ice Cream Sundae Bar - \$7.50 per person

Minimum of 50 people

Vanilla ice cream with assorted toppings including M&Ms, chopped nuts, sprinkles, warm caramel and hot fudge, cherries, whipped cream, and crushed Oreos

Petite Desserts - \$45 per dozen

Minimum order of 3 dozen per event

An array of mini desserts such as cream puffs, fruit tarts, cupcakes, dessert shooters, truffles, and cheesecakes

Ice Cream Novelties - \$150 per 48 pieces

Bomb Pops, Ice Cream Sandwiches, Cherry Italian Ice, and Ice Cream Crunch Bar

Dessert Shooters - \$36/dozen

Chocolate, Lemon Meringue, Tiramisu, and Vanilla Raspberry