

*Saxe's Warmly Welcomes Your Inquiry*

*We thank you for considering Saxe's for your special event. We are delighted to present You with the enclosed material for your review. Our banquet hall accommodates up to 350 persons for a sit down dinner and may be divided for smaller venues. We feature beautifully set round seating using full china service, with a candle lamp and tables covered with matching linen tablecloth and napkin.*

*Color coordinated skirting adorns the cake, gift and head table. When booking the entire Banquet ballroom, risers with stairs elevate the head table.*

*Our personal service and attention to detail*

*Ensure an elegant, memorable experience for you and your guests.*

*Our catering professionals will help you select the perfect menu for your event.*

*Sampling of our banquet entrees is available at a modest cost.*

*Please call in advance to schedule your sampling.*

*If you would like to arrange a tour of our facilities call our catering department and we can set up a convenient time to meet with you.*

*Saxe's location is ideal with easy access off a state highway and hotel availability within minutes.*

*Saxe's was established in 1978, with a desire to operate a full Scale multi-faceted restaurant and banquet center focusing on creativity, service and genuinely warm hospitality. Service and your dining pleasure is our goal everyday.*

*We hope that to have the opportunity to meet with you in person and discuss the Possibilities of hosting your next event.*

## *Host Bar Packages*

*Include a bartender*

*Minimums Apply*

*Wine toast and bar shots are not included in package prices*

*Host Bar for one hour per person*

*House Brands \$8.95*

*Call Brands \$9.95*

*Premium Brands \$10.95*

*Each Additional Hour per person*

*House Brands \$4.00*

*Call Brands \$5.00*

*Premium Brands \$6.00*

*Host Bar Packages are subject to 18% service Charge and Current Sales Tax*

*Host Bar includes domestic tap beer, wine and soft drinks*

*If you are adding hours to your host bar they must be consecutive hours.*

### *Gold Package Includes*

*House, all and Premium Brand Liquors*

*Wines by the Glass, Soft Drinks, Juices or Sparkling Water and Non Alcoholic*

*Beer, Half Barrels of Domestic Beer, One Half Specialty or Import Beer*

*Four Consecutive Hours followed by Beer, Wine and Soft Drinks or Juices*

*18.95*

### *Silver Package Includes*

*House Brand Liquors, Wine, Soft Drinks or Juices*

*Or Sparkling Water, Non Alcoholic Beer, Wine by the Glass*

*Four Consecutive Hours Followed By Beer, Wine and Soda*

*15.95*

### *Bronze Package Includes*

*Banquet House Wines, Soft Drinks, Juice*

*Non Alcoholic Beer, Half Barrels of Domestic Beer*

*Up to 7 consecutive hours before Banquet Bar Service Closing at Midnight*

*11.95*

*All pricing is subject to 18% service charge and current Wisconsin Salestax*

## *Beverages*

*House Brands \$4.50 Cup*

*Call Brands \$5.00 Cup*

*Premium \$6.00 Cup*

*Cordials / Liquors \$6.00 Cup*

*Specialty Drinks \$6.50*

*House Wines by the glass 5.50 Cup*

*Cabernet*

*Merlot*

*Chardonnay*

*White Zinfandel*

*Wine by the Bottle \$18.00 Cup*

*Punches / Lighted Fountain*

*Five Gallon Minimum, priced per gallon*

*Lighted Fountain Set Up and Rental \$85.00*

*Fruit Punch \$32.00*

*Champagne Punch \$42.00*

*Champagne by the Bottle \$19.00 Cup*

*Soft Drinks*

*Per Glass \$1.75*

*Per Person \$2.00*

*Beer By the Half Barrel*

*Half Barrel Domestic Beer \$190.00*

*Approximately 200 / 12 ounce glasses*

*Half Barrel Imports \$225.00- \$250.00*

*All prices are subject to 18% service charge and Wisconsin current sales tax. Bartender Charges are \$15.00 per hour per bartender, for shifts eight hours or less, with the exception of bar service for open bar. Allow one bartender per 75-100 persons. Save's reserves the right to determine proper staffing for your event. Wisconsin*

*Law prohibits the sale of alcoholic beverages to anyone under the age of twenty one.*

*We absolutely prohibit anyone from bringing any beverages alcoholic or non alcoholic onto our premises.*

*Non-compliance will automatically subject the booking party to forfeiture of your security deposit and damages determined by Save's.*

### *Dessert and Details*

*Scoop of Ice Cream or Sherbet with a Wafer 1.85*  
*One Scoop Sundae 2.25 / Grasshopper Parfait 3.95*  
*Frosted Cake, Chocolate or White 1.85*  
*Chocolate Torte 4.95 / Key Lime Pie 4.50*  
*Cheesecake with Cherry or Blueberry Topping 4.95*  
*Granny Smith Caramel Apple Pie 4.95*  
*Full Sheet Cake serving 60-65 \$105.00*  
*Other Dessert Options May be Priced at Your Request*

### *Lighted Champagne Fountain*

*Set up and Rental \$85.00*  
*Champagne Selection Starts at \$19.00 a Bottle*  
*Hand-Dipped Chocolate Strawberries \$2.25 each*

### *Gourmet Coffee Bar*

*Serves Approximately 65*  
*Freshly Brewed Coffee, Chocolate Shavings, Cinnamon Sticks,*  
*Flavorings and Whipped Cream \$145.00*

### *After Dinner Coffee Station*

*Serves Approximately 65*  
*Freshly Brewed Coffee, Cream and Sugar \$65.00*

### *Specialty Miniature Desserts*

*\$5.95 per person*  
*Cream Puffs or Eclairs / Petite European Pastries / Hand Dipped Chocolate Strawberries*

### *Decorating Options*

*Saxe's Offers a Wedding Decorating Package that includes:*  
*Lighting, Bows, Ivy, Tulle, Mirrors and Decorative Accents for \$275.00*  
*Decorating the Head Table Only \$175.00*

### *Your Wedding Cake*

*Our Professional Staff Cuts & Serves your Wedding Cake*  
*Following Dinner Without Additional Charges*

### Pre or Post Dinner Enhancements

*Serving approximately 50 persons*

*Pretzels \$38.00 / Chips & Dip \$42.00*

*Snack Mix \$42.00 / Mixed Nuts \$52.00*

*Saxe's Flavored Spread with Cracker Assortment \$38.00*

*Shrimp Dip with Cracker Assortment \$42.00*

*Assorted Olive Display \$62.00 / Smoked Salmon Display \$125.00*

*Roasted Cashews \$65.00 / Bruschetta \$62.00*

*Spicy Taco Dip with Chips \$45.00 / Guacamole & Fresh Tortillas \$68.00*

*Mini Mozzarella Sticks with Marinara \$68.00*

*Cheese & Sausage Tray \$65.00 / Cheeses Only \$50.00*

*Seasonal Fresh Fruit \$75.00 / Assorted Raw Vegetables and Dip \$75.00*

### Hors D' Oeuvres By the Dozen (minimum of three dozen each)

*Deviled Eggs / Swedish Meatballs / Water Chestnuts & Bacon / Cheese Pizza Squares*

*Spicy Wings / Seasoned Potato Skins / Jalapeno Peppers \$9.75 dozen*

*Finger Quiches / Shrimp Toast / Stuffed Mushrooms / Honey Battered Drumsticks*

*Eggrolls with Sweet & Sour Sauce \$12.00 a dozen*

*Ginger Chicken Skewers / Mini Sandwiches / Mini Reubens*

*Thai Pork Skewers \$13.00 Dozen*

*Shrimp Cocktail Presentation \$24.00 dozen*

*Oysters in the Half Shell (market) / Mussels in Herb Cream Broth (market)*

*Beef Tenderloin Skewers / Tenderloin Au Poivre Crostini*

*Prosciutto Wrapped Melon / Tortilla Ala Seafood Ceviche \$16.00 dozen*

### Pre-Face Hors D' Oeuvres Reception

*Select appetizers / 2 hour reception / choose eight / 50 person minimum / \$15.95 per person*

*BBQ Riblets / Chicken Drumsticks / Swedish Meatballs / Cheese & Sausage Tray*

*Eggrolls / Pizza Squares / Vegetable & Dip / Mini Sandwiches / Water Chestnuts & Bacon*

*Deviled Eggs / Spicy Wings / Potato Skins / Jalapeno Peppers / Guacamole & Tortilla Chips*

*Fresh Fruit / Beef or Pork Kabobs / Spicy Taco Dip or Saxe's Flavored Cheese Spread & Crackers*

### Pre-Reception Enhancements

*White Glove Service*

*Choose 3 appetizers for Tray Passed Hors' D' Oeuvres*

*During your Cocktail Hour before dinner \$5.95 per person*

*18% Service Charge and Current Wisconsin Sales Tax Apply to all Pricing*

*Appetizers May Not Be Substituted to Attain Dinner Minimums*

## *Fish and Seafood*

### *Atlantic Salmon*

*Marinated & resting on Chive or Citrus Buerre Blanc \$22.95*

### *Grilled Pacific Swordfish*

*With a Cilantro Butter Sauce or Wasabi Cream Sauce \$21.95*

### *Tilapia Meuniere*

*Baked and served with Capers and Lemon Buerre Blanc \$19.95*

### *Orange Roughy Oscar*

*Baked and Topped with Asparagus, Snowcrab & Hollandaise Sauce \$21.95*

### *Garlic Shrimp*

*Over Linguini with Mushrooms \$23.95*

### *Walleye Pike Almondine*

*With Toasted Almonds and Lemon Buerre Blanc \$19.95*

## *Pork & Veal*

### *Veal Marsala*

*Tender Cutlets, Mushrooms and Marsala Wine \$24.95*

### *Smoked Pork Chop*

*Over Sage Dressing with Apple Cider Sauce \$19.95*

### *Herb Crusted Pork Tenderloin*

*With Natural Sauce \$20.95*

### *Country Baked Ham*

*With Cider Glaze \$18.95*

### *Roasted Pork Loin*

*With Dressing and Gravy \$18.95*

### *Pork Tenderloin*

*Sliced Pork Tenderloin with Natural Sauce \$19.95*

## *Vegetarian*

*Pasta Primavera*

*Fresh Steamed Vegetable Platter*

*Vegetables En Bordure*

*\$17.95*

*11/07*

## Beef Entrees

### *Filet Mignon*

*With Mushroom Bordelaise \$27.95*

### *Prime Rib of Beef*

*Slowly Roasted \$23.95*

### *New York Strip Steak*

*12 ounce Prime Cut \$29.95*

### *Sirloin Steak*

*Eight Ounce Impressive Cut \$20.95*

### *Tenderloin Medallions*

*Sliced Choice Tenderloin with a Burgundy Bordelaise \$25.95*

## Combination Entrees

### *Grilled Filet & Stuffed Shrimps*

*Six Ounce Filet presented with Two Stuffed Shrimp \$28.95*

### *Grilled Atlantic Salmon & Chicken Breast Parmesan \$24.95*

### *Grilled Filet Mignon with Fresh Fish Selection*

*Six Ounce Choice Filet Presented with Fresh Fish Selection & Specialty Sauce \$29.95*

### *Grilled Filet Mignon & Chicken Oscar \$28.95*

## Poultry Selections

### *Chicken Kiev*

*Boneless Breast of Chicken with Garlic Herb Butter \$19.95*

### *Chicken Cordon Bleu*

*Boneless Breast with Ham & Swiss Layers \$19.95*

### *Chicken Wellington*

*Breast of Chicken wrapped in Puff Pastry with Duxelle of Mushroom & Onion \$22.95*

### *Stuffed Breast of Chicken*

*Wild Rice Blend or Sage Stuffing \$19.95*

### *Chicken Parmesan*

*Parmesan Herb Seasoned Breast of Chicken with Marinara \$18.95*

### *Chicken Oscar*

*Breast of Chicken topped with Asparagus & Crabmeat finished with Hollandaise \$21.95*

### *Chicken Marsala*

*Seasoned Breast of Chicken with fresh sliced Mushrooms and Marsala Wine \$18.95*

### *Duck Ala Orange \$23.95*

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## Saxe's Buffets

### Buffet #1

*Choose Two Main Entrees*

*Italian Style Cod, Herb Seasoned Chicken, Country Style Ribs  
Turkey with Homestyle Dressing, Swedish Meatballs, Vegetable Lasagna  
or Cheese Stuffed Ravioli. \$19.95 Add an entrée \$2.00*

### Buffet #2

*Choose Two Main Entrees*

*Chicken Swiss Mornay, Sliced Top Round of Beef,  
Cider Baked Ham, Country Style Short Ribs,  
Cod Oscar, Pork Loin with Dressing \$20.95 Add an entrée \$2.00*

### Buffets #1 and #2 Include the Following

*Choice of Vegetable, Choice of Potato or Pasta or Rice,  
Deluxe Salad Bowl with Two Dressings, Assorted Cheese Tray,  
Relish Tray, Pasta Salad, Fresh Roll Assortment, Coffee or Milk*

### Buffet #3

*Choose Two Main Entrees*

*Chicken Marsala, Chicken Piccata, Italian Chicken,  
Country Style Ribs, Sliced Pork Tenderloin, Marinated Pork Chops,  
Carved Steamship Round (add \$75.00 carver Charge)  
Tenderloin Tips with Mushroom Bordalaise \$23.95 (add an entrée 3.00)*

### Buffet #4

*Choose Two Main Entrees*

*Chicken Oscar, Mini Chicken Cordon Bleu, Chicken with Sherry Cream Sauce  
Sliced Herb Crusted Pork Tenderloin, Carved Prime Rib of Beef, Carved Tenderloin of Beef  
Teriyaki Salmon with Hollandaise, Veal Scaloppine, Skirt Steak Diane  
Shrimp & Scallop Alfredo \$27.95  
(Carver Included) (Add an Entrée \$4.00)*

### Buffets #3 & #4 Include the Following

*Choice of Vegetable and Potato or Pasta or Rice  
Smoked Salmon Display, Fresh Seasonal Fruit, Relish Presentation,  
Pasta Salad, Assorted Cheeses, Tableside Salads, Dinner Roll Assortment  
Freshly Brewed Coffee or Milk 11/07*

## All Dinners Include

### *Vegetable / Choose One*

*Green Beans with Julienne Carrots / Green Beans with Slivered Almonds*  
*Glazed Baby Carrots or Carrot Coins with Horseradish*  
*Peas and Pearl Onions / Buttered Sugar Snap Peas*  
*Oriental Blend, Sugar Snap Peas, Red Peppers, & Water Chestnuts*  
*Classic California Blend, Broccoli, Carrots & Cauliflower*

### Potato, Pasta, Rice / Choose One

*Buttered & Quartered Baby Reds / Parmesan Potato Wedges*  
*Garlic Mashed Potatoes / Baked Potato / Wild Rice Blend*  
*Jasmine Rice / Traditional Rice Pilaf*  
*Penne, Linguini, Bowtie, or Shell Pasta*  
*Twice Baked Potatoes 1.45 extra*

*Our House Premium Blend Coffee or Milk*

*House Salad of field greens with mushroom, tomato, cucumber & red onion.*

### Specialty Salad Upgrades

*Baby Iceberg Wedge with Diced Red & Yellow Tomato Add 1.50*  
*Baby Spinach Greens with Candied Walnuts and Balsamic Drizzle Add 1.75*  
*Caesar with Hearts of Romaine & Shaved Fresh Parmesan Caesar Dressing Add 2.00*  
*Baby Arugula, Sliced Strawberries, Candied Walnuts,*  
*Shaved Asiago & Balsamic Drizzle Add 3.00*

*We endeavor to Accommodate Special Dietary Requests*

*Please Choose One Entrée Only / There is a nominal Charge for Choosing More than One Entrée*

*Due to Fluctuating Market Conditions we guarantee pricing 60 days prior to your event*

*Menus are dated according to our last menu evaluation*

*Consumption of raw or undercooked food may pose a health risk to highly susceptible people.*