

OKTOBERFEST *menu*

THEMED BUFFET

\$49.95 PER PERSON

BRATWURST & SAUERKRAUT (GF)

Accompanied by Buttery Fingerling Potatoes

ROASTED CHICKEN "HENDL" (GF)

Served with a Porcini Cream Sauce

WILD RICE & CABBAGE ROLLS (GF, VG)

Port Braised Red Cabbage, Dehydrated Berries, Caramelized Shallots, and an Apple Cider Glaze

CUCUMBER DILL SALAD (GF, VG)

White Wine Vinaigrette

APPLE STRUDEL MINI PIES (V)

Vanilla Buttercream

PRETZEL STICKS & SOURDOUGH ROLLS (V)

Whipped Butter & Sea Salt



OKTOBERFEST PARTY PLATTER

\$375.00 SMALL (10-12 guests) | \$450.00 LARGE (16-20 guests)

MINI BRATWURST & SAUERKRAUT (GF)

Topped with Whole Grain Mustard

POTATO PANCAKES (GF) (V)

Served with Apple Chutney

SCHNITZEL SKEWER

Served with Chive Dijonaise

APPLE STRUDEL SHOOTER (V)

Layered with Cinnamon Cream

BEER CHEESE DIP (V)

Accompanied by Crudite, Sticks & Bagel Chips



A LA CARTE

2 DOZEN MINIMUM

GIANT BAVARIAN PRETZEL (V)

Beer Cheese Dip & Honey Mustard

\$6.50 piece

MINI BRATWURST & SAUERKRAUT (GF)

Topped with Whole Grain Mustard

\$4.00 piece

POTATO PANCAKES (GF) (V)

Served with Apple Chutney

\$4.00 piece

SCHNITZEL SKEWER

Served with Chive Dijonaise

\$4.00 piece

APPLE STRUDEL SHOOTER (V)

Layered with Cinnamon Cream

\$4.50 piece

DIETARY GUIDE:

(GF) GLUTEN FREE, (V) VEGETARIAN, (VG) VEGAN, (DF) DAIRY FREE