

SAZ'S

CATERING

HOLIDAY ADDITIONS

Additional options to our lunch and dinner menu.

ENTRÉE OPTIONS

Smoked & Sliced Petite Beef Tender

with Door County cherry and chipotle demi-glace

Brown Sugar-Maple Cured Pork Loin

with bourbon demi and bourbon peach compote

Roasted Butternut Squash Medallions

with toasted pepitas, caramelized apples, poached cranberries, and chevre

Rosemary Citrus Glazed Ham

with rosemary marmalade beurre blanc

Brown Sugar Cured Chicken Breast

with citrus-pomegranate-cranberry chutney & thyme pan jus

Pomegranate Glazed Salmon

with citrus relish

Butternut Squash Ravioli

with brown butter cream sauce, toasted walnuts, poached tomatoes, and fried sage

COLD & HOT SIDE OPTIONS

Roasted Maple Pear Salad

with cranberry merlot gastrique, arugula, goat cheese, grains of paradise, and cranberry cinnamon vinaigrette

Winter Salad

with grilled fennel, radicchio, romaine, pickled candy beets, pomegranate, pepitas, and pomegranate orange vinaigrette

Beet and Orange Salad

with red and yellow beets poached in orange brown sugar, blood orange supremes, arugula, red onion, goat cheese, and pomegranate white balsamic vinaigrette

Green Beans

with orange and almond gremolata

Smoked Cream Corn

with candied bacon, smoked cream corn, asiago cheese, and scallions

Brussels Sprouts

with cranberries and pancetta

Heirloom Carrots

with brown sugar maple glaze

Chorizo Corn Bread Stuffing

with corn bread, smoked chorizo, celery root, caramelized onion, and sage

Sweet Potato Casserole

with marshmallow meringue

Wild Rice Blend

with caramelized apples

DESSERT OPTIONS

Sciortino's Assorted Mini Holiday Cookies \$40 per pound

(Approximately 22 cookies per pound)

Sciortino's Mini Cannoli \$40 per dozen

Chocolate Truffles \$40 per dozen

Mexican Hot Chocolate Pot de Creme *(gluten free)* \$8 per slice

Dessert Charcuterie Display

\$6.50 per guest (minimum 25 guests)

macarons, cranberry cheesecake balls, pistachios, Swedish ginger snap cookies, Belgian waffle butter cookies, pomegranate, strawberries, Venetians, chocolate covered almonds, and ricotta, mascarpone & blood orange cannoli dip

