



AT THE MARCUS CENTER

SAZAMA'S
FINE CATERING

HORS D'OEUVRES MENU

Regardless of your event style, Sazama’s Fine Catering has an array of appetizer selections to ensure a delightful menu for your guests. Use the guide below to determine the hors d’oeuvres best suited for your event and service style! Please note, selections available by the dozen require a minimum of 3 dozen per item unless otherwise indicated. Additionally, select hors d’oeuvres available for pick up, drop off, or delivery and setup service may be prepared deconstructed to preserve texture and appearance.

Your Friends At Saz's

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WARM HORS D'OEUVRES

All pricing listed below is per dozen

SKEWERS & LOLLIPOPS

BEEF BRISKET SKEWERS 38

Bacon wrapped beef brisket with spicy peach BBQ

WISCONSIN LOLLIPOPS 30

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

PESTO SHRIMP SKEWERS 38

Large shrimp sautéed with rosemary mint pesto

THAI SATAY SKEWERS 36

With sweet ginger sauce and tuxedo sesame seeds

Choose one:

- Chicken
- Pork

COCONUT SHRIMP SKEWERS 38

Mango sweet chili BBQ sauce

TARTLETTES, CROSTINIS, & BITES

HONEYCRISP TARTLETTES 32

Sweet and savory blend of apples, onions, thyme, and melted fontina

GRILLED STEAK CUPS* 32

Phyllo cups filled with grilled flank steak, gorgonzola mousse, roasted garlic aioli, and micro shoots

SPINACH & ARTICHOKE PHYLLO CUPS 32

Fresh sautéed spinach, onion, baby artichokes, and a blend of five cheeses

SWEET BRIE BITES 32

Fresh-baked shortbread topped with smooth brie mousse, strawberry-mango chutney, and mint chiffonade

BARBACOA CROSTINI 32

Beef barbacoa, chipotle cream, chopped onion, and cilantro

SALMON RILLETTE CUPS 32

Salmon rilletes, caviar, garlic herb cheese, and dilled sour cream

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WARM HORS D'OEUVRES

SLIDERS

36 per dozen

HAWAIIAN PULLED PORK SLIDERS

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

BULGOGI TOFU SLIDERS

Tofu, napa slaw, sambal aioli, bao bun

BBQ SLIDERS

Brioche buns topped with your choice of meat

Choose your flavors:

- Saz's all natural Duroc BBQ pulled pork
- All natural BBQ pulled chicken

NASHVILLE HOT FRIED CHICKEN SLIDERS

Sliced pickle, spicy white BBQ sauce, and King's Hawaiian bun

HAMBURGER SLIDERS*

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

BACON APPLE CHEDDAR SLIDERS

Bacon, apple cherry compote, roasted garlic aioli, cheddar frico, and King's Hawaiian bun

POT ROAST SLIDERS

Caramelized mirepoix, bordelaise sauce, straw onions, and mini French roll

BACON WRAPPED? YES PLEASE

All pricing listed below is per dozen

WATER CHESTNUTS WITH HOT HONEY 24

MEDJOOOL DATES WITH CREAMY BLEU CHEESE AND MAPLE GLAZE 32

POPPER WITH A TWIST 33

BBQ pulled pork stuffed jalapeño with cheddar cheese

TERIYAKI CHICKEN WITH SLICED SCALLIONS 30

FESTIVAL POTATO 28

Sour cream & chive potato wedge with house dressing



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WARM HORS D'OEUVRES

All pricing listed below is per dozen,
unless otherwise stated.

COMFORT FAVES

MEATBALLS 21

Choose your flavors:

- Swedish
- Italian
- Hawaiian Teriyaki with pineapple
- Traditional BBQ
- Spicy Jalapeño BBQ

SAZ'S BBQ RIBLETS 35

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

TINGA TOSTADAS 36

Refried beans, chicken tinga, jalapeño pineapple slaw, and cilantro cream

ASIAN POT STICKERS 33

Accompanied by red chili cream and ponzu sauce

Choose one:

- Chicken
- Pork

SPINACH ARTICHOKE DIP 4.75 PER GUEST

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

SMOKED CHICKEN WINGS 28

Bourbon-brown sugar brined and hickory smoked. Served with bleu cheese, ranch dressing, celery, and carrots.

Choose your flavors:

- Bourbon Brown Sugar BBQ
- Thai Chili BBQ
- Buffalo-Porter

SAZ'S MOZZARELLA MARINARA 32

Our festival-famous mozz sticks fried golden and served with our house marinara

THREE CHEESE ARANCINI 38

Delicate risotto croquette with asiago, romano, and pecorino cheeses, roasted garlic, and house marinara

JACKFRUIT CAKE (VEGAN) 30

Jackfruit blended with red and green peppers, celery, and topped with mango pineapple relish

CRAB RANGOON 38

Sweet chili sauce

VEGETARIAN SPRING ROLLS 36

Sweet chili sauce

STUFFED MUSHROOMS

Baby Wisconsin button mushrooms hand-stuffed in-house. Choose from:

SPINACH, FETA, AND LEEKS 26

SMOKED ANDOUILLE SAUSAGE AND WISCONSIN CHEDDAR 26

ITALIAN SAUSAGE WITH HOMEMADE MARINARA 26



CHILLED HORS D'OEUVRES

All pricing listed below is per dozen

CLASSIC CROWD PLEASERS

CHILLED LOLLIPOPS AND SKEWERS 30

Select One:

- Smoked Salmon Lollipops – goat cheese wrapped with smoked salmon and fresh dill
- Caprese Skewers – buffalo mozzarella, grape tomato, fresh basil, and balsamic drizzle

DEVILED EGGS 24

Creative updates to the comfort food classic.

Choose your flavors:

- Avocado and chipotle with cilantro
- BLT with smoked bacon, tomato, and watercress
- Roasted pepper and feta
- House-smoked lox, cream cheese, and caper
- Sun-dried tomato and goat cheese
- Dijon truffle

CHILLED SHRIMP 30 (MINIMUM 5 DOZEN)

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

GRILLED BRUSCHETTA 24

Grilled Italian crostini topped with

Your Choice of the Following:

- **Rustic** – medley of roma tomato, garlic, and fresh basil
- **Portabella** – hearty mushroom diced with caramelized onion, arugula, roasted pepper, and rosemary aioli
- **Caprese** – buffalo mozzarella mousse, olive oil roasted tomatoes, smoked sea salt, and fresh basil

DELI SLIDERS 28

Artisan rolls stuffed with deli cuts of smoked Virginia ham and swiss cheese, smoked tri-tip and cheddar cheese and smoked turkey breast with provolone with deli mustards, tarragon horseradish, lettuce & tomato

COMFORT FAVES

BEET & GOAT CHEESE CROSTINI 29

Red and golden beets, herbed chevre, micro greens, and lavender balsamic

HAWAIIAN PORK CROSTINI 30

Smoked and pulled teriyaki pork, jalapeño pineapple slaw, and cilantro cream

FRESH MOZZARELLA TARTINE 30

Mozzarella mousse, grilled crostini, lemon curd, and fresh thyme

CRANBERRY MASCARPONE CROSTINI 30

Poached cranberry, mascarpone mousse, shortbread round, and pomegranate molasses

AHI TUNA WONTON NACHOS* 34

Crisp wonton triangles with sesame seared Ahi tuna, ginger habanero cream, micro greens, and pickled vegetables



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CHILLED HORS D'OEUVRES

PLATTERS & DISPLAYS

25 person minimum for platters & displays unless otherwise indicated

SEVEN LAYER TACO DIP PLATTER 5 PER GUEST

Refried beans, seasoned sour cream, lettuce, tomato, green onion, black olives, and shredded cheddar cheese; served with corn tortilla chips

CHEESE AND SALAME BOARD 8.50 PER GUEST

Imported and domestic cheeses including aged cheddar, dill havarti, fontina, manchego, white cheddar curds, marinated olives, presented with prosciutto, salame, crisp flatbreads, cheese twists, and assorted crackers

FRUITS OF THE EARTH 7.25 PER GUEST

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

FROM THE MARKET 6 PER GUEST

Seasonal fresh crudité's including radishes, bell peppers, celery, baby carrots, broccoli, cauliflower, sugar snap peas, grape tomatoes and asparagus spears; presented with roasted shallot dip

MEDITERRANEAN DISPLAY 7.50 PER GUEST

Roasted garlic hummus, babaganoush, roasted tomato tzatziki, stuffed grape leaves, warm spinach artichoke dip, marinated olives, grilled vegetables, toasted pita chips, crisp flatbread, and assorted crackers

SMOKED SALMON DISPLAY 175 EACH

Maple sugar & Wisconsin honey house-smoked salmon side artistically presented with chef's garnishes, lemon, flatbreads and crackers



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